

# Kenji Sato

## List of Publications by Year in descending order

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Version: 2024-02-01

46  
papers

1,681  
citations

361413

20  
h-index

276875

41  
g-index

49  
all docs

49  
docs citations

49  
times ranked

1425  
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of Food-Derived Collagen Peptides in Human Blood after Oral Ingestion of Gelatin Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6531-6536.	5.2	317
2	Effect of Prolyl-hydroxyproline (Pro-Hyp), a Food-Derived Collagen Peptide in Human Blood, on Growth of Fibroblasts from Mouse Skin. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 444-449.	5.2	187
3	Hydroxyproline-containing dipeptides and tripeptides quantified at high concentration in human blood after oral administration of gelatin hydrolysate. <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 52-60.	2.8	138
4	Involvement of Type V Collagen in Softening of Fish Muscle during Short-Term Chilled Storage. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 343-348.	5.2	116
5	Identification of a novel food-derived collagen peptide, hydroxyprolyl-glycine, in human peripheral blood by pre-column derivatisation with phenyl isothiocyanate. <i>Food Chemistry</i> , 2011, 129, 1019-1024.	8.2	98
6	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
7	Efficacy of glutathione for the treatment of nonalcoholic fatty liver disease: an open-label, single-arm, multicenter, pilot study. <i>BMC Gastroenterology</i> , 2017, 17, 96.	2.0	65
8	Identification of a Hepatoprotective Peptide in Wheat Gluten Hydrolysate against <sc>d</sc>-Galactosamine-Induced Acute Hepatitis in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6304-6310.	5.2	60
9	Dose-dependent changes in the levels of free and peptide forms of hydroxyproline in human plasma after collagen hydrolysate ingestion. <i>Food Chemistry</i> , 2014, 159, 328-332.	8.2	50
10	Anti-inflammatory effect of pyroglutamyl-leucine on lipopolysaccharide-stimulated RAW 264.7 macrophages. <i>Life Sciences</i> , 2014, 117, 1-6.	4.3	43
11	Improvement in Isolation and Identification of Food-Derived Peptides in Human Plasma Based on Precolumn Derivatization of Peptides with Phenyl Isothiocyanate. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5261-5266.	5.2	36
12	Identification of Food-Derived Elastin Peptide, Prolyl-Glycine (Pro-Gly), in Human Blood after Ingestion of Elastin Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5128-5133.	5.2	35
13	Structure, Content, and Bioactivity of Food-Derived Peptides in the Body. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3082-3085.	5.2	33
14	Glutathione supplementation suppresses muscle fatigue induced by prolonged exercise via improved aerobic metabolism. <i>Journal of the International Society of Sports Nutrition</i> , 2015, 12, 7.	3.9	30
15	The presence of food-derived collagen peptides in human body-structure and biological activity. <i>Food and Function</i> , 2017, 8, 4325-4330.	4.6	29
16	Amount of Collagen in the Meat Contained in Japanese Daily Dishes and the Collagen Peptide Content in Human Blood after Ingestion of Cooked Fish Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2831-2838.	5.2	28
17	Changes in composition and content of food-derived peptide in human blood after daily ingestion of collagen hydrolysate for 4 weeks. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1944-1950.	3.5	27
18	Collagen-Derived Di-Peptide, Prolylhydroxyproline (Pro-Hyp): A New Low Molecular Weight Growth-Initiating Factor for Specific Fibroblasts Associated With Wound Healing. <i>Frontiers in Cell and Developmental Biology</i> , 2020, 8, 548975.	3.7	27

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19	Detection of endogenous and food-derived collagen dipeptide prolylhydroxyproline (Pro-Hyp) in allergic contact dermatitis-affected mouse ear. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015, 79, 1356-1361.	1.3	26
20	Pyroglutamyl leucine, a peptide in fermented foods, attenuates dysbiosis by increasing host antimicrobial peptide. <i>Npj Science of Food</i> , 2019, 3, 18.	5.5	22
21	Food-Derived Collagen Peptides, Prolyl-Hydroxyproline (Pro-Hyp), and Hydroxyprolyl-Glycine (Hyp-Gly) Enhance Growth of Primary Cultured Mouse Skin Fibroblast Using Fetal Bovine Serum Free from Hydroxyprolyl Peptide. <i>International Journal of Molecular Sciences</i> , 2020, 21, 229.	4.1	20
22	A Pilot Study for the Detection of Cyclic Prolyl-Hydroxyproline (Pro-Hyp) in Human Blood after Ingestion of Collagen Hydrolysate. <i>Nutrients</i> , 2018, 10, 1356.	4.1	16
23	Generation of bioactive prolylhydroxyproline (Pro-Hyp) by oral administration of collagen hydrolysate and degradation of endogenous collagen. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1976-1980.	2.7	15
24	Presence of Exopeptidase-Resistant and Susceptible Peptides in a Bacterial Protease Digest of Corn Gluten. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11948-11954.	5.2	14
25	Generation of antibacterial peptides from crude cheese whey using pepsin and rennet enzymes at various pH conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 555-563.	3.5	13
26	Metabolic Fate and Bioavailability of Food-Derived Peptides: Are Normal Peptides Passed through the Intestinal Layer To Exert Biological Effects via Proposed Mechanisms?. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1461-1466.	5.2	13
27	Suppression of SERPINA1-albumin complex formation by galectin-3 overexpression leads to paracrine growth promotion of chronic myelogenous leukemia cells. <i>Leukemia Research</i> , 2014, 38, 103-108.	0.8	12
28	URIC ACID LOWERING EFFECT BY INGESTION OF PROTEOLYTIC DIGEST OF SHARK CARTILAGE AND ITS BASIC FRACTION. <i>Journal of Food Biochemistry</i> , 2010, 34, 182-194.	2.9	11
29	pyroGlu-Leu inhibits the induction of inducible nitric oxide synthase in interleukin-1 $\beta$ -stimulated primary cultured rat hepatocytes. <i>Nitric Oxide - Biology and Chemistry</i> , 2015, 44, 81-87.	2.7	11
30	Hydroxyproline Content in the Acid-Soluble Collagen from Muscle of Several Fishes. <i>Nippon Suisan Gakkaishi</i> , 1989, 55, 1467-1467.	0.1	11
31	Collagen-derived dipeptide Pro-Hyp administration accelerates muscle regenerative healing accompanied by less scarring after wounding on the abdominal wall in mice. <i>Scientific Reports</i> , 2021, 11, 18750.	3.3	10
32	Effects of Amino Acids and Peptide on Lipid Oxidation in Emulsion Systems. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 477-484.	1.9	9
33	Statuses of food-derived glutathione in intestine, blood, and liver of rat. <i>Npj Science of Food</i> , 2018, 2, 3.	5.5	9
34	Deficiency of Serotonin in Raphe Neurons and Altered Behavioral Responses in Tryptophan Hydroxylase 2-Knockout Medaka ( <i>Oryzias latipes</i> ). <i>Zebrafish</i> , 2017, 14, 495-507.	1.1	8
35	A novel dipeptide derived from porcine liver hydrolysate induces recovery from physical fatigue in a mouse model. <i>Journal of Functional Foods</i> , 2021, 76, 104312.	3.4	7
36	Phenethylamine in chlorella alleviates high-fat diet-induced mouse liver damage by regulating generation of methylglyoxal. <i>Npj Science of Food</i> , 2021, 5, 22.	5.5	6

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37	Adenosine, a hepato-protective component in active hexose correlated compound: Its identification and iNOS suppression mechanism. Nitric Oxide - Biology and Chemistry, 2014, 40, 75-86.	2.7	5
38	Different training status may alter the continuous blood glucose kinetics in self-paced endurance running. Experimental and Therapeutic Medicine, 2015, 10, 978-982.	1.8	4
39	The role of chaperone complex HSP90-SGT1-RAR1 as the associated machinery for hybrid inviability between <i>Nicotiana glauca</i> Domin and <i>N. tabacum</i> L.. Gene, 2021, 776, 145443.	2.2	4
40	Glochidion littorale Leaf Extract Exhibits Neuroprotective Effects in <i>Caenorhabditis elegans</i> via DAF-16 Activation. Molecules, 2021, 26, 3958.	3.8	4
41	Influence of Commercial Protease and Drying Process on Antioxidant and Physicochemical Properties of Chicken Breast Protein Hydrolysates. Foods, 2021, 10, 2994.	4.3	4
42	Identification of Peptides in Sediments Derived from an Acidic Enzymatic Soy Protein Hydrolysate Solution. Food Science and Technology Research, 2014, 20, 301-307.	0.6	3
43	The effect of Katsura-uri (Japanese pickling melon, <i>Cucumis melo</i> var. <i>conomon</i> ) and its derived ingredient methylthioacetic acid on energy metabolism during aerobic exercise. SpringerPlus, 2015, 4, 377.	1.2	3
44	Development of a Method for Quantitation of Glyceraldehyde in Various Body Compartments of Rodents and Humans. Journal of Agricultural and Food Chemistry, 2021, 69, 13246-13254.	5.2	1
45	Extractive Components in the Ordinary and Dark Muscles of Katsuo-bushi Manufactured by Different Processes. Journal of the Japanese Society for Food Science and Technology, 2021, 68, 38-44.	0.1	0
46	Detection of Decarboxylated Amino Acids after <i>in vitro</i> Protease Digestion of the Hydrophilic Fraction of Crude Drug Extracts. Biological and Pharmaceutical Bulletin, 2022, 45, 169-177.	1.4	0