

Takeshi Nagai

List of Publications by Year in descending order

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63
papers

2,374
citations

346980

22
h-index

232693

48
g-index

63
all docs

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docs citations

63
times ranked

2138
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	0.9	0
2	Characterization of Collagen from Sakhalin Taimen Skin as Useful Biomass. <i>Food Technology and Biotechnology</i> , 2020, 58, 445-454.	0.9	4
3	Development of acceptable high-quality noodles using nonglutinous rice cultivar Akitakomachi flours. <i>Cereal Chemistry</i> , 2019, 96, 1112-1125.	1.1	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 100180.	1.6	1
5	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.	1.4	29
6	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.	0.3	2
7	Characterization of collagen from emu (<i>Dromaius novaehollandiae</i>) skins. <i>Journal of Food Science and Technology</i> , 2015, 52, 2344-2351.	1.4	26
8	Characterization and functional properties of new everbearing strawberry (<i>Fragaria x ananasa</i> Duch.) cultivar, "Summertiera"™ berries. <i>Functional Foods in Health and Disease</i> , 2014, 4, 1.	0.3	1
9	Reaction of 3-iodoindole with 1,4-naphthoquinones. <i>Journal of Heterocyclic Chemistry</i> , 2010, 47, 1447-1449.	1.4	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 9.2 20	0.2	20
11	Synthesis of halogenoindirubins. <i>Journal of Heterocyclic Chemistry</i> , 2009, 46, 1016-1018.	1.4	3
12	Alpha-Amylase from Persimmon Honey: Purification and Characterization. <i>International Journal of Food Properties</i> , 2009, 12, 512-521.	1.3	5
13	Development of Softdrink Using Purple Potato 'Shadow Queen'. <i>Food Preservation Science</i> , 2009, 35, 17-21.	0.1	0
14	A facile synthesis of asterriquinone D. <i>Journal of Heterocyclic Chemistry</i> , 2008, 45, 1509-1511.	1.4	5
15	Collagen from common minke whale (<i>Balaenoptera acutorostrata</i>) unesu. <i>Food Chemistry</i> , 2008, 111, 296-301.	4.2	107
16	Purification and Characterization of α -Amylase from Honeydew Honey. <i>International Journal of Food Properties</i> , 2008, 11, 137-145.	1.3	1
17	Purification and Partial Characterization of Major Viscous Protein from Yam (<i>Dioscorea</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 515-526.	1.3	7
18	A revised synthetic scheme of 6,6'-dibromoindirubin. <i>Journal of Heterocyclic Chemistry</i> , 2007, 44, 1135-1137.	1.4	5

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19	Antioxidant Properties of Enzymatic Hydrolysates from Royal Jelly. <i>Journal of Medicinal Food</i> , 2006, 9, 363-367.	0.8	69
20	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.	1.3	28
21	Antioxidative activity of water extracts from the yam (<i>Dioscorea opposita</i> Thunb.) tuber mucilage. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 526-531.	1.0	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.	0.6	26
23	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, 133-138.	0.6	27
24	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.	4.2	303
25	Synthesis of 2-(3-indolyl)-1,4-naphthoquinones using 3-iodoindoles. <i>Journal of Heterocyclic Chemistry</i> , 2005, 42, 1195-1199.	1.4	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> . <i>International Journal of Molecular Medicine</i> , 2005, 15, 259-63.	1.8	20
28	Fish scale collagen. Preparation and partial characterization. <i>International Journal of Food Science and Technology</i> , 2004, 39, 239-244.	1.3	115
29	Characterization of collagen from Japanese sea bass caudal fin as waste material. <i>European Food Research and Technology</i> , 2004, 218, 424-427.	1.6	16
30	Preparation and functional properties of extracts from bee bread. <i>Molecular Nutrition and Food Research</i> , 2004, 48, 226-229.	0.0	56
31	Collagen from Diamondback Squid (<i>Thysanoteuthis rhombus</i>) Outer Skin. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2004, 59, 271-275.	0.6	23
32	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, 172-176.	0.6	22
33	Collagen of octopus <i>Callistoctopus arakawai</i> arm. <i>International Journal of Food Science and Technology</i> , 2002, 37, 285-289.	1.3	29
34	Preparation and partial characterization of collagen from paper nautilus (<i>Argonauta argo</i> , Linnaeus) outer skin. <i>Food Chemistry</i> , 2002, 76, 149-153.	4.2	91
35	Collagen of the skin of ocellate puffer fish (<i>Takifugu rubripes</i>). <i>Food Chemistry</i> , 2002, 78, 173-177.	4.2	196
36	Partial Purification of Polyphenol Oxidase from Chinese Cabbage <i>Brassica rapa</i> L.. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3922-3926.	2.4	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	4.2	161
38	Ring opening of cyclic ethers by sulfuric acid $\hat{\epsilon}$ -acetic anhydride. <i>Journal of Heterocyclic Chemistry</i> , 2000, 37, 1351-1353.	1.4	13
39	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.	1.3	47
40	Isolation and characterization of collagen from rhizostomous jellyfish (<i>Rhopilema asamushi</i>). <i>Food Chemistry</i> , 2000, 70, 205-208.	4.2	131
41	Isolation of collagen from fish waste material $\hat{\epsilon}$ skin, bone and fins. <i>Food Chemistry</i> , 2000, 68, 277-281.	4.2	469
42	Collagen of edible jellyfish exumbrella. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 855-858.	1.7	126
43	Collagen of edible jellyfish exumbrella. , 1999, 79, 855.		7
44	Distribution of Glutathione Peroxidase Activity in Fish. <i>Fisheries Science</i> , 1999, 65, 665-666.	0.7	10
45	Existence of Chitinase and β -N-Acetylglucosaminidase in Several Jellyfish. <i>Fisheries Science</i> , 1997, 63, 157-158.	0.7	3
46	Organ Distribution of Tryptophan Hydroxylase Activity in Several Fish. <i>Fisheries Science</i> , 1997, 63, 652-653.	0.7	8
47	Differential Scanning Calorimetry of Several Jellyfish Mesogloea. <i>Fisheries Science</i> , 1997, 63, 459-461.	0.7	4
48	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.	1.7	1
49	Organ Distribution of Alcohol Dehydrogenase Activity in Several Fish. <i>Fisheries Science</i> , 1997, 63, 323-324.	0.7	3
50	Comparison of Characteristics of β -N-Acetylhexosaminidase from Moon Jellyfish <i>Aurelia aurita</i> with Those from Other Species. <i>Fisheries Science</i> , 1997, 63, 449-452.	0.7	2
51	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.	0.7	2
52	Purification and Characterization of Alcohol Dehydrogenase from Liver of Skipjack <i>Katsuwonus pelamis</i> . <i>Fisheries Science</i> , 1996, 62, 272-277.	0.7	5
53	Temperature Changes of Kamaboko Accompanied by Stretching. <i>Fisheries Science</i> , 1996, 62, 573-576.	0.7	1
54	The Oxidation State and Its Distribution of Selenium in the Blood of Cultured Yellow Tail <i>Seriola quinqueradiata</i> . <i>Fisheries Science</i> , 1996, 62, 444-446.	0.7	0

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55	Inorganic Constituents of Bone of Fish. Fisheries Science, 1995, 61, 517-520.	0.7	44
56	Organ Distribution of Aldehyde Dehydrogenase Activity of Several Fish. Fisheries Science, 1995, 61, 1047-1048.	0.7	1
57	Distribution and Some Properties of Tryptophan Hydroxylase from Liver in Several Fishes. Fisheries Science, 1995, 61, 365-366.	0.7	2
58	Glutathione Peroxidase Activity in the Blood of Tunas and Marlins. Fisheries Science, 1995, 61, 867-870.	0.7	5
59	Distribution of Aromatic L-amino Acid Decarboxylase Activity in Tissues of Skipjack. Fisheries Science, 1995, 61, 1049-1050.	0.7	0
60	Purification and Properties of Mitochondrial Monoamine Oxidase Type A from Skipjack Liver. Fisheries Science, 1995, 61, 261-265.	0.7	0
61	Temperature Dependence of the Tensile Strength of Fish Myosin Gel. Fisheries Science, 1995, 61, 464-466.	0.7	2
62	Variations of Tensile Strength of Myosin Gel by Heating. Fisheries Science, 1995, 61, 656-658.	0.7	1
63	Potentials of representative heirloom vegetables on Shonai region of Yamagata, Japan. Emirates Journal of Food and Agriculture, 0, , 109.	1.0	1