Yuko Yamamoto

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effect of High Fat and Fructo-Oligosaccharide Consumption on Immunoglobulin A in Saliva and Salivary Glands in Rats. Nutrients, 2021, 13, 1252.	4.1	3
2	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.	4.1	6
3	Effect of ingesting yogurt fermented with <i>Lactobacillus delbrueckii ssp. bulgaricus</i> OLL1073R-1 on influenza virus-bound salivary IgA in elderly residents of nursing homes: a randomized controlled trial. Acta Odontologica Scandinavica, 2019, 77, 517-524.	1.6	40
4	Effect of oral functional training on immunological abilities of older people: a case control study. BMC Oral Health, 2018, 18, 4.	2.3	3
5	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.	2.0	14
6	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.	4.1	11
7	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.	1.6	9
8	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.	2.3	20