## Kaname Tsutsumiuchi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9587713/publications.pdf

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12 papers	193 citations	7 h-index	1199594 12 g-index
13	13	13	232
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Drug Release Stimulated by Magnetic Field and Light on Magnetite- and Carbon Dot-Loaded Carbon Nanohorn. Bulletin of the Chemical Society of Japan, 2022, 95, 582-594.	3.2	13
2	Molecular Structure of Gardenia Blue Pigments by Reaction of Genipin with Benzylamine and Amino Acids. Journal of Agricultural and Food Chemistry, 2021, 69, 3904-3911.	5.2	19
3	LC–MS/MS assay for the investigation of acetylated Alpha-synuclein in serum from postmortem Alzheimer's disease pathology. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2021, 1181, 122885.	2.3	1
4	Analysis of gardenia blue in foods by thin-layer chromatography. Journal of Liquid Chromatography and Related Technologies, 2018, 41, 83-86.	1.0	3
5	Effect of Crystal Status Transformation on the Thermal Shrinkage Characteristics and Extensional Characteristics of Acetaldehyde Solvent-Induced Crystalization PET Film. Transactions of the Materials Research Society of Japan, 2017, 42, 107-111.	0.2	2
6	Formation of acrylamide from glucans and asparagine. New Biotechnology, 2011, 28, 566-573.	4.4	5
7	Separation of Major Safflowers from Carthamus Yellow using Highâ€Speed Countercurrent Chromatography. Journal of Liquid Chromatography and Related Technologies, 2008, 31, 1047-1059.	1.0	11
8	Acrylamide-Responsive Genes in the Nematode Caenorhabditis elegans. Toxicological Sciences, 2008, 101, 215-225.	3.1	68
9	A rapid and inexpensive method to screen for common foods that reduce the action of acrylamide, a harmful substance in food. Toxicology Letters, 2007, 175, 82-88.	0.8	25
10	Effect of Carbohydrates on Formation of Acrylamide in Cooked Food Models. Journal of Applied Glycoscience (1999), 2005, 52, 219-224.	0.7	6
11	Extremely low dose of acrylamide decreases lifespan in Caenorhabditis elegans. Toxicology Letters, 2004, 152, 183-9.	0.8	25
12	Application of Ion-trap LC/MS/MS for Determination of Acrylamide in Processed Foods. Shokuhin Eiseigaku Zasshi Journal of the Food Hygienic Society of Japan, 2004, 45, 95-99.	0.2	15