

Tatsuro Suzuki

List of Publications by Year in descending order

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47
papers

1,378
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361413

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345221

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961
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#	ARTICLE	IF	CITATIONS
1	Development of Novel Detection Method for Rutinosidase in Tartary Buckwheat (<i>Fagopyrum tataricum</i>) Tj ETQq1 1,0.784314 rgBT /Overlock	3.5	4
2	Hypoxia tolerance of four millet species is attributable to constitutive aerenchyma formation and root hair development of adventitious roots. <i>Plant Production Science</i> , 2022, 25, 157-171.	2.0	4
3	Resequencing of global Tartary buckwheat accessions reveals multiple domestication events and key loci associated with agronomic traits. <i>Genome Biology</i> , 2021, 22, 23.	8.8	69
4	Breeding of Buckwheat to Reduce Bitterness and Rutin Hydrolysis. <i>Plants</i> , 2021, 10, 791.	3.5	17
5	Breeding of Buckwheat for Usage of Sprout and Pre-Harvest Sprouting Resistance. <i>Plants</i> , 2021, 10, 997.	3.5	4
6	Traits of a self-pollinating and preharvest-sprouting-resistant line of summer buckwheat (<i>Fagopyrum</i>) Tj ETQq1 1,0.784314 rgBT /Overlock	1.9	2
7	Development of self-pollinating breeding line with closed-flowering traits in buckwheat (<i>Fagopyrum</i>) Tj ETQq1 1,0.784314 rgBT /Overlock	1.9	2
8	Effect of storage temperature on occurrence of secondary dormancy in buckwheat seeds. <i>Seed Science and Technology</i> , 2020, 48, 257-267.	1.4	5
9	The effect of grain moisture contents on the roll milling characteristics of Tartary buckwheat cultivar "Manten-Kirari"™. <i>Plant Production Science</i> , 2020, 23, 539-546.	2.0	10
10	Present status and future perspectives of breeding for buckwheat quality. <i>Breeding Science</i> , 2020, 70, 48-66.	1.9	42
11	Effect of Sodium Bicarbonate on Rutin Residual Ratio in Tartary Buckwheat (&i>Fagopyrum) Tj ETQq1 1,0.784314 rgBT /Overlock	0.6	5
12	Development of a DNA marker for variety discrimination specific to "Manten-Kirari"™ based on an NGS-RNA sequence in Tartary buckwheat (<i>Fagopyrum tataricum</i>). <i>Food Chemistry</i> , 2019, 295, 51-57.	8.2	11
13	Development of Rutin-rich Noodles Using Trace-rutinosidase Variety of Tartary Buckwheat (&i>Fagopyrum Tataricum&i> Gaertn.) "Manten-Kirari"™. <i>Food Science and Technology Research</i> , 2019, 25, 915-920.	0.6	10
14	Identification of a gene encoding glutathione S-transferase that is related to anthocyanin accumulation in buckwheat (<i>Fagopyrum esculentum</i>). <i>Journal of Plant Physiology</i> , 2018, 231, 291-296.	3.5	10
15	Growth and yield of self-compatible and hybrid common buckwheat lines pollinated with and without flies. <i>Plant Production Science</i> , 2017, 20, 384-388.	2.0	8
16	Effectiveness of rutin-rich Tartary buckwheat (<i>Fagopyrum tataricum</i> Gaertn.) "Manten-Kirari"™ in body weight reduction related to its antioxidant properties: A randomised, double-blind, placebo-controlled study. <i>Journal of Functional Foods</i> , 2016, 26, 460-469.	3.4	55
17	Antioxidative Activities in Rutin Rich Noodles and Cookies Made with a Trace Rutinosidase Variety of Tartary Buckwheat (&i>Fagopyrum tataricum&i> Gaertn.), "Manten-Kirari"™. <i>Food Science and Technology Research</i> , 2016, 22, 557-562.	0.6	23
18	Acute and Subacute Toxicity Studies on Rutin-Rich Tartary Buckwheat Dough in Experimental Animals. <i>Journal of Nutritional Science and Vitaminology</i> , 2015, 61, 175-181.	0.6	27

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19	Characterization of Rutin-rich Bread Made with "Manten-Kirari"™, a Trace-rutinosidase Variety of Tartary Buckwheat (<i>Fagopyrum tataricum</i> Gaertn.). Food Science and Technology Research, 2015, 21, 733-738.	0.6	25
20	Physiological Roles of Rutin in the Buckwheat Plant. Japan Agricultural Research Quarterly, 2015, 49, 37-43.	0.4	37
21	Discovery and genetic analysis of non-bitter Tartary buckwheat (<i>Fagopyrum tataricum</i> Gaertn.) with trace-rutinosidase activity. Breeding Science, 2014, 64, 339-343.	1.9	31
22	Breeding of "Manten-Kirari"™, a non-bitter and trace-rutinosidase variety of Tartary buckwheat (<i>Fagopyrum tataricum</i> Gaertn.). Breeding Science, 2014, 64, 344-350.	1.9	55
23	Metabolomic Analysis and Phenylpropanoid Biosynthesis in Hairy Root Culture of Tartary Buckwheat Cultivars. PLoS ONE, 2013, 8, e65349.	2.5	38
24	Effects of metal ions on the activity and stability of peroxidase in Tartary buckwheat shoots. Journal of Agricultural Chemistry and Environment, 2013, 02, 59-64.	0.5	3
25	Traits of shattering resistant buckwheat "W/SK86GF"™. Breeding Science, 2012, 62, 360-364.	1.9	14
26	Characterization of Peroxidase in Tartary Buckwheat Seed. Food Science and Technology Research, 2012, 18, 571-575.	0.6	6
27	Effects of annual fluctuation of environmental factors on starch properties in potato tuber development. Starch/Staerke, 2012, 64, 229-236.	2.1	7
28	Differential Expression of Anthocyanin Biosynthetic Genes and Anthocyanin Accumulation in Tartary Buckwheat Cultivars "Hokkai T8"™ and "Hokkai T10"™. Journal of Agricultural and Food Chemistry, 2011, 59, 2356-2361.	5.2	52
29	A methodology for heterosis breeding of common buckwheat involving the use of the self-compatibility gene derived from <i>Fagopyrum homotropicum</i> . Euphytica, 2010, 172, 207-214.	1.2	11
30	Effects of lipase, lipoxygenase, peroxidase and free fatty acids on volatile compound found in boiled buckwheat noodles. Journal of the Science of Food and Agriculture, 2010, 90, 1232-1237.	3.5	26
31	Time Course Study and Effects of Drying Method on Concentrations of β -Aminobutyric Acid, Flavonoids, Anthocyanin, and 2α -Hydroxynicotianamine in Leaves of Buckweats. Journal of Agricultural and Food Chemistry, 2009, 57, 259-264.	5.2	21
32	Suitability of Rice-Tartary Buckwheat for Crossbreeding and for Utilization of Rutin. Japan Agricultural Research Quarterly, 2009, 43, 199-206.	0.4	11
33	Comparison of phenolic compositions between common and tartary buckwheat (<i>Fagopyrum</i>) sprouts. Food Chemistry, 2008, 110, 814-820.	8.2	157
34	A time-course study of flavonoids in the sprouts of tartary (<i>Fagopyrum tataricum</i> Gaertn.) buckweats. Scientia Horticulturae, 2007, 115, 13-18.	3.6	43
35	Identification of Anthocyanins in the Sprouts of Buckwheat. Journal of Agricultural and Food Chemistry, 2007, 55, 6314-6318.	5.2	65
36	Structural Identification of Anthocyanins and Analysis of Concentrations during Growth and Flowering in Buckwheat (<i>Fagopyrum esculentum</i> Moench) Petals. Journal of Agricultural and Food Chemistry, 2007, 55, 9571-9575.	5.2	15

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37	Changes in rutin concentration and flavonol-3-glucosidase activity during seedling growth in tartary buckwheat (<i>Fagopyrum tataricum</i> Gaertn.). Canadian Journal of Plant Science, 2007, 87, 83-87.	0.9	19
38	Emasculation of Tartary buckwheat (<i>Fagopyrum tataricum</i> Gaertn.) using hot water. Euphytica, 2007, 156, 319-326.	1.2	15
39	Effect of Natural Light Periods on Rutin, Free Amino Acid and Vitamin C Contents in the Sprouts of Common (<i>Fagopyrum esculentum</i> Moench) and Tartary (<i>F. tataricum</i> Gaertn.) Buckwheats. Food Science and Technology Research, 2006, 12, 199-205.	0.6	42
40	Characterization of peroxidase in buckwheat seed. Phytochemistry, 2006, 67, 219-224.	2.9	54
41	Effects of UV-B radiation, cold and desiccation stress on rutin concentration and rutin glucosidase activity in tartary buckwheat (<i>Fagopyrum tataricum</i>) leaves. Plant Science, 2005, 168, 1303-1307.	3.6	125
42	Characterization of a flavonoid 3-O-glucosyltransferase and its activity during cotyledon growth in buckwheat (<i>Fagopyrum esculentum</i>). Plant Science, 2005, 169, 943-948.	3.6	35
43	Effects of Lipase, Lipoyxygenase, Peroxidase, and Rutin on Quality Deteriorations in Buckwheat Flour. Journal of Agricultural and Food Chemistry, 2005, 53, 8400-8405.	5.2	19
44	In-gel detection and study of the role of flavonol 3-glucosidase in the bitter taste generation in tartary buckwheat. Journal of the Science of Food and Agriculture, 2004, 84, 1691-1694.	3.5	23
45	Purification and Characterization of Lipase in Buckwheat Seed. Journal of Agricultural and Food Chemistry, 2004, 52, 7407-7411.	5.2	17
46	Purification and characterization of flavonol 3-glucosidase, and its activity during ripening in tartary buckwheat seeds. Plant Science, 2002, 163, 417-423.	3.6	100
47	Possible roles of insoluble proanthocyanidin in Tartary buckwheat (<i>Fagopyrum tataricum</i>) leaves. Plant Breeding, 0, , .	1.9	0