

Hideki Kishimura

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2940520/hideki-kishimura-publications-by-year.pdf>

Version: 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	ACE inhibitory effect of the protein hydrolysates prepared from commercially available nori product by pepsin/trypsin digestion. <i>European Food Research and Technology</i> , 2022 , 248, 243	3.4	1
103	Monthly Variation and Ultraviolet Stability of Mycosporine-like Amino Acids from Red Alga Dulse <i>Palmaria palmata</i> in Japan. <i>Phycology</i> , 2021 , 1, 119-128		3
102	Characterization of ACE Inhibitory Peptides Prepared from Protein. <i>Marine Drugs</i> , 2021 , 19,	6	5
101	In Silico Analysis of ACE Inhibitory Peptides from Chloroplast Proteins of Red Alga <i>Grateloupia asiatica</i> . <i>Marine Biotechnology</i> , 2020 , 22, 391-402	3.4	8
100	Debittering of salmon (<i>Salmo salar</i>) frame protein hydrolysate using 2-butanol in combination with Cyclodextrin: Impact on some physicochemical characteristics and antioxidant activities. <i>Food Chemistry</i> , 2020 , 321, 126686	8.5	15
99	Efficient Extraction and Antioxidant Capacity of Mycosporine-Like Amino Acids from Red Alga Dulse in Japan. <i>Marine Drugs</i> , 2020 , 18,	6	16
98	Identification of ACE inhibitory peptides from red alga <i>Mazzaella japonica</i> . <i>European Food Research and Technology</i> , 2020 , 246, 2225-2231	3.4	9
97	The Potential of Freshwater Fish Viscus from Silver Carp <i>Hypophthalmichthys molitrix</i> for Trypsin Source. <i>Waste and Biomass Valorization</i> , 2020 , 11, 3971-3978	3.2	0
96	Identification of a Key Enzyme for the Hydrolysis of $\alpha(1\rightarrow\beta)$ -Xylosyl Linkage in Red Alga Dulse Xylooligosaccharide from. <i>Marine Drugs</i> , 2020 , 18,	6	9
95	Analysis of Relationship between Proteins from Plastid Genome of Red Alga sp. (Japan) and Angiotensin I Converting Enzyme Inhibitory Peptides. <i>Marine Drugs</i> , 2019 , 17,	6	18
94	Enzymatic production of xylooligosaccharides from red alga dulse (<i>Palmaria</i> sp.) wasted in Japan. <i>Process Biochemistry</i> , 2019 , 82, 117-122	4.8	13
93	Complete sequence of mitochondrial DNA of (Postels and Ruprecht) J. Agardh. <i>Mitochondrial DNA Part B: Resources</i> , 2019 , 4, 2543-2544	0.5	4
92	Complete sequence of mitochondrial DNA of red alga dulse (Linnaeus) Weber & Mohr in Japan. <i>Mitochondrial DNA Part B: Resources</i> , 2019 , 4, 3177-3178	0.5	9
91	A thermostable trypsin from freshwater fish Japanese dace (<i>Tribolodon hakonensis</i>): a comparison of the primary structures among fish trypsins. <i>Fish Physiology and Biochemistry</i> , 2019 , 45, 561-571	2.7	3
90	Protein hydrolysate from salmon frames: Production, characteristics and antioxidative activity. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12734	3.3	37
89	Antioxidant activity of proteins extracted from red alga dulse harvested in Japan. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12709	3.3	12
88	Collagen peptides derived from the triple helical region of sturgeon collagen improve glucose tolerance in normal mice. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12478	3.3	4

87	Characteristics and Properties of Gelatin from Seabass (<i>Lates calcarifer</i>) Swim Bladder : Impact of Extraction Temperatures. <i>Waste and Biomass Valorization</i> , 2018 , 9, 315-325	3.2	12
86	Extraction and Characterisation of Collagen from the Skin of Golden Carp (<i>Probarbus Jullieni</i>), a Processing By-Product. <i>Waste and Biomass Valorization</i> , 2018 , 9, 783-791	3.2	26
85	Structural characteristics of phycobiliproteins from red alga <i>Mazzaella japonica</i> . <i>Journal of Food Biochemistry</i> , 2018 , 42, e12436	3.3	18
84	Characteristics of Collagen from Rohu (<i>Labeo rohita</i>) Skin. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 248-257	1.6	10
83	Characteristics and Gel Properties of Gelatin from Skin of Asian Bullfrog (<i>Rana tigerina</i>). <i>Food Biophysics</i> , 2017 , 12, 289-298	3.2	19
82	Characteristics and Functional Properties of Ovary from Squid <i>Loligo Formosana</i> . <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 1083-1092	1.6	15
81	Structural Properties of Phycoerythrin from Dulse <i>Palmaria palmata</i> . <i>Journal of Food Biochemistry</i> , 2017 , 41, e12301	3.3	18
80	Characteristics and Gelling Property of Gelatin from Scale of Spotted Golden Goatfish (<i>Parupeneus heptacanthus</i>). <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13139	2.1	8
79	Purification and Characterization of Trypsin Inhibitor from Yellowfin Tuna (<i>Thunnus Albacores</i>) Roe. <i>Journal of Food Biochemistry</i> , 2016 , 40, 140-147	3.3	7
78	Angiotensin I Converting Enzyme Inhibitory Peptides Derived from Phycobiliproteins of Dulse <i>Palmaria palmata</i> . <i>Marine Drugs</i> , 2016 , 14,	6	67
77	Characteristics and functional properties of gelatin from seabass skin as influenced by defatting. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1204-1211	3.8	14
76	Characteristics of Gelatin Extracted from the Swim Bladder of Yellowfin Tuna (<i>Thunnus albacores</i>) as Affected by Alkaline Pretreatments. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 1190-1201	1.6	3
75	Molecular characteristics and properties of gelatin from skin of seabass with different sizes. <i>International Journal of Biological Macromolecules</i> , 2015 , 73, 146-53	7.9	29
74	Antioxidant Activity of Gelatin Hydrolysate Produced from Fish Skin Gelatin Using Extracellular Protease from <i>Bacillus amyloliquefaciens</i> H11. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 394-403	2.1	13
73	Antioxidant and sensory properties of protein hydrolysate derived from Nile tilapia (<i>Oreochromis niloticus</i>) by one- and two-step hydrolysis. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3336-49	3.3	43
72	Characteristics of collagen from the skin of clown featherback (<i>Chitala ornata</i>). <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1972-1978	3.8	13
71	Purification and Characterization of Trypsin from Hepatopancreas of Pacific White Shrimp. <i>Journal of Food Biochemistry</i> , 2015 , 39, 388-397	3.3	16
70	Purification and Characterization of Extracellular Gelatinolytic Protease from <i>Bacillus Amyloliquefaciens</i> H11. <i>Journal of Food Biochemistry</i> , 2015 , 39, 119-128	3.3	4

69	Characteristics and antioxidative activity of carotenoprotein from shells of Pacific white shrimp extracted using hepatopancreas proteases. <i>Food Bioscience</i> , 2014 , 5, 54-63	4.9	43
68	Effect of Drying Methods on Odorous Compounds and Antioxidative Activity of Gelatin Hydrolysate Produced by Protease from <i>B. amyloliquefaciens</i> H11. <i>Drying Technology</i> , 2014 , 32, 1552-1559	2.6	14
67	Anionic Trypsin from the Pyloric Ceca of Pacific Saury (<i>Cololabis saira</i>): Purification and Biochemical Characteristics. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 186-200	1.6	9
66	Optimization of gelatinolytic enzyme production by <i>B. amyloliquefaciens</i> sp. H11 through Plackett-Burman design and response surface methodology. <i>International Aquatic Research</i> , 2014 , 6, 1	2.8	6
65	Characteristics and gel properties of gelatin from skin of seabass (<i>Lates calcarifer</i>) as influenced by extraction conditions. <i>Food Chemistry</i> , 2014 , 152, 276-84	8.5	123
64	Molecular and immunological characterization of B component (Onc k 5), a major IgE-binding protein in chum salmon roe. <i>International Immunology</i> , 2014 , 26, 139-47	4.9	14
63	Optimum extraction and recovery of trypsin inhibitor from yellowfin tuna (<i>Thunnus albacores</i>) roe and its biochemical properties. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 168-173	3.8	14
62	Characteristics of collagens from the swim bladders of yellowfin tuna (<i>Thunnus albacares</i>). <i>Food Chemistry</i> , 2014 , 155, 264-70	8.5	85
61	Chemical and Thermal Properties of Freshwater Prawn (<i>Macrobrachium rosenbergii</i>) Meat. <i>Journal of Aquatic Food Product Technology</i> , 2013 , 22, 137-145	1.6	1
60	Functional properties and antioxidative activity of protein hydrolysates from toothed ponyfish muscle treated with viscera extract from hybrid catfish. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1483-1489	3.8	11
59	Transcriptome analysis of the duodenum, pancreas, liver, and muscle from diabetic Goto-Kakizaki rats fed a trypsin inhibitor derived from squid viscera. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5540-6	5.7	2
58	Enzymatic properties of starfish phospholipase A2 and its application. <i>Advances in Food and Nutrition Research</i> , 2012 , 65, 437-56	6	2
57	A TRYPSIN INHIBITOR IN THE VISCERA OF JAPANESE COMMON SQUID (<i>TODARODES PACIFICUS</i>) ELICITS INSULINOTROPIC EFFECTS IN DIABETIC GK RATS. <i>Journal of Food Biochemistry</i> , 2012 , 36, 93-98	3.3	3
56	Mackerel trypsin purified from defatted viscera by supercritical carbon dioxide. <i>Journal of Amino Acids</i> , 2011 , 2011, 728082		3
55	Purified sardine and king crab trypsin display individual differences in PAR-2-, NF- κ B-, and IL-8 signaling. <i>Toxicological and Environmental Chemistry</i> , 2011 , 93, 1991-2011	1.4	8
54	Structural properties of trypsin from cold-adapted fish, arabesque greenling (<i>Pleurogrammus azonus</i>). <i>European Food Research and Technology</i> , 2011 , 232, 381-388	3.4	11
53	Cold-adapted structural properties of trypsins from walleye pollock (<i>Theragra chalcogramma</i>) and Arctic cod (<i>Boreogadus saida</i>). <i>European Food Research and Technology</i> , 2011 , 233, 963-972	3.4	6
52	Transcriptome analysis of the duodenum in Wistar rats fed a trypsin inhibitor derived from squid viscera. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 9001-10	5.7	2

51	Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream treated with pepsin from skipjack tuna. <i>Food Chemistry</i> , 2011 , 124, 1354-1362	8.5	207
50	24kDa Trypsin: A predominant protease purified from the viscera of hybrid catfish (<i>Clarias macrocephalus</i> × <i>Clarias gariepinus</i>). <i>Food Chemistry</i> , 2011 , 129, 739-46	8.5	29
49	Characteristics of acid soluble collagen and pepsin soluble collagen from scale of spotted golden goatfish (<i>Parupeneus heptacanthus</i>). <i>Food Chemistry</i> , 2011 , 129, 1179-86	8.5	150
48	COMPARATIVE STUDY ON THERMAL STABILITY OF TRYPSIN FROM THE PYLORIC CECA OF THREADFIN HAKELING (<i>LAEMONEMA LONGIPES</i>). <i>Journal of Food Biochemistry</i> , 2010 , 34, 50-65	3.3	10
47	PROTEINASES IN HYBRID CATFISH VISCERA: CHARACTERIZATION AND EFFECT OF EXTRACTION MEDIA. <i>Journal of Food Biochemistry</i> , 2010 , 34, 711	3.3	13
46	ACID- AND HEAT-STABLE TRYPSIN INHIBITORY PEPTIDE FROM THE VISCERA OF JAPANESE COMMON SQUID (<i>TODARODES PACIFICUS</i>). <i>Journal of Food Biochemistry</i> , 2010 , 34, 748	3.3	3
45	Purification and biochemical properties of pepsins from the stomach of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>European Food Research and Technology</i> , 2010 , 231, 259-269	3.4	15
44	Application of supercritical carbon dioxide for preparation of starfish phospholipase A2. <i>Process Biochemistry</i> , 2010 , 45, 689-693	4.8	7
43	Purification and characteristics of trypsin from masu salmon (<i>Oncorhynchus masou</i>) cultured in fresh-water. <i>Fish Physiology and Biochemistry</i> , 2010 , 36, 637-645	2.7	16
42	Comparative study of digestive enzymes of squid (<i>Todarodes pacificus</i>) viscera after supercritical carbon dioxide and organic solvent extraction. <i>Biotechnology and Bioprocess Engineering</i> , 2009 , 14, 338-344	3.1	16
41	Autolysis and biochemical properties of endogenous proteinases in Japanese sandfish (<i>Arctoscopus japonicus</i>). <i>International Journal of Food Science and Technology</i> , 2009 , 44, 1344-1350	3.8	8
40	Purification and characteristics of trypsins from cold-zone fish, Pacific cod (<i>Gadus macrocephalus</i>) and saffron cod (<i>Eleginus gracilis</i>). <i>Food Chemistry</i> , 2009 , 116, 611-616	8.5	37
39	Biochemical properties of two isoforms of trypsin purified from the Intestine of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2009 , 115, 155-162	8.5	54
38	Trypsin from the pyloric ceca of pectoral rattail (<i>Coryphaenoides pectoralis</i>): purification and characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7097-103	5.7	11
37	Antioxidative activity of Mungoong, an extract paste, from the cephalothorax of white shrimp (<i>Litopenaeus vannamei</i>). <i>Food Chemistry</i> , 2008 , 106, 185-193	8.5	197
36	Characteristics of trypsin from the pyloric ceca of walleye pollock (<i>Theragra chalcogramma</i>). <i>Food Chemistry</i> , 2008 , 106, 194-199	8.5	78
35	29 kDa Trypsin from the pyloric ceca of Atlantic Bonito (<i>Sarda sarda</i>): recovery and characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4548-53	5.7	27
34	Trypsins from the pyloric ceca of jacobever (<i>Sebastes schlegelii</i>) and elkhorn sculpin (<i>Alcichthys alcicornis</i>): Isolation and characterization. <i>Food Chemistry</i> , 2007 , 100, 1490-1495	8.5	62

33	Characteristics of phospholipase A2 mutant of the starfish <i>Asterina pectinifera</i> . <i>Enzyme and Microbial Technology</i> , 2007 , 40, 461-465	3.8	3
32	Purification and characterisation of trypsins from the spleen of skipjack tuna (<i>Katsuwonus pelamis</i>). <i>Food Chemistry</i> , 2007 , 100, 1580-1589	8.5	90
31	Trypsin from the pyloric caeca of bluefish (<i>Pomatomus saltatrix</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2007 , 148, 382-9	2.3	51
30	Purification and characterization of trypsin from the spleen of tongol tuna (<i>Thunnus tonggol</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5617-22	5.7	67
29	Trypsins from yellowfin tuna (<i>Thunnus albacores</i>) spleen: purification and characterization. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2006 , 144, 47-56	2.3	95
28	ENZYMATIC CHARACTERISTICS OF TRYPSIN FROM PYLORIC CECA OF SPOTTED MACKEREL (<i>SCOMBER AUSTRALASICUS</i>). <i>Journal of Food Biochemistry</i> , 2006 , 30, 466-477	3.3	30
27	COMPARATIVE STUDY OF ENZYMATIC CHARACTERISTICS OF TRYPSINS FROM THE PYLORIC CECA OF YELLOW TAIL (<i>SERIOLA QUINQUERADIATA</i>) AND BROWN HAKELING (<i>PHYSICULUS JAPONICUS</i>). <i>Journal of Food Biochemistry</i> , 2006 , 30, 521-534	3.3	24
26	Characteristics of trypsins from the viscera of true sardine (<i>Sardinops melanostictus</i>) and the pyloric ceca of arabesque greenling (<i>Pleuropammus azonus</i>). <i>Food Chemistry</i> , 2006 , 97, 65-70	8.5	88
25	Characteristics of carboxypeptidase B from pyloric ceca of the starfish <i>Asterina pectinifera</i> . <i>Food Chemistry</i> , 2006 , 95, 264-269	8.5	12
24	Characterization of phospholipase A2 from the pyloric ceca of two species of starfish, <i>Coscinasterias acutispina</i> and <i>Plazaster borealis</i> . <i>Food Chemistry</i> , 2005 , 92, 407-411	8.5	7
23	CHARACTERISTICS OF TWO TRYPSIN ISOZYMES FROM THE VISCERA OF JAPANESE ANCHOVY (<i>ENGRAULIS JAPONICA</i>). <i>Journal of Food Biochemistry</i> , 2005 , 29, 459-469	3.3	57
22	PURIFICATION AND PROPERTIES OF PHOSPHOLIPASE A2 ISOZYMES FROM PYLORIC CECA OF THE STARFISH (<i>ASTERINA PECTINIFERA</i>). <i>Journal of Food Biochemistry</i> , 2004 , 28, 181-194	3.3	2
21	Substrate specificity of phospholipase A2 isozyme from the pyloric ceca of the starfish <i>Asterina pectinifera</i> . <i>Nippon Suisan Gakkaishi</i> , 2004 , 70, 54-59	0.2	
20	?????????A2??????. <i>Nippon Suisan Gakkaishi</i> , 2004 , 70, 770-771	0.2	
19	?????????????????B??????. <i>Nippon Suisan Gakkaishi</i> , 2003 , 69, 646-648	0.2	2
18	N-terminal amino acid sequence of trypsin from the pyloric ceca of starfish <i>Asterias amurensis</i> . <i>Fisheries Science</i> , 2003 , 69, 867-869	1.9	7
17	Isolation and characteristics of trypsin from pyloric ceca of the starfish <i>Asterina pectinifera</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2002 , 132, 485-90	2.3	59
16	Isolation and characteristics of carboxypeptidase B from the pyloric ceca of the starfish <i>Asterias amurensis</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2002 , 133, 183-9	2.3	8

15	Amount and Composition of Wax Esters in Various Tissue Lipids of Forked Hake <i>Laemonema longipes</i> .. <i>Journal of Oleo Science</i> , 2002 , 51, 439-445	1.6	2
14	Positional Distribution of DHA and EPA in Phosphatidylcholine and Phosphatidylethanolamine from Different Tissues of Squids.. <i>Journal of Oleo Science</i> , 2001 , 50, 729-734	1.6	10
13	Bacterial expression and characterization of starfish phospholipase A(2). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2001 , 128, 565-73	2.3	18
12	Isolation and characteristics of trypsin inhibitor from the hepatopancreas of a squid (<i>Todarodes pacificus</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2001 , 130, 117-23	2.3	18
11	Amino acid sequence of phospholipase A2 from the pyloric ceca of starfish <i>Asterina pectinifera</i> . <i>Fisheries Science</i> , 2000 , 66, 104-109	1.9	10
10	cDNA cloning and sequencing of phospholipase A2 from the pyloric ceca of the starfish <i>Asterina pectinifera</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2000 , 126, 579-86	2.3	22
9	Isolation and characteristics of phospholipase A2 from the pyloric ceca of the starfish <i>Asterina pectinifera</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 1999 , 124, 483-488	2.3	20
8	Phospholipase A Activity in the Pyloric Ceca of Starfish.. <i>Nippon Suisan Gakkaishi</i> , 1999 , 65, 110-111	0.2	11
7	Purification and Properties of Phospholipase A2-like Enzyme from the Pyloric Caeca of the Starfish <i>Solaster paxillatus</i> .. <i>Nippon Suisan Gakkaishi</i> , 1998 , 64, 264-269	0.2	10
6	Content and Composition of Diacyl Glyceryl Ethers in the Pyloric Ceca and Ovaries of the Asteroids <i>Solaster paxillatus</i> and <i>Asterias amurensis</i> . <i>Fisheries Science</i> , 1997 , 63, 945-949	1.9	11
5	Preparation and Purification of DHA-enriched Triacylglycerols from Fish Oils by Column Chromatography. <i>Fisheries Science</i> , 1996 , 62, 842-843	1.9	9
4	Purification and Properties of Carboxypeptidase A-Like Enzyme from the Starfish <i>Asterias amurensis</i> .. <i>Nippon Suisan Gakkaishi</i> , 1991 , 57, 1939-1944	0.2	5
3	Free Amino Acids of Starfish. <i>Nippon Suisan Gakkaishi</i> , 1990 , 56, 1693-1693	0.2	3
2	Proteolytic activity of starfishes.. <i>Nippon Suisan Gakkaishi</i> , 1989 , 55, 843-846	0.2	3
1	Purification and properties of trypsin-like enzyme from the starfish <i>Asterias amurensis</i> .. <i>Nippon Suisan Gakkaishi</i> , 1989 , 55, 1415-1420	0.2	3