

Jun Watanabe

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

320
citations

1040056

9
h-index

839539

18
g-index

21
all docs

21
docs citations

21
times ranked

403
citing authors

#	ARTICLE	IF	CITATIONS
1	Method Validation by Interlaboratory Studies of Improved Hydrophilic Oxygen Radical Absorbance Capacity Methods for the Determination of Antioxidant Capacities of Antioxidant Solutions and Food Extracts. <i>Analytical Sciences</i> , 2012, 28, 159-165.	1.6	82
2	Supplemental feeding of a gut microbial metabolite of linoleic acid, 10-hydroxy- <i>cis</i> -12-octadecenoic acid, alleviates spontaneous atopic dermatitis and modulates intestinal microbiota in NC/nga mice. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 941-951.	2.8	61
3	Hydrophilic antioxidant capacities of vegetables and fruits commonly consumed in Japan and estimated average daily intake of hydrophilic antioxidants from these foods. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 25-31.	3.9	30
4	Extraction Efficiency of Hydrophilic and Lipophilic Antioxidants from Lyophilized Foods Using Pressurized Liquid Extraction and Manual Extraction. <i>Journal of Food Science</i> , 2014, 79, C1665-71.	3.1	30
5	Estimated Average Daily Intake of Antioxidants from Typical Vegetables Consumed in Japan: A Preliminary Study. <i>Bioscience, Biotechnology and Biochemistry</i> , 2010, 74, 2137-2140.	1.3	24
6	Improvement of the Lipophilic-Oxygen Radical Absorbance Capacity (L-ORAC) Method and Single-Laboratory Validation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013, 77, 857-859.	1.3	20
7	Improvement and Interlaboratory Validation of the Lipophilic Oxygen Radical Absorbance Capacity: Determination of Antioxidant Capacities of Lipophilic Antioxidant Solutions and Food Extracts. <i>Analytical Sciences</i> , 2016, 32, 171-175.	1.6	16
8	Heat-killed <i>Lactobacillus brevis</i> KB290 attenuates visceral fat accumulation induced by high-fat diet in mice. <i>Journal of Applied Microbiology</i> , 2021, 131, 1998-2009.	3.1	12
9	Evaluation of a Method to Quantify Quercetin Aglycone in Onion (<i>Allium cepa</i>) by Single- and Multi-laboratory Validation Studies. <i>Analytical Sciences</i> , 2012, 28, 1179-1182.	1.6	9
10	Evaluation of a Method to Quantify Isoflavones in Soybean by Single and Multi-laboratory Validation Studies. <i>Food Science and Technology Research</i> , 2015, 21, 473-477.	0.6	7
11	Identification and evaluation of antioxidants in Japanese parsley. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 431-440.	2.8	6
12	Characterization of Microbiota that Influence Immunomodulatory Effects of Fermented <i>Brassica rapa</i> L. <i>Microbes and Environments</i> , 2019, 34, 206-214.	1.6	6
13	<i>Lactobacillus plantarum</i> Shinshu N-07 isolated from fermented <i>Brassica rapa</i> L. attenuates visceral fat accumulation induced by high-fat diet in mice. <i>Beneficial Microbes</i> , 2020, 11, 655-667.	2.4	4
14	Antioxidant Capacities of Plant-Derived Foods Commonly Consumed in Japan. <i>Journal of Nutritional Science and Vitaminology</i> , 2020, 66, 68-74.	0.6	3
15	Determination of the Antioxidative Activities of Herbs Harvested in Japan by Oxygen Radical Absorbance Capacity Methods. <i>Food Science and Technology Research</i> , 2016, 22, 301-305.	0.6	2
16	Inter-laboratory Validation Study of a Singlet Oxygen Absorption Capacity Assay Method for Determining the Antioxidant Capacities of Antioxidant Solutions and Food Extracts. <i>Food Science and Technology Research</i> , 2017, 23, 481-485.	0.6	2
17	Changes in Quercetin Content and Antioxidant Capacity of Quercetin-Rich Onion Cultivar "Quer-Gold"™ During Cooking. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2018, 65, 63-66.	0.1	2
18	The Major Source of Antioxidants Intake From Typical Diet Among Rural Farmers in North-eastern Japan in the 1990s. <i>Journal of Epidemiology</i> , 2021, 31, 101-108.	2.4	2

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19	Antioxidant Potential of Green and Black Teas of Selected South India Cultivars. Japan Agricultural Research Quarterly, 2012, 46, 81-87.	0.4	2
20	Oxygen Radical Absorbance Capacity and Tocopherol Content in Pressed Oils Made from Sesame (<i>Sesamum indicum</i> L.) Cultivar "Maruhime" and Rapeseed (<i>Brassica napus</i> L.) Cultivar "Nanaharuka". Journal of the Japanese Society for Food Science and Technology, 2017, 64, 464-470.	0.1	0
21	Standardization and Application of Methods to Measure Antioxidant Capacity of Foods and Functional Food Components. Journal of the Japanese Society for Food Science and Technology, 2019, 66, 111-117.	0.1	0