

Makoto Egi

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

5

papers

273

citations

5

h-index

6

g-index

6

ext. papers

296

ext. citations

5.5

avg, IF

2.57

L-index

#	Paper	IF	Citations
5	Identification and sensory evaluation of flavour enhancers in Japanese traditional dried herring (<i>Clupea pallasii</i>) fillet. <i>Food Chemistry</i> , 2010 , 122, 249-253	8.5	26
4	Effect of Maillard reacted peptides on human salt taste and the amiloride-insensitive salt taste receptor (TRPV1t). <i>Chemical Senses</i> , 2008 , 33, 665-80	4.8	41
3	Taste properties of Maillard-reaction products prepared from 1000 to 5000Da peptide. <i>Food Chemistry</i> , 2006 , 99, 600-604	8.5	126
2	Taste enhancer from the long-term ripening of miso (soybean paste). <i>Food Chemistry</i> , 2006 , 99, 736-741	8.5	70
1	Supplementary consideration of the triglyceride matrix model on reverse phase high performance liquid chromatography. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1986 , 63, 1543-1546	1.8	10