Satoshi Nagaoka

List of Publications by Year
in descending order

42 papers	1,673 citations	331670 21 h-index	289244 40 g-index
42 all docs	42 docs citations	42 times ranked	1675 citing authors

#	Article	IF	Citations
1	Identification of Novel Hypocholesterolemic Peptides Derived from Bovine Milk Î²-Lactoglobulin. Biochemical and Biophysical Research Communications, 2001, 281, 11-17.	2.1	347
2	A Novel Protein C-Phycocyanin Plays a Crucial Role in the Hypocholesterolemic Action of Spirulina platensis Concentrate in Rats. Journal of Nutrition, 2005, 135, 2425-2430.	2.9	168
3	Soy Protein Peptic Hydrolysate with Bound Phospholipids Decreases Micellar Solubility and Cholesterol Absorption in Rats and Caco-2 Cells. Journal of Nutrition, 1999, 129, 1725-1730.	2.9	129
4	Soystatin (VAWWMY), a Novel Bile Acid-Binding Peptide, Decreased Micellar Solubility and Inhibited Cholesterol Absorption in Rats. Bioscience, Biotechnology and Biochemistry, 2010, 74, 1738-1741.	1.3	84
5	Soy Protein Hydrolyzate with Bound Phospholipids Reduces Serum Cholesterol Levels in Hypercholesterolemic Adult Male Volunteers. Bioscience, Biotechnology and Biochemistry, 2001, 65, 72-78.	1.3	80
6	Egg ovomucin attenuates hypercholesterolemia in rats and inhibits cholesterol absorption in Caco-2 cells. Lipids, 2002, 37, 267-272.	1.7	68
7	A novel regulatory pathway for cholesterol degradation via lactostatin. Biochemical and Biophysical Research Communications, 2007, 352, 697-702.	2.1	62
8	Tiliroside, a glycosidic flavonoid, inhibits carbohydrate digestion and glucose absorption in the gastrointestinal tract. Molecular Nutrition and Food Research, 2012, 56, 435-445.	3.3	62
9	Interaction between Tea Polyphenols and Bile Acid Inhibits Micellar Cholesterol Solubility. Journal of Agricultural and Food Chemistry, 2016, 64, 204-209.	5.2	56
10	Serum Cholesterol Reduction and Cholesterol Absorption Inhibition in CaCo-2 Cells by a Soyprotein Peptic Hydrolyzate. Bioscience, Biotechnology and Biochemistry, 1997, 61, 354-356.	1.3	55
11	Identification of a Novel Hypocholesterolemic Protein, Major Royal Jelly Protein 1, Derived from Royal Jelly. PLoS ONE, 2014, 9, e105073.	2.5	55
12	Structure-function properties of hypolipidemic peptides. Journal of Food Biochemistry, 2019, 43, e12539.	2.9	44
13	Cholesterol-lowering effect of rice bran protein containing bile acid-binding proteins. Bioscience, Biotechnology and Biochemistry, 2015, 79, 456-461.	1.3	37
14	Epigallocatechin gallate changes mRNA expression level of genes involved in cholesterol metabolism in hepatocytes. British Journal of Nutrition, 2012, 107, 769-773.	2.3	36
15	The Hypocholesterolemic Activity of Transgenic Rice Seed Accumulating Lactostatin, a Bioactive Peptide Derived from Bovine Milk Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 2011, 59, 3845-3850.	5.2	33
16	Effects of Whey Protein and Casein on the Plasma and Liver Lipids in Rats. Agricultural and Biological Chemistry, 1991, 55, 813-818.	0.3	30
17	Identification of a novel cholesterol-lowering dipeptide, phenylalanine-proline (FP), and its down-regulation of intestinal ABCA1 in hypercholesterolemic rats and Caco-2 cells. Scientific Reports, 2019, 9, 19416.	3.3	29
18	High-level production of lactostatin, a hypocholesterolemic peptide, in transgenic rice using soybean A1aB1b as carrier. Transgenic Research, 2013, 22, 621-629.	2.4	27

#	Article	IF	Citations
19	Screening of peptides with a high affinity to bile acids using peptide arrays and a computational analysis. Journal of Bioscience and Bioengineering, 2011, 112, 92-97.	2.2	26
20	Soluble soy protein peptic hydrolysate stimulates adipocyte differentiation in 3T3â€L1 cells. Molecular Nutrition and Food Research, 2013, 57, 1435-1445.	3.3	25
21	Epigallocatechin gallate induces an upâ€regulation of LDL receptor accompanied by a reduction of PCSK9 via the annexin A2â€independent pathway in HepG2 cells. Molecular Nutrition and Food Research, 2017, 61, 1600836.	3.3	23
22	Anti-obesity activity of hen egg anti-lipase immunoglobulin yolk, a novel pancreatic lipase inhibitor. Nutrition and Metabolism, 2013, 10, 70.	3.0	22
23	A Cattle Heart Protein Hydrolysate Ameliorates Hypercholesterolemia Accompanied by Suppression of the Cholesterol Absorption in Rats and Caco-2 Cells. Bioscience, Biotechnology and Biochemistry, 2009, 73, 607-612.	1.3	17
24	Ellagic acid affects mRNA expression levels of genes that regulate cholesterol metabolism in HepG2 cells. Bioscience, Biotechnology and Biochemistry, 2019, 83, 952-959.	1.3	15
25	Development of a novel transgenic rice with hypocholesterolemic activity via high-level accumulation of the Î±â€² subunit of soybean Î²-conglycinin. Transgenic Research, 2014, 23, 609-620.	2.4	14
26	Molecular Mechanism by Which Tea Catechins Decrease the Micellar Solubility of Cholesterol. Journal of Agricultural and Food Chemistry, 2019, 67, 7128-7135.	5.2	14
27	Plant-derived peptides improving lipid and glucose metabolism. Peptides, 2021, 142, 170577.	2.4	14
28	IIAEK Targets Intestinal Alkaline Phosphatase (IAP) to Improve Cholesterol Metabolism with a Specific Activation of IAP and Downregulation of ABCA1. Nutrients, 2020, 12, 2859.	4.1	13
29	Effects of Dipeptides Having a C-Terminal Lysine on the Cholesterol 7Î±-Hydroxylase mRNA Level in HepG2 Cells. Bioscience, Biotechnology and Biochemistry, 2007, 71, 821-825.	1.3	11
30	Identification of the active protein in rice bran protein having an inhibitory activity of cholesterol micellar solubility. Bioscience, Biotechnology and Biochemistry, 2017, 81, 1216-1219.	1.3	10
31	Synthesis of oolongtheanins and their inhibitory activity on micellar cholesterol solubility in vitro. Bioorganic and Medicinal Chemistry Letters, 2015, 25, 749-752.	2.2	9
32	Mystery of Cholesterol-Lowering Peptides, Lactostatin and Soystatin. Journal of Agricultural and Food Chemistry, 2018, 66, 3993-3994.	5.2	9
33	Epigallocatechin Gallate Induces Upregulation of LDL Receptor via the 67ÂkDa Laminin Receptorâ€Independent Pathway in HepG2 Cells. Molecular Nutrition and Food Research, 2020, 64, e1901036.	3.3	9
34	Identification of peptides in blood following oral administration of Î²-conglycinin to Wistar rats. Food Chemistry, 2021, 341, 128197.	8.2	9
35	Anti-Obesity and Hypocholesterolemic Actions of Protamine-Derived Peptide RPR (Arg-Pro-Arg) and Protamine in High-Fat Diet-Induced C57BL/6J Mice. Nutrients, 2021, 13, 2501.	4.1	9
36	l-Cysteine-induced up-regulation of the low-density lipoprotein receptor is mediated via a transforming growth factor-alpha signalling pathway. Biochemical and Biophysical Research Communications, 2014, 444, 401-405.	2.1	5

#	Article	IF	Citations
37	Lactostatin (IIAEK) and CSPHP. , 2006, , 168-185.		5
38	Serum Cholesterol-Lowering Effects of a Broccoli and Cabbage Mixture in Rats: Comparison with Spinach, Celery, Carrot, and Tomato. ACS Symposium Series, 2008, , 454-464.	0.5	4
39	Novel Approach for Simultaneous Analysis of Peptide Metabolites from Orally Administered Glycinin in Rat Bloodstream by Coumarin-Tagged MALDIâ€“MS. Journal of Agricultural and Food Chemistry, 2021, 69, 14840-14848.	5.2	4
40	Reactivity of the High-MrMucin-like Glycoproteins in Human Milk with Monoclonal Antibodies HMFG-1 and HMFG-2. Bioscience, Biotechnology and Biochemistry, 1993, 57, 1001-1003.	1.3	2
41	Peptideâ€“Lipid Interactions and Functionalities. , 2012, , 263-276.		1
42	Fat and Health. Oleoscience, 2014, 14, 237-242.	0.0	1