Ryo Yamauchi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11372597/publications.pdf

Version: 2024-02-01

186209 243529 2,286 97 28 44 h-index citations g-index papers 97 97 97 1935 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Characterization of Antioxidants Extracted from Thai Riceberry Bran Using Ultrasonic-Assisted and Conventional Solvent Extraction Methods. Food and Bioprocess Technology, 2018, 11, 713-722.	2.6	36
2	Stability of bioactive compounds from Thai Riceberry bran extract encapsulated within gelatin matrix during in vitro gastrointestinal digestion. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 546, 136-142.	2.3	22
3	Ironâ€Catalyzed Reaction of î³â€Tocopherol with Methyl Linoleate Hydroperoxides in Solutions. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 361-369.	0.8	3
4	Preparation and Release Behavior of Gelatin-Based Capsules of Antioxidants from Ethanolic Extracts of Thai Riceberry Bran. Food and Bioprocess Technology, 2017, 10, 1737-1748.	2.6	12
5	Hemin- and myoglobin-catalyzed reaction of 1-palmitoyl-2-linoleoyl-3- sn -phosphatidylcholine 13-hydroperoxide with \hat{I}^3 -tocopherol in micelles and liposomes. Chemistry and Physics of Lipids, 2017, 209, 37-44.	1.5	2
6	Microencapsulation of bioactive compounds from mulberry (<i>Morus alba</i> L.) leaf extracts by protein–polysaccharide interactions. International Journal of Food Science and Technology, 2016, 51, 649-655.	1.3	16
7	Antioxidative flavonoids in adzuki-meshi (rice boiled with adzuki bean) react with nitrite under simulated stomach conditions. Journal of Functional Foods, 2016, 26, 657-666.	1.6	17
8	Quercetin 7-O-glucoside suppresses nitrite-induced formation of dinitrosocatechins and their quinones in catechin/nitrite systems under stomach simulating conditions. Food and Function, 2015, 6, 218-228.	2.1	14
9	Effect of α-tocopherol on the hemin-catalyzed decomposition of 1-palmitoyl-2-linoleoyl-3-sn-phosphatidylcholine 13-hydroperoxide in micelles and liposomes. Chemistry and Physics of Lipids, 2014, 184, 61-68.	1.5	5
10	Interactions between (+)-Catechin and Quercetin during Their Oxidation by Nitrite under the Conditions Simulating the Stomach. Journal of Agricultural and Food Chemistry, 2014, 62, 4951-4959.	2.4	10
11	Isolation and characterization of a cyanidin-catechin pigment from adzuki bean (Vigna angularis). Food Chemistry, 2013, 141, 282-288.	4.2	33
12	Interactions of starch with a cyanidin–catechin pigment (vignacyanidin) isolated from Vigna angularis bean. Food Chemistry, 2013, 141, 2600-2605.	4.2	34
13	The Antioxidative Effect of Fullerenes during the Peroxidation of Methyl Linoleate in Toluene. Bioscience, Biotechnology and Biochemistry, 2012, 76, 212-214.	0.6	6
14	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
15	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
16	Inhibition of xanthine oxidase activity by an oxathiolanone derivative of quercetin. Food Chemistry, 2011, 126, 1808-1811.	4.2	41
17	Reaction Products of \hat{I}^3 -Tocopherol with (E)-4-Oxo-2-nonenal in Acidic Acetonitrile. Bioscience, Biotechnology and Biochemistry, 2010, 74, 168-174.	0.6	2
18	Formation of an oxathiolone compound from rutin in acidic mixture of saliva and buckwheat dough: Possibility of its occurrence in the stomach. Food Chemistry, 2009, 116, 214-219.	4.2	22

#	Article	IF	Citations
19	Ultraviolet A-Induced Peroxidation of Phosphatidylcholine in Unilamellar Liposomes. Bioscience, Biotechnology and Biochemistry, 2009, 73, 1212-1214.	0.6	3
20	Addition Products of αâ€Tocopherol with Lipidâ€Derived Free Radicals. Vitamins and Hormones, 2007, 76, 309-327.	0.7	22
21	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. Journal of Agricultural and Food Chemistry, 2007, 55, 4169-4176.	2.4	19
22	Microscopic observation and characterization of the oil bridge between dehulled-roasted sesame seeds. Colloids and Surfaces B: Biointerfaces, 2007, 55, 131-137.	2.5	1
23	Isolation and Characterization of Rosmarinic Acid Oligomers inCelastrus hindsiiBenth Leaves and Their Antioxidative Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 3786-3793.	2.4	63
24	Effect of Oil and Sugar Contents on the Surface of Dehulled-Roasted Sesame Seeds on Adhesion Between the Seeds. Journal of Food Science, 2006, 71, E303-E307.	1.5	9
25	Analysis of Molecular Species of Plant Glycolipids by HPLC/APCI-MS. , 2005, , .		2
26	Physical properties of water-soluble pectins in hot- and cold-break tomato pastes. Food Chemistry, 2005, 93, 403-408.	4.2	13
27	Chemical properties of water-soluble pectins in hot- and cold-break tomato pastes. Food Chemistry, 2005, 93, 409-415.	4.2	13
28	Characterization of the oxidation products of BO-653 formed during peroxyl radical-mediated oxidation of human plasma. Free Radical Biology and Medicine, 2005, 38, 32-40.	1.3	4
29	Antioxidative Compounds from the Outer Scales of Onion. Journal of Agricultural and Food Chemistry, 2005, 53, 8183-8189.	2.4	180
30	Quercetin-Dependent Inhibition of Nitration Induced by Peroxidase/H2O2/Nitrite Systems in Human Saliva and Characterization of an Oxidation Product of Quercetin Formed during the Inhibition. Journal of Agricultural and Food Chemistry, 2005, 53, 3265-3272.	2.4	33
31	Oxidation Products of Vitamin E in the Peroxidation of Liposomal and Biological Systems. Journal of Clinical Biochemistry and Nutrition, 2004, 34, 111-120.	0.6	10
32	Participation of singlet oxygen in ultraviolet-a-induced lipid peroxidation in mouse skin and its inhibition by dietary \hat{l}^2 -carotene: an ex vivo study. Free Radical Biology and Medicine, 2004, 37, 1854-1863.	1.3	40
33	Antioxidative compounds isolated from the rhizomes of smaller galanga (Alpinia officinarumHance). BioFactors, 2004, 21, 305-308.	2.6	23
34	Isolation and Characterization of Some Antioxidative Compounds from the Rhizomes of Smaller Galanga (Alpinia officinarumHance). Journal of Agricultural and Food Chemistry, 2003, 51, 4924-4929.	2.4	66
35	Subsequent Products After Antioxidant Actions of β-Carotene and α-Tocopherol Have NoSalmonellaMutagenicity. Bioscience, Biotechnology and Biochemistry, 2002, 66, 363-372.	0.6	3
36	Preparation of the Addition Products of α-Tocopherol with Cholesteryl Linoleate-Peroxyl Radicals. Bioscience, Biotechnology and Biochemistry, 2002, 66, 670-673.	0.6	4

3

#	Article	IF	Citations
37	Isolation and Structural Elucidation of Some Glycosides from the Rhizomes of Smaller Galanga (Alpinia officinarumHance). Journal of Agricultural and Food Chemistry, 2002, 50, 4919-4924.	2.4	82
38	Analysis of vitamin E and its oxidation products by HPLC with electrochemical detection. Lipids, 2002, 37, 515-522.	0.7	25
39	Whole-Cell Fatty Acid Composition to Characterize and Differentiate Isolates of Rhizoctonia Species Associated with Turfgrass Diseases in Japan. Journal of General Plant Pathology, 2002, 68, 1-7.	0.6	9
40	Iron-catalyzed reaction products of \hat{l} ±-tocopherol with 1-palmitoyl-2-linoleoyl-3-sn-phosphatidylcholine (13S)-hydroperoxide. Chemistry and Physics of Lipids, 2002, 114, 193-201.	1.5	12
41	Analysis of Molecular Species of Glycolipids in Fruit Pastes of Red Bell Pepper (Capsicum annuumL.) by High-Performance Liquid Chromatographyâ Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2001, 49, 622-627.	2.4	60
42	Volatile Components of the Essential Oils in Galanga(Alpinia officinarum Hance) from Vietnam Food Science and Technology Research, 2001, 7, 303-306.	0.3	26
43	Structural features of arabinogalactan–proteins from the fruit of Lycium chinense Mill Carbohydrate Research, 2001, 333, 79-85.	1.1	31
44	Analysis of the addition products of \hat{l} ±-tocopherol with phosphatidylcholine-peroxyl radicals by high-performance liquid chromatography with chemiluminescent detection. Lipids, 2000, 35, 1405-1410.	0.7	10
45	Isolation and Characterization of Arabinogalactan-protein from the Fruit of Lycium chinense Mill Journal of Applied Glycoscience (1999), 2000, 47, 155-161.	0.3	15
46	Antioxidant Activity of a Novel Vitamin E Derivative, 2-(α-l-Glucopyranosyl)Methyl-2,5,7,8-TetramethylChroman-6-Ol. Free Radical Biology and Medicine, 1998, 24, 217-225.	1.3	46
47	Reaction of \hat{l}_{\pm} -tocopherol in heated bulk phase in the presence of methyl linoleate (13S)-hydroperoxide or methyl linoleate. Lipids, 1998, 33, 77-85.	0.7	16
48	Products Formed by Peroxyl Radical-Mediated Oxidation of Canthaxanthin in Benzene and in Methyl Linoleate. Journal of Agricultural and Food Chemistry, 1998, 46, 5066-5071.	2.4	8
49	Oxidation Products of \hat{l}^2 -Carotene during the Peroxidation of Methyl Linoleate in the Bulk Phase. Bioscience, Biotechnology and Biochemistry, 1998, 62, 1301-1306.	0.6	36
50	Preparation and Characterization of 8a-(Phosphatidylcholine-dioxy)- α-tocopherones and their Formation during the Peroxidation of Phosphatidylcholine in Liposomes. Bioscience, Biotechnology and Biochemistry, 1998, 62, 1293-1300.	0.6	14
51	Vitamin E: Mechanism of Its Antioxidant Activity Food Science and Technology Research, 1997, 3, 301-309.	0.2	67
52	Synthesis of a novel vitamin E derivative, 2-(\hat{l} ±-d-glucopyranosyl)methyl-2,5,7,8-tetramethylchroman-6-ol, by \hat{l} ±-glucosidase-catalyzed transglycosylation. Lipids, 1997, 32, 73-78.	0.7	56
53	Kinetic studies on the formation of phosphatidylcholine hydroperoxides in large unilamellar vesicles by azo compounds. Chemistry and Physics of Lipids, 1997, 86, 85-93.	1.5	19
54	Free Radical-Scavenging Reactions of \hat{l}_{\pm} -Tocopherol During the Peroxidation of Unsaturated Lipids., 1997,, 483-487.		0

#	Article	IF	CITATIONS
55	Oxidation of $\langle i \rangle \hat{i} \pm \langle i \rangle$ -Tocopherol during the Peroxidation of Dilinoleoylphosphatidylcholine in Liposomes. Bioscience, Biotechnology and Biochemistry, 1996, 60, 616-620.	0.6	29
56	Structure of an exocellular polysaccharide of Lactobacillus helveticus TN-4, a spontaneous mutant strain of Lactobacillus helveticus TY1-2. Carbohydrate Research, 1995, 275, 319-332.	1.1	94
57	Iron-catalyzed reaction products of î±-tocopherol with methyl 13(S)-hydroperoxy-9(Z),11(E)-octadecadienoate. Lipids, 1995, 30, 395-404.	0.7	26
58	Free-Radical Scavenging Reactions of .alphaTocopherol during the Autoxidation of Methyl Linoleate in Bulk Phase. Journal of Agricultural and Food Chemistry, 1995, 43, 1455-1461.	2.4	43
59	Structural study on an exocellular polysaccharide produced by Lactobacillus helveticus TY1-2. Carbohydrate Research, 1994, 261, 67-78.	1.1	57
60	Isolation and characterization of addition products of \hat{l} ±-tocopherol with peroxyl radicals of dilinoleoylphosphatidylcholine in liposomes. Lipids and Lipid Metabolism, 1994, 1212, 43-49.	2.6	20
61	Reaction of \hat{l} ±-tocopherol with alkyl and alkylperoxyl radicals of methyl linoleate. Lipids, 1993, 28, 201-206.	0.7	25
62	Products formed by peroxyl radical oxidation of .betacarotene. Journal of Agricultural and Food Chemistry, 1993, 41, 708-713.	2.4	67
63	A Per- <i>O-</i> Isoprofylidene Derivative of (1â†'4)-β-D-Mannan. Journal of Carbohydrate Chemistry, 1993, 12, 669-672.	0.4	0
64	Chemical Structure of .ALPHAGlucan in the Seed of Azuki Bean Journal of the Japanese Society of Starch Science, 1993, 40, 299-303.	0.1	0
65	Peroxyl-Radical Reaction of Retinyl Acetate in Solution. Bioscience, Biotechnology and Biochemistry, 1992, 56, 1529-1532.	0.6	15
66	Benzyl Caffeate, an Antioxidative Compound Isolated from Propolis. Bioscience, Biotechnology and Biochemistry, 1992, 56, 1321-1322.	0.6	37
67	Chemical Structure of .ALPHAD-Glucan in the Seed of Buckwheat (Fagopyrum esculentum) Journal of the Japanese Society of Starch Science, 1992, 39, 249-252.	0.1	0
68	Relative length of exterior and interior chain of the phytoglycogen from Italian millet Journal of the Japanese Society of Starch Science, 1991, 38, 23-26.	0.1	1
69	Reaction products of .GAMMAtocopherol with an alkylperoxyl radical in benzene Agricultural and Biological Chemistry, 1990, 54, 2703-2709.	0.3	15
70	Reaction of .DELTAtocopherol with an alkylperoxyl radical Agricultural and Biological Chemistry, 1990, 54, 2993-2999.	0.3	4
71	Reaction products of α-tocopherol with methyl linoleate-peroxyl radicals. Lipids, 1990, 25, 152-158.	0.7	62
72	Inversion of the 2-hydroxyl groups of d-glucosyl units in (1â†'3)-l^2-d-glucan. Carbohydrate Research, 1990, 197, 181-186.	1.1	3

#	Article	IF	Citations
73	An alkali-soluble α-d-glucan from the fruiting body of Grifola frondosa. Carbohydrate Research, 1990, 198, 149-152.	1.1	2
74	Reaction Products of \hat{l}^3 -Tocopherol with an Alkylperoxyl Radical in Benzene. Agricultural and Biological Chemistry, 1990, 54, 2703-2709.	0.3	9
75	Reaction of .ALPHAtocopherol with 2,2'-azobis(2,4-dimethylvaleronitrile) in benzene Agricultural and Biological Chemistry, 1989, 53, 3257-3262.	0.3	18
76	Formation of trimers of \hat{l} ±-tocopherol and its model compound, 2,2,5,7,8-pentamethylchroman-6-ol, in autoxidizing methyl linoleate. Lipids, 1988, 23, 779-783.	0.7	51
77	Effect of Metal Salts and Fructose on the Autoxidation of Methyl Linoleate in Emulsions. Agricultural and Biological Chemistry, 1988, 52, 849-850.	0.3	22
78	Inversion of the 2-hydroxyl groups of D-glucosyl units in $(1\hat{a}\dagger^3)$ - \hat{l}^2 -D-glucan. Carbohydrate Research, 1987, 161, C1-C3.	1.1	3
79	Myoglobin-catalyzed Peroxidation Products of Methyl Eicosapentaenoate. Agricultural and Biological Chemistry, 1985, 49, 3311-3313.	0.3	0
80	Lipoxygenase-catalyzed Oxygenation of Monogalactosyldilinolenoylglycerol in Dipalmitoylphosphatidylcholine Liposomes. Agricultural and Biological Chemistry, 1985, 49, 2475-2477.	0.3	3
81	Prooxidant Effect of Dihydroxyacetone and Reducing Sugars on the Autoxidation of Methyl Linoleate in Emulsions. Agricultural and Biological Chemistry, 1984, 48, 843-848.	0.3	6
82	Prooxidant effect of dihydroxyacetone and reducing sugars on the autoxidation of methyl linoleate in emulsions Agricultural and Biological Chemistry, 1984, 48, 843-848.	0.3	27
83	Structural analysis of the alkali-soluble \hat{I}^2 -d-glucan from the fruit body of Grifola frondosa. Carbohydrate Research, 1983, 124, 247-252.	1.1	13
84	Structural analysis of the \hat{l}^2 -d-glucan extracted with aqueous zinc chloride from the fruit body of Grifola frondosa. Carbohydrate Research, 1983, 123, 259-265.	1.1	16
85	Separation and purification of molecular species of galactolipids by high performance liquid chromatography Agricultural and Biological Chemistry, 1982, 46, 2847-2849.	0.3	25
86	Preparation of a perisopropylidene derivative of pachymaran Agricultural and Biological Chemistry, 1982, 46, 591-592.	0.3	2
87	Chlorophyll-sensitized Photooxidation Products of Spinach Galactolipids. Agricultural and Biological Chemistry, 1982, 46, 2815-2820.	0.3	3
88	Acetonation of linear (1â†'3)-β-d-glucan. Carbohydrate Research, 1982, 99, C11-C13.	1.1	4
89	An antitumor activity of the alkali-soluble polysaccharide (and its derivatives) obtained from the sclerotia of Grifora umbellata (Fr.) Pilát. Carbohydrate Research, 1982, 101, 160-167.	1.1	30
90	Acetonation of laminaratriose and laminaratetraose. Carbohydrate Research, 1982, 99, 194-196.	1.1	2

#	Article	IF	CITATION:
91	Reaction of 8a-hydroperoxy tocopherones with ascorbic acid Agricultural and Biological Chemistry, 1981, 45, 2855-2861.	0.3	11
92	Reaction of some D-glucobioses with 2,2-dimethoxypropane. Carbohydrate Research, 1981, 96, 65-72.	1.1	10
93	Reaction of maltose with 2,2-dimethoxypropane. Carbohydrate Research, 1981, 89, 271-278.	1.1	17
94	INHIBITORY EFFECTS OF TOCOPHEROLS AND ?-CAROTENE ON SINGLET OXYGEN-INITIATE D PHOTOOXIDATION OF METHYL LINOLEATE AND SOYBEAN OIL. Journal of Food Processing and Preservation, 1980, 4, 79-93.	0.9	74
95	Structural analysis of the alkali-soluble polysaccharide from the sclerotia of Grifora umbellata (Fr.) Pil $ ilde{A}_{i}$ t. Carbohydrate Research, 1980, 87, 257-264.	1.1	32
96	Products formed by photosensitized oxidation of tocopherols Agricultural and Biological Chemistry, 1979, 43, 2151-2156.	0.3	21
97	Quenching effect of tocopherols on the methyl linoleate photooxidation and their oxidation products Agricultural and Biological Chemistry, 1977, 41, 1425-1430.	0.3	68