

# CITATION REPORT

List of articles citing

Discrimination of edible fungi varieties and evaluation of their umami intensities by using an electronic tongue method

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International Journal of Food Science and Technology,  
2016, 51, 1393-1400.

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#	Paper	IF	Citations
10	Comparison of a descriptive analysis and instrumental measurements (electronic nose and electronic tongue) for the sensory profiling of Korean fermented soybean paste (doenjang). <i>Journal of Sensory Studies</i> , <b>2017</b> , 32, e12282	2.2	19
9	Physical, Predictive Glycaemic Response and Antioxidative Properties of Black Ear Mushroom ( <i>Auricularia auricula</i> ) Extrudates. <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 301-307	3.9	17
8	Circular reuse of bio-resources: the role of <i>Pleurotus</i> spp. in the development of functional foods. <i>Food and Function</i> , <b>2018</b> , 9, 1353-1372	6.1	40
7	Evaluating taste contribution of brown sugar in chicken seasoning using taste compounds, sensory evaluation, and electronic tongue. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 471-483	3	11
6	Simultaneous quantification of free amino acids and 5'-nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , <b>2018</b> , 268, 57-65	8.5	30
5	The evaluation of overall umami intensity in <i>Takifugu obscurus</i> and <i>Ctenopharyngodon idella</i> based on the Steven's law. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 527-534	2.8	7
4	Evaluation of umami taste components of mushroom ( <i>Suillus granulatus</i> ) of different grades prepared by different drying methods. <i>Food Science and Human Wellness</i> , <b>2020</b> , 9, 192-198	8.3	12
3	Are foods naturally rich in glutamic acid an alternative to sodium reduction?. <i>Food Science and Technology</i> , <b>2020</b> , 40, 190-196	2	3
2	Controlled Incorporation of Silver Nanoparticles into Layer-by-Layer Polymer Films for Reusable Electronic Tongues. <i>ACS Applied Nano Materials</i> , <b>2021</b> , 4, 14231-14240	5.6	1
1	Effect of mushroom root fermentation broth on the umami taste and nutrients of <i>Flammulina velutipes</i> . <b>2023</b> , 3, 67-74		0