Atsushi Kurahashi

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

| 15 | 160 | 7 | 12 |
|-------------|----------------|--------------------|---------|
| papers | citations | h-index | g-index |
| 18 | 233 | 2.4 avg, IF | 2.72 |
| ext. papers | ext. citations | | L-index |

| # | Paper | IF | Citations |
|----|--|-----------------|-----------|
| 15 | Ingredients, Functionality, and Safety of the Japanese Traditional Sweet Drink. <i>Journal of Fungi</i> (Basel, Switzerland), 2021 , 7, | 5.6 | 2 |
| 14 | Effects of Koji amazake and Its Lactic Acid Fermentation Product by Lactobacillus sakei UONUMA on Defecation Status in Healthy Volunteers with Relatively Low Stool Frequency. <i>Food Science and Technology Research</i> , 2019 , 25, 853-861 | 0.8 | 2 |
| 13 | Isolation and characterization of a novel mycovirus infecting an edible mushroom, Grifola frondosa. <i>Mycoscience</i> , 2019 , 60, 211-220 | 1.2 | 5 |
| 12 | Effect of temperature on saccharification and oligosaccharide production efficiency in koji amazake. <i>Journal of Bioscience and Bioengineering</i> , 2019 , 127, 570-574 | 3.3 | 7 |
| 11 | Metabolite profile of koji amazake and its lactic acid fermentation product by Lactobacillus sakei UONUMA. <i>Journal of Bioscience and Bioengineering</i> , 2017 , 124, 178-183 | 3.3 | 21 |
| 10 | A novel sphingomyelin/cholesterol domain-specific probe reveals the dynamics of the membrane domains during virus release and in Niemann-Pick type C. <i>FASEB Journal</i> , 2017 , 31, 1301-1322 | 0.9 | 23 |
| 9 | Development of a transformation system for the edible mushroom Grifola frondosa: Demonstrating heterologous gene expression and RNAi-mediated gene silencing. <i>Mycoscience</i> , 2015 , 56, 364-372 | 1.2 | 11 |
| 8 | Evaluation of aegerolysins as novel tools to detect and visualize ceramide phosphoethanolamine, a major sphingolipid in invertebrates. <i>FASEB Journal</i> , 2015 , 29, 3920-34 | 0.9 | 27 |
| 7 | Overexpression of a putative transcription factor Gf.CRZ1 affects the expression of oxalate-degrading genes and causes morphological defects during mycelium formation in Grifola frondosa. <i>Mycoscience</i> , 2015 , 56, 516-522 | 1.2 | 4 |
| 6 | A putative transcription factor Gf.BMR1 in Grifola frondosa, the homolog of BMR1 in Bipolaris oryzae, was strongly induced by near-ultraviolet light and blue light. <i>Mycoscience</i> , 2015 , 56, 177-182 | 1.2 | 7 |
| 5 | Development of the SMA (Speaking Mushroom Approach) Environmental Control System: Automated Cultivation Control System Characterization. <i>Environmental Control in Biology</i> , 2015 , 53, 55- | 62 ⁹ | 2 |
| 4 | Heat shock protein 9 mRNA expression increases during fruiting body differentiation in Grifola frondosa and other edible mushrooms. <i>Mycoscience</i> , 2014 , 55, 98-102 | 1.2 | 6 |
| 3 | Homologous genes, Pe.pleurotolysin A and Pe.ostreolysin, are both specifically and highly expressed in primordia and young fruiting bodies of Pleurotus eryngii. <i>Mycoscience</i> , 2014 , 55, 113-117 | 1.2 | 6 |
| 2 | Binding of a pleurotolysin ortholog from Pleurotus eryngii to sphingomyelin and cholesterol-rich membrane domains. <i>Journal of Lipid Research</i> , 2013 , 54, 2933-43 | 6.3 | 34 |
| 1 | SMA (Speaking Mushroom Approach) Environmental Control System Development: Automated Cultivation Control System Characterization. <i>IFAC Postprint Volumes IPPV / International Federation of Automatic Control</i> , 2013 , 46, 340-345 | | 2 |