# Hirofumi Enomoto

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/246555/publications.pdf

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| | | 430874 | 454955 |
|---|---|---|---|
| 41 | 945 | 18 | 30 |
| papers | citations | h-index | g-index |

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|---|---|---|---|
| 41 | 41 | 41 | 949 |
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Distribution Analysis of Anthocyanins, Sugars, and Organic Acids in Strawberry Fruits Using Matrix-Assisted Laser Desorption/Ionization-Imaging Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2018, 66, 4958-4965. | 5.2 | 73 |
| 2 | Imaging mass spectrometry-based histopathologic examination of atherosclerotic lesions. Atherosclerosis, 2011, 217, 427-432. | 0.8 | 69 |
| 3 | Improvement of Functional Properties of Whey Protein Isolate Through Glycation and Phosphorylation by Dry Heating. Journal of Dairy Science, 2005, 88, 4137-4145. | 3.4 | 68 |
| 4 | Visualization of anthocyanin species in rabbiteye blueberry Vaccinium ashei by matrix-assisted laser desorption/ionization imaging mass spectrometry. Analytical and Bioanalytical Chemistry, 2012, 403, 1885-1895. | 3.7 | 68 |
| 5 | Recent advances in phosphorylation of food proteins: A review. LWT - Food Science and Technology, 2010, 43, 1295-1300. | 5.2 | 58 |
| 6 | Glycation and Phosphorylation of Î²-Lactoglobulin by Dry-Heating:Â Effect on Protein Structure and Some Properties. Journal of Agricultural and Food Chemistry, 2007, 55, 2392-2398. | 5.2 | 53 |
| 7 | Glycation and phosphorylation of Î±-lactalbumin by dry heating: Effect on protein structure and physiological functions. Journal of Dairy Science, 2009, 92, 3057-3068. | 3.4 | 49 |
| 8 | Distribution of Flavan-3-ol Species in Ripe Strawberry Fruit Revealed by Matrix-Assisted Laser Desorption/Ionization-Mass Spectrometry Imaging. Molecules, 2020, 25, 103. | 3.8 | 36 |
| 9 | Fruit setting rewires central metabolism via gibberellin cascades. Proceedings of the National Academy of Sciences of the United States of America, 2020, 117, 23970-23981. | 7.1 | 34 |
| 10 | Authenticity assessment of beef origin by principal component analysis of matrix-assisted laser desorption/ionization mass spectrometric data. Analytical and Bioanalytical Chemistry, 2011, 400, 1865-1871. | 3.7 | 33 |
| 11 | Visualisation of abscisic acid and 12-oxo-phytodienoic acid in immature Phaseolus vulgaris L. seeds using desorption electrospray ionisation-imaging mass spectrometry. Scientific Reports, 2017, 7, 42977. | 3.3 | 33 |
| 12 | Visualization of phosphatidylcholine, lysophosphatidylcholine and sphingomyelin in mouse tongue body by matrix-assisted laser desorption/ionization imaging mass spectrometry. Analytical and Bioanalytical Chemistry, 2011, 400, 1913-1921. | 3.7 | 32 |
| 13 | Phosphorylation of proteins by dry-heating in the presence of pyrophosphate and some characteristics of introduced phosphate groups. Food Chemistry, 2009, 114, 1036-1041. | 8.2 | 31 |
| 14 | Improvement of functional properties of whey soy protein phosphorylated by dry-heating in the presence of pyrophosphate. LWT - Food Science and Technology, 2010, 43, 919-925. | 5.2 | 28 |
| 15 | Derivatization for detection of abscisic acid and 12â€oxoâ€phytodienoic acid using matrixâ€assisted laser desorption/ionization imaging mass spectrometry. Rapid Communications in Mass Spectrometry, 2018, 32, 1565-1572. | 1.5 | 24 |
| 16 | Improvement of Foaming Property of Egg White Protein by Phosphorylation through Dryâ€Heating in the Presence of Pyrophosphate. Journal of Food Science, 2009, 74, C68-72. | 3.1 | 22 |
| 17 | Phosphorylation of ovalbumin by dry-heating in the presence of pyrophosphate: Effect of carbohydrate chain on the phosphorylation level and heat stability. Food Chemistry, 2010, 122, 526-532. | 8.2 | 22 |
| 18 | Improvement of Functional Properties of Bovine Serum Albumin through Phosphorylation by Dryâ€Heating in the Presence of Pyrophosphate. Journal of Food Science, 2008, 73, C84-91. | 3.1 | 21 |

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|---|---|---|---|
| 19 | Improvement of Functional Properties of Egg White Protein through Glycation and Phosphorylation by Dry-heating. Asian-Australasian Journal of Animal Sciences, 2009, 22, 591-597. | 2.4 | 19 |
| 20 | Novel Blotting Method for Mass Spectrometry Imaging of Metabolites in Strawberry Fruit by Desorption/Ionization Using Through Hole Alumina Membrane. Foods, 2020, 9, 408. | 4.3 | 18 |
| 21 | Unique Distribution of Diacyl-, Alkylacyl-, and Alkenylacyl-Phosphatidylcholine Species Visualized in Pork Chop Tissues by Matrix-Assisted Laser Desorption/Ionizationâ€“Mass Spectrometry Imaging. Foods, 2020, 9, 205. | 4.3 | 16 |
| 22 | Localization of Flavan-3-ol Species in Peanut Testa by Mass Spectrometry Imaging. Molecules, 2020, 25, 2373. | 3.8 | 16 |
| 23 | Tissueâ€Specific Distribution of Sphingomyelin Species in Pork Chop Revealed by Matrixâ€Assisted Laser Desorption/Ionizationâ€“Imaging Mass Spectrometry. Journal of Food Science, 2019, 84, 1758-1763. | 3.1 | 14 |
| 24 | Improvement of Functional Properties of Ovotransferrin by Phosphorylation through Dry-heating in the Presence of Pyrophosphate. Asian-Australasian Journal of Animal Sciences, 2008, 21, 596-602. | 2.4 | 14 |
| 25 | Unique distribution of ellagitannins in ripe strawberry fruit revealed by mass spectrometry imaging. Current Research in Food Science, 2021, 4, 821-828. | 5.8 | 14 |
| 26 | Isolation, Evaluation, and Identification of Angiotensin I-Converting Enzyme Inhibitory Peptides from Game Meat. Foods, 2020, 9, 1168. | 4.3 | 12 |
| 27 | Adhesive film applications help to prepare strawberry fruit sections for desorption electrospray ionization-mass spectrometry imaging. Bioscience, Biotechnology and Biochemistry, 2021, 85, 1341-1347. | 1.3 | 12 |
| 28 | Mass Spectrometry Imaging of Flavonols and Ellagic Acid Glycosides in Ripe Strawberry Fruit. Molecules, 2020, 25, 4600. | 3.8 | 11 |
| 29 | Characteristics and Enhanced Antioxidant Activity of Egg White Protein Selenized by Dry-Heating in the Presence of Selenite. Journal of Agricultural and Food Chemistry, 2013, 61, 3131-3139. | 5.2 | 7 |
| 30 | Spatial Analysis of Phosphatidylinositol Molecular Species in Pork Chop Tissues Using Matrix-assisted Laser Desorption/ionization-Mass Spectrometry Imaging. Journal of Oleo Science, 2021, 70, 979-987. | 1.4 | 6 |
| 31 | Similar distribution of orally administered eicosapentaenoic acid and M2 macrophage marker in the hypoperfusion-induced abdominal aortic aneurysm wall. Food and Function, 2021, 12, 3469-3475. | 4.6 | 6 |
| 32 | Direct LCâ€“ESIâ€“MS/MS analysis of plant glucosylceramide and ceramide species with 8E and 8Z isomers of the long chain base. Bioscience, Biotechnology and Biochemistry, 2021, 85, 205-210. | 1.3 | 6 |
| 33 | Unique localization of jasmonic acid-related compounds in developing Phaseolus vulgaris L. (common) Tj ETQq1 1 0.784314 rgBT /Ov Phytochemistry, 2021, 188, 112812. | 2.9 | 5 |
| 34 | Investigation of the Chemical Composition and Functional Proteins of Chicken Gizzard Inner Lining. Food Science and Technology Research, 2018, 24, 893-901. | 0.6 | 4 |
| 35 | Distribution analysis of jasmonic acidâ€related compounds in developing Glycine max L. (soybean) seeds using mass spectrometry imaging and liquid chromatographyâ€“mass spectrometry. Phytochemical Analysis, 2021, , . | 2.4 | 3 |
| 36 | Functionality of liquid smoke as an antimicrobial in cooked meat products: liquid smoke suppresses spoilage-related lactic acid bacteria. Food Science and Technology Research, 2021, 27, 759-768. | 0.6 | 3 |

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|---|---|---|---|
| 37 | Mass spectrometry imaging of diacyl-, alkylacyl-, and plasmalogen-phosphatidylethanolamines in pork chop tissues. Journal of Food Measurement and Characterization, 2021, 15, 5047. | 3.2 | 2 |
| 38 | Production, Analysis and <i>in Vivo</i> Antihypertensive Evaluation of Novel Angiotensin-I-converting Enzyme Inhibitory Peptides from Porcine Brain. Food Science and Technology Research, 2018, 24, 541-550. | 0.6 | 1 |
| 39 | Effects of whey protein hydrolysate on growth promotion and immunomodulation in mouse pups in artificial rearing system. Animal Science Journal, 2020, 91, e13395. | 1.4 | 1 |
| 40 | Eicosapentaenoic acid is associated with the attenuation of dysfunctions of mesenchymal stem cells in the abdominal aortic aneurysm wall. Food and Function, 0, , . | 4.6 | 1 |
| 41 | The application of mass spectrometry imaging for metabolite analysis in agricultural products. Mycotoxins, 2020, 70, 75-82. | 0.2 | 0 |