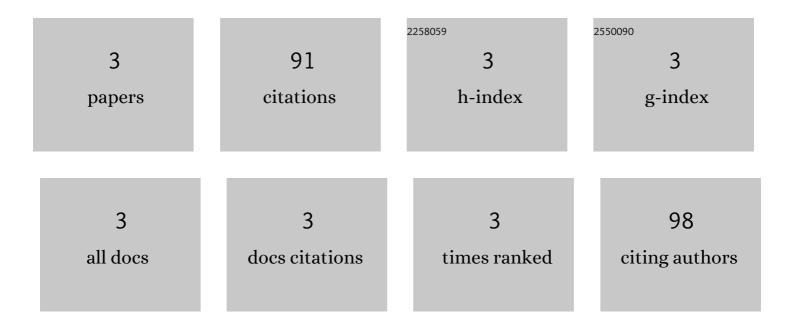
Takahiko Doi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/984365/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Encapsulation and controlled release of hydrophobic flavors using biopolymer-based microgel delivery systems: Sustained release of garlic flavor during simulated cooking. Food Research International, 2019, 119, 6-14.	6.2	50
2	Emulsion-based control of flavor release profiles: Impact of oil droplet characteristics on garlic aroma release during simulated cooking. Food Research International, 2019, 116, 1-11.	6.2	32
3	Impact of proteins and polysaccharides on flavor release from oil-in-water emulsions during simulated cooking. Food Research International, 2019, 125, 108549.	6.2	9