

Yosuke Matsuo

List of Publications by Year in descending order

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times ranked

1691
citing authors

#	ARTICLE	IF	CITATIONS
1	New degradation mechanism of black tea pigment theaflavin involving condensation with epigallocatechin-3-O-gallate. <i>Food Chemistry</i> , 2022, 370, 131326.	4.2	17
2	Ellagitannins and Oligomeric Proanthocyanidins of Three Polygonaceous Plants. <i>Molecules</i> , 2021, 26, 337.	1.7	4
3	Formation of Dehydrohexahydroxydiphenoyl Esters by Oxidative Coupling of Galloyl Esters in an Aqueous Medium Involved in Ellagitannin Biosynthesis. <i>Chemistry - an Asian Journal</i> , 2021, 16, 1735-1740.	1.7	8
4	Ellagitannin Digestion in Moth Larvae and a New Dimeric Ellagitannin from the Leaves of <i>Platycarya strobilacea</i> . <i>Molecules</i> , 2021, 26, 4134.	1.7	4
5	Stereochemistry of a Cyclic Epicatechin Trimer with C_3 Symmetry Produced by Oxidative Coupling. <i>European Journal of Organic Chemistry</i> , 2021, 2021, 777-781.	1.2	4
6	Computationally Assisted Structural Revision of Flavoalkaloids with a Seven-Membered Ring: Aquileidine, Isoaquileidine, and Cheliensisine. <i>Journal of Natural Products</i> , 2020, 83, 3347-3353.	1.5	10
7	Highly Oxidized Ellagitannins of <i>Carpinus japonica</i> and Their Oxidation-Reduction Disproportionation. <i>Journal of Natural Products</i> , 2020, 83, 3424-3434.	1.5	8
8	Production of Ellagitannin Hexahydroxydiphenoyl Ester by Spontaneous Reduction of Dehydrohexa-hydroxydiphenoyl Ester. <i>Molecules</i> , 2020, 25, 1051.	1.7	11
9	Nupharanin, the first ellagitannin with 1,4-dehydrohexahydroxydiphenoyl- β -D-glucopyranose from <i>Nuphar japonicum</i> . <i>Tetrahedron</i> , 2020, 76, 131204.	1.0	3
10	Oxidation of the Oak Ellagitannin, Vescalagin. <i>Journal of Natural Products</i> , 2020, 83, 413-421.	1.5	6
11	Production Mechanisms of Black Tea Polyphenols. <i>Chemical and Pharmaceutical Bulletin</i> , 2020, 68, 1131-1142.	0.6	45
12	Diversity of Furanoeremophilane Composition in <i>Ligularia tongolensis</i> . <i>Natural Product Communications</i> , 2019, 14, 1934578X1987893.	0.2	1
13	Oligomerization mechanism of tea catechins during tea roasting. <i>Food Chemistry</i> , 2019, 285, 252-259.	4.2	19
14	Characterization and cytotoxicity of ellagitannins from <i>Stachyurus praecox</i> fruit. <i>Tetrahedron</i> , 2019, 75, 4042-4052.	1.0	3
15	Reductive Metabolism of Ellagitannins in the Young Leaves of <i>Castanopsis sieboldii</i> . <i>Molecules</i> , 2019, 24, 4279.	1.7	8
16	Ellagitannins and Related Compounds from <i>Penthorum chinense</i> . <i>Journal of Natural Products</i> , 2019, 82, 129-135.	1.5	7
17	Solubility of Tannins and Preparation of Oil-Soluble Derivatives. <i>Journal of Oleo Science</i> , 2018, 67, 1179-1187.	0.6	14
18	Utilization of Flavonoid Compounds from Bark and Wood. III. Application in Health Foods. <i>Molecules</i> , 2018, 23, 1860.	1.7	11

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19	Eremophilanes from <i>Ligularia hookeri</i> ; Collected in China and Structural Revision of 3 ^{1,2} -Acyloxyfuranoremorphilane-15,6-olide. <i>Chemical and Pharmaceutical Bulletin</i> , 2018, 66, 668-673.	0.6	5
20	Enzymatic oxidation of ellagitannin and a new ellagitannin metabolite from <i>Camellia japonica</i> leaves. <i>Tetrahedron</i> , 2017, 73, 500-507.	1.0	9
21	Structural Revision and Biomimetic Synthesis of Goupiolone. <i>B. Angewandte Chemie - International Edition</i> , 2017, 56, 11855-11859.	7.2	13
22	Structural Revision and Biomimetic Synthesis of Goupiolone. <i>B. Angewandte Chemie</i> , 2017, 129, 12017-12021.	1.6	3
23	Nonenzymatic Biomimetic Synthesis of Black Tea Pigment Theaflavins. <i>Synlett</i> , 2017, 28, 2505-2508.	1.0	11
24	Diastereomeric Right- and Left-Handed Helical Structures with Fourteen Chiral Centers. <i>Chemistry - A European Journal</i> , 2017, 23, 18120-18124.	1.7	10
25	Ferulic acid esters of glucosylglucose from <i>Allium macrostemon</i> Bunge. <i>Journal of Asian Natural Products Research</i> , 2017, 19, 215-221.	0.7	7
26	Conjugation of Vescalagin with Glucose and Phenylpropanoid: Reactions Related to the Insolubilization of Oak Wood Ellagitannins. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.2	4
27	Characterization of Proanthocyanidin Oligomers of <i>Ephedra sinica</i> . <i>Molecules</i> , 2017, 22, 1308.	1.7	18
28	Triterpene Galloyl Esters from Edible Acorn of <i>Castanopsis cuspidata</i> . <i>Natural Product Communications</i> , 2016, 11, 1934578X1601100.	0.2	2
29	Three New Oxidation Products Produced from Epigallocatechin-3-O-gallate and Epicatechin-3-O-gallate. <i>Natural Product Communications</i> , 2016, 11, 1934578X1601100.	0.2	1
30	Characterization of the α -Amylase Inhibitory Activity of Oligomeric Proanthocyanidins from <i>Acacia mearnsii</i> Bark Extract. <i>Natural Product Communications</i> , 2016, 11, 1934578X1601101.	0.2	1
31	Eudesmane Sesquiterpenoids from the Wood of <i>Platycarya strobilacea</i> . <i>Natural Product Communications</i> , 2016, 11, 1934578X1601100.	0.2	1
32	Theagalloylflavic Acid, a New Pigment Derived from Hexahydroxydiphenoyl Group, and Lignan Oxidation Products Produced by Aerobic Microbial Fermentation of Green Tea. <i>Chemical and Pharmaceutical Bulletin</i> , 2016, 64, 918-923.	0.6	2
33	Stereochemistry of the Black Tea Pigments Theacitrins A and C. <i>Journal of Natural Products</i> , 2016, 79, 189-195.	1.5	23
34	Characterization of the α -Amylase Inhibitory Activity of Oligomeric Proanthocyanidins from <i>Acacia mearnsii</i> Bark Extract. <i>Natural Product Communications</i> , 2016, 11, 1851-1854.	0.2	4
35	Three new flavans in dragon's blood from <i>Daemonorops draco</i> . <i>Natural Product Research</i> , 2015, 29, 1419-1425.	1.0	5
36	Diastereomeric Ellagitannin Isomers from <i>Penthorum chinense</i> . <i>Journal of Natural Products</i> , 2015, 78, 2104-2109.	1.5	13

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37	Oxidation mechanism of black tea pigment theaflavin by peroxidase. <i>Tetrahedron Letters</i> , 2015, 56, 5099-5102.	0.7	31
38	Selective oxidation of pyrogallol-type catechins with unripe fruit homogenate of <i>Citrus unshiu</i> and structural revision of oolongtheanins. <i>Tetrahedron</i> , 2015, 71, 2540-2548.	1.0	23
39	Chalcaneol-stilbene conjugates and oligomeric flavonoids from Chinese Dragon's Blood produced from <i>Dracaena cochinchinensis</i> . <i>Phytochemistry</i> , 2015, 119, 76-82.	1.4	24
40	Reinvestigation of the Stereochemistry of the C-Glycosidic Ellagitannins, Vescalagin and Castalagin. <i>Organic Letters</i> , 2015, 17, 46-49.	2.4	37
41	Polyphenols in lahpet-so and two new catechin metabolites produced by anaerobic microbial fermentation of green tea. <i>Journal of Natural Medicines</i> , 2014, 68, 459-464.	1.1	4
42	New Metabolites of C-Glycosidic Ellagitannin from Japanese Oak Sapwood. <i>Organic Letters</i> , 2014, 16, 1378-1381.	2.4	14
43	New ellagitannin and galloyl esters of phenolic glycosides from sapwood of <i>Quercus mongolica</i> var. <i>crispula</i> (Japanese oak). <i>Phytochemistry Letters</i> , 2013, 6, 486-490.	0.6	12
44	Structures of enzymatic oxidation products of epigallocatechin. <i>Tetrahedron</i> , 2013, 69, 8952-8958.	1.0	12
45	New phenolic compounds from <i>Camellia sinensis</i> L. fermented leaves. <i>Journal of Natural Medicines</i> , 2013, 67, 652-656.	1.1	21
46	Proanthocyanidin Oligomers Isolated from <i>Salacia reticulata</i> leaves potently Inhibit Pancreatic Lipase Activity. <i>Journal of Food Science</i> , 2013, 78, H105-11.	1.5	13
47	New Bisabolane Sesquiterpene from the Mycelia of <i>Amanita virgineoides</i> . <i>Chemical and Pharmaceutical Bulletin</i> , 2013, 61, 366-369.	0.6	6
48	Biochemical and Physicochemical Characteristics of Green Tea Polyphenols. , 2013, , 19-38.		2
49	Two New Oleanane-Type Triterpenes Isolated from Japanese Post-Fermented Tea Produced by Anaerobic Microbial Fermentation. <i>Molecules</i> , 2013, 18, 4868-4875.	1.7	14
50	Isolation of Ellagitannin Monomer and Macrocylic Dimer from <i>Castanopsis carlesii</i> Leaves. <i>Heterocycles</i> , 2012, 86, 381.	0.4	7
51	Benzyl Benzoate Glycoside and 3-Deoxy- <i>D</i> -manno-2-octulosonic Acid Derivatives from <i>Solidago decurrens</i> . <i>Journal of Natural Products</i> , 2012, 75, 88-92.	1.5	9
52	Transformation of tea catechins and flavonoid glycosides by treatment with Japanese post-fermented tea acetone powder. <i>Food Chemistry</i> , 2012, 134, 276-281.	4.2	28
53	Two new phenolic glucosides and an ellagitannin from the leaves of <i>Castanopsis sclerophylla</i> . <i>Phytochemistry Letters</i> , 2012, 5, 158-161.	0.6	18
54	Polyphenol Composition of a Functional Fermented Tea Obtained by Tea-Rolling Processing of Green Tea and Loquat Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7253-7260.	2.4	29

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55	Î±-Amylase and Lipase Inhibitory Activity and Structural Characterization of Acacia Bark Proanthocyanidins. <i>Journal of Natural Products</i> , 2011, 74, 119-128.	1.5	116
56	New Phenylpropanoid-Substituted Flavan-3-ols from the Leaves of <i>Castanopsis sclerophylla</i> . <i>Heterocycles</i> , 2011, 83, 2321.	0.4	11
57	Biomimetic One-Pot Preparation of a Black Tea Polyphenol Theasinensin A from Epigallocatechin Gallate by Treatment with Copper(II) Chloride and Ascorbic Acid. <i>Chemical and Pharmaceutical Bulletin</i> , 2011, 59, 1183-1185.	0.6	42
58	Triterpene hexahydroxydiphenoyl esters and a quinic acid purpurogallin carbonyl ester from the leaves of <i>Castanopsis fissa</i> . <i>Phytochemistry</i> , 2011, 72, 2006-2014.	1.4	22
59	ent-Eudesmane sesquiterpenoids, galloyl esters of the oak lactone precursor, and a 3-O-methylellagic acid glycoside from the wood of <i>Platycarya strobilacea</i> . <i>Phytochemistry</i> , 2011, 72, 796-803.	1.4	13
60	A new catechin oxidation product and polymeric polyphenols of post-fermented tea. <i>Food Chemistry</i> , 2011, 129, 830-836.	4.2	72
61	Production and degradation mechanism of theacitrin C, a black tea pigment derived from epigallocatechin-3-O-gallate via a bicyclo[3.2.1]octane-type intermediate. <i>Tetrahedron</i> , 2011, 67, 2051-2059.	1.0	30
62	Chemical constituents of the leaves of rabbiteye blueberry (<i>Vaccinium ashei</i>) and characterisation of polymeric proanthocyanidins containing phenylpropanoid units and A-type linkages. <i>Food Chemistry</i> , 2010, 121, 1073-1079.	4.2	59
63	Chemistry of Secondary Polyphenols Produced during Processing of Tea and Selected Foods. <i>International Journal of Molecular Sciences</i> , 2010, 11, 14-40.	1.8	137
64	Reaction of the Black Tea Pigment Theaflavin during Enzymatic Oxidation of Tea Catechins. <i>Journal of Natural Products</i> , 2010, 73, 33-39.	1.5	48
65	Production mechanism of proepitheafagallin, a precursor of benzotropolone-type black tea pigment, derived from epigallocatechin via a bicyclo[3.2.1]octane-type intermediate. <i>Tetrahedron Letters</i> , 2009, 50, 1348-1351.	0.7	23
66	Increase of Theaflavin Gallates and Thearubigins by Acceleration of Catechin Oxidation in a New Fermented Tea Product Obtained by the Tea-Rolling Processing of Loquat (<i>Eriobotrya japonica</i>) and Green Tea Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5816-5822.	2.4	36
67	Coupling Reactions of Catechins with Natural Aldehydes and Allyl Alcohols and Radical Scavenging Activities of the Triglyceride-Soluble Products. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 6417-6424.	2.4	11
68	Euscaphinin, a New Ellagitannin Dimer from <i>Euscaphis japonica</i> (THUNB.) KANITZ. <i>Chemical and Pharmaceutical Bulletin</i> , 2009, 57, 421-423.	0.6	11
69	Enzymatic oxidation of gallic acid and epigallocatechin: Effects of C-ring configuration on the reaction products. <i>Phytochemistry</i> , 2008, 69, 3054-3061.	1.4	22
70	Structure of Polymeric Polyphenols of Cinnamon Bark Deduced from Condensation Products of Cinnamaldehyde with Catechin and Procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5864-5870.	2.4	31
71	Polymer-Like Polyphenols of Black Tea and Their Lipase and Amylase Inhibitory Activities. <i>Chemical and Pharmaceutical Bulletin</i> , 2008, 56, 266-272.	0.6	66
72	Production of Theaflavins, Theasinensins, and Related Polyphenols during Tea Fermentation. <i>Nutraceutical Science and Technology</i> , 2008, , 59-76.	0.0	2

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73	Identification of Antidiabetic Effect of Iridoid Glycosides and Low Molecular Weight Polyphenol Fractions of Corni Fructus, a Constituent of Hachimi-jio-gan, in Streptozotocin-Induced Diabetic Rats. <i>Biological and Pharmaceutical Bulletin</i> , 2007, 30, 1289-1296.	0.6	71
74	Structures of Epicatechin Gallate Trimer and Tetramer Produced by Enzymatic Oxidation. <i>Chemical and Pharmaceutical Bulletin</i> , 2007, 55, 1768-1772.	0.6	29
75	A new mechanism for oxidation of epigallocatechin and production of benzotropolone pigments. <i>Tetrahedron</i> , 2006, 62, 4774-4783.	1.0	53
76	Production of Theaflavins and Theasinensins during Tea Fermentation. <i>ACS Symposium Series</i> , 2005, , 188-196.	0.5	1
77	A Novel Black Tea Pigment and Two New Oxidation Products of Epigallocatechin-3-O-gallate. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7571-7578.	2.4	71
78	Production of theasinensins A and D, epigallocatechin gallate dimers of black tea, by oxidationâ€“reduction dismutation of dehydrotheasinensin A. <i>Tetrahedron</i> , 2003, 59, 7939-7947.	1.0	97