



Machiko Mineki

Nationality: Japanese

Education: Ph. D. (Agriculture science), Graduate school, Tohoku University.

Position: Professor (Tokyo Kasei University, Laboratory of Cookery Science)

Qualification : Registered Dietician, Sensory Evaluation Specialist

Contact Address: 1-18-1 Kaga, Itabashiku, Tokyo, Japan, 173-8602

TEL & FAX : +81-3-3961-7046

E-mail (Office):minekim@tokyo-kasei.ac.jp-

Specialty: Cookery Science, Food Microstructure, Practice Nutrition

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