

希少糖食品分野等論文等リスト

分類1 糖	分類2 機能	発表年	発表タイトル	発表先・掲載号	著者名
アルロース	食品	2024	The Effects of D-Allulose on the Gelatinization and Recrystallization Properties of Starches from Different Botanical Sources	Biosynthesis Nutrition Biomedical 03 April 2024	A. O. Kwakye, K. Fukada, T. Ishii, M. Ogawa
RSS	食品	2023	Effect of rare sugars on soy sauce brewing and related microorganisms	Food Sci. Technol. Research, 29(1) 15-25	M. Miyoshi, T. Inazu, H. Tamura, K. Izumori, K. Akimitsu, I. Kimura
#REF!	食品	2023	Application of Emerging Techniques in Reduction of the Sugar Content of Fruit Juice: Current Challenges and Future Perspectives	Foods, 12(6), 1181; https://doi.org/10.3390/foods12061181	M. Cywińska-Antonik, Z. Chen, B. Groele, K. Marszałek
アルロース	食品	2022	Optimization of flour-replacing ingredients for low-carbohydrate, gluten-free muffins via a mixture design with complete sucrose substitution	LWT Food Sci. Technol. 167: 113779	M.M. Moss, E.N. Caswell, A.W. Yeargin, N.A. Volz, J.C. Woodland, L.C.
アルロース	食品	2022	Consumers Respond Positively to the Sensory, Health, and Sustainability Benefits of the Rare Sugar Allulose in Yogurt Formulations	Foods, 11(22), 3718; https://doi.org/10.3390/foods11223718	M. R. Mora, Z. Wang, J. M. Goddard, R. Dando
アルロース	食品	2022	Influences of rare sugar D-allulose on the fermentation ability of baker's yeast and the physical properties of bread	International J. Food Sci. Technol. 57, 6004–6015	S. Sawettanun, M. Ogawa
アルロース	食品	2022	Physicochemical parameters, volatile compounds and organoleptic properties of bread prepared with substituted sucrose with rare sugar D-allulose	International J. Food Sci. Technol. doi: 10.1111/ijfs.15918	S. Sawettanun, M. Ogawa
アルロース	食品	2022	Prebiotic effect of D-allulose and β -glucan on whey beverage with Bifidobacterium animalis and investigation of some health effects of this functional beverage on rats	Food Sci. Technol, Campinas, 42, e07022,	J. Rugji, Z.Ç. Kani, A.H. Dincoglu, M. Özgür, Z. Erol, E.B. Özgür
アルロース	食品	2022	Does Allulose Appeal to Consumers? Results from a Discrete Choice Experiment in Germany	Nutrients 14, 3350	K. Jürkenbeck, T. Haarhoff, A. Spiller, M. Schulze
アルロース	食品	2021	Effect of d-allulose, in comparison to sucrose and d-fructose, on the physical properties of cupcakes	LWT Food Science and Technology 160: 111989	A. M. Bolger, R. A. Rastall, M. J. Oruna-Concha, J. Rodriguez-Garcia
アルロース	食品	2021	Application of the Rare Sugar D- Psicose to Food Processing	Nippon Shokuhin Kagaku Kogaku Kaishi, 68(3) 101-114	M. Ogawa, S. Hayakawa

アルロース	食品	2021	Bioproduction of D-allulose: Properties, applications, purification, and future perspectives	Comprehen. Reviews of Food Sci. Food Safety 20(6): 6012-6026	M. Hu, M. Li, B. Jiang, T. Zhang
アルロース	食品	2021	Effect of D-allulose, in comparison to sucrose and D-fructose, on the physical properties of cupcakes	LWT Food Sci. Technol. 150: 111989	A. M. Bolger, R. A. Rastall, M. J. Oruna-Concha, J. Rodriguez-Garcia
アルロース	食品	2021	In vitro digestibility of rare sugar (D - allulose) added pectin–soy protein gels	International J. Food Science & Technol. 56(7), 3421	E.G. Ates, E.B. Ozvural, M.H. Oztop
アルロース	食品	2020	Processing suitability of healthful carbohydrates for potential sucrose replacement to produce muffins with staling retardation	LWT Food Sci. Technol. 131: 109565	E.J. Lee, Y. Moon, M. Kweon
アルロース	食品	2020	Effects of D-allulose as a sucrose substitute on the physicochemical, textural, and sensorial properties of pound cakes	J. Food Processing Preservation, 44(6): e14472	P. Lee, H. Oh, S. Y. Kim, Y-S. Kim
アルロース	食品	2020	Effects of rare sugar D-allulose on texture profile of glutinous rice flour gel	J. Jpn Assoc. Food Preserv. Sci. 45(6) 261-270	Ogawa, M., Iritani, S., Hayakawa, S., Gohtani, S., Akazawa, T., Yamamoto, I., and Ogawa, M.
アルロース	食品	2020	Role of 'D-allulose' in a starch based composite gel matrix	Carbohydrate Polymers 228, 115373	E. Ilhan, P. Pocan, M. Ogawa, M. H. Oztop
アルロース	食品	2019	Metabolic Stability of D-Allulose in Biorelevant Media and Hepatocytes: Comparison with Fructose and Erythritol	Foods, 8, 448	Maeng, H.J.; Yoon, J.H.; Chun, K.H.; Kim, S.T.; Jang, D.J.; Park, J.E.; Kim, Y.H.; Kim, S.B.; Kim, Y.C.
アルロース	食品	2017	Effects of rare sugar D-allulose on heat-induced gelation of surimi prepared from marine fish	J. Sci Food Agric. 97, 5014–5020	M. Ogawa, M. Inoue, S. Hayakawa, S. O'Charoen, M. Ogawa
アルロース	食品	2017	Improved rheological properties of chicken egg frozen gels fortified by D-ketohexoses	J. Food Process Preserv. 2017;e13184	M. Hadipernata, M. Ogawa, S. Hayakawa
アルロース	食品	2017	Effects of rare sugar D-allulose on acid production and probiotic activities of dairy lactic acid bacteria	J. Dairy Sci. 100(7): 5936-5944	H. Kimoto-Nira, N. Moriya, S. Hayakawa, K. Kuramasu, M. Ogawa,
アルロース	食品	2017	Improved rheological properties of chicken egg frozen gels fortified by D-ketohexoses	J. Food Process. Preserv. 41(5) e13184	M. Hadipernata, M. Ogawa, S. Hayakawa
アルロース	食品	2016	Effect of D-allulose on rheological properties of chicken breast sausage	Poultry Science 95(9) 2120-2128	M Hadipernata, M Ogawa, S Hayakawa

アルロース	食品	2016	Mass Transfer and Diffusion Coefficient of D-Allulose during Osmotic Dehydration	Journal of Applied Food Technology 3 (2) 6-10	M. Hadipernata, M. Ogawa
アルロース	食品	2015	Food properties of egg white protein modified by rare ketohexoses through Maillard reaction	Int. J. Food Sci. Technol. 50, 194-202	S. O'Charoen, S. Hayakawa, M. Ogawa
アルロース	食品	2014	Factors Affecting Psicose Formation in Food Products during Cooking	Food Sci. Technol. Res., 20 (2), 423-430	H. Oshima, I. Kimura, Y. Kitakubo, S. Hayakawa. K. Izumori
アルロース	食品	2014	Decrease in the D- Psicose Content of Processed Foods Fortified with a Rare Sugar	Food Sci. Technol. Res., 20 (2), 415-421	H. Oshima, Y. Ozaki, Y. Kitakubo, S. Hayakawa
アルロース	食品	2014	Effect of D-psicose used as sucrose replacer on the characteristics of meringue.	J. Food Sci. 79, 2463-2469.	S. O'Charoen, S. Hayakawa, Y. Matsumoto, M. Ogawa
RSS	食品	2011	次世代甘味料”希少糖”の特徴と食品への応用	ジャパンフードサイエンス 50(7): 24-30	林 範子
アルロース	食品	2008	Application of Whey Protein Isolate Glycated with Rare Sugars to Ice Cream	Food Sci. Technol. Res., 14 (5), 457-466	S. Puangmanee, S. Hayakawa, Y. Sun, M. Ogawa
アルロース	食品	2008	Influence of a Rare Sugar, D- Psicose, on the Physicochemical and Functional Properties of an Aerated Food System Containing Egg Albumen	J. Agric. Food Chem. 56, 4789-4796	Y. Sun, S. Hayakawa, M. Ogawa, K. Fukada, K. Izumori
アルロース	食品	2007	Antioxidant properties of custard pudding dessert containing rare hexose, D-psicose	Food Control 18, 220-227	Y. Sun, S. Hayakawa, M. Ogawa, K. Izumori
アロース	食品	2006	Antioxidant effects of Maillard reaction products obtained from ovalbumin and different D-aldohehexoses	Biosci. Biotechnol. Biochem. 70(3) 598-605	Y. Sun, S. Hayakawa, M. Chuamanochan, M. Fujimoto, A. Innun, K. Izumori
アロース	食品	2006	Chemical properties and antioxidative activity of glycated a-lactalbumin with a rare sugar, D-allose, by Maillard reaction	Food Chemistry 95, 509-517	Y. Sun, S. Hayakawa, S. Puangmanee, K. Izumori
アルロース	食品	2006	Rheological characteristics of heat-induced custard pudding gels with high antioxidative activity.	Biosci. Biotech. Biochem. 70, 2859-2867	Sun, Y., S. Hayakawa, H. Jiang, M. Ogawa, K. Izumori.
アルロース	食品	2006	Psicose contents in various food products and its origin.	Food Sci Technol Res. 12: 137-143	Oshima H, Kimura I, Izumori K.
アルロース	食品	2005	Evaluation of the Site Specific Protein Glycation and Antioxidant Capacity of Rare Sugar – Protein/Peptide Conjugates	J. Agric. Food Chem. 53, 10205-10212	Y. Sun, S. Hayakawa, M. Ogawa, K. Izumori
アルロース	食品	2004	Modification of Ovalbumin with a Rare Ketohexose through the Maillard Reaction: Effect on Protein Structure and Gel Properties	J. Agric. Food Chem. 52, 1293-1299	Y. Sun, S. Hayakawa, K. Izumori

アルロース	食品	2004	Antioxidative Activity and Gelling Rheological Properties of Dried Egg White Glycated with a Rare Keto-Hexose through the Maillard Reaction	J. Food Science 69(6) C427	Y. Sun, S. Hayakawa, K. Izumori
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