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### **Recent publications on eggs**

- 1) Cooking Characteristics of Eggs Obtained from Parent Hens Fed Coral Powder, *Journal of home economics of Japan*, in press.
- 2) Quality characteristics of butter cake with added sesame oil, *Bulletin of Tokyo Kasei University*, Vol.58(2),pp. 63-69, 2018.
- 3) Effects of Adding Eggshell Powder on the Quality of Rice Flour Butter Cake, *Journal of home economics of Japan*, Vol.68 (1), pp.13-21, 2017.
- 4) Quality Characteristics of Commercial Pidan, *Journal of home economics of Japan*, Vol.68 (12), pp.687-694, 2017.
- 5) The sensory characteristics and cookery properties of hen egg, *Journal of home economics of Japan*, Vol.68 (6 ), pp.297-302, 2017.
- 6) Cookery method of “TEMPURA” analyzed by professional technique, *Journal of Japan Society of Cookery Science*, Vol.49, pp172-175, 2016