

# Yoshinori Mine

## List of Publications by Year in descending order

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178  
papers

7,896  
citations

47004

47  
h-index

58576

82  
g-index

221  
all docs

221  
docs citations

221  
times ranked

7290  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in the understanding of egg white protein functionality. Trends in Food Science and Technology, 1995, 6, 225-232.	15.1	535
2	Advances in the Value of Eggs and Egg Components for Human Health. Journal of Agricultural and Food Chemistry, 2005, 53, 8421-8431.	5.2	408
3	Recent Advances in the Understanding of the Health Benefits and Molecular Mechanisms Associated with Green Tea Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 1029-1043.	5.2	344
4	Antimicrobial Peptides Released by Enzymatic Hydrolysis of Hen Egg White Lysozyme. Journal of Agricultural and Food Chemistry, 2004, 52, 1088-1094.	5.2	253
5	l-Tryptophan exhibits therapeutic function in a porcine model of dextran sodium sulfate (DSS)-induced colitis. Journal of Nutritional Biochemistry, 2010, 21, 468-475.	4.2	183
6	Thermally induced changes in egg white proteins. Journal of Agricultural and Food Chemistry, 1990, 38, 2122-2125.	5.2	172
7	Recent Advances in the Understanding of Egg Allergens: Basic, Industrial, and Clinical Perspectives. Journal of Agricultural and Food Chemistry, 2008, 56, 4874-4900.	5.2	159
8	Chicken Egg Yolk Antibodies as Therapeutics in Enteric Infectious Disease: A Review. Journal of Medicinal Food, 2002, 5, 159-169.	1.5	150
9	Egg Yolk Antibodies for Passive Immunity. Annual Review of Food Science and Technology, 2012, 3, 163-182.	9.9	142
10	The PepT1-transportable soy tripeptide VPY reduces intestinal inflammation. Biochimica Et Biophysica Acta - General Subjects, 2012, 1820, 1753-1763.	2.4	140
11	Comparative Studies on Antigenicity and Allergenicity of Native and Denatured Egg White Proteins. Journal of Agricultural and Food Chemistry, 2002, 50, 2679-2683.	5.2	133
12	Fibrinolytic enzymes in Asian traditional fermented foods. Food Research International, 2005, 38, 243-250.	6.2	133
13	Heat induced gelling properties of soy protein isolates prepared from different defatted soybean flours. Food Research International, 2005, 38, 377-385.	6.2	129
14	Hen Egg Lysozyme Attenuates Inflammation and Modulates Local Gene Expression in a Porcine Model of Dextran Sodium Sulfate (DSS)-Induced Colitis. Journal of Agricultural and Food Chemistry, 2009, 57, 2233-2240.	5.2	129
15	$\hat{\beta}$ -Glutamyl cysteine and $\hat{\beta}$ -glutamyl valine inhibit TNF- $\hat{\alpha}$ signaling in intestinal epithelial cells and reduce inflammation in a mouse model of colitis via allosteric activation of the calcium-sensing receptor. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2015, 1852, 792-804.	3.8	125
16	Egg Proteins and Peptides in Human Health-Chemistry, Bioactivity and Production. Current Pharmaceutical Design, 2007, 13, 875-884.	1.9	117
17	Preparation of Novel Functional Oligophosphopeptides from Hen Egg Yolk Phosvitin. Journal of Agricultural and Food Chemistry, 2000, 48, 990-994.	5.2	116
18	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. Journal of Functional Foods, 2014, 10, 35-45.	3.4	111

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19	The impact of oolong and black tea polyphenols on human health. <i>Food Bioscience</i> , 2019, 29, 55-61.	4.4	101
20	Transport of a tripeptide, Gly-Pro-Hyp, across the porcine intestinal brush-border membrane. <i>Journal of Peptide Science</i> , 2007, 13, 468-474.	1.4	97
21	Transglutaminase Cross-Linked Egg White Protein Films: Tensile Properties and Oxygen Permeability. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4022-4029.	5.2	96
22	Effect of Dry Heat and Mild Alkaline Treatment on Functional Properties of Egg White Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2924-2928.	5.2	95
23	The potential of food protein-derived anti-inflammatory peptides against various chronic inflammatory diseases. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2303-2311.	3.5	95
24	Antioxidative Stress Activity of Oligophosphopeptides Derived from Hen Egg Yolk Phosvitin in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 773-778.	5.2	91
25	Immunochemical and Structural Analysis of Pepsin-Digested Egg White Ovomuroid. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6261-6266.	5.2	84
26	Soy-Derived Di- and Tripeptides Alleviate Colon and Ileum Inflammation in Pigs with Dextran Sodium Sulfate-Induced Colitis. <i>Journal of Nutrition</i> , 2012, 142, 363-368.	2.9	83
27	Preparation and stabilization of simple and multiple emulsions using a microporous glass membrane. <i>Colloids and Surfaces B: Biointerfaces</i> , 1996, 6, 261-268.	5.0	82
28	Chicken Eggshell Matrix Proteins Enhance Calcium Transport in the Human Intestinal Epithelial Cells, Caco-2. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6056-6061.	5.2	81
29	Phosphopeptides Derived from Hen Egg Yolk Phosvitin: Effect of Molecular Size on the Calcium-binding Properties. <i>Bioscience, Biotechnology and Biochemistry</i> , 2001, 65, 1187-1190.	1.3	77
30	Identification and Fine Mapping of IgG and IgE Epitopes in Ovomuroid. <i>Biochemical and Biophysical Research Communications</i> , 2002, 292, 1070-1074.	2.1	76
31	Novel Fibrinolytic Enzyme in Fermented Shrimp Paste, a Traditional Asian Fermented Seasoning. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 980-986.	5.2	75
32	Effects of Hen Egg Yolk Immunoglobulin in Passive Protection of Rainbow Trout against <i>Yersinia ruckeri</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 110-115.	5.2	74
33	Antioxidant activity of tryptic digests of hen egg yolk phosvitin. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 2604-2608.	3.5	72
34	Surfactants Enhance the Tight-Junction Permeability of Food Allergens in Human Intestinal Epithelial Caco-2 Cells. <i>International Archives of Allergy and Immunology</i> , 2003, 130, 135-142.	2.1	70
35	Antioxidative Activity of Amino Acids on Tissue Oxidative Stress in Human Intestinal Epithelial Cell Model. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8458-8464.	5.2	70
36	Fine mapping and structural analysis of immunodominant IgE allergenic epitopes in chicken egg ovalbumin. <i>Protein Engineering, Design and Selection</i> , 2003, 16, 747-752.	2.1	68

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37	Fermented pork sausage fortified with commercial or hen eggshell calcium lactate. <i>Meat Science</i> , 2002, 62, 199-204.	5.5	65
38	Eggshell Matrix Proteins as Defense Mechanism of Avian Eggs. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 249-253.	5.2	65
39	Oligophosphopeptides Derived from Egg Yolk Phosvitin Up-regulate $\hat{I}^3$ -Glutamylcysteine Synthetase and Antioxidant Enzymes against Oxidative Stress in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2829-2835.	5.2	64
40	Comparative Proteomic Analysis of Egg White Proteins under Various Storage Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7746-7753.	5.2	62
41	Egg Yolk Peptides Up-regulate Glutathione Synthesis and Antioxidant Enzyme Activities in a Porcine Model of Intestinal Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7624-7633.	5.2	61
42	Identification of Hen Egg Yolk-Derived Phosvitin Phosphopeptides and Their Effects on Gene Expression Profiling against Oxidative Stress-Induced Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9207-9218.	5.2	58
43	Antimicrobial proteins in chicken reproductive system. <i>Biochemical and Biophysical Research Communications</i> , 2006, 340, 648-655.	2.1	56
44	Bioactive dietary peptides and amino acids in inflammatory bowel disease. <i>Amino Acids</i> , 2015, 47, 2127-2141.	2.7	54
45	Epitope characterization of ovalbumin in BALB/c mice using different entry routes. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2007, 1774, 200-212.	2.3	52
46	Purification and Characterization of a Novel Fibrinolytic Enzyme from <i>Bacillus</i> sp. nov. SK006 Isolated from an Asian Traditional Fermented Shrimp Paste. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1451-1457.	5.2	52
47	Characterization of IgE and IgG Epitopes on Ovomuroid Using Egg-White-Allergic Patients' Sera. <i>Biochemical and Biophysical Research Communications</i> , 1998, 253, 124-127.	2.1	51
48	Oral Administration of Hen Egg White Ovotransferrin Attenuates the Development of Colitis Induced by Dextran Sodium Sulfate in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1532-1539.	5.2	48
49	Adsorption Behavior of Egg Yolk Low-Density Lipoproteins in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 36-41.	5.2	47
50	Therapeutic potential of hen egg white peptides for the treatment of intestinal inflammation. <i>Journal of Functional Foods</i> , 2009, 1, 161-169.	3.4	47
51	Antioxidant and anti-inflammatory activities of pyranoanthocyanins and other polyphenols from staghorn sumac ( <i>Rhus hirta</i> L.) in Caco-2 cell models. <i>Journal of Functional Foods</i> , 2016, 20, 139-147.	3.4	47
52	In Vitro and ex Vivo Uptake of Glutathione (GSH) across the Intestinal Epithelium and Fate of Oral GSH after in Vivo Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9499-9506.	5.2	46
53	Anti-inflammatory Effects of Poly-L-lysine in Intestinal Mucosal System Mediated by Calcium-Sensing Receptor Activation. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10437-10447.	5.2	46
54	Calcium-Sensing Receptor (CaSR)-Mediated Anti-inflammatory Effects of L-Amino Acids in Intestinal Epithelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9987-9995.	5.2	46

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55	Characterization of oil-in-water emulsions stabilized by hen's egg yolk granule. <i>Food Hydrocolloids</i> , 1998, 12, 203-210.	10.7	45
56	Immunomodulatory Effects of Egg White Enzymatic Hydrolysates Containing Immunodominant Epitopes in a BALB/c Mouse Model of Egg Allergy. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2241-2248.	5.2	45
57	Peptides derived from eggshell membrane improve antioxidant enzyme activity and glutathione synthesis against oxidative damage in Caco-2 cells. <i>Journal of Functional Foods</i> , 2014, 11, 571-580.	3.4	45
58	Reduction of antigenicity and allergenicity of genetically modified egg white allergen, ovomucoid third domain. <i>Biochemical and Biophysical Research Communications</i> , 2003, 302, 133-137.	2.1	44
59	Novel T-cell epitopes of ovalbumin in BALB/c mouse: Potential for peptide-immunotherapy. <i>Biochemical and Biophysical Research Communications</i> , 2009, 378, 203-208.	2.1	44
60	Î² 1-4 mannobiose enhances Salmonella-killing activity and activates innate immune responses in chicken macrophages. <i>Veterinary Immunology and Immunopathology</i> , 2011, 139, 289-295.	1.2	44
61	Phenolics of cereal, pulse and oilseed processing by-products and potential effects of solid-state fermentation on their bioaccessibility, bioavailability and health benefits: A review. <i>Trends in Food Science and Technology</i> , 2021, 116, 954-974.	15.1	44
62	Biologically Active Hen Egg Components in Human Health and Disease. <i>Journal of Poultry Science</i> , 2004, 41, 1-29.	1.6	41
63	Effects of ovalbumin glycoconjugates on alleviation of orally induced egg allergy in mice via dendritic cell maturation and T cell activation. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 405-417.	3.3	41
64	The Soy Peptide Phe-Leu-Val Reduces TNF $\alpha$ -Induced Inflammatory Response and Insulin Resistance in Adipocytes. <i>Journal of Medicinal Food</i> , 2016, 19, 678-685.	1.5	40
65	Structural and Functional Changes of Hen's Egg Yolk Low-Density Lipoproteins with Phospholipase A2. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4558-4563.	5.2	39
66	Comparative Composition and Antioxidant Activity of Peptide Fractions Obtained by Ultrafiltration of Egg Yolk Protein Enzymatic Hydrolysates. <i>Membranes</i> , 2011, 1, 149-161.	3.0	37
67	Immunomodulatory Effects of Heated Ovomucoid-Depleted Egg White in a BALB/c Mouse Model of Egg Allergy. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13195-13202.	5.2	37
68	Laser Light Scattering Study on the Heat-Induced Ovalbumin Aggregates Related to Its Gelling Property. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 2086-2090.	5.2	36
69	Hydrolysate from Eggshell Membrane Ameliorates Intestinal Inflammation in Mice. <i>International Journal of Molecular Sciences</i> , 2014, 15, 22728-22742.	4.1	35
70	Anti-inflammatory Effect and Cellular Uptake Mechanism of Peptides from Common Bean ( <i>Phaseolus vulgaris</i> L.) Milk and Yogurts in Caco-2 Mono- and Caco-2/EA.hy926 Co-culture Models. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8370-8381.	5.2	34
71	Anti-inflammatory and anti-oxidative activities of daidzein and its sulfonic acid ester derivatives. <i>Journal of Functional Foods</i> , 2017, 35, 635-640.	3.4	33
72	Intervention of Isomaltodextrin Mitigates Intestinal Inflammation in a Dextran Sodium Sulfate-Induced Mouse Model of Colitis via Inhibition of Toll-like Receptor-4. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 810-817.	5.2	32

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73	Competitive Adsorption of Hen's Egg Yolk Granule Lipoproteins and Phosvitin in Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 4564-4570.	5.2	31
74	Phosphopeptides (PPPs) from hen egg yolk phosvitin exert anti-inflammatory activity via modulation of cytokine expression. <i>Journal of Functional Foods</i> , 2012, 4, 718-726.	3.4	31
75	Isolation and characterization of antimicrobial proteins and peptide from chicken liver. <i>Journal of Peptide Science</i> , 2007, 13, 368-378.	1.4	30
76	Fine mapping of sequential neutralization epitopes on the subunit protein VP8 of human rotavirus. <i>Biochemical Journal</i> , 2003, 376, 269-275.	3.7	29
77	Cloning and Expression of Human Rotavirus Spike Protein, VP8*, in <i>Escherichia coli</i> . <i>Biochemical and Biophysical Research Communications</i> , 2001, 282, 1183-1188.	2.1	28
78	Î²-1,4-Mannobiose Stimulates Innate Immune Responses and Induces TLR4-Dependent Activation of Mouse Macrophages but Reduces Severity of Inflammation during Endotoxemia in Mice. <i>Journal of Nutrition</i> , 2013, 143, 384-391.	2.9	28
79	Attenuation of Allergic Immune Response Phenotype by Mannosylated Egg White in Orally Induced Allergy in Balb/c Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9479-9487.	5.2	28
80	Tandem copies of a human rotavirus VP8 epitope can induce specific neutralizing antibodies in BALB/c mice. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2006, 1760, 1884-1893.	2.4	26
81	Intervention of Dietary Dipeptide Gamma-Glutamyl-L-Valine (Î³-EV) Ameliorates Inflammatory Response in a Mouse Model of LPS-Induced Sepsis. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5953-5960.	5.2	26
82	Chinese Sweet Leaf Tea ( <i>Rubus suavissimus</i> ) Mitigates LPS-Induced Low-Grade Chronic Inflammation and Reduces the Risk of Metabolic Disorders in a C57BL/6J Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 138-146.	5.2	26
83	Separation of <i>Salmonella enteritidis</i> from Experimentally Contaminated Liquid Eggs Using a Hen IgY Immobilized Immunomagnetic Separation System. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3723-3727.	5.2	25
84	Chinese sweet tea ( <i>Rubus suavissimus</i> ) polyphenols attenuate the allergic responses in a Balb/c mouse model of egg allergy. <i>Journal of Functional Foods</i> , 2020, 67, 103827.	3.4	25
85	Quillaja Saponin Can Modulate Ovalbumin-Induced IgE Allergic Responses through Regulation of Th1/Th2 Balance in a Murine Model. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3271-3276.	5.2	24
86	Antioxidative stress effect of phosphoserine dimers is mediated via activation of the Nrf2 signaling pathway. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 303-314.	3.3	24
87	Avian Eggshell Membrane as a Novel Biomaterial: A Review. <i>Foods</i> , 2021, 10, 2178.	4.3	24
88	Passive Immunization Through Avian Egg Antibodies. <i>Food Biotechnology</i> , 2004, 18, 39-62.	1.5	23
89	Comparison of Glycated Ovalbumin Monosaccharides in the Attenuation of Ovalbumin-Induced Allergic Response in a BALB/C Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8138-8148.	5.2	23
90	Adsorption Properties of Cholesterol-Reduced Egg Yolk Low-Density Lipoprotein at Oil-in-Water Interfaces. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2153-2158.	5.2	22

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91	Immunological comparison of native and recombinant egg allergen, ovalbumin, expressed in <i>Escherichia coli</i> . <i>Biotechnology Letters</i> , 2003, 25, 1917-1924.	2.2	22
92	<i>Lactobacillus pentosus</i> S-PT84 Prevents Low-Grade Chronic Inflammation-Associated Metabolic Disorders in a Lipopolysaccharide and High-Fat Diet C57/BL6J Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4374-4386.	5.2	22
93	Adenine Inhibits TNF- $\alpha$ Signaling in Intestinal Epithelial Cells and Reduces Mucosal Inflammation in a Dextran Sodium Sulfate-Induced Colitis Mouse Model. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4227-4234.	5.2	20
94	Phosvitin phosphopeptides increase iron uptake in a Caco-2 cell monolayer model. <i>International Journal of Food Science and Technology</i> , 2006, 41, 455-458.	2.7	19
95	$\beta$ -Glutamylvaline Prevents Low-Grade Chronic Inflammation via Activation of a Calcium-Sensing Receptor Pathway in 3T3-L1 Mouse Adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8361-8369.	5.2	19
96	Engineered recombinant ovomucoid third domain can modulate allergenic response in Balb/c mice model. <i>Biochemical and Biophysical Research Communications</i> , 2006, 342, 710-717.	2.1	18
97	Inhibitory effects of Quillaja saponin on IgE-mediated degranulation of rat basophilic leukemia RBL-2H3 Cells. <i>Journal of Functional Foods</i> , 2012, 4, 864-871.	3.4	18
98	Effect of heat denaturation of egg white proteins ovalbumin and ovomucoid on CD4+ T cell cytokine production and human mast cell histamine production. <i>Journal of Functional Foods</i> , 2015, 18, 28-34.	3.4	18
99	Quantitative Comparative Integrated Proteomic and Phosphoproteomic Analysis of Chicken Egg Yolk Proteins under Diverse Storage Temperatures. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1157-1167.	5.2	18
100	Anti-Inflammatory Effects of Mannanase-Hydrolyzed Copra Meal in a Porcine Model of Colitis. <i>Journal of Veterinary Medical Science</i> , 2014, 76, 645-651.	0.9	17
101	Dietary $\beta$ -Glutamyl Valine Ameliorates TNF- $\alpha$ -Induced Vascular Inflammation via Endothelial Calcium-Sensing Receptors. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9139-9149.	5.2	17
102	$\beta$ -Glutamyl valine supplementation-induced mitigation of gut inflammation in a porcine model of colitis. <i>Journal of Functional Foods</i> , 2016, 24, 558-567.	3.4	16
103	Adenine has an anti-inflammatory effect through the activation of adenine receptor signaling in mouse macrophage. <i>Journal of Functional Foods</i> , 2017, 28, 235-239.	3.4	16
104	Ovocalyxin-36 is an effector protein modulating the production of proinflammatory mediators. <i>Veterinary Immunology and Immunopathology</i> , 2014, 160, 1-11.	1.2	15
105	The Anti-atherosclerotic Dipeptide, Trp-His, Reduces Intestinal Inflammation through the Blockade of L-Type Ca <sup>2+</sup> Channels. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6041-6050.	5.2	14
106	Characterization of Residues in Human IgE and IgG Binding Site by Chemical Modification of Ovomucoid Third Domain. <i>Biochemical and Biophysical Research Communications</i> , 1999, 261, 610-613.	2.1	13
107	Oral Immunotherapy with a Phosphorylated Hypoallergenic Allergen Ameliorates Allergic Responses More Effectively Than Intact Allergen in a Murine Model of Buckwheat Allergy. <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800303.	3.3	13
108	Anti-Inflammatory Activity of Isomaltodextrin in a C57BL/6NCrJ Mouse Model with Lipopolysaccharide-Induced Low-Grade Chronic Inflammation. <i>Nutrients</i> , 2019, 11, 2791.	4.1	13



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109	The allergenicity of ovomucoid and the effect of its elimination from hen's egg white. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1540-1546.	3.5	12
110	Oral intervention of <i>Lactobacillus pentosus</i> S-PT84 attenuates the allergenic responses in a BALB/C mouse model of egg allergy. <i>Molecular Immunology</i> , 2020, 120, 43-51.	2.2	12
111	Phosphorus-31 Nuclear Magnetic Resonance Study on Adsorption Behavior of Caseinate in Triacylglycerol-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 68-73.	5.2	11
112	Comparative Lipidomics of Chick Yolk Sac during the Embryogenesis Provides Insight into Understanding the Development-Related Lipid Supply. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7467-7477.	5.2	11
113	Egg Proteins. , 2019, , 74-84.		10
114	Quantitative Comparative Proteomic Analysis of Chicken Egg Vitelline Membrane Proteins during High-Temperature Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9816-9825.	5.2	10
115	IgE Binding Properties of the Recombinant Ovomuroid Third Domain Expressed in <i>Escherichia coli</i> . <i>Biochemical and Biophysical Research Communications</i> , 2001, 282, 947-951.	2.1	9
116	Structural and immunological characterization of recombinant ovomucoid expressed in <i>Escherichia coli</i> . <i>Biotechnology Letters</i> , 2003, 25, 427-433.	2.2	9
117	Antiobesity Effect of Allenic Carotenoid, Fucoxanthin. , 0, , 145-160.		9
118	Therapeutic Effects of $\beta$ -1, 4 Mannobiose in a Balb/c Mouse Model of Intranasally-Induced Pollen Allergy. <i>Allergology International</i> , 2013, 62, 65-76.	3.3	9
119	<i>Lactobacillus pentosus</i> S-PT84 prevents LPS-induced low-grade chronic inflammation in a C57BL/6J mouse model. <i>Journal of Functional Foods</i> , 2019, 62, 103526.	3.4	9
120	UHPLC-QE-Orbitrap-based untargeted lipidomics reveals the variation of yolk lipids during egg storage. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5690-5699.	3.5	9
121	Unveiling and application of the chicken egg proteome: An overview on a two-decade achievement. <i>Food Chemistry</i> , 2022, 393, 133403.	8.2	9
122	Therapeutic effects of isomaltodextrin in a BALB/c mouse model of egg allergy. <i>Journal of Functional Foods</i> , 2019, 55, 305-311.	3.4	7
123	Impact of solid-state fermentation on factors and mechanisms influencing the bioactive compounds of grains and processing by-products. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5388-5413.	10.3	7
124	Genetic attachment of undecane peptides to ovomucoid third domain can suppress the production of specific IgG and IgE antibodies. <i>Biochemical and Biophysical Research Communications</i> , 2003, 311, 223-228.	2.1	6
125	On the use of ultrafiltration for the concentration and desalting of phosvitin from egg yolk protein concentrate. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1633-1640.	2.7	6
126	Prophylaxis of Intranasally Induced Pollen Allergy in a BALB/C Mouse Model Using a Potential Prebiotic $\beta$ -1, 4 Mannobiose. <i>Allergology International</i> , 2013, 62, 53-64.	3.3	5



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127	Functional Bioactive Proteins and Peptides in Nutrigenomics. , 0, , 129-144.		5
128	Bioavailability and Physiological Function of Eggshells and Eggshell Membranes. , 0, , 129-140.		4
129	Adenine attenuates the Ca <sup>2+</sup> contraction-signaling pathway via adenine receptor-mediated signaling in rat vascular smooth muscle cells. <i>Naunyn-Schmiedeberg's Archives of Pharmacology</i> , 2016, 389, 999-1007.	3.0	4
130	Current understanding of bioaccessibility and bioavailability of food-derived bioactive peptides. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2319-2320.	2.7	4
131	Omics in Nutrition and Health Research. , 0, , 11-29.		4
132	Comparative N-Glycoproteomic Analysis Provides Novel Insights into the Deterioration Mechanisms in Chicken Egg Vitelline Membrane during High-Temperature Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2354-2363.	5.2	4
133	Omics as a Window To Unravel the Dynamic Changes of Egg Components during Chicken Embryonic Development. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12947-12955.	5.2	4
134	Regulation of Natural Health Products in Canada. <i>Food Science and Technology Research</i> , 2009, 15, 459-468.	0.6	3
135	Is Calcium-Sensing Receptor a New Molecular Target toward Improving Gastrointestinal Health?. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3995-3997.	5.2	3
136	Prophylactic effects of isomaltodextrin in a Balb/c mouse model of egg allergy. <i>Npj Science of Food</i> , 2019, 3, 23.	5.5	3
137	Effects of a synthetic diâ€phosphoserine peptide (SSâ€2) on gene expression profiling against TNFâ€± induced inflammation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2010-2020.	2.7	3
138	Synthetic phosphoserine dimer attenuates lipopolysaccharideâ€induced inflammatory response in human intestinal epithelial cells via activation of NFâ€B and MAPKs cell signalling pathways. <i>International Journal of Food Science and Technology</i> , 2020, 55, 82-91.	2.7	2
139	Phosphoproteomic analysis of duck egg yolk provides novel insights into its characteristics and biofunctions. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	3.5	2
140	Peptidomics. , 0, , 375-386.		2
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