

Tomoyuki Oki

List of Publications by Year in descending order

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65
papers

2,722
citations

236925

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175258

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65
docs citations

65
times ranked

2916
citing authors

#	ARTICLE	IF	CITATIONS
1	The Major Source of Antioxidants Intake From Typical Diet Among Rural Farmers in North-eastern Japan in the 1990s. <i>Journal of Epidemiology</i> , 2021, 31, 101-108.	2.4	2
2	Antioxidant Capacities of Plant-Derived Foods Commonly Consumed in Japan. <i>Journal of Nutritional Science and Vitaminology</i> , 2020, 66, 68-74.	0.6	3
3	Effect of Harvest Time on Changes in Hydrophilic Oxygen Radical Absorbance Capacity of Fruits from Different Strawberry Cultivars (<i>Fragaria ananassa</i> & <i>Duchesnea</i>). <i>Journal of the Japanese Society for Food Science and Technology</i> , 2020, 67, 109-114.	0.1	3
4	Sweet potato polyphenols. , 2019, , 177-222.		7
5	Comparisons of Non-Volatile and Volatile Flavor Compounds in Frozen Concentrated Orange Juice Imported from Several Countries. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2019, 66, 118-126.	0.1	0
6	Comparison of Anthocyanins, Proanthocyanidin Oligomers and Antioxidant Capacity between Cowpea and Grain Legumes with Colored Seed Coat. <i>Food Science and Technology Research</i> , 2019, 25, 287-294.	0.6	7
7	Functional components in sweetpotato and their genetic improvement. <i>Breeding Science</i> , 2017, 67, 52-61.	1.9	56
8	A Modified Method for the Determination of Acylated Anthocyanins in Purple-fleshed Sweet Potato (<i>Ipomoea batatas</i> (L.) Tubers by High-performance Liquid Chromatography with Visible Absorption. <i>Food Science and Technology Research</i> , 2017, 23, 855-862.	0.6	8
9	Oxygen Radical Absorbance Capacity and Tocopherol Content in Pressed Oils Made from Sesame (<i>Sesamum indicum</i> L.) Cultivar "Maruhime" and Rapeseed (<i>Brassica napus</i> L.) Cultivar "Nanaharuka". <i>Journal of the Japanese Society for Food Science and Technology</i> , 2017, 64, 464-470.	0.1	0
10	Effect of consuming a purple-fleshed sweet potato beverage on health-related biomarkers and safety parameters in Caucasian subjects with elevated levels of blood pressure and liver function biomarkers: a 4-week, open-label, non-comparative trial. <i>Bioscience of Microbiota, Food and Health</i> , 2016, 35, 129-136.	1.8	5
11	Effect of Superheated Steam and Hot Water Spray Treatment on Polyphenol Oxidase Activity in Sweet Potato Leaves. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2016, 63, 86-92.	0.1	0
12	Identification and evaluation of antioxidants in Japanese parsley. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 431-440.	2.8	6
13	Improvement and Interlaboratory Validation of the Lipophilic Oxygen Radical Absorbance Capacity: Determination of Antioxidant Capacities of Lipophilic Antioxidant Solutions and Food Extracts. <i>Analytical Sciences</i> , 2016, 32, 171-175.	1.6	16
14	Black Soybean Seed Coat Extract Prevents Hydrogen Peroxide-Mediated Cell Death via Extracellular Signal-Related Kinase Signalling in HepG2 Cells. <i>Journal of Nutritional Science and Vitaminology</i> , 2015, 61, 275-279.	0.6	9
15	Changes in Contents of Caffeic Acid and Seven Species of Caffeoylquinic Acids in Sweet Potato Cultivar "Suioh" Leaves During Boiling Treatment. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2015, 62, 470-476.	0.1	2
16	Effect of repeated harvesting on the content of caffeic acid and seven species of caffeoylquinic acids in sweet potato leaves. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015, 79, 1308-1314.	1.3	13
17	Extraction Efficiency of Hydrophilic and Lipophilic Antioxidants from Lyophilized Foods Using Pressurized Liquid Extraction and Manual Extraction. <i>Journal of Food Science</i> , 2014, 79, C1665-71.	3.1	30
18	Single-laboratory validation for the determination of caffeic acid and seven caffeoylquinic acids in sweet potato leaves. <i>Bioscience, Biotechnology and Biochemistry</i> , 2014, 78, 2073-2080.	1.3	14

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19	Ascorbic Acid Contents of Brassicaceae Sprouts. Journal of the Japanese Society for Food Science and Technology, 2014, 61, 218-222.	0.1	2
20	Changes in Anthocyanin, Proanthocyanidin, γ -Aminobutyric Acid Contents and Antioxidant Capacity of Black Soybean (<i>Glycine max</i> (L.) Merr.) Cultivar "Kurodamaru" During the Manufacture of Roasted Beans. Journal of the Japanese Society for Food Science and Technology, 2014, 61, 39-44.	0.1	0
21	Determination of Phytochemical Contents in Black Soybean Cultivars Developed by NARO and Grown in Japan. Journal of the Brewing Society of Japan, 2014, 109, 240-249.	0.3	0
22	Hydrophilic antioxidant capacities of vegetables and fruits commonly consumed in Japan and estimated average daily intake of hydrophilic antioxidants from these foods. Journal of Food Composition and Analysis, 2013, 29, 25-31.	3.9	30
23	Characterisation of proanthocyanidins from black soybeans: Isolation and characterisation of proanthocyanidin oligomers from black soybean seed coats. Food Chemistry, 2013, 141, 2507-2512.	8.2	55
24	Improvement of the Lipophilic-Oxygen Radical Absorbance Capacity (L-ORAC) Method and Single-Laboratory Validation. Bioscience, Biotechnology and Biochemistry, 2013, 77, 857-859.	1.3	20
25	4-Dimethylaminocinnamaldehyde (DMAC) Method for Determination of Total Proanthocyanidin Content in Grain Legumes. Journal of the Japanese Society for Food Science and Technology, 2013, 60, 301-309.	0.1	6
26	Determination of Total Anthocyanin and Proanthocyanidin Contents in Black Soybeans (<i>Glycine max</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 60, 595-600.	0.1	1
27	Comparison of High-Performance Liquid Chromatography and pH Differential Method: Correlations for Quantitation of Anthocyanins in Black Pearl Rice and Soybean. Journal of the Japanese Society for Food Science and Technology, 2012, 59, 104-108.	0.1	4
28	Method Validation by Interlaboratory Studies of Improved Hydrophilic Oxygen Radical Absorbance Capacity Methods for the Determination of Antioxidant Capacities of Antioxidant Solutions and Food Extracts. Analytical Sciences, 2012, 28, 159-165.	1.6	82
29	Validation of pH Differential Method for the Determination of Total Anthocyanin Content in Black Rice and Black Soybean with Interlaboratory Comparison. Bunseki Kagaku, 2011, 60, 819-824.	0.2	5
30	Determination of Free and Bound Phenolic Acids, and Evaluation of Antioxidant Activities and Total Polyphenolic Contents in Selected Pearled Barley. Food Science and Technology Research, 2010, 16, 215-224.	0.6	21
31	Interlaboratory Study of Hydrophilic-Oxygen Radical Absorbance Capacity, a Method for Measuring Antioxidant Capacity. Journal of the Japanese Society for Food Science and Technology, 2010, 57, 525-531.	0.1	12
32	Determination of Major Anthocyanins in Processed Foods Made from Purple-Fleshed Sweet Potato. Journal of the Japanese Society for Food Science and Technology, 2010, 57, 128-133.	0.1	4
33	Estimated Average Daily Intake of Antioxidants from Typical Vegetables Consumed in Japan: A Preliminary Study. Bioscience, Biotechnology and Biochemistry, 2010, 74, 2137-2140.	1.3	24
34	1,1-Diphenyl-2-picrylhydrazyl Radical-scavenging Capacity and Oxygen Radical Absorbance Capacity of Sweet Potato Cultivars with Various Flesh Colors. Journal of the Japanese Society for Food Science and Technology, 2009, 56, 655-659.	0.1	8
35	Changes in Anthocyanins, Polyphenols and .BETA.-Carotene in the Manufacture of Colored Sweet Potato Miso. Journal of the Japanese Society for Food Science and Technology, 2008, 55, 69-75.	0.1	0
36	Variations in Isoflavone, Thiamine, Riboflavin and Tocopherol Content in Soybean Seeds Grown in Japan. Journal of the Japanese Society for Food Science and Technology, 2007, 54, 295-303.	0.1	7

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37	Simultaneous Determination of Major Anthocyanins in Purple Sweet Potato. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2007, 54, 33-38.	0.1	11
38	Effects of Purple Sweet Potato Anthocyanins on Development and Intracellular Redox Status of Bovine Preimplantation Embryos Exposed to Heat Shock. <i>Journal of Reproduction and Development</i> , 2007, 53, 605-614.	1.4	67
39	Contribution of .BETA.-Carotene to Radical Scavenging Capacity Varies among Orange-fleshed Sweet Potato Cultivars. <i>Food Science and Technology Research</i> , 2006, 12, 156-160.	0.6	35
40	Evaluation of Antioxidant Activity of Vegetables from Okinawa Prefecture and Determination of Some Antioxidative Compounds. <i>Food Science and Technology Research</i> , 2006, 12, 8-14.	0.6	20
41	Changes in Radical Scavenging Activity and Components of Mulberry Fruit During Maturation. <i>Journal of Food Science</i> , 2006, 71, C18.	3.1	51
42	The Rc and Rd genes are involved in proanthocyanidin synthesis in rice pericarp. <i>Plant Journal</i> , 2006, 49, 91-102.	5.7	274
43	Effects of high ambient temperature and restricted feed intake on urinary and plasma 3-methylhistidine in lactating Holstein cows. <i>Animal Science Journal</i> , 2006, 77, 201-207.	1.4	42
44	Determination of Acylated Anthocyanin in Human Urine after Ingesting a Purple-Fleshed Sweet Potato Beverage with Various Contents of Anthocyanin by LC-ESI-MS/MS. <i>Bioscience, Biotechnology and Biochemistry</i> , 2006, 70, 2540-2543.	1.3	32
45	Hypotensive Effect of Anthocyanin-rich Extract from Purple-fleshed Sweet Potato Cultivar "Ayamurasaki" in Spontaneously Hypertensive Rats. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2005, 52, 41-44.	0.1	16
46	Determination of Quercetins in Onion Extracted with Pressurized Liquid. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2005, 52, 424-428.	0.1	1
47	Polyphenol Contents and Radical-Scavenging Activity of Extracts from Fruits and Vegetables in Cultivated in Okinawa, Japan. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2005, 52, 462-471.	0.1	36
48	Antihypertensive effect of alkaline protease hydrolysate of the pearl oyster <i>Pinctada fucata martencii</i> & separation and identification of angiotensin-I converting enzyme inhibitory peptides. <i>Nippon Suisan Gakkaishi</i> , 2003, 69, 975-980.	0.1	25
49	Radical-Scavenging Activities of Soybean Cultivars with Black Seed Coats. <i>Food Science and Technology Research</i> , 2003, 9, 73-75.	0.6	28
50	Physiological Functionality of Purple-Fleshed Sweet Potatoes Containing Anthocyanins and Their Utilization in Foods. <i>Japan Agricultural Research Quarterly</i> , 2003, 37, 167-173.	0.4	131
51	Simple and Rapid Spectrophotometric Method for Selecting Purple-Fleshed Sweet Potato Cultivars with a High Radical-Scavenging Activity. <i>Breeding Science</i> , 2003, 53, 101-107.	1.9	36
52	Radical-Scavenging Activity of Hot Water Extract from Leaves of Sweet Potato Cultivar "Simon-1".. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2002, 49, 683-687.	0.1	10
53	Direct Absorption of Acylated Anthocyanin in Purple-Fleshed Sweet Potato into Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1672-1676.	5.2	127
54	Polymeric Procyanidins as Radical-Scavenging Components in Red-Hulled Rice. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7524-7529.	5.2	210

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55	Î±-Glucosidase Inhibitory Action of Natural Acylated Anthocyanins. 2. Î±-Glucosidase Inhibition by Isolated Acylated Anthocyanins. Journal of Agricultural and Food Chemistry, 2001, 49, 1952-1956.	5.2	170
56	Î±-Glucosidase Inhibitory Action of Natural Acylated Anthocyanins. 1. Survey of Natural Pigments with Potent Inhibitory Activity. Journal of Agricultural and Food Chemistry, 2001, 49, 1948-1951.	5.2	357
57	Antioxidative Peptide from Milk Fermented with Lactobacillus delbrueckii subsp. bulgaricus IFO13953.. Journal of the Japanese Society for Food Science and Technology, 2001, 48, 44-50.	0.1	100
58	Radical Scavenging Activity of Fried Chips made from Purple-Fleshed Sweet Potato.. Journal of the Japanese Society for Food Science and Technology, 2001, 48, 926-932.	0.1	22
59	Evaluation of .ALPHA.-Glucosidase Inhibition by Using an Immobilized Assay System.. Biological and Pharmaceutical Bulletin, 2000, 23, 1084-1087.	1.4	33
60	Isolation and Identification of Peptidic Î±-Glucosidase Inhibitors Derived from Sardine Muscle Hydrolyzate. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1999, 54, 259-263.	1.4	49
61	Inhibitory Effect of Î±-Glucosidase Inhibitors Varies According to Its Origin. Journal of Agricultural and Food Chemistry, 1999, 47, 550-553.	5.2	182
62	Change in Catalytic Property of Trypsin Immobilized on Support Activated with Glutaraldehyde in Lower Protogenic Solvent.. Food Science and Technology Research, 1999, 5, 13-17.	0.6	0
63	Preparation of Glutaraldehyde Cross-linked Complex from Support. Bioscience, Biotechnology and Biochemistry, 1997, 61, 893-895.	1.3	1
64	<i>In Vitro</i> Survey of <i>Î±</i>-Glucosidase Inhibitory Food Components. Bioscience, Biotechnology and Biochemistry, 1996, 60, 2019-2022.	1.3	190
65	Biological Sciences and Analytical Chemistry. Fluorometric determination of angiotensins in human plasma derivatized with 2,3-naphthalenedialdehyde.. Bunseki Kagaku, 1995, 44, 783-788.	0.2	4