

一般財団法人 M&A食品技術研究所

投稿論文一覧

No	年	題目	著者	雑誌情報
1	2004	Historical Review of Citrus Fruits	Munehiro Hoshino, Motonobu Goto, Mitsuru Sasaki	Foods and Food Ingredients Journal of Japan, Vol.209, No.10, 2004, pp.880-892
2	2008	Supercritical Carbon Dioxide Extraction from Citrus junos Seed	Hiro Ueno, Masahiro Tanaka, Siti Machmudah, Mitsuru Sasaki, Motonobu Goto	Food Bioprocess Technol., 1, 2008, pp. 357-363
3	2008	Extraction of valuable compounds from the flavedo of Citrus junos using subcritical water	Hiro Ueno, Masahiro Tanaka, Munehiro Hoshino, Mitsuru Sasaki, Motonobu Goto	Separation and Purification Technology, 62, 2008, pp.513-516
4	2010	Cold-pressed yuzu oil fractionation using countercurrent supercritical CO2 extraction column	Akihiro Terada, Nahoko Kitajima, Siti Machmudah, Masahiro Tanaka, Mitsuru Sasaki, Motonobu Goto	Separation and Purification technology, 71, 2010, 107-113
5	2012	Extraction of dietary fiber from Citrus junos peel with subcritical water	Masahiro Tanaka, Arata Takamizu, Munehiro Hoshino, Mitsuru Sasaki, Motonobu Goto	Food and Bioproducts processing, 90(2012), 180-186.
6	2013	Supercritical CO2 Extraction of Essential Oil from Citrus Junos Peel	Arata Takamizu, Masahiro Tanaka, Takuya Suetsugu, Munehiro Hoshino, Armando T. Quitain, Mitsuru Sasaki, Motonobu Goto	Flavor, 2, 18 (2013)
7	2014	Extraction of citrus flavonoids from peel of Citrus junos using supercritical carbon dioxide with polar solvent	Munehiro Hoshino, Takuya Suetsugu, Hideo Iwai, Arata Takamizu, Masahiro Tanaka, Armando Quitain, Mitsuru Sasaki, Motonobu Goto	Transactions of the Materials Research Society of Japan, 39, 3, 309-311, 2014
8	2014	Conversion of Limonene into More Valuable Aroma under Hydrothermal Conditions	Hideo Iwai, Teruaki Matsubara, Yukihiko Kawamoto, Takuya Suetsugu, Arata Takamizu, Masahiro Tanaka, Munehiro Hoshino, Armando T. Quitain, Mitsuru Sasaki	Journal of Food and Nutrition Research, 2(10), 718-721, 2014.
9	2015	Supercritical CO2-mediated countercurrent separation of essential oil and seed oil	Shohei Yasumoto, Armando T. Quitain, Mitsuru Sasaki, Hideo Iwai, Masahiro Tanaka, Munehiro Hoshino	Journal of Supercritical Fluid Volume 104, September 2015, Pages 104-111
1	投稿中	The history of citrus research and the view to effective utilization of Japanese citrus resources	Munehiro Hoshino, Kazuharu Yamato, Masahiro Tanaka, Motonobu Goto	Foods and Food Ingredients Journal of Japan
2	投稿中	Step-wise pressure swing approach for supercritical carbon dioxide extraction of essential oil from thick peel of dadai (Citrus aurantium)	Munehiro Hoshino, Masahiro Tanaka, Arata Takamizu, Takuya Suetsugu, Motonobu Goto	Journal of Supercritical Fluid
3	投稿中	Production of high-acid vinegar with 200 g・l ⁻¹ acetic acid under mesophilic culture conditions by extremely acid-resistant bacterium Gluconacetobacter sp. Munehiro	Kenji Tanaka, Tomohito Amai, Hideo Iwai, Hiro Ueno, Munehiro Hoshino	Journal of Industrial Microbiology and Biotechnology 審査中(2012.7.20受付)