

# Takeshi Nagai

## List of Publications by Year in descending order

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63  
papers

2,374  
citations

304743

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206112

48  
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63  
all docs

63  
docs citations

63  
times ranked

1964  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characteristics of low-salt Alaskan pink shrimp sauce prepared using nonglutinous rice cultivar Yukiwakamaru koji. Journal of Food Processing and Preservation, 2020, 44, e14747.	2.0	0
2	Characterization of Collagen from Sakhalin Taimen Skin as Useful Biomass. Food Technology and Biotechnology, 2020, 58, 445-454.	2.1	4
3	Development of acceptable high-quality noodles using nonglutinous rice cultivar Akitakomachi flours. Cereal Chemistry, 2019, 96, 1112-1125.	2.2	0
4	Characteristics of strained lees of wines made from crimson glory vine ( <i>Vitis coignetiae</i> Pulliat ex) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 0 100180.	3.3	1
5	Chemical properties of commercially available honey species and the functional properties of caramelization and Maillard reaction products derived from these honey species. Journal of Food Science and Technology, 2018, 55, 586-597.	2.8	29
6	Characteristics of Noodles Made from Rice Flours of Major Non-glutinous Rice Cultivars of Japan. Asian Food Science Journal, 2018, 4, 1-13.	0.3	2
7	Characterization of collagen from emu ( <i>Dromaius novaehollandiae</i> ) skins. Journal of Food Science and Technology, 2015, 52, 2344-2351.	2.8	26
8	Characterization and functional properties of new everbearing strawberry ( <i>Fragaria x ananasa</i> Duch.) cultivar, 'Summertiera'™ berries. Functional Foods in Health and Disease, 2014, 4, 1.	0.6	1
9	Reaction of 3-iodoindole with 1,4-naphthoquinones. Journal of Heterocyclic Chemistry, 2010, 47, 1447-1449.	2.6	4
10	Characterization of Acid-Soluble Collagen from Skins of Surf Smelt ( <i>Hypomesus pretiosus japonicus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 0 9.4 20	2.6	4
11	Synthesis of halogenoindirubins. Journal of Heterocyclic Chemistry, 2009, 46, 1016-1018.	2.6	3
12	Alpha-Amylase from Persimmon Honey: Purification and Characterization. International Journal of Food Properties, 2009, 12, 512-521.	3.0	5
13	Development of Softdrink Using Purple Potato 'Shadow Queen'. Food Preservation Science, 2009, 35, 17-21.	0.1	0
14	A facile synthesis of asterriquinone D. Journal of Heterocyclic Chemistry, 2008, 45, 1509-1511.	2.6	5
15	Collagen from common minke whale ( <i>Balaenoptera acutorostrata</i> ) unesu. Food Chemistry, 2008, 111, 296-301.	8.2	107
16	Purification and Characterization of $\alpha$ -Amylase from Honeydew Honey. International Journal of Food Properties, 2008, 11, 137-145.	3.0	1
17	Purification and Partial Characterization of Major Viscous Protein from Yam ( <i>Dioscorea</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 0 3.0 7	3.0	7
18	A revised synthetic scheme of 6,6'-dibromoindirubin. Journal of Heterocyclic Chemistry, 2007, 44, 1135-1137.	2.6	5

#	ARTICLE	IF	CITATIONS
19	Antioxidant Properties of Enzymatic Hydrolysates from Royal Jelly. Journal of Medicinal Food, 2006, 9, 363-367.	1.5	69
20	Antioxidative Activities and Angiotensin I-Converting Enzyme Inhibition of Extracts Prepared from Chum Salmon ( <i>Oncorhynchus Keta</i> ) Cartilage and Skin. International Journal of Food Properties, 2006, 9, 813-822.	3.0	28
21	Antioxidative activity of water extracts from the yam ( <i>Dioscorea opposita</i> Thunb.) tuber mucilage. European Journal of Lipid Science and Technology, 2006, 108, 526-531.	1.5	10
22	Functional Properties of Dioscorin, a Soluble Viscous Protein from Japanese Yam ( <i>Dioscorea opposita</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2006, 61, 792-798.	1.4	26
23	Antioxidant Activity and Angiotensin I-Converting Enzyme Inhibition by Enzymatic Hydrolysates from Bee Bread. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2005, 60, 133-138.	1.4	27
24	Isolation and characterisation of acid and pepsin-solubilised collagens from the skin of Brownstripe red snapper ( <i>Lutjanus vitta</i> ). Food Chemistry, 2005, 93, 475-484.	8.2	303
25	Synthesis of 2-(3-indolyl)-1,4-naphthoquinones using 3-iodoindoles. Journal of Heterocyclic Chemistry, 2005, 42, 1195-1199.	2.6	7
26	CONTROL OF MICROORGANISMS BY SINGLET OXYGEN. , 2005, , .		0
27	Antioxidative ability in a linoleic acid oxidation system and scavenging abilities against active oxygen species of enzymatic hydrolysates from pollen <i>Cistus ladaniferus</i> . International Journal of Molecular Medicine, 2005, 15, 259-63.	4.0	20
28	Fish scale collagen. Preparation and partial characterization. International Journal of Food Science and Technology, 2004, 39, 239-244.	2.7	115
29	Characterization of collagen from Japanese sea bass caudal fin as waste material. European Food Research and Technology, 2004, 218, 424-427.	3.3	16
30	Preparation and functional properties of extracts from bee bread. Molecular Nutrition and Food Research, 2004, 48, 226-229.	0.0	56
31	Collagen from Diamondback Squid ( <i>Thysanoteuthis rhombus</i> ) Outer Skin. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2004, 59, 271-275.	1.4	23
32	Glutathione Peroxidase from the Liver of Japanese Sea Bass <i>Lateolabrax japonicus</i> . Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2002, 57, 172-176.	1.4	22
33	Collagen of octopus <i>Callistoctopus arakawai</i> arm. International Journal of Food Science and Technology, 2002, 37, 285-289.	2.7	29
34	Preparation and partial characterization of collagen from paper nautilus ( <i>Argonauta argo</i> , Linnaeus) outer skin. Food Chemistry, 2002, 76, 149-153.	8.2	91
35	Collagen of the skin of ocellate puffer fish ( <i>Takifugu rubripes</i> ). Food Chemistry, 2002, 78, 173-177.	8.2	196
36	Partial Purification of Polyphenol Oxidase from Chinese Cabbage <i>Brassica rapa</i> L.. Journal of Agricultural and Food Chemistry, 2001, 49, 3922-3926.	5.2	67

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37	Isolation and characterisation of collagen from the outer skin waste material of cuttlefish ( <i>Sepia</i> ) TJ ETQq1 1 0.784314 rgBT /Overlock 161	8.2	161
38	Ring opening of cyclic ethers by sulfuric acid &acetic anhydride. Journal of Heterocyclic Chemistry, 2000, 37, 1351-1353.	2.6	13
39	Partial characterization of collagen from purple sea urchin ( <i>Anthocidaris crassispina</i> ) test. International Journal of Food Science and Technology, 2000, 35, 497-501.	2.7	47
40	Isolation and characterization of collagen from rhizostomous jellyfish ( <i>Rhopilema asamushi</i> ). Food Chemistry, 2000, 70, 205-208.	8.2	131
41	Isolation of collagen from fish waste material &quot; skin, bone and fins. Food Chemistry, 2000, 68, 277-281.	8.2	469
42	Collagen of edible jellyfish exumbrella. Journal of the Science of Food and Agriculture, 1999, 79, 855-858.	3.5	126
43	Collagen of edible jellyfish exumbrella. Journal of the Science of Food and Agriculture, 1999, 79, 855-858.	3.5	7
44	Distribution of Glutathione Peroxidase Activity in Fish. Fisheries Science, 1999, 65, 665-666.	1.6	10
45	Existence of Chitinase and &beta;-N-Acetylglucosaminidase in Several Jellyfish. Fisheries Science, 1997, 63, 157-158.	1.6	3
46	Organ Distribution of Tryptophan Hydroxylase Activity in Several Fish. Fisheries Science, 1997, 63, 652-653.	1.6	8
47	Differential Scanning Calorimetry of Several Jellyfish Mesogloea. Fisheries Science, 1997, 63, 459-461.	1.6	4
48	A Novel Type Mitochondrial Monoamine Oxidase from the Liver of Skipjack Tuna ( <i>Katsuwonus pelamis</i> ): Purification and Characterisation. Journal of the Science of Food and Agriculture, 1997, 73, 489-493.	3.5	1
49	Organ Distribution of Alcohol Dehydrogenase Activity in Several Fish. Fisheries Science, 1997, 63, 323-324.	1.6	3
50	Comparison of Characteristics of &beta;-N-Acetylhexosaminidase from Moon Jellyfish &Aurelia aurita with Those from Other Species. Fisheries Science, 1997, 63, 449-452.	1.6	2
51	Distribution of aromatic l-amino acid decarboxylase in tissues of skipjack tuna using l-DOPA as the substrate. Journal of Fish Biology, 1996, 48, 1014-1017.	1.6	2
52	Purification and Characterization of Alcohol Dehydrogenase from Liver of Skipjack <i>Katsuwonus pelamis</i>. Fisheries Science, 1996, 62, 272-277.	1.6	5
53	Temperature Changes of Kamaboko Accompanied by Stretching. Fisheries Science, 1996, 62, 573-576.	1.6	1
54	The Oxidation State and Its Distribution of Selenium in the Blood of Cultured Yellow Tail <i>Seriora Quinqueradiata</i>. Fisheries Science, 1996, 62, 444-446.	1.6	0

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55	Inorganic Constituents of Bone of Fish. Fisheries Science, 1995, 61, 517-520.	1.6	44
56	Organ Distribution of Aldehyde Dehydrogenase Activity of Several Fish. Fisheries Science, 1995, 61, 1047-1048.	1.6	1
57	Distribution and Some Properties of Tryptophan Hydroxylase from Liver in Several Fishes. Fisheries Science, 1995, 61, 365-366.	1.6	2
58	Glutathione Peroxidase Activity in the Blood of Tunas and Marlins. Fisheries Science, 1995, 61, 867-870.	1.6	5
59	Distribution of Aromatic L-amino Acid Decarboxylase Activity in Tissues of Skipjack. Fisheries Science, 1995, 61, 1049-1050.	1.6	0
60	Purification and Properties of Mitochondrial Monoamine Oxidase Type A from Skipjack Liver. Fisheries Science, 1995, 61, 261-265.	1.6	0
61	Temperature Dependence of the Tensile Strength of Fish Myosin Gel. Fisheries Science, 1995, 61, 464-466.	1.6	2
62	Variations of Tensile Strength of Myosin Gel by Heating. Fisheries Science, 1995, 61, 656-658.	1.6	1
63	Potentials of representative heirloom vegetables on Shonai region of Yamagata, Japan. Emirates Journal of Food and Agriculture, 0, , 109.	1.0	1