

Ryo Yamauchi

List of Publications by Year in descending order

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docs citations

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times ranked

1935
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidative Compounds from the Outer Scales of Onion. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8183-8189.	2.4	180
2	Structure of an exocellular polysaccharide of <i>Lactobacillus helveticus</i> TN-4, a spontaneous mutant strain of <i>Lactobacillus helveticus</i> TY1-2. <i>Carbohydrate Research</i> , 1995, 275, 319-332.	1.1	94
3	Isolation and Structural Elucidation of Some Glycosides from the Rhizomes of Smaller Galanga (<i>Alpinia officinarum</i> Hance). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4919-4924.	2.4	82
4	INHIBITORY EFFECTS OF TOCOPHEROLS AND β -CAROTENE ON SINGLET OXYGEN-INITIATED PHOTOOXIDATION OF METHYL LINOLEATE AND SOYBEAN OIL. <i>Journal of Food Processing and Preservation</i> , 1980, 4, 79-93.	0.9	74
5	Quenching effect of tocopherols on the methyl linoleate photooxidation and their oxidation products.. <i>Agricultural and Biological Chemistry</i> , 1977, 41, 1425-1430.	0.3	68
6	Products formed by peroxy radical oxidation of β -carotene. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 708-713.	2.4	67
7	Vitamin E: Mechanism of Its Antioxidant Activity.. <i>Food Science and Technology Research</i> , 1997, 3, 301-309.	0.2	67
8	Isolation and Characterization of Some Antioxidative Compounds from the Rhizomes of Smaller Galanga (<i>Alpinia officinarum</i> Hance). <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 4924-4929.	2.4	66
9	Isolation and Characterization of Rosmarinic Acid Oligomers in <i>Celastrus hindsii</i> Benth Leaves and Their Antioxidative Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3786-3793.	2.4	63
10	Reaction products of α -tocopherol with methyl linoleate-peroxy radicals. <i>Lipids</i> , 1990, 25, 152-158.	0.7	62
11	Analysis of Molecular Species of Glycolipids in Fruit Pastes of Red Bell Pepper (<i>Capsicum annum</i> L.) by High-Performance Liquid Chromatography-Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 622-627.	2.4	60
12	Structural study on an exocellular polysaccharide produced by <i>Lactobacillus helveticus</i> TY1-2. <i>Carbohydrate Research</i> , 1994, 261, 67-78.	1.1	57
13	Synthesis of a novel vitamin E derivative, 2-(α -D-glucopyranosyl)methyl-2,5,7,8-tetramethylchroman-6-ol, by α -glucosidase-catalyzed transglycosylation. <i>Lipids</i> , 1997, 32, 73-78.	0.7	56
14	Formation of trimers of α -tocopherol and its model compound, 2,2,5,7,8-pentamethylchroman-6-ol, in autoxidizing methyl linoleate. <i>Lipids</i> , 1988, 23, 779-783.	0.7	51
15	Antioxidant Activity of a Novel Vitamin E Derivative, 2-(α -D-Glucopyranosyl)methyl-2,5,7,8-Tetramethylchroman-6-ol. <i>Free Radical Biology and Medicine</i> , 1998, 24, 217-225.	1.3	46
16	Free-Radical Scavenging Reactions of α -Tocopherol during the Autoxidation of Methyl Linoleate in Bulk Phase. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1455-1461.	2.4	43
17	Inhibition of xanthine oxidase activity by an oxathiolanone derivative of quercetin. <i>Food Chemistry</i> , 2011, 126, 1808-1811.	4.2	41
18	Participation of singlet oxygen in ultraviolet-a-induced lipid peroxidation in mouse skin and its inhibition by dietary β -carotene: an ex vivo study. <i>Free Radical Biology and Medicine</i> , 2004, 37, 1854-1863.	1.3	40

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19	Benzyl Caffeate, an Antioxidative Compound Isolated from Propolis. <i>Bioscience, Biotechnology and Biochemistry</i> , 1992, 56, 1321-1322.	0.6	37
20	Oxidation Products of β -Carotene during the Peroxidation of Methyl Linoleate in the Bulk Phase. <i>Bioscience, Biotechnology and Biochemistry</i> , 1998, 62, 1301-1306.	0.6	36
21	Characterization of Antioxidants Extracted from Thai Riceberry Bran Using Ultrasonic-Assisted and Conventional Solvent Extraction Methods. <i>Food and Bioprocess Technology</i> , 2018, 11, 713-722.	2.6	36
22	Interactions of starch with a cyanidin-catechin pigment (vignacyanidin) isolated from <i>Vigna angularis</i> bean. <i>Food Chemistry</i> , 2013, 141, 2600-2605.	4.2	34
23	Quercetin-Dependent Inhibition of Nitration Induced by Peroxidase/H ₂ O ₂ /Nitrite Systems in Human Saliva and Characterization of an Oxidation Product of Quercetin Formed during the Inhibition. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3265-3272.	2.4	33
24	Isolation and characterization of a cyanidin-catechin pigment from adzuki bean (<i>Vigna angularis</i>). <i>Food Chemistry</i> , 2013, 141, 282-288.	4.2	33
25	Structural analysis of the alkali-soluble polysaccharide from the sclerotia of <i>Grifora umbellata</i> (Fr.) Pilg. <i>Carbohydrate Research</i> , 1980, 87, 257-264.	1.1	32
26	Structural features of arabinogalactan-proteins from the fruit of <i>Lycium chinense</i> Mill.. <i>Carbohydrate Research</i> , 2001, 333, 79-85.	1.1	31
27	An antitumor activity of the alkali-soluble polysaccharide (and its derivatives) obtained from the sclerotia of <i>Grifora umbellata</i> (Fr.) Pilg. <i>Carbohydrate Research</i> , 1982, 101, 160-167.	1.1	30
28	Oxidation of α -Tocopherol during the Peroxidation of Dilinoleoylphosphatidylcholine in Liposomes. <i>Bioscience, Biotechnology and Biochemistry</i> , 1996, 60, 616-620.	0.6	29
29	Prooxidant effect of dihydroxyacetone and reducing sugars on the autoxidation of methyl linoleate in emulsions.. <i>Agricultural and Biological Chemistry</i> , 1984, 48, 843-848.	0.3	27
30	Iron-catalyzed reaction products of α -tocopherol with methyl 13(S)-hydroperoxy-9(Z),11(E)-octadecadienoate. <i>Lipids</i> , 1995, 30, 395-404.	0.7	26
31	Volatile Components of the Essential Oils in Galanga (<i>Alpinia officinarum</i> Hance) from Vietnam.. <i>Food Science and Technology Research</i> , 2001, 7, 303-306.	0.3	26
32	Separation and purification of molecular species of galactolipids by high performance liquid chromatography.. <i>Agricultural and Biological Chemistry</i> , 1982, 46, 2847-2849.	0.3	25
33	Reaction of α -tocopherol with alkyl and alkylperoxyl radicals of methyl linoleate. <i>Lipids</i> , 1993, 28, 201-206.	0.7	25
34	Analysis of vitamin E and its oxidation products by HPLC with electrochemical detection. <i>Lipids</i> , 2002, 37, 515-522.	0.7	25
35	Antioxidative compounds isolated from the rhizomes of smaller galanga (<i>Alpinia officinarum</i> Hance). <i>BioFactors</i> , 2004, 21, 305-308.	2.6	23
36	Effect of Metal Salts and Fructose on the Autoxidation of Methyl Linoleate in Emulsions. <i>Agricultural and Biological Chemistry</i> , 1988, 52, 849-850.	0.3	22

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37	Addition Products of α -Tocopherol with Lipid-Derived Free Radicals. <i>Vitamins and Hormones</i> , 2007, 76, 309-327.	0.7	22
38	Formation of an oxathiolone compound from rutin in acidic mixture of saliva and buckwheat dough: Possibility of its occurrence in the stomach. <i>Food Chemistry</i> , 2009, 116, 214-219.	4.2	22
39	Stability of bioactive compounds from Thai Riceberry bran extract encapsulated within gelatin matrix during in vitro gastrointestinal digestion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 546, 136-142.	2.3	22
40	Products formed by photosensitized oxidation of tocopherols.. <i>Agricultural and Biological Chemistry</i> , 1979, 43, 2151-2156.	0.3	21
41	Isolation and characterization of addition products of α -tocopherol with peroxy radicals of dilinoleoylphosphatidylcholine in liposomes. <i>Lipids and Lipid Metabolism</i> , 1994, 1212, 43-49.	2.6	20
42	Kinetic studies on the formation of phosphatidylcholine hydroperoxides in large unilamellar vesicles by azo compounds. <i>Chemistry and Physics of Lipids</i> , 1997, 86, 85-93.	1.5	19
43	Formation of the Thiocyanate Conjugate of Chlorogenic Acid in Coffee under Acidic Conditions in the Presence of Thiocyanate and Nitrite:A Possible Occurrence in the Stomach. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4169-4176.	2.4	19
44	Reaction of α -tocopherol with 2,2'-azobis(2,4-dimethylvaleronitrile) in benzene.. <i>Agricultural and Biological Chemistry</i> , 1989, 53, 3257-3262.	0.3	18
45	Reaction of maltose with 2,2-dimethoxypropane. <i>Carbohydrate Research</i> , 1981, 89, 271-278.	1.1	17
46	Antioxidative flavonoids in adzuki-meshi (rice boiled with adzuki bean) react with nitrite under simulated stomach conditions. <i>Journal of Functional Foods</i> , 2016, 26, 657-666.	1.6	17
47	Structural analysis of the β -D-glucan extracted with aqueous zinc chloride from the fruit body of <i>Grifola frondosa</i> . <i>Carbohydrate Research</i> , 1983, 123, 259-265.	1.1	16
48	Reaction of α -tocopherol in heated bulk phase in the presence of methyl linoleate (13S)-hydroperoxide or methyl linoleate. <i>Lipids</i> , 1998, 33, 77-85.	0.7	16
49	Microencapsulation of bioactive compounds from mulberry (<i>Morus alba</i> L.) leaf extracts by protein-polysaccharide interactions. <i>International Journal of Food Science and Technology</i> , 2016, 51, 649-655.	1.3	16
50	Reaction products of γ -tocopherol with an alkylperoxy radical in benzene.. <i>Agricultural and Biological Chemistry</i> , 1990, 54, 2703-2709.	0.3	15
51	Peroxy-Radical Reaction of Retinyl Acetate in Solution. <i>Bioscience, Biotechnology and Biochemistry</i> , 1992, 56, 1529-1532.	0.6	15
52	Isolation and Characterization of Arabinogalactan-protein from the Fruit of <i>Lycium chinense</i> Mill.. <i>Journal of Applied Glycoscience</i> (1999), 2000, 47, 155-161.	0.3	15
53	Preparation and Characterization of 8 α -(Phosphatidylcholine-dioxy)- α -tocopherones and their Formation during the Peroxidation of Phosphatidylcholine in Liposomes. <i>Bioscience, Biotechnology and Biochemistry</i> , 1998, 62, 1293-1300.	0.6	14
54	Quercetin 7-O-glucoside suppresses nitrite-induced formation of dinitrosocatechins and their quinones in catechin/nitrite systems under stomach simulating conditions. <i>Food and Function</i> , 2015, 6, 218-228.	2.1	14

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55	Structural analysis of the alkali-soluble β -D-glucan from the fruit body of <i>Grifola frondosa</i> . <i>Carbohydrate Research</i> , 1983, 124, 247-252.	1.1	13
56	Physical properties of water-soluble pectins in hot- and cold-break tomato pastes. <i>Food Chemistry</i> , 2005, 93, 403-408.	4.2	13
57	Chemical properties of water-soluble pectins in hot- and cold-break tomato pastes. <i>Food Chemistry</i> , 2005, 93, 409-415.	4.2	13
58	Iron-catalyzed reaction products of α -tocopherol with 1-palmitoyl-2-linoleoyl-3-sn-phosphatidylcholine (13S)-hydroperoxide. <i>Chemistry and Physics of Lipids</i> , 2002, 114, 193-201.	1.5	12
59	Preparation and Release Behavior of Gelatin-Based Capsules of Antioxidants from Ethanolic Extracts of Thai Riceberry Bran. <i>Food and Bioprocess Technology</i> , 2017, 10, 1737-1748.	2.6	12
60	Reaction of 8 α -hydroperoxy tocopherones with ascorbic acid.. <i>Agricultural and Biological Chemistry</i> , 1981, 45, 2855-2861.	0.3	11
61	Reaction of some D-glucobioses with 2,2-dimethoxypropane. <i>Carbohydrate Research</i> , 1981, 96, 65-72.	1.1	10
62	Analysis of the addition products of α -tocopherol with phosphatidylcholine-peroxyl radicals by high-performance liquid chromatography with chemiluminescent detection. <i>Lipids</i> , 2000, 35, 1405-1410.	0.7	10
63	Oxidation Products of Vitamin E in the Peroxidation of Liposomal and Biological Systems. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2004, 34, 111-120.	0.6	10
64	Interactions between (+)-Catechin and Quercetin during Their Oxidation by Nitrite under the Conditions Simulating the Stomach. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4951-4959.	2.4	10
65	Reaction Products of β -Tocopherol with an Alkylperoxyl Radical in Benzene. <i>Agricultural and Biological Chemistry</i> , 1990, 54, 2703-2709.	0.3	9
66	Whole-Cell Fatty Acid Composition to Characterize and Differentiate Isolates of <i>Rhizoctonia</i> Species Associated with Turfgrass Diseases in Japan. <i>Journal of General Plant Pathology</i> , 2002, 68, 1-7.	0.6	9
67	Effect of Oil and Sugar Contents on the Surface of Dehulled-Roasted Sesame Seeds on Adhesion Between the Seeds. <i>Journal of Food Science</i> , 2006, 71, E303-E307.	1.5	9
68	Products Formed by Peroxyl Radical-Mediated Oxidation of Canthaxanthin in Benzene and in Methyl Linoleate. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5066-5071.	2.4	8
69	Prooxidant Effect of Dihydroxyacetone and Reducing Sugars on the Autoxidation of Methyl Linoleate in Emulsions. <i>Agricultural and Biological Chemistry</i> , 1984, 48, 843-848.	0.3	6
70	The Antioxidative Effect of Fullerenes during the Peroxidation of Methyl Linoleate in Toluene. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 212-214.	0.6	6
71	Effect of α -tocopherol on the hemin-catalyzed decomposition of 1-palmitoyl-2-linoleoyl-3-sn-phosphatidylcholine 13-hydroperoxide in micelles and liposomes. <i>Chemistry and Physics of Lipids</i> , 2014, 184, 61-68.	1.5	5
72	Acetonation of linear (1 \rightarrow 3)- β -D-glucan. <i>Carbohydrate Research</i> , 1982, 99, C11-C13.	1.1	4

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73	Reaction of .DELTA.-tocopherol with an alkylperoxyl radical.. Agricultural and Biological Chemistry, 1990, 54, 2993-2999.	0.3	4
74	Preparation of the Addition Products of Î±-Tocopherol with Cholesteryl Linoleate-Peroxy Radicals. Bioscience, Biotechnology and Biochemistry, 2002, 66, 670-673.	0.6	4
75	Characterization of the oxidation products of BO-653 formed during peroxy radical-mediated oxidation of human plasma. Free Radical Biology and Medicine, 2005, 38, 32-40.	1.3	4
76	Chlorophyll-sensitized Photooxidation Products of Spinach Galactolipids. Agricultural and Biological Chemistry, 1982, 46, 2815-2820.	0.3	3
77	Lipoxygenase-catalyzed Oxygenation of Monogalactosyldilinolenoylglycerol in Dipalmitoylphosphatidylcholine Liposomes. Agricultural and Biological Chemistry, 1985, 49, 2475-2477.	0.3	3
78	Inversion of the 2-hydroxyl groups of D-glucosyl units in (1â†³)-Î²-D-glucan. Carbohydrate Research, 1987, 161, C1-C3.	1.1	3
79	Inversion of the 2-hydroxyl groups of d-glucosyl units in (1â†³)-Î²-d-glucan. Carbohydrate Research, 1990, 197, 181-186.	1.1	3
80	Subsequent Products After Antioxidant Actions of Î²-Carotene and Î±-Tocopherol Have NoSalmonellaMutagenicity. Bioscience, Biotechnology and Biochemistry, 2002, 66, 363-372.	0.6	3
81	Ultraviolet A-Induced Peroxidation of Phosphatidylcholine in Unilamellar Liposomes. Bioscience, Biotechnology and Biochemistry, 2009, 73, 1212-1214.	0.6	3
82	Ironâ€Catalyzed Reaction of Î³-Tocopherol with Methyl Linoleate Hydroperoxides in Solutions. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 361-369.	0.8	3
83	Preparation of a perisopropylidene derivative of pachymeran.. Agricultural and Biological Chemistry, 1982, 46, 591-592.	0.3	2
84	Acetonation of laminaratriose and laminaratetraose. Carbohydrate Research, 1982, 99, 194-196.	1.1	2
85	An alkali-soluble Î±-d-glucan from the fruiting body of Grifola frondosa. Carbohydrate Research, 1990, 198, 149-152.	1.1	2
86	Analysis of Molecular Species of Plant Glycolipids by HPLC/APCI-MS. , 2005, , .		2
87	Reaction Products of Î³-Tocopherol with (E)-4-Oxo-2-nonenal in Acidic Acetonitrile. Bioscience, Biotechnology and Biochemistry, 2010, 74, 168-174.	0.6	2
88	4-Oxo-2-nonenal as a pro-oxidant during the autoxidation of methyl linoleate in bulk phase. Food Chemistry, 2011, 124, 1496-1499.	4.2	2
89	Reaction products of [60]fullerene during the autoxidation of methyl linoleate in bulk phase. Chemistry and Physics of Lipids, 2012, 165, 178-185.	1.5	2
90	Hemin- and myoglobin-catalyzed reaction of 1-palmitoyl-2-linoleoyl-3- sn -phosphatidylcholine 13-hydroperoxide with Î³-tocopherol in micelles and liposomes. Chemistry and Physics of Lipids, 2017, 209, 37-44.	1.5	2

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91	Microscopic observation and characterization of the oil bridge between dehulled-roasted sesame seeds. <i>Colloids and Surfaces B: Biointerfaces</i> , 2007, 55, 131-137.	2.5	1
92	Relative length of exterior and interior chain of the phytyglycogen from Italian millet.. <i>Journal of the Japanese Society of Starch Science</i> , 1991, 38, 23-26.	0.1	1
93	Myoglobin-catalyzed Peroxidation Products of Methyl Eicosapentaenoate. <i>Agricultural and Biological Chemistry</i> , 1985, 49, 3311-3313.	0.3	0
94	A Per- <i>o</i> -Isopropylidene Derivative of (1 α '4)- β -D-Mannan. <i>Journal of Carbohydrate Chemistry</i> , 1993, 12, 669-672.	0.4	0
95	Chemical Structure of .ALPHA.-D-Glucan in the Seed of Buckwheat (<i>Fagopyrum esculentum</i>).. <i>Journal of the Japanese Society of Starch Science</i> , 1992, 39, 249-252.	0.1	0
96	Chemical Structure of .ALPHA.-Glucan in the Seed of Azuki Bean.. <i>Journal of the Japanese Society of Starch Science</i> , 1993, 40, 299-303.	0.1	0
97	Free Radical-Scavenging Reactions of α -Tocopherol During the Peroxidation of Unsaturated Lipids. , 1997, , 483-487.		0