

Tomoko Sasaki

List of Publications by Year in descending order

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Version: 2024-02-01

29
papers

502
citations

687220

13
h-index

677027

22
g-index

29
all docs

29
docs citations

29
times ranked

517
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of non-starch polysaccharides on the in vitro digestibility and rheological properties of rice starch gel. <i>Food Chemistry</i> , 2011, 127, 541-546.	4.2	75
2	Physicochemical characteristics of waxy rice starch influencing the in vitro digestibility of a starch gel. <i>Food Chemistry</i> , 2009, 116, 137-142.	4.2	73
3	In vitro starch digestibility and in vivo glucose response of gelatinized potato starch in the presence of non-starch polysaccharides. <i>Starch/Staerke</i> , 2015, 67, 415-423.	1.1	46
4	Comparison of Physical Properties of Wheat Starch Gels with Different Amylose Content. <i>Cereal Chemistry</i> , 2002, 79, 861-866.	1.1	34
5	Effect of water-soluble and insoluble non-starch polysaccharides isolated from wheat flour on the rheological properties of wheat starch gel. <i>Carbohydrate Polymers</i> , 2004, 57, 451-458.	5.1	27
6	Texture Evaluation of Cooked Rice Prepared from Japanese Cultivars Using Two-Bite Instrumental Test and Electromyography. <i>Journal of Texture Studies</i> , 2016, 47, 188-198.	1.1	24
7	Study on α -Amylase Hydrolysis of Potato Amylopectin by a Quartz Crystal Microbalance. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1091-1096.	2.4	22
8	Influence of anionic, neutral, and cationic polysaccharides on the in vitro digestibility of raw and gelatinized potato starch. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2435-2442.	1.7	22
9	Rheological Properties of White Salted Noodles with Different Amylose Content at Small and Large Deformation. <i>Cereal Chemistry</i> , 2004, 81, 226-231.	1.1	20
10	Effects of Milling and Cooking Conditions of Rice on In Vitro Starch Digestibility and Blood Glucose Response. <i>Cereal Chemistry</i> , 2016, 93, 242-247.	1.1	19
11	A comparison of the effects of heat moisture treatment (HMT) on rheological properties and amylopectin structure in sago (<i>Metroxylon sago</i>) and arenga (<i>Arenga pinnata</i>) starches. <i>Journal of Food Science and Technology</i> , 2017, 54, 3404-3410.	1.4	19
12	Rheological Properties of Mixed Gels using Waxy and Non-waxy Wheat Starch. <i>Starch/Staerke</i> , 2002, 54, 410-414.	1.1	17
13	Effects of Milling Ratio and Water-Rice Ratio on Mastication Effort for Cooked Rice Measured by Electromyography. <i>Journal of Texture Studies</i> , 2014, 45, 477-486.	1.1	16
14	Rheological Properties of Starch Gels from Wheat Mutants with Reduced Amylose Content. <i>Cereal Chemistry</i> , 2007, 84, 102-107.	1.1	13
15	Effects of xanthan and guar gums on starch digestibility and texture of rice flour blend bread. <i>Cereal Chemistry</i> , 2018, 95, 177-184.	1.1	13
16	Influence of Starch and Gluten Characteristics on Rheological Properties of Wheat Flour Gel at Small and Large Deformation. <i>Cereal Chemistry</i> , 2008, 85, 329-334.	1.1	11
17	Effects of Sprouting on Texture of Cooked Buckwheat (<i>Fagopyrum esculentum</i>) Noodles. <i>Plant Production Science</i> , 2009, 12, 492-496.	0.9	10
18	Effects of Rice Flour Blends on Bread Texture and Staling. <i>Cereal Chemistry</i> , 2014, 91, 146-151.	1.1	9

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19	Comparison of Starch Physicochemical Properties of Waxy Rice Cultivars with Different Hardening Rates. <i>Cereal Chemistry</i> , 2017, 94, 699-704.	1.1	7
20	Comparison of textural properties and structure of gels prepared from cooked rice grain under different conditions. <i>Food Science and Nutrition</i> , 2019, 7, 721-729.	1.5	6
21	Influence of xanthan gum and gluten on <i>in vitro</i> digestibility and textural properties of rice bread. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2376-2383.	1.3	6
22	“Nata Puree,” a Novel Food Material for Upgrading Vegetable Powders, Made by Bacterial Cellulose Gel Disintegration in the Presence of (1,3)(1,4)- β -Glucan. <i>Journal of Applied Glycoscience</i> (1999), 2021, 68, 77-87.	0.3	5
23	Characterization of Waxy Rice Cakes (<i>Mochi</i>) with Rapid Hardening Quality by Instrumental and Sensory Methods. <i>Cereal Chemistry</i> , 2013, 90, 101-106.	1.1	3
24	One Pot Cooking of Rice Grains for Preparation of Rice-Gel Samples Using a Small-Scale Viscosity Analyzer. <i>Journal of Applied Glycoscience</i> (1999), 2019, 66, 113-119.	0.3	2
25	Purification of Branched Dextrin from <i>Nigeli</i> Amylodextrin by Ethanol Precipitation and Characterization of Its Aggregation Property in Methanol-Water. <i>Journal of Applied Glycoscience</i> (1999), 2019, 66, 97-102.	0.3	2
26	Effects of processing methods of rice gel on starch digestibility and textural properties. <i>Cereal Chemistry</i> , 2021, 98, 450-461.	1.1	1
27	Fluidized Bed Granulation of Food Powder Using Superheated Steam Containing Water Micro-Droplets as Binder. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2016, 63, 247-253.	0.1	0
28	Association of Branched Dextrin from <i>Nigeli</i> Amylodextrin in Water for Screening of Additives Affecting Starch Gel Properties. <i>Starch/Staerke</i> , 2020, 72, 1900202.	1.1	0
29	Distribution of Radioactive Cesium (^{137}Cs) during Cooking of Rice Noodles with Different Firmness. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2017, 64, 191-199.	0.1	0