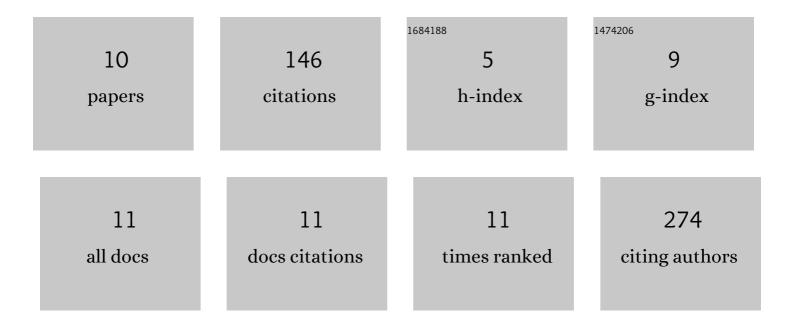
Daisuke Kyoui

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7412715/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Inhibitory effects of laminaran and alginate on production of putrefactive compounds from soy protein by intestinal microbiota in vitro and in rats. Carbohydrate Polymers, 2016, 143, 61-69.	10.2	51
2	Inhibitory effects of soybean oligosaccharides and water-soluble soybean fibre on formation of putrefactive compounds from soy protein by gut microbiota. International Journal of Biological Macromolecules, 2017, 97, 173-180.	7.5	43
3	Comparison of the major virulence-related genes of Listeria monocytogenes in Internalin A truncated strain 36-25-1 and a clinical wild-type strain. BMC Microbiology, 2014, 14, 15.	3.3	15
4	Effect of glucose on <i>Listeria monocytogenes</i> biofilm formation, and assessment of the biofilm's sanitation tolerance. Biofouling, 2016, 32, 815-826.	2.2	15
5	Pyrosequencing analysis of the microbiota of kusaya gravy obtained from Izu Islands. International Journal of Food Microbiology, 2016, 238, 320-325.	4.7	7
6	A rapid typing method for Listeria monocytogenes based on high-throughput multilocus sequence typing (Hi-MLST). International Journal of Food Microbiology, 2017, 243, 84-89.	4.7	5
7	Complete Genome Sequence of Lactobacillus curvatus NFH-Km12, Isolated from the Japanese Traditional Fish Fermented Food Kabura-zushi. Microbiology Resource Announcements, 2018, 7, .	0.6	4
8	Genetic distance in the whole-genome perspective on Listeria monocytogenes strains F2-382 and NIHS-28 that show similar subtyping results. BMC Microbiology, 2014, 14, 309.	3.3	3
9	Prevalence of <i>Cronobacter</i> spp. in Retail Foods and Farm-associated Environments in Japan. Food Science and Technology Research, 2019, 25, 265-275.	0.6	3
10	Prevalence and Histamine Productivity of Histamine-Producing Bacteria in Processed Seafood Products. Japanese Journal of Food Microbiology, 2022, 39, 63-69.	0.2	0