

Takao Nagano

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

897
citations

758635

12
h-index

610482

24
g-index

27
all docs

27
docs citations

27
times ranked

688
citing authors

#	ARTICLE	IF	CITATIONS
1	Developing Soybean Protein Gel-Based Foods from Okara Using the Wet-Type Grinder Method. <i>Foods</i> , 2021, 10, 348.	1.9	7
2	Effect of a diet containing a mixture of soybean isoflavones and soyasaponins on contact hypersensitivity and gut microbiota in mice. <i>Food Frontiers</i> , 2021, 2, 316-323.	3.7	10
3	Effect of dietary cellulose nanofiber and exercise on obesity and gut microbiota in mice fed a high-fat-diet. <i>Bioscience, Biotechnology and Biochemistry</i> , 2020, 84, 613-620.	0.6	31
4	Improved effects of okara atomized by a water jet system on α -amylase inhibition and butyrate production by <i>Roseburia intestinalis</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2020, 84, 1467-1474.	0.6	15
5	Dietary cellulose nanofiber modulates obesity and gut microbiota in high-fat-fed mice. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2020, 22, 100214.	1.5	18
6	Improved physicochemical and functional properties of okara, a soybean residue, by nanocellulose technologies for food development – A review. <i>Food Hydrocolloids</i> , 2020, 109, 105964.	5.6	28
7	Effects of voluntary exercise on plasma and urinary metabolites and gut microbiota in mice fed with high-fat-diet. <i>The Journal of Physical Fitness and Sports Medicine</i> , 2020, 9, 205-215.	0.2	0
8	Applying Nanotechnology to Okara for Developing Soy Protein Gel-Based Foods. <i>Proceedings (mdpi)</i> , 2020, 70, .	0.2	0
9	Inhibitory effects of dietary soy isoflavone and gut microbiota on contact hypersensitivity in mice. <i>Food Chemistry</i> , 2019, 272, 33-38.	4.2	13
10	Diets containing pomegranate polyphenol and soy isoflavone attenuate contact hypersensitivity in mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2019, 83, 525-530.	0.6	6
11	Impact of soymilk consumption on 2,4-dinitrofluorobenzene-induced contact hypersensitivity and gut microbiota in mice. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 579-584.	1.3	6
12	Soy as a food ingredient. , 2018, , 149-186.		20
13	The Inhibitory Effect of a Polyphenol Concentrate from Pomegranate Juice on 2,4-dinitrofluorobenzene-induced Contact Hypersensitivity in Mice. <i>Food Science and Technology Research</i> , 2018, 24, 169-175.	0.3	6
14	Diet containing a polyphenol concentrate from pomegranate juice attenuates contact hypersensitivity in mice. <i>Journal of Functional Foods</i> , 2018, 45, 247-253.	1.6	5
15	Dietary soyasaponin attenuates 2,4-dinitrofluorobenzene-induced contact hypersensitivity via gut microbiota in mice. <i>Clinical and Experimental Immunology</i> , 2018, 195, 86-95.	1.1	12
16	Inhibitory effects of dietary soyasaponin on 2,4-dinitrofluorobenzene-induced contact hypersensitivity in mice. <i>Experimental Dermatology</i> , 2017, 26, 249-254.	1.4	13
17	The inhibitory effect of soybean and soybean isoflavone diets on 2,4-dinitrofluorobenzene-induced contact hypersensitivity in mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2016, 80, 991-997.	0.6	17
18	Contribution of Disulfide Bonding to Viscoelastic Properties and Microstructures of 11S Globulin Gels from Soybeans: Magnesium Chloride-Induced Gels. <i>Food Science and Technology Research</i> , 2013, 19, 51-57.	0.3	5

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19	Inhibitory Effect of Ellagitannin Metabolites on IgE-Mediated Allergic Responses in RBL-2H3 Cells. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 2310-2312.	0.6	4
20	Viscoelastic properties and microstructures of 11S globulin and soybean protein isolate gels: Magnesium chloride-induced gels. <i>Food Hydrocolloids</i> , 2011, 25, 1647-1654.	5.6	33
21	Impact of ̢-Gliadin on Wheat-Dependent Exercise-Induced Anaphylaxis in Mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2011, 75, 313-317.	0.6	15
22	Influence of guar gum on granule morphologies and rheological properties of maize starch. <i>Carbohydrate Polymers</i> , 2008, 72, 95-101.	5.1	88
23	Rheological studies on commercial egg white using creep and compression measurements. <i>Food Hydrocolloids</i> , 2001, 15, 415-421.	5.6	10
24	Dynamic Viscoelastic Study on the Gelation Properties of ̢ ² -Conglycinin-Rich and Glycinin-Rich Soybean Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3484-3488.	2.4	44
25	Study on the heat-induced conformational changes of ̢ ² -conglycinin by FTIR and CD analysis. <i>Food Hydrocolloids</i> , 1995, 9, 83-89.	5.6	24
26	Effect of Heating and Cooling on the Gelation Kinetics of 7S Globulin from Soybeans. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1415-1419.	2.4	75
27	Dynamic viscoelastic study on the gelation of 7 S globulin from soybeans. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 941-944.	2.4	392