Susumu Mitsutake

List of Publications by Year
in descending order

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31 papers	1,293 citations	394421 19 h-index	434195 31 g-index
32 all docs	32 docs citations	32 times ranked	4023 citing authors

#	Article	IF	Citations
1	The molecular mechanism of phytosphingosine binding to FFAR4/GPR120 differs from that of other fatty acids. FEBS Open Bio, 2021, 11, 3081-3089.	2.3	4
2	Teadenol A in microbial fermented tea acts as a novel ligand on GPR120 to increase GLP-1 secretion. Food and Function, 2020, 11, 10534-10541.	4.6	8
3	Relationship Between the Limonoid Content in Different Parts of the Sour Orange (Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 384-393.	0.8	3
4	Konjac ceramide (kCer) regulates keratinocyte migration by Sema3A-like repulsion mechanism. Biochemistry and Biophysics Reports, 2019, 17, 132-138.	1.3	4
5	Kojiglycosylceramide commonly contained in Japanese traditional fermented foods alters cholesterol metabolism in obese mice. Bioscience, Biotechnology and Biochemistry, 2019, 83, 1514-1522.	1.3	13
6	Sphingomyelin in microdomains of the plasma membrane regulates amino acidâ€stimulated mTOR signal activation. Cell Biology International, 2018, 42, 823-831.	3.0	12
7	Phytosphingosine is a novel activator of GPR120. Journal of Biochemistry, 2018, 164, 27-32.	1.7	21
8	The fungal 9-methyl-sphingadiene is a novel ligand for both PPARÎ³ and GPR120. Journal of Food Biochemistry, 2018, 42, e12624.	2.9	10
9	Possible roles of long-chain sphingomyelines and sphingomyelin synthase 2 in mouse macrophage inflammatory response. Biochemical and Biophysical Research Communications, 2017, 482, 202-207.	2.1	30
10	Chemical Analysis of the Sugar Moiety of Monohexosylceramide Contained in Koji, Japanese Traditional Rice Fermented with Aspergillus. Fermentation, 2016, 2, 2.	3.0	20
11	Sphingomyelin generated by sphingomyelin synthase 1 is involved in attachment and infection with Japanese encephalitis virus. Scientific Reports, 2016, 6, 37829.	3.3	33
12	Japanese traditional dietary fungus koji Aspergillus oryzae functions as a prebiotic for Blautia coccoides through glycosylceramide: Japanese dietary fungus koji is a new prebiotic. SpringerPlus, 2016, 5, 1321.	1.2	41
13	Glucosylceramide Contained in Koji Mold-Cultured Cereal Confers Membrane and Flavor Modification and Stress Tolerance to Saccharomyces cerevisiae during Coculture Fermentation. Applied and Environmental Microbiology, 2015, 81, 3688-3698.	3.1	27
14	Pathological roles of ceramide and its metabolites in metabolic syndrome and Alzheimer's disease. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2014, 1841, 793-798.	2.4	57
15	Sphingomyelin Synthase 2, but Not Sphingomyelin Synthase 1, Is Involved in HIV-1 Envelope-mediated Membrane Fusion. Journal of Biological Chemistry, 2014, 289, 30842-30856.	3.4	26
16	Decreased Amyloid-Î² Pathologies by Intracerebral Loading of Glycosphingolipid-enriched Exosomes in Alzheimer Model Mice. Journal of Biological Chemistry, 2014, 289, 24488-24498.	3.4	260
17	Improved High-Fat Diet-Induced Glucose Intolerance by an Oral Administration of Phytosphingosine. Bioscience, Biotechnology and Biochemistry, 2013, 77, 194-197.	1.3	26
18	Sphingolipids in Lipid Microdomains and Obesity. Vitamins and Hormones, 2013, 91, 271-284.	1.7	12

#	Article	IF	Citations
19	Regulation of Autophagy and Its Associated Cell Death by â€œSphingolipid Rheostatâ€• Journal of Biological Chemistry, 2012, 287, 39898-39910.	3.4	120
20	A sensitive cell-based method to screen for selective inhibitors of SMS1 or SMS2 using HPLC and a fluorescent substrate. Chemistry and Physics of Lipids, 2012, 165, 760-768.	3.2	14
21	4,8-Sphingadienine and 4-hydroxy-8-sphingenine activate ceramide production in the skin. Lipids in Health and Disease, 2012, 11, 108.	3.0	30
22	Ceramide kinase deficiency improves dietâ€induced obesity and insulin resistance. FEBS Letters, 2012, 586, 1300-1305.	2.8	58
23	Dynamic Modification of Sphingomyelin in Lipid Microdomains Controls Development of Obesity, Fatty Liver, and Type 2 Diabetes. Journal of Biological Chemistry, 2011, 286, 28544-28555.	3.4	162
24	Qualitative and Quantitative Cellular Glycomics of Glycosphingolipids Based on Rhodococcal Endoglycosylceramidase-assisted Glycan Cleavage, Glycoblotting-assisted Sample Preparation, and Matrix-assisted Laser Desorption Ionization Tandem Time-of-flight Mass Spectrometry Analysis*. Journal of Biological Chemistry, 2011, 286, 41669-41679.	3.4	40
25	Ceramide kinase is not essential but might act as an Ca2+-sensor for mast cell activation. Prostaglandins and Other Lipid Mediators, 2010, 93, 109-112.	1.9	5
26	Evaluation of synthetic sphingolipid analogs as ligands for peroxisome proliferator-activated receptors. Bioorganic and Medicinal Chemistry Letters, 2009, 19, 1643-1646.	2.2	15
27	Transbilayer movement of ceramide in the plasma membrane of live cells. Biochemical and Biophysical Research Communications, 2007, 359, 622-627.	2.1	23
28	The generation and behavioral analysis of ceramide kinase-null mice, indicating a function in cerebellar Purkinje cells. Biochemical and Biophysical Research Communications, 2007, 363, 519-524.	2.1	40
29	Calmodulin Is Involved in the Ca2+-dependent Activation of Ceramide Kinase as a Calcium Sensor. Journal of Biological Chemistry, 2005, 280, 40436-40441.	3.4	56
30	Ceramide Kinase Is a Mediator of Calcium-dependent Degranulation in Mast Cells. Journal of Biological Chemistry, 2004, 279, 17570-17577.	3.4	118
31	Liberation of eicosapentaenoic acid and degradation of the major cell wall polysaccharide porphyran by fermentation of nori, the dried thalli of Pyropia yezoensis, with koji. Journal of Applied Phycology, 0, , 1.	2.8	1