Takayuki Shibamoto

List of Publications by Year in Descending Order

121 papers	6,773 citations	47 h-index	79 g-index
121 ext. papers	7,379 ext. citations	4.7 avg, IF	5.99 L-index

#	Paper	IF	Citations
121	Effects of Fetal Exposure to Heat-Not-Burn Tobacco on Testicular Function in Male Offspring. *Biological and Pharmaceutical Bulletin*, **2020**, 43, 1687-1692	2.3	2
120	Rapid Multi-Residue Analysis of Herbicides with Endocrine-Disrupting Properties in Environmental Water Samples Using Ultrasound-Assisted Dispersive Liquid–Liquid Microextraction and Gas Chromatography–Mass Spectrometry. *Chromatographia*, **2018**, 81, 1071-1083	2.1	5
119	PM2.5-induced lung inflammation in mice: Differences of inflammatory response in macrophages and type II alveolar cells. *Journal of Applied Toxicology*, **2017**, 37, 1203-1218	4.1	90
118	Novel methods of antioxidant assay combining various principles **2017**, 209-223		
117	Co-exposure to zymosan A and heat-inactivated Asian sand dust exacerbates ovalbumin-induced murine lung eosinophilia. *Allergy, Asthma and Clinical Immunology*, **2016**, 12, 48	3.2	5
116	Desert dust induces TLR signaling to trigger Th2-dominant lung allergic inflammation via a MyD88-dependent signaling pathway. *Toxicology and Applied Pharmacology*, **2016**, 296, 61-72	4.6	22
115	Effects of Fetal Exposure to Asian Sand Dust on Development and Reproduction in Male Offspring. *International Journal of Environmental Research and Public Health*, **2016**, 13,	4.6	2
114	Differences in allergic inflammatory responses in murine lungs: comparison of PM2.5 and coarse PM collected during the hazy events in a Chinese city. *Inhalation Toxicology*, **2016**, 28, 706-718	2.7	13
113	Exposure to bisphenol A enhanced lung eosinophilia in adult male mice. *Allergy, Asthma and Clinical Immunology*, **2016**, 12, 16	3.2	18
112	Protective effects of protocatechuic acid against cisplatin-induced renal damage in rats. *Journal of Functional Foods*, **2015**, 19, 20-27	5.1	15
111	Volatile Chemicals from Thermal Degradation of Less Volatile Coffee Components **2015**, 129-135		5
110	The Role of Toll-Like Receptors and Myeloid Differentiation Factor 88 in Bjerkandera adusta-Induced Lung Inflammation. *International Archives of Allergy and Immunology*, **2015**, 168, 96-106	3.7	9
109	A novel gas chromatographic method for determination of malondialdehyde from oxidized DNA. *Methods in Molecular Biology*, **2015**, 1208, 49-62	1.4	2
108	Lung inflammation by fungus, Bjerkandera adusta isolated from Asian sand dust (ASD) aerosol and enhancement of ovalbumin-induced lung eosinophilia by ASD and the fungus in mice. *Allergy, Asthma and Clinical Immunology*, **2014**, 10, 10	3.2	26
107	Enhancement of OVA-induced murine lung eosinophilia by co-exposure to contamination levels of LPS in Asian sand dust and heated dust. *Allergy, Asthma and Clinical Immunology*, **2014**, 10, 30	3.2	23
106	Oligonol improves memory and cognition under an amyloid β(25-35)-induced Alzheimer's mouse model. *Nutrition Research*, **2014**, 34, 595-603	4	24
105	Diacetyl: occurrence, analysis, and toxicity. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4048-53	5.7	49

104	Aggravation of ovalbumin-induced murine asthma by co-exposure to desert-dust and organic chemicals: an animal model study. *Environmental Health*, **2014**, 13, 83	6	16
103	Induction of immune tolerance and reduction of aggravated lung eosinophilia by co-exposure to Asian sand dust and ovalbumin for 14 weeks in mice. *Allergy, Asthma and Clinical Immunology*, **2013**, 9, 19	3.2	11
102	Determination of toxic dicarbonyl compounds, glyoxal, methylglyoxal, and diacetyl, released to the headspace of lipid commodities upon heat treatment. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 1067-71	5.7	47
101	Asian sand dust enhances murine lung inflammation caused by Klebsiella pneumoniae. *Toxicology and Applied Pharmacology*, **2012**, 258, 237-47	4.6	26
100	Isolation and antioxidant activity of zeylaniin A, a new macrocyclic ellagitannin from Syzygium zeylanicum leaves. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 10263-9	5.7	5
99	Antioxidant activities of extracts from teas prepared from medicinal plants, Morus alba L., Camellia sinensis L., and Cudrania tricuspidata , and their volatile components. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 9097-105	5.7	28
98	Bioactivity of essential oils and their volatile aroma components: Review. *Journal of Essential Oil Research*, **2012**, 24, 203-212	2.3	180
97	Aggravating effects of Asian sand dust on lung eosinophilia in mice immunized beforehand by ovalbumin. *Inhalation Toxicology*, **2012**, 24, 751-61	2.7	9
96	Formation of carcinogenic 4(5)-methylimidazole in Maillard reaction systems. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 615-8	5.7	87
95	Quality Assessment of Heated Cooking Oil, Agab, Using a Simple Newly-Developed Spectrophotometric Method. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2011**, 88, 1851-1855	1.8	6
94	Antioxidant/anti-inflammatory activities and total phenolic content of extracts obtained from plants grown in Vietnam. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2259-64	4.3	10
93	Investigation of optimum roasting conditions to obtain possible health benefit supplement, antioxidants from coffee beans. *Journal of Dietary Supplements*, **2011**, 8, 293-310	2.3	11
92	Airborne Asian sand dust enhances murine lung eosinophilia. *Inhalation Toxicology*, **2010**, 22, 1012-25	2.7	34
91	Antioxidant/lipoxygenase inhibitory activities and chemical compositions of selected essential oils. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 7218-25	5.7	128
90	Formation of volatile chemicals from thermal degradation of less volatile coffee components: quinic acid, caffeic acid, and chlorogenic acid. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5465-70	5.7	69
89	Urban particulate matter in Beijing, China, enhances allergen-induced murine lung eosinophilia. *Inhalation Toxicology*, **2010**, 22, 709-18	2.7	35
88	Asian sand dust aggravates allergic rhinitis in guinea pigs induced by Japanese cedar pollen. *Inhalation Toxicology*, **2009**, 21, 985-93	2.7	31
87	Role of roasting conditions in the profile of volatile flavor chemicals formed from coffee beans. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5823-31	5.7	123

86	Antioxidant assays for plant and food components. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1655-66	5.7	534
85	The Chemical Composition and Antioxidant Activity of Essential Oil of Pakistani Eucalyptus camaldulensis Leaves. *Journal of Essential Oil-bearing Plants: JEOP*, **2009**, 12, 262-272	1.7	1
84	Role of roasting conditions in the level of chlorogenic acid content in coffee beans: correlation with coffee acidity. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5365-9	5.7	133
83	Chemical composition of volatile extract and biological activities of volatile and less-volatile extracts of juniper berry (Juniperus drupacea L.) fruit. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 5021-5	5.7	40
82	Effects of asian sand dust, Arizona sand dust, amorphous silica and aluminum oxide on allergic inflammation in the murine lung. *Inhalation Toxicology*, **2008**, 20, 685-94	2.7	75
81	Chemical compositions and antioxidant/anti-inflammatory activities of steam distillate from freeze-dried onion (Allium cepa L.) sprout. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 10462-7	5.7	49
80	Antioxidant and anti-inflammatory activities of water distillate and its dichloromethane extract from licorice root (Glycyrrhiza uralensis) and chemical composition of dichloromethane extract. *Journal of the Science of Food and Agriculture*, **2008**, 88, 1158-1165	4.3	41
79	Chemical Composition and Antioxidant Activities of Buds and Leaves of Capers (Capparis ovata Desf. var. canescens) Cultivated in Turkey. *Journal of Essential Oil Research*, **2007**, 19, 72-77	2.3	33
78	Degradation of malathion in aqueous extracts obtained from different developmental stages of asparagus (Asparagus officinalis). *Journal of the Science of Food and Agriculture*, **2007**, 87, 320-325	4.3	2
77	Antioxidant activities and volatile constituents of various essential oils. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1737-42	5.7	281
76	Antioxidant activities of essential oil mixtures toward skin lipid squalene oxidized by UV irradiation. *Cutaneous and Ocular Toxicology*, **2007**, 26, 227-33	1.8	21
75	Antioxidant activity of flavonoids isolated from young green barley leaves toward biological lipid samples. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 5499-504	5.7	59
74	Dioxin formation from waste incineration. *Reviews of Environmental Contamination and Toxicology*, **2007**, 190, 1-41	3.5	82
73	Enhancement of mite allergen-induced eosinophil infiltration in the murine airway and local cytokine/chemokine expression by Asian sand dust. *Journal of Toxicology and Environmental Health - Part A: Current Issues*, **2006**, 69, 1571-85	3.2	45
72	Quantitation of volatiles and nonvolatile acids in an extract from coffee beverages: correlation with antioxidant activity. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6054-8	5.7	58
71	Formation of dioxins from combustion of polyvinylidene chloride in a well-controlled incinerator. *Chemosphere*, **2006**, 62, 1899-906	8.4	16
70	Determination of Acrylamide Formed in Asparagine/d-Glucose Maillard Model Systems by Using Gas Chromatography with Headspace Solid-Phase Microextraction. *Journal of AOAC INTERNATIONAL*, **2006**, 89, 149-153	1.7	12
69	Determination of toxic carbonyl compounds in cigarette smoke. *Environmental Toxicology*, **2006**, 21, 47-54	2.2	141

68	Improved malonaldehyde assay using headspace solid-phase microextraction and its application to the measurement of the antioxidant activity of phytochemicals. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4708-13	5.7	24
67	The role of metals in dioxin formation from combustion of newspapers and polyvinyl chloride in an incinerator. *Chemosphere*, **2005**, 58, 891-6	8.4	16
66	Asian sand dust enhances ovalbumin-induced eosinophil recruitment in the alveoli and airway of mice. *Environmental Research*, **2005**, 99, 361-8	7.9	67
65	Pulmonary toxicity induced by intratracheal instillation of Asian yellow dust (Kosa) in mice. *Environmental Toxicology and Pharmacology*, **2005**, 20, 48-56	5.8	59
64	Identification of volatile components in basil (Ocimum basilicum L.) and thyme leaves (Thymus vulgaris L.) and their antioxidant properties. *Food Chemistry*, **2005**, 91, 131-137	8.5	521
63	Investigation of methyl tert-butyl ether levels in river-, ground-, and sewage-waters analyzed using a purge-and-trap interfaced to a gas chromatograph-mass spectrometer. *Journal of Chromatography A*, **2005**, 1066, 159-64	4.5	22
62	Formation of genotoxic dicarbonyl compounds in dietary oils upon oxidation. *Lipids*, **2004**, 39, 481-6	1.6	55
61	Mouse strain differences in eosinophilic airway inflammation caused by intratracheal instillation of mite allergen and diesel exhaust particles. *Journal of Applied Toxicology*, **2004**, 24, 69-76	4.1	26
60	Inhibition of malonaldehyde formation in oxidized calf thymus DNA with synthetic and natural antioxidants. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5759-63	5.7	15
59	Degradation of malathion, in aqueous extracts of asparagus (Asparagus officinalis). *Journal of Agricultural and Food Chemistry*, **2004**, 52, 5919-23	5.7	7
58	Antioxidative activities of fractions obtained from brewed coffee. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 592-6	5.7	126
57	The role of EDTA in malonaldehyde formation from DNA oxidized by Fenton reagent systems. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 3136-40	5.7	14
56	Detoxification of hexachlorobenzene by dechlorination with potassium-sodium alloy. *Chemosphere*, **2004**, 55, 1439-46	8.4	27
55	Gas chromatographic investigation of acrylamide formation in browning model systems. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 3999-4003	5.7	154
54	Effect of 20 different yeast strains on the production of volatile components in Symphony wine. *Journal of Food Composition and Analysis*, **2003**, 16, 469-476	4.1	36
53	Inhibitory effects of plant-derived flavonoids and phenolic acids on malonaldehyde formation from ethyl arachidonate. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 7203-7	5.7	34
52	Formation of PCDDs, PCDFs, and coplanar PCBs from incineration of various woods in the presence of chlorides. *Environmental Science & Technology*, **2003**, 37, 1563-7	10.3	41
51	Differences in airway-inflammation development by house dust mite and diesel exhaust inhalation among mouse strains. *Toxicology and Applied Pharmacology*, **2003**, 187, 29-37	4.6	26

50	Enhancement of antigen-induced eosinophilic inflammation in the airways of mast-cell deficient mice by diesel exhaust particles. *Toxicology*, **2002**, 180, 293-301	4.4	23
49	Murine strain differences in airway inflammation induced by diesel exhaust particles and house dust mite allergen. *International Archives of Allergy and Immunology*, **2002**, 128, 220-8	3.7	32
48	Effect of ultraviolet-absorbing vinyl film on organophosphorus insecticides dichlorvos and fenitrothion residues in spinach. *Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes*, **2002**, 37, 291-6	2.2	5
47	Role of inorganic chlorides in formation of PCDDs, PCDFs, and coplanar PCBs from combustion of plastics, newspaper, and pulp in an incinerator. *Environmental Science & Technology*, **2002**, 36, 3924-7	10.3	21
46	Formation of PCDDs, PCDFs, and coplanar PCBs from polyvinyl chloride during combustion in an incinerator. *Environmental Science & Technology*, **2002**, 36, 1320-4	10.3	101
45	TOXICOLOGY AND ANTIOXIDANT ACTIVITIES OF NON-ENZYMATIC BROWNING REACTION PRODUCTS: REVIEW. *Food Reviews International*, **2002**, 18, 151-175	5.5	80
44	Antioxidative activity of heterocyclic compounds found in coffee volatiles produced by Maillard reaction. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5480-4	5.7	183
43	Determination of antioxidant potential of volatile extracts isolated from various herbs and spices. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 4947-52	5.7	218
42	Antioxidative activity of heterocyclic compounds formed in Maillard reaction products. *International Congress Series*, **2002**, 1245, 335-340		30
41	Antioxidant activities of volatile components isolated from Eucalyptus species. *Journal of the Science of Food and Agriculture*, **2001**, 81, 1573-1579	4.3	67
40	Antioxidant property of aroma extract isolated from clove buds [Syzygium aromaticum (L.) Merr. et Perry]. *Food Chemistry*, **2001**, 74, 443-448	8.5	232
39	Mobile sources of atmospheric polycyclic aromatic hydrocarbons in a roadway tunnel. *Atmospheric Environment*, **2001**, 35, 4819-4827	5.3	91
38	Formation of dioxins during the combustion of newspapers in the presence of sodium chloride and poly(vinyl chloride). *Environmental Science & Technology*, **2001**, 35, 1373-8	10.3	71
37	Antioxidative activities of heterocyclic compounds formed in brewed coffee. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 5600-3	5.7	75
36	Antioxidant properties of aroma compounds isolated from soybeans and mung beans. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4290-3	5.7	99
35	Volatile chemicals identified in extracts from leaves of Japanese mugwort (Artemisia princeps pamp.). *Journal of Agricultural and Food Chemistry*, **2000**, 48, 3463-9	5.7	48
34	Determination of antioxidant properties of aroma extracts from various beans. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 4817-20	5.7	83
33	Degradation of organophosphorus pesticides in aqueous extracts of young green barley leaves (Hordeum vulgare L). *Journal of the Science of Food and Agriculture*, **1999**, 79, 1311-1314	4.3	9

32	Inhibition of Malonaldehyde and Acetaldehyde Formation from Blood Plasma Oxidation by Naturally Occurring Antioxidants. *Journal of Agricultural and Food Chemistry*, **1998**, 46, 3694-3697	5.7	25
31	Possible Inhibition of Atherosclerosis by a Flavonoid Isolated from Young Green Barley Leaves. *ACS Symposium Series*, **1998**, 178-186	0.4	5
30	Isolation and Identification of Volatile Compounds from a Wine Using Solid Phase Extraction, Gas Chromatography, and Gas Chromatography/Mass Spectrometry. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 4362-4366	5.7	48
29	Antioxidative Activities of Natural Compounds Found in Plants. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 1819-1822	5.7	58
28	Antioxidative Activity of Volatile Browning Reaction Products and Related Compounds in a Hexanal/Hexanoic Acid System. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 1017-1022	5.7	26
27	Antioxidative Activities of Furan- and Thiophenethiols Measured in Lipid Peroxidation Systems and by Tyrosyl Radical Scavenging Assay. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 647-650	5.7	24
26	Volatile Chemicals Formed in the Headspace of a Heated D-Glucose/L-Cysteine Maillard Model System. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 2212-2218	5.7	52
25	Antioxidant Activities of Rosemary and Sage Extracts and Vitamin E in a Model Meat System. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 2707-2712	5.7	85
24	Quantitative analysis by gas chromatography of volatile carbonyl compounds in cigarette smoke. *Journal of Chromatography A*, **1995**, 693, 376-381	4.5	50
23	Formation and inhibition of genotoxic glyoxal and malonaldehyde from phospholipids and fish liver oil upon lipid peroxidation. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1728-1731	5.7	24
22	Antioxidative Activity of Volatile Heterocyclic Compounds. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1060-1063	5.7	34
21	Quantitative analysis of acetaldehyde in foods and beverages. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 1968-1970	5.7	88
20	Gas chromatographic analysis of glyoxal and methylglyoxal formed from lipids and related compounds upon ultraviolet irradiation. *Journal of Agricultural and Food Chemistry*, **1993**, 41, 227-230	5.7	46
19	Antioxidative activity of an isoflavonoid, 2"-O-glycosylisovitexin isolated from green barley leaves. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 1843-1845	5.7	41
18	Volatile antioxidants formed from an L-cysteine/D-glucose Maillard model system. *Journal of Agricultural and Food Chemistry*, **1992**, 40, 1982-1988	5.7	29
17	Formation of toxic aldehydes in cod liver oil after ultraviolet irradiation. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1992**, 69, 1254-1256	1.8	9
16	Formation of reactive aldehydes from fatty acids in a iron(2+)/hydrogen peroxide oxidation system. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 439-442	5.7	76
15	Volatile antioxidants produced from heated corn oil/glycine model system. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 1990-1993	5.7	23

14	Determination of malonaldehyde and formaldehyde formed from fatty acid ethyl esters upon microwave and thermal heating. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 2260-2262	5.7	13
13	Headspace volatile compounds formed from heated corn oil and corn oil with glycine. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 1265-1269	5.7	26
12	Gas chromatographic analysis of free and bound malonaldehyde in rat liver homogenates. *Lipids*, **1989**, 24, 895-8	1.6	51
11	Gas chromatographic determination of malonaldehyde formed by lipid peroxidation. *Free Radical Biology and Medicine*, **1989**, 7, 187-92	7.8	34
10	Production of malonaldehyde from squalene, a major skin surface lipid, during UV-irradiation. *Photochemistry and Photobiology*, **1989**, 49, 711-6	3.6	52
9	Volatile Flavor Chemicals Formed by the Maillard Reaction. *ACS Symposium Series*, **1989**, 134-142	0.4	14
8	Analysis of acrolein from heated cooking oils and beef fat. *Journal of Agricultural and Food Chemistry*, **1987**, 35, 909-912	5.7	97
7	Volatile compounds from heated beef fat and beef fat with glycine. *Journal of Agricultural and Food Chemistry*, **1984**, 32, 987-992	5.7	40
6	Chemical studies on heated starch/glycine model systems.. *Agricultural and Biological Chemistry*, **1984**, 48, 1387-1393		8
5	HETEROCYCLIC COMPOUNDS IN BROWNING AND BROWNING/NITRITE MODEL SYSTEMS: OCCURRENCE, FORMATION MECHANISMS, FLAVOR CHARACTERISTICS AND MUTAGENIC ACTIVITY **1983**, 229-278		29
4	Mutagenicity of products obtained from a maltol-ammonia browning model system. *Journal of Agricultural and Food Chemistry*, **1981**, 29, 643-6	5.7	25
3	Mutagenicity of products obtained from cysteamine--glucose browning model systems. *Journal of Agricultural and Food Chemistry*, **1980**, 28, 62-6	5.7	54
2	Formation of heterocyclic compounds from the reaction of L-rhamnose with ammonia. *Journal of Agricultural and Food Chemistry*, **1978**, 26, 183-187	5.7	59
1	Acrolein51-73		1