

Yukiko Wadamori

List of Publications by Year in descending order

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7
papers

172
citations

1937685

4
h-index

1720034

7
g-index

7
all docs

7
docs citations

7
times ranked

289
citing authors

| # | ARTICLE | IF | CITATIONS |
|---|---|-----|-----------|
| 1 | Outbreaks and factors influencing microbiological contamination of fresh produce. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1396-1403. | 3.5 | 126 |
| 2 | Effect of Kimchi Fermentation on Oxalate Levels in Silver Beet (<i>Beta vulgaris</i> var. <i>cicla</i>). <i>Foods</i> , 2014, 3, 269-278. | 4.3 | 14 |
| 3 | Dynamic flavor perception of encapsulated flavors in a soft chewable matrix. <i>Food Research International</i> , 2019, 123, 241-250. | 6.2 | 11 |
| 4 | Rheological, structural and textural characteristics of 3D-printed and conventionally-produced gluten-free snack made with chickpea and lupin flour. <i>Future Foods</i> , 2022, 5, 100134. | 5.4 | 8 |
| 5 | Microbiological risk assessment and antibiotic resistance profiling of fresh produce from different soil enrichment systems: A preliminary study. <i>Cogent Food and Agriculture</i> , 2016, 2, . | 1.4 | 6 |
| 6 | Subthreshold chemesthetic stimulation can enhance flavor lastingness of a soft chewable candy. <i>Food Research International</i> , 2021, 140, 109883. | 6.2 | 4 |
| 7 | Ethnicity impact on oral processing behaviour and glycemic response to noodles: Chinese (Asian) vs. New Zealander (Caucasian). <i>Food and Function</i> , 2022, 13, 3840-3852. | 4.6 | 3 |