Satoshi Nagaoka

List of Publications by Year in descending order

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Version: 2024-02-01

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 peptides in blood following oral administration of \hat{l}^2 -conglycinin to Wistar rats. Food Chemistry, 2021, 341, 128197.	8.2	9
2	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
3	Plant-derived peptides improving lipid and glucose metabolism. Peptides, 2021, 142, 170577.	2.4	14
4	Novel Approach for Simultaneous Analysis of Peptide Metabolites from Orally Administered Glycinin in Rat Bloodstream by Coumarin-Tagged MALDI–MS. Journal of Agricultural and Food Chemistry, 2021, 69, 14840-14848.	5.2	4
5	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
6	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
7	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
8	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
9	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
10	Structure-function properties of hypolipidemic peptides. Journal of Food Biochemistry, 2019, 43, e12539.	2.9	44
11	Mystery of Cholesterol-Lowering Peptides, Lactostatin and Soystatin. Journal of Agricultural and Food Chemistry, 2018, 66, 3993-3994.	5.2	9
12	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
13	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
14	Interaction between Tea Polyphenols and Bile Acid Inhibits Micellar Cholesterol Solubility. Journal of Agricultural and Food Chemistry, 2016, 64, 204-209.	5. 2	56
15	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
16	Cholesterol-lowering effect of rice bran protein containing bile acid-binding proteins. Bioscience, Biotechnology and Biochemistry, 2015, 79, 456-461.	1.3	37
17	Identification of a Novel Hypocholesterolemic Protein, Major Royal Jelly Protein 1, Derived from Royal Jelly. PLoS ONE, 2014, 9, e105073.	2.5	55
18	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

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19	Development of a novel transgenic rice with hypocholesterolemic activity via high-level accumulation of the α′ subunit of soybean β-conglycinin. Transgenic Research, 2014, 23, 609-620.	2.4	14
20	Fat and Health. Oleoscience, 2014, 14, 237-242.	0.0	1
21	Anti-obesity activity of hen egg anti-lipase immunoglobulin yolk, a novel pancreatic lipase inhibitor. Nutrition and Metabolism, 2013, 10, 70.	3.0	22
22	High-level production of lactostatin, a hypocholesterolemic peptide, in transgenic rice using soybean AlaB1b as carrier. Transgenic Research, 2013, 22, 621-629.	2.4	27
23	Soluble soy protein peptic hydrolysate stimulates adipocyte differentiation in 3T3‣1 cells. Molecular Nutrition and Food Research, 2013, 57, 1435-1445.	3.3	25
24	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
25	Peptide–Lipid Interactions and Functionalities. , 2012, , 263-276.		1
26	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
27	The Hypocholesterolemic Activity of Transgenic Rice Seed Accumulating Lactostatin, a Bioactive Peptide Derived from Bovine Milk \hat{l}^2 -Lactoglobulin. Journal of Agricultural and Food Chemistry, 2011, 59, 3845-3850.	5.2	33
28	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
29	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
30	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
31	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
32	A novel regulatory pathway for cholesterol degradation via lactostatin. Biochemical and Biophysical Research Communications, 2007, 352, 697-702.	2.1	62
33	Effects of Dipeptides Having a C-Terminal Lysine on the Cholesterol 7α-Hydroxylase mRNA Level in HepG2 Cells. Bioscience, Biotechnology and Biochemistry, 2007, 71, 821-825.	1.3	11
34	Lactostatin (IIAEK) and CSPHP., 2006, , 168-185.		5
35	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
36	Egg ovomucin attenuates hypercholesterolemia in rats and inhibits cholesterol absorption in Caco-2 cells. Lipids, 2002, 37, 267-272.	1.7	68

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37	Identification of Novel Hypocholesterolemic Peptides Derived from Bovine Milk \hat{l}^2 -Lactoglobulin. Biochemical and Biophysical Research Communications, 2001, 281, 11-17.	2.1	347
38	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
39	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
40	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
41	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
42	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