Tomoko Sasaki

List of Publications by Year
in descending order

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	Influence of xanthan gum and gluten on inÂvitro digestibility and textural properties of rice bread. International Journal of Food Science and Technology, 2022, 57, 2376-2383.	1.3	6
2	Effects of processing methods of rice gel on starch digestibility and textural properties. Cereal Chemistry, 2021, 98, 450-461.	1.1	1
3	â€œNata Puree,â€•a Novel Food Material for Upgrading Vegetable Powders, Made by Bacterial Cellulose Gel Disintegration in the Presence of (1,3)(1,4)-Î²-Glucan. Journal of Applied Glycoscience (1999), 2021, 68, 77-87.	0.3	5
4	Association of Branched Dextrin from NÃgeli Amylodextrin in Water for Screening of Additives Affecting Starch Gel Properties. Starch/Staerke, 2020, 72, 1900202.	1.1	0
5	Influence of anionic, neutral, and cationic polysaccharides on the in vitro digestibility of raw and gelatinized potato starch. Journal of the Science of Food and Agriculture, 2020, 100, 2435-2442.	1.7	22
6	Comparison of textural properties and structure of gels prepared from cooked rice grain under different conditions. Food Science and Nutrition, 2019, 7, 721-729.	1.5	6
7	One Pot Cooking of Rice Grains for Preparation of Rice-Gel Samples Using a Small-Scale Viscosity Analyzer. Journal of Applied Glycoscience (1999), 2019, 66, 113-119.	0.3	2
8	Purification of Branched Dextrin from NÃgeli Amylodextrin by Ethanol Precipitation and Characterization of Its Aggregation Property in Methanol-Water. Journal of Applied Glycoscience (1999), 2019, 66, 97-102.	0.3	2
9	Effects of xanthan and guar gums on starch digestibility and texture of rice flour blend bread. Cereal Chemistry, 2018, 95, 177-184.	1.1	13
10	Comparison of Starch Physicochemical Properties of Waxy Rice Cultivars with Different Hardening Rates. Cereal Chemistry, 2017, 94, 699-704.	1.1	7
11	A comparison of the effects of heat moisture treatment (HMT) on rheological properties and amylopectin structure in sago (Metroxylon sago) and arenga (Arenga pinnata) starches. Journal of Food Science and Technology, 2017, 54, 3404-3410.	1.4	19
12	Distribution of Radioactive Cesium (¹³⁷Cs) during Cooking of Rice Noodles with Different Firmness. Journal of the Japanese Society for Food Science and Technology, 2017, 64, 191-199.	0.1	0
13	Texture Evaluation of Cooked Rice Prepared from Japanese Cultivars Using Twoâ€Bite Instrumental Test and Electromyography. Journal of Texture Studies, 2016, 47, 188-198.	1.1	24
14	Fluidized Bed Granulation of Food Powder Using Superheated Steam Containing Water Micro-Droplets as Binder. Journal of the Japanese Society for Food Science and Technology, 2016, 63, 247-253.	0.1	0
15	Effects of Milling and Cooking Conditions of Rice on In Vitro Starch Digestibility and Blood Glucose Response. Cereal Chemistry, 2016, 93, 242-247.	1.1	19
16	In vitro starch digestibility and in vivo glucose response of gelatinized potato starch in the presence of nonâ€starch polysaccharides. Starch/Staerke, 2015, 67, 415-423.	1.1	46
17	Effects of Rice Flour Blends on Bread Texture and Staling. Cereal Chemistry, 2014, 91, 146-151.	1.1	9
18	Effects of Milling Ratio and Waterâ€toâ€Rice Ratio on Mastication Effort for Cooked Rice Measured by Electromyography. Journal of Texture Studies, 2014, 45, 477-486.	1.1	16

#	Article	IF	Citations
19	Characterization of Waxy Rice Cakes (Mochi) with Rapid Hardening Quality by Instrumental and Sensory Methods. Cereal Chemistry, 2013, 90, 101-106.	1.1	3
20	Effect of non-starch polysaccharides on the in vitro digestibility and rheological properties of rice starch gel. Food Chemistry, 2011, 127, 541-546.	4.2	75
21	Physicochemical characteristics of waxy rice starch influencing the in vitro digestibility of a starch gel. Food Chemistry, 2009, 116, 137-142.	4.2	73
22	Effects of Sprouting on Texture of Cooked Buckwheat (Fagopyrum esculentumMoench) Noodles. Plant Production Science, 2009, 12, 492-496.	0.9	10
23	Study on Î±-Amylase Hydrolysis of Potato Amylopectin by a Quartz Crystal Microbalance. Journal of Agricultural and Food Chemistry, 2008, 56, 1091-1096.	2.4	22
24	Influence of Starch and Gluten Characteristics on Rheological Properties of Wheat Flour Gel at Small and Large Deformation. Cereal Chemistry, 2008, 85, 329-334.	1.1	11
25	Rheological Properties of Starch Gels from Wheat Mutants with Reduced Amylose Content. Cereal Chemistry, 2007, 84, 102-107.	1.1	13
26	Rheological Properties of White Salted Noodles with Different Amylose Content at Small and Large Deformation. Cereal Chemistry, 2004, 81, 226-231.	1.1	20
27	Effect of water-soluble and insoluble non-starch polysaccharides isolated from wheat flour on the rheological properties of wheat starch gel. Carbohydrate Polymers, 2004, 57, 451-458.	5.1	27
28	Comparison of Physical Properties of Wheat Starch Gels with Different Amylose Content. Cereal Chemistry, 2002, 79, 861-866.	1.1	34
29	Rheological Properties of Mixed Gels using Waxy and Non-waxy Wheat Starch. Starch/Staerke, 2002, 54, 410-414.	1.1	17