Takayuki Shibamoto

List of Publications by Year
in descending order

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121 papers	8,233 citations	44069 48 h-index	48315 88 g-index
121 all docs	121 docs citations	121 times ranked	8973 citing authors

#	Article	IF	Citations
1	Antioxidant Assays for Plant and Food Components. Journal of Agricultural and Food Chemistry, 2009, 57, 1655-1666.	5.2	684
2	Identification of volatile components in basil (Ocimum basilicum L.) and thyme leaves (Thymus vulgaris) Tj ETQq0 0 0 rgBT /Overlock 10	8.2	665
3	Antioxidant Activities and Volatile Constituents of Various Essential Oils. Journal of Agricultural and Food Chemistry, 2007, 55, 1737-1742.	5.2	335
4	Antioxidant property of aroma extract isolated from clove buds [Syzygium aromaticum (L.) Merr. et Perry]. Food Chemistry, 2001, 74, 443-448.	8.2	285
5	Determination of Antioxidant Potential of Volatile Extracts Isolated from Various Herbs and Spices. Journal of Agricultural and Food Chemistry, 2002, 50, 4947-4952.	5.2	261
6	Bioactivity of essential oils and their volatile aroma components: Review. Journal of Essential Oil Research, 2012, 24, 203-212.	2.7	249
7	Antioxidative Activity of Heterocyclic Compounds Found in Coffee Volatiles Produced by Maillard Reaction. Journal of Agricultural and Food Chemistry, 2002, 50, 5480-5484.	5.2	211
8	Gas Chromatographic Investigation of Acrylamide Formation in Browning Model Systems. Journal of Agricultural and Food Chemistry, 2003, 51, 3999-4003.	5.2	187
9	Role of Roasting Conditions in the Level of Chlorogenic Acid Content in Coffee Beans: Correlation with Coffee Acidity. Journal of Agricultural and Food Chemistry, 2009, 57, 5365-5369.	5.2	176
10	Antioxidant/Lipoxygenase Inhibitory Activities and Chemical Compositions of Selected Essential Oils. Journal of Agricultural and Food Chemistry, 2010, 58, 7218-7225.	5.2	172
11	Determination of toxic carbonyl compounds in cigarette smoke. Environmental Toxicology, 2006, 21, 47-54.	4.0	165
12	Role of Roasting Conditions in the Profile of Volatile Flavor Chemicals Formed from Coffee Beans. Journal of Agricultural and Food Chemistry, 2009, 57, 5823-5831.	5.2	155
13	Antioxidative Activities of Fractions Obtained from Brewed Coffee. Journal of Agricultural and Food Chemistry, 2004, 52, 592-596.	5.2	143
14	PM2.5-induced lung inflammation in mice: Differences of inflammatory response in macrophages and type II alveolar cells. Journal of Applied Toxicology, 2017, 37, 1203-1218.	2.8	142
15	Antioxidant Properties of Aroma Compounds Isolated from Soybeans and Mung Beans. Journal of Agricultural and Food Chemistry, 2000, 48, 4290-4293.	5.2	124
16	Quantitative analysis of acetaldehyde in foods and beverages. Journal of Agricultural and Food Chemistry, 1993, 41, 1968-1970.	5.2	109
17	Formation of PCDDs, PCDFs, and Coplanar PCBs from Polyvinyl Chloride during Combustion in an Incinerator. Environmental Science & Technology, 2002, 36, 1320-1324.	10.0	109
18	Analysis of acrolein from heated cooking oils and beef fat. Journal of Agricultural and Food Chemistry, 1987, 35, 909-912.	5.2	106

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19	Mobile sources of atmospheric polycyclic aromatic hydrocarbons in a roadway tunnel. Atmospheric Environment, 2001, 35, 4819-4827.	4.1	105
20	Antioxidant Activities of Rosemary and Sage Extracts and Vitamin E in a Model Meat System. Journal of Agricultural and Food Chemistry, 1995, 43, 2707-2712.	5.2	103
21	Formation of Carcinogenic 4(5)-Methylimidazole in Maillard Reaction Systems. Journal of Agricultural and Food Chemistry, 2011, 59, 615-618.	5.2	100
22	Dioxin Formation from Waste Incineration. Reviews of Environmental Contamination and Toxicology, 2007, 190, 1-41.	1.3	98
23	TOXICOLOGY AND ANTIOXIDANT ACTIVITIES OF NON-ENZYMATIC BROWNING REACTION PRODUCTS: REVIEW. Food Reviews International, 2002, 18, 151-175.	8.4	95
24	Formation of Volatile Chemicals from Thermal Degradation of Less Volatile Coffee Components: Quinic Acid, Caffeic Acid, and Chlorogenic Acid. Journal of Agricultural and Food Chemistry, 2010, 58, 5465-5470.	5.2	95
25	Determination of Antioxidant Properties of Aroma Extracts from Various Beans. Journal of Agricultural and Food Chemistry, 2000, 48, 4817-4820.	5.2	90
26	Formation of reactive aldehydes from fatty acids in a iron(2+)/hydrogen peroxide oxidation system. Journal of Agricultural and Food Chemistry, 1991, 39, 439-442.	5.2	85
27	Effects of Asian Sand Dust, Arizona Sand Dust, Amorphous Silica and Aluminum Oxide on Allergic Inflammation in the Murine Lung. Inhalation Toxicology, 2008, 20, 685-694.	1.6	85
28	Antioxidative Activities of Heterocyclic Compounds Formed in Brewed Coffee. Journal of Agricultural and Food Chemistry, 2000, 48, 5600-5603.	5.2	81
29	Formation of Dioxins during the Combustion of Newspapers in the Presence of Sodium Chloride and Poly(vinyl chloride). Environmental Science & Technology, 2001, 35, 1373-1378.	10.0	80
30	Antioxidant activities of volatile components isolated fromEucalyptus species. Journal of the Science of Food and Agriculture, 2001, 81, 1573-1579.	3.5	78
31	Pulmonary toxicity induced by intratracheal instillation of Asian yellow dust (Kosa) in mice. Environmental Toxicology and Pharmacology, 2005, 20, 48-56.	4.0	76
32	Mutagenicity of products obtained free from cysteamine-glucose browning model systems. Journal of Agricultural and Food Chemistry, 1980, 28, 62-66.	5.2	73
33	Antioxidant Activity of Flavonoids Isolated from Young Green Barley Leaves toward Biological Lipid Samples. Journal of Agricultural and Food Chemistry, 2007, 55, 5499-5504.	5.2	73
34	Determination of Toxic Î±-Dicarbonyl Compounds, Glyoxal, Methylglyoxal, and Diacetyl, Released to the Headspace of Lipid Commodities upon Heat Treatment. Journal of Agricultural and Food Chemistry, 2013, 61, 1067-1071.	5.2	73
35	Antioxidative Activities of Natural Compounds Found in Plants. Journal of Agricultural and Food Chemistry, 1997, 45, 1819-1822.	5.2	72
36	Asian sand dust enhances ovalbumin-induced eosinophil recruitment in the alveoli and airway of mice. Environmental Research, 2005, 99, 361-368.	7.5	72

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37	Formation of genotoxic dicarbonyl compounds in dietary oils upon oxidation. Lipids, 2004, 39, 481-486.	1.7	67
38	Diacetyl: Occurrence, Analysis, and Toxicity. Journal of Agricultural and Food Chemistry, 2014, 62, 4048-4053.	5.2	67
39	Quantitation of Volatiles and Nonvolatile Acids in an Extract from Coffee Beverages:â€‰ Correlation with Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 6054-6058.	5.2	66
40	Chemical Compositions and Antioxidant/Anti-inflammatory Activities of Steam Distillate from Freeze-Dried Onion (Allium cepa L.) Sprout. Journal of Agricultural and Food Chemistry, 2008, 56, 10462-10467.	5.2	65
41	Formation of heterocyclic compounds from the reaction of L-rhamnose with ammonia. Journal of Agricultural and Food Chemistry, 1978, 26, 183-187.	5.2	61
42	Quantitative analysis by gas chromatography of volatile carbonyl compounds in cigarette smoke. Journal of Chromatography A, 1995, 693, 376-381.	3.7	59
43	Volatile Chemicals Formed in the Headspace of a Heated D-Glucose/L-Cysteine Maillard Model System. Journal of Agricultural and Food Chemistry, 1995, 43, 2212-2218.	5.2	59
44	Isolation and Identification of Volatile Compounds from a Wine Using Solid Phase Extraction, Gas Chromatography, and Gas Chromatography/Mass Spectrometry. Journal of Agricultural and Food Chemistry, 1997, 45, 4362-4366.	5.2	58
45	PRODUCTION OF MALONALDEHYDE FROM SQUALENE, A MAJOR SKIN SURFACE LIPID, DURING UVâ€IRRADIATION. Photochemistry and Photobiology, 1989, 49, 711-716.	2.5	55
46	Volatile Chemicals Identified in Extracts from Leaves of Japanese Mugwort (Artemisia princepsPamp.). Journal of Agricultural and Food Chemistry, 2000, 48, 3463-3469.	5.2	55
47	Gas chromatographic analysis of glyoxal and methylglyoxal formed from lipids and related compounds upon ultraviolet irradiation. Journal of Agricultural and Food Chemistry, 1993, 41, 227-230.	5.2	54
48	Gas chromatographic analysis of free and bound malonaldehyde in rat liver homogenates. Lipids, 1989, 24, 895-898.	1.7	52
49	Volatile compounds from heated beef fat and beef fat with glycine. Journal of Agricultural and Food Chemistry, 1984, 32, 987-992.	5.2	49
50	Chemical Composition of Volatile Extract and Biological Activities of Volatile and Less-Volatile Extracts of Juniper Berry (Juniperus drupacea L.) Fruit. Journal of Agricultural and Food Chemistry, 2008, 56, 5021-5025.	5.2	48
51	Enhancement of Mite Allergen-Induced Eosinophil Infiltration in the Murine Airway and Local Cytokine/Chemokine Expression by Asian Sand Dust. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2006, 69, 1571-1585.	2.3	47
52	Antioxidant and antiâ€inflammatory activities of water distillate and its dichloromethane extract from licorice root (Glycyrrhiza uralensis) and chemical composition of dichloromethane extract. Journal of the Science of Food and Agriculture, 2008, 88, 1158-1165.	3.5	46
53	Formation of PCDDs, PCDFs, and Coplanar PCBs from Incineration of Various Woods in the Presence of Chlorides. Environmental Science & Technology, 2003, 37, 1563-1567.	10.0	45
54	Antioxidative activity of an isoflavonoid, 2"-O-glycosylisovitexin isolated from green barley leaves. Journal of Agricultural and Food Chemistry, 1992, 40, 1843-1845.	5.2	44

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55	Inhibitory Effects of Plant-Derived Flavonoids and Phenolic Acids on Malonaldehyde Formation from Ethyl Arachidonate. Journal of Agricultural and Food Chemistry, 2003, 51, 7203-7207.	5.2	41
56	Antioxidative Activity of Volatile Heterocyclic Compounds. Journal of Agricultural and Food Chemistry, 1994, 42, 1060-1063.	5.2	40
57	Effect of 20 different yeast strains on the production of volatile components in Symphony wine. Journal of Food Composition and Analysis, 2003, 16, 469-476.	3.9	40
58	Airborne Asian sand dust enhances murine lung eosinophilia. Inhalation Toxicology, 2010, 22, 1012-1025.	1.6	40
59	HETEROCYCLIC COMPOUNDS IN BROWNING AND BROWNING/NITRITE MODEL SYSTEMS: OCCURRENCE, FORMATION MECHANISMS, FLAVOR CHARACTERISTICS AND MUTAGENIC ACTIVITY. , 1983, , 229-278.		39
60	Asian sand dust aggravates allergic rhinitis in guinea pigs induced by Japanese cedar pollen. Inhalation Toxicology, 2009, 21, 985-993.	1.6	39
61	Chemical Composition and Antioxidant Activities of Buds and Leaves of Capers (<i>Capparis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 72-77.	2.7	38
62	Urban particulate matter in Beijing, China, enhances allergen-induced murine lung eosinophilia. Inhalation Toxicology, 2010, 22, 709-718.	1.6	37
63	Gas chromatographic determination of malonaldehyde formed by lipid peroxidation. Free Radical Biology and Medicine, 1989, 7, 187-192.	2.9	36
64	Volatile antioxidants formed from an L-cysteine/D-glucose Maillard model system. Journal of Agricultural and Food Chemistry, 1992, 40, 1982-1988.	5.2	36
65	Murine Strain Differences in Airway Inflammation Induced by Diesel Exhaust Particles and House Dust Mite Allergen. International Archives of Allergy and Immunology, 2002, 128, 220-228.	2.1	36
66	Antioxidative activity of heterocyclic compounds formed in Maillard reaction products. International Congress Series, 2002, 1245, 335-340.	0.2	36
67	Antioxidant Activities of Extracts from Teas Prepared from Medicinal Plants, Morus alba L., Camellia sinensis L., and Cudrania tricuspidata, and Their Volatile Components. Journal of Agricultural and Food Chemistry, 2012, 60, 9097-9105.	5.2	36
68	Detoxification of hexachlorobenzene by dechlorination with potassiumâ€“sodium alloy. Chemosphere, 2004, 55, 1439-1446.	8.2	35
69	Lung inflammation by fungus, Bjerkandera adusta isolated from Asian sand dust (ASD) aerosol and enhancement of ovalbumin-induced lung eosinophilia by ASD and the fungus in mice. Allergy, Asthma and Clinical Immunology, 2014, 10, 10.	2.0	35
70	Improved Malonaldehyde Assay Using Headspace Solid-Phase Microextraction and Its Application to the Measurement of the Antioxidant Activity of Phytochemicals. Journal of Agricultural and Food Chemistry, 2005, 53, 4708-4713.	5.2	33
71	Antioxidative Activity of Volatile Browning Reaction Products and Related Compounds in a Hexanal/Hexanoic Acid System. Journal of Agricultural and Food Chemistry, 1995, 43, 1017-1022.	5.2	31
72	Differences in airway-inflammation development by house dust mite and diesel exhaust inhalation among mouse strains. Toxicology and Applied Pharmacology, 2003, 187, 29-37.	2.8	31

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73	Headspace volatile compounds formed from heated corn oil and corn oil with glycine. Journal of Agricultural and Food Chemistry, 1991, 39, 1265-1269.	5.2	30
74	Inhibition of Malonaldehyde and Acetaldehyde Formation from Blood Plasma Oxidation by Naturally Occurring Antioxidants. Journal of Agricultural and Food Chemistry, 1998, 46, 3694-3697.	5.2	29
75	Asian sand dust enhances murine lung inflammation caused by Klebsiella pneumoniae. Toxicology and Applied Pharmacology, 2012, 258, 237-247.	2.8	29
76	Enhancement of OVA-induced murine lung eosinophilia by co-exposure to contamination levels of LPS in Asian sand dust and heated dust. Allergy, Asthma and Clinical Immunology, 2014, 10, 30.	2.0	29
77	Oligonol improves memory and cognition under an amyloid Î²25-35â€“induced Alzheimer's mouse model. Nutrition Research, 2014, 34, 595-603.	2.9	29
78	Desert dust induces TLR signaling to trigger Th2-dominant lung allergic inflammation via a MyD88-dependent signaling pathway. Toxicology and Applied Pharmacology, 2016, 296, 61-72.	2.8	29
79	Formation and inhibition of genotoxic glyoxal and malonaldehyde from phospholipids and fish liver oil upon lipid peroxidation. Journal of Agricultural and Food Chemistry, 1994, 42, 1728-1731.	5.2	28
80	Mutagenicity of products obtained from a maltol-ammonia browning model system. Journal of Agricultural and Food Chemistry, 1981, 29, 643-646.	5.2	27
81	Volatile antioxidants produced from heated corn oil/glycine model system. Journal of Agricultural and Food Chemistry, 1991, 39, 1990-1993.	5.2	27
82	Mouse strain differences in eosinophilic airway inï¬‚ammation caused by intratracheal instillation of mite allergen and diesel exhaust particles. Journal of Applied Toxicology, 2004, 24, 69-76.	2.8	27
83	Investigation of methyl tert-butyl ether levels in river-, ground-, and sewage-waters analyzed using a purge-and-trap interfaced to a gas chromatographâ€“mass spectrometer. Journal of Chromatography A, 2005, 1066, 159-164.	3.7	27
84	Antioxidant Activities of Essential Oil Mixtures toward Skin Lipid Squalene Oxidized by UV Irradiation. Cutaneous and Ocular Toxicology, 2007, 26, 227-233.	1.3	27
85	Antioxidative Activities of Furan- and Thiophenethiols Measured in Lipid Peroxidation Systems and by Tyrosyl Radical Scavenging Assay. Journal of Agricultural and Food Chemistry, 1995, 43, 647-650.	5.2	26
86	Enhancement of antigen-induced eosinophilic inflammation in the airways of mast-cell deficient mice by diesel exhaust particles. Toxicology, 2002, 180, 293-301.	4.2	26
87	Role of Inorganic Chlorides in Formation of PCDDs, PCDFs, and Coplanar PCBs from Combustion of Plastics, Newspaper, and Pulp in an Incinerator. Environmental Science & Technology, 2002, 36, 3924-3927.	10.0	25
88	Exposure to bisphenol A enhanced lung eosinophilia in adult male mice. Allergy, Asthma and Clinical Immunology, 2016, 12, 16.	2.0	24
89	Volatile Flavor Chemicals Formed by the Maillard Reaction. ACS Symposium Series, 1989, , 134-142.	0.5	22
90	The role of metals in dioxin formation from combustion of newspapers and polyvinyl chloride in an incinerator. Chemosphere, 2005, 58, 891-896.	8.2	20

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91	Aggravation of ovalbumin-induced murine asthma by co-exposure to desert-dust and organic chemicals: an animal model study. Environmental Health, 2014, 13, 83.	4.0	19
92	Protective effects of protocatechuic acid against cisplatin-induced renal damage in rats. Journal of Functional Foods, 2015, 19, 20-27.	3.4	19
93	The Role of EDTA in Malonaldehyde Formation from DNA Oxidized by Fenton Reagent Systems. Journal of Agricultural and Food Chemistry, 2004, 52, 3136-3140.	5.2	16
94	Formation of dioxins from combustion of polyvinylidene chloride in a well-controlled incinerator. Chemosphere, 2006, 62, 1899-1906.	8.2	16
95	Differences in allergic inflammatory responses in murine lungs: comparison of PM2.5 and coarse PM collected during the hazy events in a Chinese city. Inhalation Toxicology, 2016, 28, 706-718.	1.6	16
96	Inhibition of Malonaldehyde Formation in Oxidized Calf Thymus DNA with Synthetic and Natural Antioxidants. Journal of Agricultural and Food Chemistry, 2004, 52, 5759-5763.	5.2	15
97	Determination of malonaldehyde and formaldehyde formed from fatty acid ethyl esters upon microwave and thermal heating. Journal of Agricultural and Food Chemistry, 1991, 39, 2260-2262.	5.2	13
98	Determination of Acrylamide Formed in Asparagine/d-Glucose Maillard Model Systems by Using Gas Chromatography with Headspace Solid-Phase Microextraction. Journal of AOAC INTERNATIONAL, 2006, 89, 149-153.	1.5	13
99	Antioxidant/anti-inflammatory activities and total phenolic content of extracts obtained from plants grown in Vietnam. Journal of the Science of Food and Agriculture, 2011, 91, n/a-n/a.	3.5	12
100	Investigation of Optimum Roasting Conditions to Obtain Possible Health Benefit Supplement, Antioxidants from Coffee Beans. Journal of Dietary Supplements, 2011, 8, 293-310.	2.6	12
101	Isolation and Antioxidant Activity of Zeylaniin A, a New Macrocyclic Ellagitannin from Syzygium zeylanicum Leaves. Journal of Agricultural and Food Chemistry, 2012, 60, 10263-10269.	5.2	12
102	The Role of Toll-Like Receptors and Myeloid Differentiation Factor 88 in <i>Bjerkandera adusta-</i>Induced Lung Inflammation. International Archives of Allergy and Immunology, 2015, 168, 96-106.	2.1	12
103	Induction of immune tolerance and reduction of aggravated lung eosinophilia by co-exposure to Asian sand dust and ovalbumin for 14Âweeks in mice. Allergy, Asthma and Clinical Immunology, 2013, 9, 19.	2.0	11
104	Formation of toxic aldehydes in cod liver oil after ultraviolet irradiation. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 1254-1256.	1.9	10
105	Degradation of organophosphorus pesticides in aqueous extracts of young green barley leaves (Hordeum vulgare L). Journal of the Science of Food and Agriculture, 1999, 79, 1311-1314.	3.5	10
106	Chemical studies on heated starch/glycine model systems.. Agricultural and Biological Chemistry, 1984, 48, 1387-1393.	0.3	9
107	Aggravating effects of Asian sand dust on lung eosinophilia in mice immunized beforehand by ovalbumin. Inhalation Toxicology, 2012, 24, 751-761.	1.6	9
108	Rapid Multi-Residue Analysis of Herbicides with Endocrine-Disrupting Properties in Environmental Water Samples Using Ultrasound-Assisted Dispersive Liquidâ€“Liquid Microextraction and Gas Chromatographyâ€“Mass Spectrometry. Chromatographia, 2018, 81, 1071-1083.	1.3	9

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109	Volatile Chemicals from Thermal Degradation of Less Volatile Coffee Components. , 2015, , 129-135.		8
110	Degradation of Malathion, in Aqueous Extracts of Asparagus (Asparagus officinalis). Journal of Agricultural and Food Chemistry, 2004, 52, 5919-5923.	5.2	7
111	EFFECT OF ULTRAVIOLET-ABSORBING VINYL FILM ON ORGANOPHOSPHORUS INSECTICIDES DICHLORVOS AND FENITROTHION RESIDUES IN SPINACH. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2002, 37, 291-296.	1.5	6
112	Quality Assessment of Heated Cooking Oil, Agab, Using a Simple Newlyâ€Developed Spectrophotometric Method. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1851-1855.	1.9	6
113	Co-exposure to zymosan A and heat-inactivated Asian sand dust exacerbates ovalbumin-induced murine lung eosinophilia. Allergy, Asthma and Clinical Immunology, 2016, 12, 48.	2.0	6
114	Possible Inhibition of Atherosclerosis by a Flavonoid Isolated from Young Green Barley Leaves. ACS Symposium Series, 1998, , 178-186.	0.5	5
115	Degradation of malathion in aqueous extracts obtained from different developmental stages of asparagus (Asparagus officinalis). Journal of the Science of Food and Agriculture, 2007, 87, 320-325.	3.5	3
116	Effects of Fetal Exposure to Asian Sand Dust on Development and Reproduction in Male Offspring. International Journal of Environmental Research and Public Health, 2016, 13, 1173.	2.6	3
117	Acrolein. , 0, , 51-73.		2
118	A Novel Gas Chromatographic Method for Determination of Malondialdehyde from Oxidized DNA. Methods in Molecular Biology, 2015, 1208, 49-62.	0.9	2
119	Effects of Fetal Exposure to Heat-Not-Burn Tobacco on Testicular Function in Male Offspring. Biological and Pharmaceutical Bulletin, 2020, 43, 1687-1692.	1.4	2
120	The Chemical Composition and Antioxidant Activity of Essential Oil of Pakistani Eucalyptus camaldulensis Leaves. Journal of Essential Oil-bearing Plants: JEOP, 2009, 12, 262-272.	1.9	1
121	Novel methods of antioxidant assay combining various principles. , 2017, , 209-223.		0