

Yukiko Wadamori

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9170542/publications.pdf>

Version: 2024-02-01

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	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
2	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
3	Subthreshold chemesthetic stimulation can enhance flavor lastingness of a soft chewable candy. <i>Food Research International</i> , 2021, 140, 109883.	6.2	4
4	Dynamic flavor perception of encapsulated flavors in a soft chewable matrix. <i>Food Research International</i> , 2019, 123, 241-250.	6.2	11
5	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
6	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
7	Effect of Kimchi Fermentation on Oxalate Levels in Silver Beet (<i>Beta vulgaris</i> var. <i>circulata</i>). <i>Foods</i> , 2014, 3, 269-278.	4.3	14