Hideki Kishimura

List of Publications by Citations

104 papers	2,557 citations	25 h-index	47 g-index
108 ext. papers	2,840 ext. citations	3.8 avg, IF	5.15 L-index

#	Paper	IF	Citations
104	Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream treated with pepsin from skipjack tuna. *Food Chemistry*, **2011**, 124, 1354-1362	8.5	207
103	Antioxidative activity of Mungoong, an extract paste, from the cephalothorax of white shrimp (Litopenaeus vannamei). *Food Chemistry*, **2008**, 106, 185-193	8.5	197
102	Characteristics of acid soluble collagen and pepsin soluble collagen from scale of spotted golden goatfish (Parupeneus heptacanthus). *Food Chemistry*, **2011**, 129, 1179-86	8.5	150
101	Characteristics and gel properties of gelatin from skin of seabass (Lates calcarifer) as influenced by extraction conditions. *Food Chemistry*, **2014**, 152, 276-84	8.5	123
100	Trypsins from yellowfin tuna (Thunnus albacores) spleen: purification and characterization. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2006**, 144, 47-56	2.3	95
99	Purification and characterisation of trypsins from the spleen of skipjack tuna (Katsuwonus pelamis). *Food Chemistry*, **2007**, 100, 1580-1589	8.5	90
98	Characteristics of trypsins from the viscera of true sardine (Sardinops melanostictus) and the pyloric ceca of arabesque greenling (Pleuroprammus azonus). *Food Chemistry*, **2006**, 97, 65-70	8.5	88
97	Characteristics of collagens from the swim bladders of yellowfin tuna (Thunnus albacares). *Food Chemistry*, **2014**, 155, 264-70	8.5	85
96	Characteristics of trypsin from the pyloric ceca of walleye pollock (Theragra chalcogramma). *Food Chemistry*, **2008**, 106, 194-199	8.5	78
95	Purification and characterization of trypsin from the spleen of tongol tuna (Thunnus tonggol). *Journal of Agricultural and Food Chemistry*, **2006**, 54, 5617-22	5.7	67
94	Angiotensin I Converting Enzyme Inhibitory Peptides Derived from Phycobiliproteins of Dulse Palmaria palmata. *Marine Drugs*, **2016**, 14,	6	67
93	Trypsins from the pyloric ceca of jacopever (Sebastes schlegelii) and elkhorn sculpin (Alcichthys alcicornis): Isolation and characterization. *Food Chemistry*, **2007**, 100, 1490-1495	8.5	62
92	Isolation and characteristics of trypsin from pyloric ceca of the starfish Asterina pectinifera. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2002**, 132, 485-90	2.3	59
91	CHARACTERISTICS OF TWO TRYPSIN ISOZYMES FROM THE VISCERA OF JAPANESE ANCHOVY (ENGRAULIS JAPONICA). *Journal of Food Biochemistry*, **2005**, 29, 459-469	3.3	57
90	Biochemical properties of two isoforms of trypsin purified from the Intestine of skipjack tuna (Katsuwonus pelamis). *Food Chemistry*, **2009**, 115, 155-162	8.5	54
89	Trypsin from the pyloric caeca of bluefish (Pomatomus saltatrix). *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2007**, 148, 382-9	2.3	51
88	Characteristics and antioxidative activity of carotenoprotein from shells of Pacific white shrimp extracted using hepatopancreas proteases. *Food Bioscience*, **2014**, 5, 54-63	4.9	43

87	Antioxidant and sensory properties of protein hydrolysate derived from Nile tilapia (Oreochromis niloticus) by one- and two-step hydrolysis. *Journal of Food Science and Technology*, **2015**, 52, 3336-49	3.3	43
86	Purification and characteristics of trypsins from cold-zone fish, Pacific cod (Gadus macrocephalus) and saffron cod (Eleginus gracilis). *Food Chemistry*, **2009**, 116, 611-616	8.5	37
85	Protein hydrolysate from salmon frames: Production, characteristics and antioxidative activity. *Journal of Food Biochemistry*, **2019**, 43, e12734	3.3	37
84	ENZYMATIC CHARACTERISTICS OF TRYPSIN FROM PYLORIC CECA OF SPOTTED MACKEREL (SCOMBER AUSTRALASICUS). *Journal of Food Biochemistry*, **2006**, 30, 466-477	3.3	30
83	Molecular characteristics and properties of gelatin from skin of seabass with different sizes. *International Journal of Biological Macromolecules*, **2015**, 73, 146-53	7.9	29
82	24kDa Trypsin: A predominant protease purified from the viscera of hybrid catfish (Clarias macrocephalus□Clarias gariepinus). *Food Chemistry*, **2011**, 129, 739-46	8.5	29
81	29 kDa Trypsin from the pyloric ceca of Atlantic Bonito (Sarda sarda): recovery and characterization. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4548-53	5.7	27
80	Extraction and Characterisation of Collagen from the Skin of Golden Carp (Probarbus Jullieni), a Processing By-Product. *Waste and Biomass Valorization*, **2018**, 9, 783-791	3.2	26
79	COMPARATIVE STUDY OF ENZYMATIC CHARACTERISTICS OF TRYPSINS FROM THE PYLORIC CECA OF YELLOW TAIL (SERIOLA QUINQUERADIATA) AND BROWN HAKELING (PHYSICULUS JAPONICUS). *Journal of Food Biochemistry*, **2006**, 30, 521-534	3.3	24
78	cDNA cloning and sequencing of phospholipase A2 from the pyloric ceca of the starfish Asterina pectinifera. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2000**, 126, 579-86	2.3	22
77	Isolation and characteristics of phospholipase A2 from the pyloric ceca of the starfish Asterina pectinifera. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **1999**, 124, 483-488	2.3	20
76	Characteristics and Gel Properties of Gelatin from Skin of Asian Bullfrog (Rana tigerina). *Food Biophysics*, **2017**, 12, 289-298	3.2	19
75	Analysis of Relationship between Proteins from Plastid Genome of Red Alga sp. (Japan) and Angiotensin I Converting Enzyme Inhibitory Peptides. *Marine Drugs*, **2019**, 17,	6	18
74	Structural characteristics of phycobiliproteins from red alga Mazzaella japonica. *Journal of Food Biochemistry*, **2018**, 42, e12436	3.3	18
73	Structural Properties of Phycoerythrin from Dulse Palmaria palmata. *Journal of Food Biochemistry*, **2017**, 41, e12301	3.3	18
72	Bacterial expression and characterization of starfish phospholipase A(2). *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2001**, 128, 565-73	2.3	18
71	Isolation and characteristics of trypsin inhibitor from the hepatopancreas of a squid (Todarodes pacificus). *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2001**, 130, 117-23	2.3	18
70	Purification and Characterization of Trypsin from Hepatopancreas of Pacific White Shrimp. *Journal of Food Biochemistry*, **2015**, 39, 388-397	3.3	16

69	Comparative study of digestive enzymes of squid (Todarodes pacificus) viscera after supercritical carbon dioxide and organic solvent extraction. *Biotechnology and Bioprocess Engineering*, **2009**, 14, 338-344	3.1	16
68	Purification and characteristics of trypsin from masu salmon (Oncorhynchus masou) cultured in fresh-water. *Fish Physiology and Biochemistry*, **2010**, 36, 637-645	2.7	16
67	Efficient Extraction and Antioxidant Capacity of Mycosporine-Like Amino Acids from Red Alga Dulse in Japan. *Marine Drugs*, **2020**, 18,	6	16
66	Debittering of salmon (Salmo salar) frame protein hydrolysate using 2-butanol in combination with β-cyclodextrin: Impact on some physicochemical characteristics and antioxidant activities. *Food Chemistry*, **2020**, 321, 126686	8.5	15
65	Characteristics and Functional Properties of Ovary from Squid Loligo Formosana. *Journal of Aquatic Food Product Technology*, **2017**, 26, 1083-1092	1.6	15
64	Purification and biochemical properties of pepsins from the stomach of skipjack tuna (Katsuwonus pelamis). *European Food Research and Technology*, **2010**, 231, 259-269	3.4	15
63	Effect of Drying Methods on Odorous Compounds and Antioxidative Activity of Gelatin Hydrolysate Produced by Protease from B. amyloliquefaciens H11. *Drying Technology*, **2014**, 32, 1552-1559	2.6	14
62	Molecular and immunological characterization of β-component (Onc k 5), a major IgE-binding protein in chum salmon roe. *International Immunology*, **2014**, 26, 139-47	4.9	14
61	Optimum extraction and recovery of trypsin inhibitor from yellowfin tuna (Thunnus albacores) roe and its biochemical properties. *International Journal of Food Science and Technology*, **2014**, 49, 168-173	3.8	14
60	Characteristics and functional properties of gelatin from seabass skin as influenced by defatting. *International Journal of Food Science and Technology*, **2016**, 51, 1204-1211	3.8	14
59	Enzymatic production of xylooligosaccharides from red alga dulse (Palmaria sp.) wasted in Japan. *Process Biochemistry*, **2019**, 82, 117-122	4.8	13
58	Antioxidant Activity of Gelatin Hydrolysate Produced from Fish Skin Gelatin Using Extracellular Protease from Bacillus amyloliquefaciens H11. *Journal of Food Processing and Preservation*, **2015**, 39, 394-403	2.1	13
57	Characteristics of collagen from the skin of clown featherback (Chitala ornata). *International Journal of Food Science and Technology*, **2015**, 50, 1972-1978	3.8	13
56	PROTEINASES IN HYBRID CATFISH VISCERA: CHARACTERIZATION AND EFFECT OF EXTRACTION MEDIA. *Journal of Food Biochemistry*, **2010**, 34, 711	3.3	13
55	Characteristics and Properties of Gelatin from Seabass (Lates calcarifer) Swim Bladder : Impact of Extraction Temperatures. *Waste and Biomass Valorization*, **2018**, 9, 315-325	3.2	12
54	Characteristics of carboxypeptidase B from pyloric ceca of the starfish Asterina pectinifera. *Food Chemistry*, **2006**, 95, 264-269	8.5	12
53	Antioxidant activity of proteins extracted from red alga dulse harvested in Japan. *Journal of Food Biochemistry*, **2019**, 43, e12709	3.3	12
52	Functional properties and antioxidative activity of protein hydrolysates from toothed ponyfish muscle treated with viscera extract from hybrid catfish. *International Journal of Food Science and Technology*, **2013**, 48, 1483-1489	3.8	11

51	Structural properties of trypsin from cold-adapted fish, arabesque greenling (Pleurogrammus azonus). *European Food Research and Technology*, **2011**, 232, 381-388	3.4	11
50	Trypsin from the pyloric ceca of pectoral rattail (Coryphaenoides pectoralis): purification and characterization. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 7097-103	5.7	11
49	Phospholipase A Activity in the Pyloric Ceca of Starfish.. *Nippon Suisan Gakkaishi*, **1999**, 65, 110-111	0.2	11
48	Content and Composition of Diacyl Glyceryl Ethers in the Pyloric Ceca and Ovaries of the Asteroids Solaster paxillatus and Asterias amurensis. *Fisheries Science*, **1997**, 63, 945-949	1.9	11
47	Characteristics of Collagen from Rohu (Labeo rohita) Skin. *Journal of Aquatic Food Product Technology*, **2017**, 26, 248-257	1.6	10
46	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING (LAEMONEMA LONGIPES). *Journal of Food Biochemistry*, **2010**, 34, 50-65	3.3	10
45	Positional Distribution of DHA and EPA in Phosphatidylcholine and Phosphatidylethanolamine from Different Tissues of Squids.. *Journal of Oleo Science*, **2001**, 50, 729-734	1.6	10
44	Amino acid sequence of phospholipase A2 from the pyloric ceca of starfish Asterina pectinifera. *Fisheries Science*, **2000**, 66, 104-109	1.9	10
43	Purification and Properties of Phospholipase A2-like Enzyme from the Pyloric Caeca of the Starfish Solaster paxillatus.. *Nippon Suisan Gakkaishi*, **1998**, 64, 264-269	0.2	10
42	Complete sequence of mitochondrial DNA of red alga dulse (Linnaeus) Weber & Mohr in Japan. *Mitochondrial DNA Part B: Resources*, **2019**, 4, 3177-3178	0.5	9
41	Anionic Trypsin from the Pyloric Ceca of Pacific Saury (Cololabis saira): Purification and Biochemical Characteristics. *Journal of Aquatic Food Product Technology*, **2014**, 23, 186-200	1.6	9
40	Preparation and Purification of DHA-enriched Triacylglycerols from Fish Oils by Column Chromatography. *Fisheries Science*, **1996**, 62, 842-843	1.9	9
39	Identification of ACE inhibitory peptides from red alga Mazzaella japonica. *European Food Research and Technology*, **2020**, 246, 2225-2231	3.4	9
38	Identification of a Key Enzyme for the Hydrolysis of Ξ(1-β)-Xylosyl Linkage in Red Alga Dulse Xylooligosaccharide from. *Marine Drugs*, **2020**, 18,	6	9
37	In Silico Analysis of ACE Inhibitory Peptides from Chloroplast Proteins of Red Alga Grateloupia asiatica. *Marine Biotechnology*, **2020**, 22, 391-402	3.4	8
36	Characteristics and Gelling Property of Gelatin from Scale of Spotted Golden Goatfish (Parupeneus heptacanthus). *Journal of Food Processing and Preservation*, **2017**, 41, e13139	2.1	8
35	Purified sardine and king crab trypsin display individual differences in PAR-2-, NF-Β-, and IL-8 signaling. *Toxicological and Environmental Chemistry*, **2011**, 93, 1991-2011	1.4	8
34	Autolysis and biochemical properties of endogenous proteinases in Japanese sandfish (Arctoscopus japonicus). *International Journal of Food Science and Technology*, **2009**, 44, 1344-1350	3.8	8

33	Isolation and characteristics of carboxypeptidase B from the pyloric ceca of the starfish Asterias amurensis. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2002**, 133, 183-9	2.3	8
32	Purification and Characterization of Trypsin Inhibitor from Yellowfin Tuna (Thunnus Albacores) Roe. *Journal of Food Biochemistry*, **2016**, 40, 140-147	3.3	7
31	Application of supercritical carbon dioxide for preparation of starfish phospholipase A2. *Process Biochemistry*, **2010**, 45, 689-693	4.8	7
30	N-terminal amino acid sequence of trypsin from the pyloric ceca of starfish Asterias amurensis. *Fisheries Science*, **2003**, 69, 867-869	1.9	7
29	Characterization of phospholipase A2 from the pyloric ceca of two species of starfish, Coscinasterias acutispina and Plazaster borealis. *Food Chemistry*, **2005**, 92, 407-411	8.5	7
28	Optimization of gelatinolytic enzyme production by B. amyloliquefaciens sp. H11 through PlackettBurman design and response surface methodology. *International Aquatic Research*, **2014**, 6, 1	2.8	6
27	Cold-adapted structural properties of trypsins from walleye pollock (Theragra chalcogramma) and Arctic cod (Boreogadus saida). *European Food Research and Technology*, **2011**, 233, 963-972	3.4	6
26	Purification and Properties of Carboxypeptidase A-Like Enzyme from the Starfish Asterias amurensis.. *Nippon Suisan Gakkaishi*, **1991**, 57, 1939-1944	0.2	5
25	Characterization of ACE Inhibitory Peptides Prepared from Protein. *Marine Drugs*, **2021**, 19,	6	5
24	Collagen peptides derived from the triple helical region of sturgeon collagen improve glucose tolerance in normal mice. *Journal of Food Biochemistry*, **2018**, 42, e12478	3.3	4
23	Complete sequence of mitochondrial DNA of (Postels and Ruprecht) J. Agardh. *Mitochondrial DNA Part B: Resources*, **2019**, 4, 2543-2544	0.5	4
22	Purification and Characterization of Extracellular Gelatinolytic Protease from Bacillus Amyloliquefaciens H11. *Journal of Food Biochemistry*, **2015**, 39, 119-128	3.3	4
21	A TRYPSIN INHIBITOR IN THE VISCERA OF JAPANESE COMMON SQUID (TODARODES PACIFICUS) ELICITS INSULINOTROPIC EFFECTS IN DIABETIC GK RATS. *Journal of Food Biochemistry*, **2012**, 36, 93-98	3.3	3
20	Mackerel trypsin purified from defatted viscera by supercritical carbon dioxide. *Journal of Amino Acids*, **2011**, 2011, 728082		3
19	ACID- AND HEAT-STABLE TRYPSIN INHIBITORY PEPTIDE FROM THE VISCERA OF JAPANESE COMMON SQUID (TODARODES PACIFICUS). *Journal of Food Biochemistry*, **2010**, 34, 748	3.3	3
18	Characteristics of phospholipase A2 mutant of the starfish Asterina pectinifera. *Enzyme and Microbial Technology*, **2007**, 40, 461-465	3.8	3
17	Proteolytic activity of starfishes.. *Nippon Suisan Gakkaishi*, **1989**, 55, 843-846	0.2	3
16	Purification and properties of trypsin-like enzyme from the starfish Asterias amurensis.. *Nippon Suisan Gakkaishi*, **1989**, 55, 1415-1420	0.2	3

15	Monthly Variation and Ultraviolet Stability of Mycosporine-like Amino Acids from Red Alga Dulse Palmaria palmata in Japan. *Phycology*, **2021**, 1, 119-128		3
14	Free Amino Acids of Starfish. *Nippon Suisan Gakkaishi*, **1990**, 56, 1693-1693	0.2	3
13	Characteristics of Gelatin Extracted from the Swim Bladder of Yellowfin Tuna (Thunnus albacores) as Affected by Alkaline Pretreatments. *Journal of Aquatic Food Product Technology*, **2016**, 25, 1190-1201	1.6	3
12	A thermostable trypsin from freshwater fish Japanese dace (Tribolodon hakonensis): a comparison of the primary structures among fish trypsins. *Fish Physiology and Biochemistry*, **2019**, 45, 561-571	2.7	3
11	Transcriptome analysis of the duodenum, pancreas, liver, and muscle from diabetic Goto-Kakizaki rats fed a trypsin inhibitor derived from squid viscera. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5540-6	5.7	2
10	Enzymatic properties of starfish phospholipase A2 and its application. *Advances in Food and Nutrition Research*, **2012**, 65, 437-56	6	2
9	Transcriptome analysis of the duodenum in Wistar rats fed a trypsin inhibitor derived from squid viscera. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9001-10	5.7	2
8	??????????????????B??????. *Nippon Suisan Gakkaishi*, **2003**, 69, 646-648	0.2	2
7	PURIFICATION AND PROPERTIES OF PHOSPHOLIPASE A2 ISOZYMES FROM PYLORIC CECA OF THE STARFISH (ASTERINA PECTINIFERA). *Journal of Food Biochemistry*, **2004**, 28, 181-194	3.3	2
6	Amount and Composition of Wax Esters in Various Tissue Lipids of Forked Hake Laemonema longipes.. *Journal of Oleo Science*, **2002**, 51, 439-445	1.6	2
5	Chemical and Thermal Properties of Freshwater Prawn (Macrobrachium rosenbergii) Meat. *Journal of Aquatic Food Product Technology*, **2013**, 22, 137-145	1.6	1
4	ACE inhibitory effect of the protein hydrolysates prepared from commercially available nori product by pepsin□trypsin digestion. *European Food Research and Technology*, **2022**, 248, 243	3.4	1
3	The Potential of Freshwater Fish Viscus from Silver Carp Hypophthalmichthys molitrix for Trypsin Source. *Waste and Biomass Valorization*, **2020**, 11, 3971-3978	3.2	0
2	Substrate specificity of phospholipase A2 isozyme from the pyloric ceca of the starfish Asterina pectinifera. *Nippon Suisan Gakkaishi*, **2004**, 70, 54-59	0.2	
1	???????????A2??????. *Nippon Suisan Gakkaishi*, **2004**, 70, 770-771	0.2	