

Production Technology Research

Papers on production technology

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| Yogurt Production (2019) | Author | Seiji Nagaoka |
| | Journal | Methods in Molecular Biology 45~54 (2019) |
| Universal design package "Meiji Tube de Butter 1/3" (2013) | Author | Ohira Y |
| | Journal | Food Processing and Ingredients 48(6): 8-9 (2013) |
| Universal design package for "Meiji Tube de Butter 1/3" (2013) | Author | Ohira Y, Azuma S, Sekiba Y |
| | Journal | Packaging Technology 2013(3): 49-53 (2013) |
| Effect of the crystallinity of baby milk powder on surface structure and stickiness of solid milk (2013) | Author | Shibata M, Otsubo K, Niwa T, Danjo K |
| | Journal | JDDST 73(2): 136-141(2013) |
| Development of "Meiji Blugarian Delicious Taste Fat-free Set Yogurt" (2013) | Author | Horiuchi H |
| | Journal | A Technical Journal on Food Chemistry and Chemicals 29(6): 61-66 (2013) |
| | Abs. | We have successfully developed a superior fat free set plain yogurt product without sugar, sweetener, stabilizers or thickeners prepared using an original fermentation method called "Low-Temperature Reduced dissolved Oxygen Fermentation (LT-ROF)" and lactose hydrolysis. |
| Increase in the viscosity of concentrated artificial casein micelle solution during storage at low temperature (2012) | Author | Shiokawa M, Kanamaru Y, Yabe T, Aoki T |
| | Journal | Milk Science 61(3): 199-204 |
| Effect of crystalline metastasis of lactose on hardness of compressed baby milk powder (2012) | Author | Shibata M, Ohtsubo K, Ohara S, Omae S, Niwa T, Danjo K |
| | Journal | Yakugaku Zasshi 132(11): 1317-1321 (2012) |
| Effect of lactose crystallization on the change in the viscosity of concentrated skim milk at low temperature (2012) | Author | Shiokawa M, Kanamaru Y, Yabe T, Aoki T |
| | Journal | Milchwissenschaft 67(4): 351-354 (2012) |
| Short communication: Effect of oxygen on symbiosis between <i>Lactobacillus bulgaricus</i> and <i>Streptococcus thermophilus</i> (2012) | Author | Horiuchi H, Sasaki Y |
| | Journal | Journal of Dairy Science 95(6): 2904-2909 (2012) |

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| Tableting of powdered milk and the resulting physical properties (2011) | Author | Shibata M, Ohtsubo K, Danjo K, Niwa T, Nakane S |
| | Journal | Yakugaku Zasshi 131(10): 1503-1507 (2011) |
| Scale-up factor for mean drop diameter in batch rotor-stator mixers with internal circulation (2010) | Author | Tetsu Kamiya, Takashi Sugawara, Hideshi Sasaki, Takao Tomita, Meguru Kaminoyama, Kazuhiko Nishi, Ryuta Misumi |
| | Journal | Journal of Chemical Engineering of Japan 43(9): 737-744 (2010) |
| Evaluation method of homogenization effect for different stator configurations of internally circulated batch rotor-stator mixers (2010) | Author | Tetsu Kamiya, Hideshi Sasaki, Yoshio Toyama, Keigo Hanyu, Meguru Kaminoyama, Kazuhiko Nishi, Ryuta Misumi |
| | Journal | Journal of Chemical Engineering of Japan 43(4): 355-362 (2010) |
| Scale-up factor for mean drop diameter in batch rotor-stator mixers (2010) | Author | Tetsu Kamiya, Meguru Kaminoyama, Kazuhiko Nishi, Ryuta Misumi |
| | Journal | Journal of Chemical Engineering of Japan 43(4): 326-332 (2010) |
| A novel cream with enhanced aroma and taste made by 'Ajiwai-Kodawari' process suppressed unpleasant odor derived from foodstuffs (2010) | Author | Komatsu Y, Ohmori T |
| | Journal | J. Japan Association on Odor Environment 41(6): 403-409 (2010) |
| Development of a reduced dissolved oxygen fermentation method with yogurt (2010) | Author | Horiuchi H |
| | Journal | Seibutu-kougaku Kaishi 88(11): 594-600 (2010) |
| Improvement of container shape and the outside wrapping form of softpack for enteral nutrition (2009) | Author | Sano, M |
| | Journal | Packaging Technology :2009 No. 3 |
| A method for manufacturing superior set yogurt under reduced oxygen conditions (2009) | Author | Horiuchi H, Inoue N, Liu E, Fukui M, Sasaki Y, Sasaki T |
| | Journal | Journal of Dairy Science 92(9): 4112-4121 (2009) |
| Isolation and characterization of <i>Lactobacillus delbrueckii ssp. bulgaricus</i> and <i>Streptococcus thermophilus</i> from plants in Bulgaria (2007) | Author | Michaylova M, Minkova S, Kimura K, Sasaki T, Isawa K |
| | Journal | FEMS Microbiology Letters 269(1): 160-169 (2007) |
| Development of the PET bottle coffee milk beverage "Meiji Milk & Coffee" (2006) | Author | Imazawa T |
| | Journal | Beverage Japan 291: 45-46 (2006) |

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| Success of commercial production of Bulgarian traditional home-made yogurt by "Low-Temperature Reduced dissolved Oxygen Fermentation (Smooth Careful Fermentation)" —Meiji Bulgarian yogurt LB81 Domashno—(2005) | Author | Horiuchi H |
| | Journal | The Food Industry 48(15): 57-66 (2005) |
| Meiji Oishii Gyunyu (2003) | Author | Takeuchi Y, Kubota Y, Endo M, Nakatsubo T, Kuwata T |
| | Journal | Nippon Nogeikagaku Kaishi 77(9): 888-889 (2003) |
| The optimization calculating method for milk evaporators (1999) | Author | Kamiya T, Toyoda I |
| | Journal | ilk Science 48 (3) : 233-239 (1999) |