Yuko Yamamoto

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8006256/publications.pdf

Version: 2024-02-01

1478280 1588896 8 106 6 8 citations h-index g-index papers 8 8 8 160 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Effect of ingesting yogurt fermented with <i>Lactobacillus delbrueckii ssp. bulgaricus</i> on influenza virus-bound salivary IgA in elderly residents of nursing homes: a randomized controlled trial. Acta Odontologica Scandinavica, 2019, 77, 517-524.	0.9	40
2	Intake of indigestible carbohydrates influences IgA response and polymeric Ig receptor expression in the rat submandibular gland. British Journal of Nutrition, 2015, 113, 1895-1902.	1.2	20
3	Effects of yogurt fermented with <i>Lactobacillus delbrueckii</i> ssp.Â <i>bulgaricus</i> OLL1073Râ€1 on the IgA flow rate of saliva in elderly persons residing in a nursing home: A beforeâ€after nonâ€randomised intervention study. Gerodontology, 2017, 34, 479-485.	0.8	14
4	The Salivary IgA Flow Rate Is Increased by High Concentrations of Short-Chain Fatty Acids in the Cecum of Rats Ingesting Fructooligosaccharides. Nutrients, 2016, 8, 500.	1.7	11
5	Relationship between salivary immunoglobulin a, lactoferrin and lysozyme flow rates and lifestyle factors in Japanese children: a cross-sectional study. Acta Odontologica Scandinavica, 2016, 74, 576-583.	0.9	9
6	Faster Short-Chain Fatty Acid Absorption from the Cecum Following Polydextrose Ingestion Increases the Salivary Immunoglobulin A Flow Rate in Rats. Nutrients, 2020, 12, 1745.	1.7	6
7	Effect of oral functional training on immunological abilities of older people: a case control study. BMC Oral Health, 2018, 18, 4.	0.8	3
8	Effect of High Fat and Fructo-Oligosaccharide Consumption on Immunoglobulin A in Saliva and Salivary Glands in Rats. Nutrients, 2021, 13, 1252.	1.7	3