

# Hirofumi Enomoto

## List of Publications by Year in descending order

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41  
papers

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citations

430874

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454955

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docs citations

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times ranked

949  
citing authors

#	ARTICLE	IF	CITATIONS
1	Spatial Analysis of Phosphatidylinositol Molecular Species in Pork Chop Tissues Using Matrix-assisted Laser Desorption/Ionization-Mass Spectrometry Imaging. <i>Journal of Oleo Science</i> , 2021, 70, 979-987.	1.4	6
2	Adhesive film applications help to prepare strawberry fruit sections for desorption electrospray ionization-mass spectrometry imaging. <i>Bioscience, Biotechnology and Biochemistry</i> , 2021, 85, 1341-1347.	1.3	12
3	Mass spectrometry imaging of diacyl-, alkylacyl-, and plasmalogen-phosphatidylethanolamines in pork chop tissues. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5047.	3.2	2
4	Distribution analysis of jasmonic acid-related compounds in developing <i>Glycine max</i> L. (soybean) seeds using mass spectrometry imaging and liquid chromatography-mass spectrometry. <i>Phytochemical Analysis</i> , 2021, .	2.4	3
5	Unique localization of jasmonic acid-related compounds in developing <i>Phaseolus vulgaris</i> L. (common) Tj ETQq1 1 0.784314 rgBT /Ov <i>Phytochemistry</i> , 2021, 188, 112812.	2.9	5
6	Similar distribution of orally administered eicosapentaenoic acid and M2 macrophage marker in the hypoperfusion-induced abdominal aortic aneurysm wall. <i>Food and Function</i> , 2021, 12, 3469-3475.	4.6	6
7	Direct LC-ESI-MS/MS analysis of plant glucosylceramide and ceramide species with 8<i>E</i> and 8<i>Z</i> isomers of the long chain base. <i>Bioscience, Biotechnology and Biochemistry</i> , 2021, 85, 205-210.	1.3	6
8	Functionality of liquid smoke as an antimicrobial in cooked meat products: liquid smoke suppresses spoilage-related lactic acid bacteria. <i>Food Science and Technology Research</i> , 2021, 27, 759-768.	0.6	3
9	Unique distribution of ellagitannins in ripe strawberry fruit revealed by mass spectrometry imaging. <i>Current Research in Food Science</i> , 2021, 4, 821-828.	5.8	14
10	Fruit setting rewires central metabolism via gibberellin cascades. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2020, 117, 23970-23981.	7.1	34
11	Isolation, Evaluation, and Identification of Angiotensin I-Converting Enzyme Inhibitory Peptides from Game Meat. <i>Foods</i> , 2020, 9, 1168.	4.3	12
12	Mass Spectrometry Imaging of Flavonols and Ellagic Acid Glycosides in Ripe Strawberry Fruit. <i>Molecules</i> , 2020, 25, 4600.	3.8	11
13	Effects of whey protein hydrolysate on growth promotion and immunomodulation in mouse pups in artificial rearing system. <i>Animal Science Journal</i> , 2020, 91, e13395.	1.4	1
14	Unique Distribution of Diacyl-, Alkylacyl-, and Alkenylacyl-Phosphatidylcholine Species Visualized in Pork Chop Tissues by Matrix-Assisted Laser Desorption/Ionization-Mass Spectrometry Imaging. <i>Foods</i> , 2020, 9, 205.	4.3	16
15	Distribution of Flavan-3-ol Species in Ripe Strawberry Fruit Revealed by Matrix-Assisted Laser Desorption/Ionization-Mass Spectrometry Imaging. <i>Molecules</i> , 2020, 25, 103.	3.8	36
16	Novel Blotting Method for Mass Spectrometry Imaging of Metabolites in Strawberry Fruit by Desorption/Ionization Using Through Hole Alumina Membrane. <i>Foods</i> , 2020, 9, 408.	4.3	18
17	Localization of Flavan-3-ol Species in Peanut Testa by Mass Spectrometry Imaging. <i>Molecules</i> , 2020, 25, 2373.	3.8	16
18	The application of mass spectrometry imaging for metabolite analysis in agricultural products. <i>Mycotoxins</i> , 2020, 70, 75-82.	0.2	0

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19	Tissue-specific Distribution of Sphingomyelin Species in Pork Chop Revealed by Matrix-Assisted Laser Desorption/Ionization-Imaging Mass Spectrometry. <i>Journal of Food Science</i> , 2019, 84, 1758-1763.	3.1	14
20	Distribution Analysis of Anthocyanins, Sugars, and Organic Acids in Strawberry Fruits Using Matrix-Assisted Laser Desorption/Ionization-Imaging Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4958-4965.	5.2	73
21	Production, Analysis and <i>in Vivo</i> Antihypertensive Evaluation of Novel Angiotensin-I-converting Enzyme Inhibitory Peptides from Porcine Brain. <i>Food Science and Technology Research</i> , 2018, 24, 541-550.	0.6	1
22	Derivatization for detection of abscisic acid and 12-oxo-phytodienoic acid using matrix-assisted laser desorption/ionization imaging mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2018, 32, 1565-1572.	1.5	24
23	Investigation of the Chemical Composition and Functional Proteins of Chicken Gizzard Inner Lining. <i>Food Science and Technology Research</i> , 2018, 24, 893-901.	0.6	4
24	Visualisation of abscisic acid and 12-oxo-phytodienoic acid in immature <i>Phaseolus vulgaris</i> L. seeds using desorption electrospray ionisation-imaging mass spectrometry. <i>Scientific Reports</i> , 2017, 7, 42977.	3.3	33
25	Characteristics and Enhanced Antioxidant Activity of Egg White Protein Selenized by Dry-Heating in the Presence of Selenite. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3131-3139.	5.2	7
26	Visualization of anthocyanin species in rabbiteye blueberry <i>Vaccinium ashei</i> by matrix-assisted laser desorption/ionization imaging mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 1885-1895.	3.7	68
27	Imaging mass spectrometry-based histopathologic examination of atherosclerotic lesions. <i>Atherosclerosis</i> , 2011, 217, 427-432.	0.8	69
28	Authenticity assessment of beef origin by principal component analysis of matrix-assisted laser desorption/ionization mass spectrometric data. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 1865-1871.	3.7	33
29	Visualization of phosphatidylcholine, lysophosphatidylcholine and sphingomyelin in mouse tongue body by matrix-assisted laser desorption/ionization imaging mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 1913-1921.	3.7	32
30	Phosphorylation of ovalbumin by dry-heating in the presence of pyrophosphate: Effect of carbohydrate chain on the phosphorylation level and heat stability. <i>Food Chemistry</i> , 2010, 122, 526-532.	8.2	22
31	Improvement of functional properties of whey soy protein phosphorylated by dry-heating in the presence of pyrophosphate. <i>LWT - Food Science and Technology</i> , 2010, 43, 919-925.	5.2	28
32	Recent advances in phosphorylation of food proteins: A review. <i>LWT - Food Science and Technology</i> , 2010, 43, 1295-1300.	5.2	58
33	Improvement of Foaming Property of Egg White Protein by Phosphorylation through Dry-Heating in the Presence of Pyrophosphate. <i>Journal of Food Science</i> , 2009, 74, C68-72.	3.1	22
34	Phosphorylation of proteins by dry-heating in the presence of pyrophosphate and some characteristics of introduced phosphate groups. <i>Food Chemistry</i> , 2009, 114, 1036-1041.	8.2	31
35	Glycation and phosphorylation of $\beta$ -lactalbumin by dry heating: Effect on protein structure and physiological functions. <i>Journal of Dairy Science</i> , 2009, 92, 3057-3068.	3.4	49
36	Improvement of Functional Properties of Egg White Protein through Glycation and Phosphorylation by Dry-heating. <i>Asian-Australasian Journal of Animal Sciences</i> , 2009, 22, 591-597.	2.4	19

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37	Improvement of Functional Properties of Bovine Serum Albumin through Phosphorylation by Dry-Heating in the Presence of Pyrophosphate. <i>Journal of Food Science</i> , 2008, 73, C84-91.	3.1	21
38	Improvement of Functional Properties of Ovotransferrin by Phosphorylation through Dry-heating in the Presence of Pyrophosphate. <i>Asian-Australasian Journal of Animal Sciences</i> , 2008, 21, 596-602.	2.4	14
39	Glycation and Phosphorylation of $\beta$ -Lactoglobulin by Dry-Heating: Effect on Protein Structure and Some Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2392-2398.	5.2	53
40	Improvement of Functional Properties of Whey Protein Isolate Through Glycation and Phosphorylation by Dry Heating. <i>Journal of Dairy Science</i> , 2005, 88, 4137-4145.	3.4	68
41	Eicosapentaenoic acid is associated with the attenuation of dysfunctions of mesenchymal stem cells in the abdominal aortic aneurysm wall. <i>Food and Function</i> , 0, , .	4.6	1