

Kazuhiro Sakamoto

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

186
citations

1040056

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1125743

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docs citations

13
times ranked

291
citing authors

#	ARTICLE	IF	CITATIONS
1	Facilitated Neurogenesis in the Developing Hippocampus After Intake of Theanine, an Amino Acid in Tea Leaves, and Object Recognition Memory. <i>Cellular and Molecular Neurobiology</i> , 2011, 31, 1079-1088.	3.3	37
2	Preventive effect of theanine intake on stress-induced impairments of hippocampal long-term potentiation and recognition memory. <i>Brain Research Bulletin</i> , 2013, 95, 1-6.	3.0	27
3	GABA Affects Novel Object Recognition Memory and Working Memory in Rats. <i>Journal of Nutritional Science and Vitaminology</i> , 2013, 59, 152-157.	0.6	27
4	Unique Induction of CA1 LTP Components After Intake of Theanine, an Amino Acid in Tea Leaves and its Effect on Stress Response. <i>Cellular and Molecular Neurobiology</i> , 2012, 32, 41-48.	3.3	23
5	Advantageous effect of theanine intake on cognition. <i>Nutritional Neuroscience</i> , 2014, 17, 279-283.	3.1	12
6	Behavioral palatability of dietary fatty acids correlates with the intracellular calcium ion levels induced by the fatty acids in GPR120-expressing cells. <i>Biomedical Research</i> , 2014, 35, 357-367.	0.9	11
7	The opioid system majorly contributes to preference for fat emulsions but not sucrose solutions in mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015, 79, 658-663.	1.3	11
8	A role of CD36 in the perception of an oxidised phospholipid species in mice . <i>Biomedical Research</i> , 2015, 36, 303-311.	0.9	10
9	The opioid system contributes to the acquisition of reinforcement for dietary fat but is not required for its maintenance. <i>Physiology and Behavior</i> , 2015, 138, 227-235.	2.1	10
10	Effect of Dietary $\hat{1}^3$ -Aminobutyric Acid on the Brain Protein Synthesis Rate in Hypophysectomized Aged Rats. <i>Journal of Nutritional Science and Vitaminology</i> , 2011, 57, 285-291.	0.6	7
11	Mechanisms Involved in Guiding the Preference for Fat Emulsion Differ Depending on the Concentration. <i>Journal of Nutritional Science and Vitaminology</i> , 2015, 61, 247-254.	0.6	5
12	GPR120 agonists enhance the fatty orosensation when added to fat-containing system, but do not evoke it by themselves in humans. <i>Physiology and Behavior</i> , 2021, 234, 113383.	2.1	5
13	Effects of the potent GPR120 agonist, TUG-891, on sensory characteristics of whipped cream. <i>International Dairy Journal</i> , 2022, 125, 105219.	3.0	1