

Takeshi Nagai

List of Publications by Citations

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

60
papers

2,006
citations

19
h-index

44
g-index

63
ext. papers

2,173
ext. citations

3
avg, IF

4.56
L-index

#	Paper	IF	Citations
60	Isolation of collagen from fish waste material (skin, bone and fins). <i>Food Chemistry</i> , 2000 , 68, 277-281	8.5	401
59	Isolation and characterisation of acid and pepsin-solubilised collagens from the skin of Brownstripe red snapper (<i>Lutjanus vitta</i>). <i>Food Chemistry</i> , 2005 , 93, 475-484	8.5	251
58	Collagen of the skin of ocellate puffer fish (<i>Takifugu rubripes</i>). <i>Food Chemistry</i> , 2002 , 78, 173-177	8.5	175
57	Isolation and characterisation of collagen from the outer skin waste material of cuttlefish (<i>Sepia lycidas</i>). <i>Food Chemistry</i> , 2001 , 72, 425-429	8.5	149
56	Isolation and characterization of collagen from rhizostomous jellyfish (<i>Rhopilema asamushi</i>). <i>Food Chemistry</i> , 2000 , 70, 205-208	8.5	114
55	Collagen of edible jellyfish exumbrella. <i>Journal of the Science of Food and Agriculture</i> , 1999 , 79, 855-858	4.3	110
54	Fish scale collagen. Preparation and partial characterization. <i>International Journal of Food Science and Technology</i> , 2004 , 39, 239-244	3.8	97
53	Collagen from common minke whale (<i>Balaenoptera acutorostrata</i>) unesu. <i>Food Chemistry</i> , 2008 , 111, 296-301	8.5	92
52	Preparation and partial characterization of collagen from paper nautilus (<i>Argonauta argo</i> , Linnaeus) outer skin. <i>Food Chemistry</i> , 2002 , 76, 149-153	8.5	84
51	Partial purification of polyphenol oxidase from Chinese cabbage <i>Brassica rapa</i> L. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3922-6	5.7	59
50	Antioxidant properties of enzymatic hydrolysates from royal jelly. <i>Journal of Medicinal Food</i> , 2006 , 9, 363-7	2.8	57
49	Partial characterization of collagen from purple sea urchin (<i>Anthocidaris crassispina</i>) test. <i>International Journal of Food Science and Technology</i> , 2000 , 35, 497-501	3.8	38
48	Inorganic Constituents of Bone of Fish. <i>Fisheries Science</i> , 1995 , 61, 517-520	1.9	37
47	Preparation and functional properties of extracts from bee bread. <i>Molecular Nutrition and Food Research</i> , 2004 , 48, 226-9		36
46	Antioxidative Activities and Angiotensin I-Converting Enzyme Inhibition of Extracts Prepared from Chum Salmon (<i>Oncorhynchus Keta</i>) Cartilage and Skin. <i>International Journal of Food Properties</i> , 2006 , 9, 813-822	3	26
45	Collagen of octopus <i>Callistoctopus arakawai</i> arm. <i>International Journal of Food Science and Technology</i> , 2002 , 37, 285-289	3.8	26
44	Characterization of collagen from emu (<i>Dromaius novaehollandiae</i>) skins. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2344-51	3.3	21

43	Functional properties of dioscorin, a soluble viscous protein from Japanese yam (<i>Dioscorea opposita</i> thunb.) tuber mucilage Tororo. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2006 , 61, 792-8	1.7	20
42	Antioxidative ability in a linoleic acid oxidation system and scavenging abilities against active oxygen species of enzymatic hydrolysates from pollen <i>Cistus ladaniferus</i> . <i>International Journal of Molecular Medicine</i> , 2005 , 15, 259-63	4.4	20
41	Antioxidant activity and angiotensin I-converting enzyme inhibition by enzymatic hydrolysates from bee bread. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2005 , 60, 133-8	1.7	19
40	Glutathione peroxidase from the liver of Japanese sea bass <i>Lateolabrax japonicus</i> . <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2002 , 57, 172-6	1.7	19
39	Collagen from diamondback squid (<i>Thysanoteuthis rhombus</i>) outer skin. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2004 , 59, 271-5	1.7	18
38	Characterization of Acid-Soluble Collagen from Skins of Surf Smelt (<i>Hypomesus pretiosus japonicus</i> Brevoort). <i>Food and Nutrition Sciences (Print)</i> , 2010 , 01, 59-66	0.4	18
37	Chemical properties of commercially available honey species and the functional properties of caramelization and Maillard reaction products derived from these honey species. <i>Journal of Food Science and Technology</i> , 2018 , 55, 586-597	3.3	17
36	Characterization of collagen from Japanese sea bass caudal fin as waste material. <i>European Food Research and Technology</i> , 2004 , 218, 424-427	3.4	12
35	Ring opening of cyclic ethers by sulfuric acid - acetic anhydride. <i>Journal of Heterocyclic Chemistry</i> , 2000 , 37, 1351-1353	1.9	12
34	Antioxidative activity of water extracts from the yam (<i>Dioscorea opposita</i> Thunb.) tuber mucilage tororo. <i>European Journal of Lipid Science and Technology</i> , 2006 , 108, 526-531	3	8
33	Distribution of Glutathione Peroxidase Activity in Fish. <i>Fisheries Science</i> , 1999 , 65, 665-666	1.9	7
32	Organ Distribution of Tryptophan Hydroxylase Activity in Several Fish. <i>Fisheries Science</i> , 1997 , 63, 652-659	6	6
31	Synthesis of 2-(3-indolyl)-1,4-naphthoquinones using 3-iodoindoles. <i>Journal of Heterocyclic Chemistry</i> , 2005 , 42, 1195-1199	1.9	6
30	Collagen of edible jellyfish exumbrella 1999 , 79, 855		6
29	Alpha-Amylase from Persimmon Honey: Purification and Characterization. <i>International Journal of Food Properties</i> , 2009 , 12, 512-521	3	4
28	A revised synthetic scheme of 6,6'-dibromoindirubin. <i>Journal of Heterocyclic Chemistry</i> , 2007 , 44, 1135-1137	1.9	4
27	A facile synthesis of asterriquinone D. <i>Journal of Heterocyclic Chemistry</i> , 2008 , 45, 1509-1511	1.9	4
26	Reaction of 3-iodoindole with 1,4-naphthoquinones. <i>Journal of Heterocyclic Chemistry</i> , 2010 , 47, 1447-1449	1.9	3

25	Differential Scanning Calorimetry of Several Jellyfish Mesogloea. <i>Fisheries Science</i> , 1997 , 63, 459-461	1.9	3
24	Purification and Partial Characterization of Major Viscous Protein from Yam (<i>Dioscorea opposita</i> Thunb.) Tuber Mucilage tororo. <i>International Journal of Food Properties</i> , 2007 , 10, 515-526	3	3
23	Characterization of Collagen from Sakhalin Taimen Skin as Useful Biomass. <i>Food Technology and Biotechnology</i> , 2020 , 58, 445-454	2.1	3
22	Synthesis of halogenoindirubins. <i>Journal of Heterocyclic Chemistry</i> , 2009 , 46, 1016-1018	1.9	2
21	Existence of Chitinase and β -N-Acetylglucosaminidase in Several Jellyfish. <i>Fisheries Science</i> , 1997 , 63, 157-158	1.9	2
20	Distribution and Some Properties of Tryptophan Hydroxylase from Liver in Several Fishes. <i>Fisheries Science</i> , 1995 , 61, 365-366	1.9	2
19	Glutathione Peroxidase Activity in the Blood of Tunas and Marlins. <i>Fisheries Science</i> , 1995 , 61, 867-870	1.9	2
18	Purification and Characterization of Alcohol Dehydrogenase from Liver of Skipjack Katsuwonus pelamis. <i>Fisheries Science</i> , 1996 , 62, 272-277	1.9	2
17	Organ Distribution of Alcohol Dehydrogenase Activity in Several Fish. <i>Fisheries Science</i> , 1997 , 63, 323-324	1.9	2
16	Characteristics of Noodles Made from Rice Flours of Major Non-glutinous Rice Cultivars of Japan. <i>Asian Food Science Journal</i> , 2018 , 4, 1-13	1.5	2
15	A Novel Type Mitochondrial Monoamine Oxidase from the Liver of Skipjack Tuna (<i>Katsuwonus pelamis</i>): Purification and Characterisation. <i>Journal of the Science of Food and Agriculture</i> , 1997 , 73, 489-493	4.3	1
14	Distribution of aromatic l-amino acid decarboxylase in tissues of skipjack tuna using l-DOPA as the substrate. <i>Journal of Fish Biology</i> , 1996 , 48, 1014-1017	1.9	1
13	Organ Distribution of Aldehyde Dehydrogenase Activity of Several Fish. <i>Fisheries Science</i> , 1995 , 61, 1047-1048	1.9	1
12	Temperature Changes of Kamaboko Accompanied by Stretching. <i>Fisheries Science</i> , 1996 , 62, 573-576	1.9	1
11	Characteristics of strained lees of wines made from crimson glory vine (<i>Vitis coignetiae</i> Pulliat ex Planch.) berries as low economic waste by-product. <i>Sustainable Chemistry and Pharmacy</i> , 2019 , 14, 100180	3.9	1
10	Characteristics of low-salt Alaskan pink shrimp sauce prepared using nonglutinous rice cultivar Yukiwakamaru koji. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14747	2.1	
9	Development of acceptable high-quality noodles using nonglutinous rice cultivar Akitakomachi flours. <i>Cereal Chemistry</i> , 2019 , 96, 1112-1125	2.4	
8	Purification and Characterization of α -Amylase from Honeydew Honey. <i>International Journal of Food Properties</i> , 2008 , 11, 137-145	3	

- 7 Distribution of Aromatic L-amino Acid Decarboxylase Activity in Tissues of Skipjack. *Fisheries Science*, **1995**, 61, 1049-1050 1.9
- 6 Purification and Properties of Mitochondrial Monoamine Oxidase Type A from Skipjack Liver. *Fisheries Science*, **1995**, 61, 261-265 1.9
- 5 Temperature Dependence of the Tensile Strength of Fish Myosin Gel. *Fisheries Science*, **1995**, 61, 464-466.9
- 4 Variations of Tensile Strength of Myosin Gel by Heating. *Fisheries Science*, **1995**, 61, 656-658 1.9
- 3 The Oxidation State and Its Distribution of Selenium in the Blood of Cultured Yellow Tail Seriora Quinqueradiata. *Fisheries Science*, **1996**, 62, 444-446 1.9
- 2 Comparison of Characteristics of β -N-Acetylhexosaminidase from Moon Jellyfish *Aurelia aurita* with Those from Other Species. *Fisheries Science*, **1997**, 63, 449-452 1.9
- 1 Development of Softdrink Using Purple Potato Shadow Queen. *Food Preservation Science*, **2009**, 35, 17-21