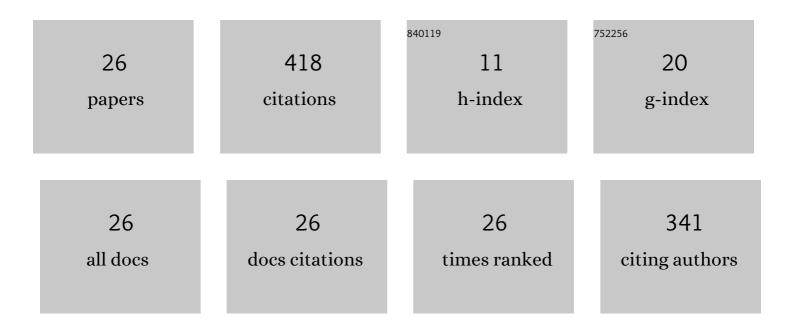
## Yusuke Yamaguchi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/140528/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Evaluation of the amount of glucose adsorbed on water-soluble dietary fibres by the analysis of its diffusion rate through a dialysis membrane. Food Hydrocolloids, 2022, 129, 107626.	5.6	4
2	Suppression of postprandial blood glucose elevation by buckwheat (Fagpopyrum esculentum) albumin hydrolysate and identification of the peptide responsible to the function. Food Science and Human Wellness, 2022, 11, 992-998.	2.2	7
3	Combined Effects of Amino Acids in Garlic and Buna-Shimeji (Hypsizygus marmoreus) on Suppression of CCl4-Induced Hepatic Injury in Rats. Foods, 2021, 10, 1491.	1.9	4
4	Physical and textural properties of foods with swallowing ease for aged people. Food Science and Technology Research, 2021, 27, 817-836.	0.3	1
5	Rice (Oryza sativa japonica) albumin hydrolysates suppress postprandial blood glucose elevation by adsorbing glucose and inhibiting Na+-d-glucose cotransporter SGLT1 expression. Journal of Functional Foods, 2020, 64, 103603.	1.6	14
6	Suppressive Effect of Shiitake Extract on Plasma Ethanol Elevation. Nutrients, 2020, 12, 2647.	1.7	5
7	Allergenicity of Deamidated and/or Peptide-Bond-Hydrolyzed Wheat Gliadin by Transdermal Administration. Foods, 2020, 9, 635.	1.9	7
8	Characteristics, biosynthesis, decomposition, metabolism and functions of the garlic odour precursor, Sâ€ʻallylâ€ʻlâ€ʻcysteine sulfoxide (Review). Experimental and Therapeutic Medicine, 2020, 19, 1528-1535.	0.8	31
9	Rice bran as a potential antidiabetic food material. Inform, 2020, 31, 22-25.	0.1	0
10	Bioactive Ingredients in Rice ( <i>Oryza sativa</i> L.) Function in the Prevention of Type 2 Diabetes. Journal of Nutritional Science and Vitaminology, 2019, 65, S113-S116.	0.2	1
11	Sulfuric Odor Precursor S-Allyl-I-Cysteine Sulfoxide in Garlic Induces Detoxifying Enzymes and Prevents Hepatic Injury. Antioxidants, 2019, 8, 385.	2.2	17
12	Radical Cation Dielsâ€Alder Reactions of Nonâ€Conjugated Alkenes as Dienophiles by Electrocatalysis. Chinese Journal of Chemistry, 2019, 37, 561-564.	2.6	9
13	Substitution Patternâ€Selective Olefin Crossâ€Couplings. ChemElectroChem, 2019, 6, 4165-4168.	1.7	10
14	Evaluation and Suppression of Retrogradation of Gelatinized Rice Starch. Journal of Nutritional Science and Vitaminology, 2019, 65, S134-S138.	0.2	11
15	Physicochemical and Surface Properties of Rice Albumin for its Application as a Functional Food Material. Food Science and Technology Research, 2019, 25, 555-562.	0.3	10
16	<i>S</i> -Allyl-L-cysteine sulfoxide, a garlic odor precursor, suppresses elevation in blood ethanol concentration by accelerating ethanol metabolism and preventing ethanol absorption from gut. Bioscience, Biotechnology and Biochemistry, 2018, 82, 724-731.	0.6	11
17	Suppressive Effect of the α-Amylase Inhibitor Albumin from Buckwheat (Fagopyrum esculentum) Tj ETQq1 1 0.78	4314 rgB1 1.7	[Overlock]
18	Bidirectional Access to Radical Cation Dielsâ€Alder Reactions by Electrocatalysis. ChemElectroChem,	1.7	16

2017, 4, 1852-1855.

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#	Article	IF	CITATIONS
19	Entropic electrolytes for anodic cycloadditions of unactivated alkene nucleophiles. Chemical Communications, 2017, 53, 3960-3963.	2.2	38
20	Aromatic "Redox Tag―assisted Diels–Alder reactions by electrocatalysis. Chemical Science, 2016, 7, 6387-6393.	3.7	83
21	Anodic Oxidative Modification of Egg White for Heat Treatment. Journal of Agricultural and Food Chemistry, 2016, 64, 6503-6507.	2.4	17
22	Understanding the Reactivity of Enol Ether Radical Cations: Investigation of Anodic Four-Membered Carbon Ring Formation. Journal of Organic Chemistry, 2013, 78, 2626-2638.	1.7	39
23	Cyclic Voltammetric Studies on Electrocatalytic Intermolecular [2 + 2] Cycloaddition Reactions in Lithium Perchlorate/Nitromethane Electrolyte Solution. Electrochemistry, 2013, 81, 331-333.	0.6	5
24	Soluble-support-assisted Electrochemical Reactions: Application to Anodic Disulfide Bond Formation. Organic Letters, 2012, 14, 5960-5963.	2.4	39
25	Efficient Intermolecular Carbon–Carbon Bondâ€Formation Reactions Assisted by Surface ondensed Electrodes. European Journal of Organic Chemistry, 2012, 2012, 243-246.	1.2	13
26	Wheat gliadin deamidated by cation-exchange resins induces oral tolerance in a mouse model of wheat allergy. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 2, .	2.4	5