## Shinjiro Tachibana

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/602630/publications.pdf

Version: 2024-02-01

9 papers 201 citations

8 h-index 8 g-index

9 all docs 9 docs citations

times ranked

9

205 citing authors

#	Article	IF	CITATIONS
1	Proteomic study of bioactive peptides from tempe. Journal of Bioscience and Bioengineering, 2019, 128, 241-248.	2.2	33
2	Involvement of a quinoprotein (PQQ-containing) alcohol dehydrogenase in the degradation of polypropylene glycols by the bacterium (i) Stenotrophomonas maltophilia (i). FEMS Microbiology Letters, 2003, 218, 345-349.	1.8	31
3	Cloning and expression of the gene for periplasmic poly(vinyl alcohol) dehydrogenase from Sphingomonas sp. strain 113P3, a novel-type quinohaemoprotein alcohol dehydrogenase. Microbiology (United Kingdom), 2006, 152, 1941-1949.	1.8	31
4	Taste and chemical characteristics of low molecular weight fractions from tofuyo – Japanese fermented soybean curd. Food Chemistry, 2018, 252, 265-270.	8.2	31
5	Purification and Characterization of Heterogeneous Glucoamylases from <i>Monascus purpureus </i> Bioscience, Biotechnology and Biochemistry, 2007, 71, 2573-2576.	1.3	26
6	Characterization and in vitro biological activities of Thai traditional fermented shrimp pastes. Journal of Food Science and Technology, 2015, 52, 1839-1848.	2.8	24
7	Heterogeneity of Dehydrogenases of Stenotrophomonas maltophilia Showing Dye-linked Activity with Polypropylene Glycols. Bioscience, Biotechnology and Biochemistry, 2002, 66, 737-742.	1.3	15
8	Purification and characterization of cytoplasmic NAD <sup>+</sup> -dependent polypropylene glycol dehydrogenase from <i>Stenotrophomonas maltophilia</i> . FEMS Microbiology Letters, 2008, 288, 266-272.	1.8	10
9	Fermentation products of the fungus Monascus spp. impairs the physiological activities of toxin-producing Vibrio cholerae. Microbiological Research, 2022, 258, 126995.	<b>5.</b> 3	O