

8. 研究成果の刊行に関する一覧表(平成 29 年度～平成 31 年度(令和元年度))

Nishizaki Y, Ishizuki K, Masumoto N, Tada A, Sato K	HPLC determination of quercetin using relative molar sensitivity to methylparaben as a single reference	Jpn. J. Food Chem. Saf.	submitted		2020
Masumoto N, Ishizuki K, Nishizaki Y, Ohtsuki T, Kuroe M, Yamazaki T, Numata M, Matsufuji H, Sugimoto N, Sato K	Determination of mogroside V in luohanguo extract for daily quality control operation using relative molar sensitivity to single-reference caffeine	Chem. Pharm. Bull.	submitted		2020
増本直子, 西崎雄三, 石附京子, 中島馨, 杉本直樹, 多田敦子, 曹永晩, 小川久美子, 佐藤恭子	香料 2,4-ジメチル-4-フェニルテトラヒドロフランの異性体存在比の決定	食品化学学会誌	26	63-67	2019
水本俊行, 中野扶佐子, 西崎雄三, 増本直子, 杉本直樹	相対モル感度を利用したヒハツ抽出物中のピペリン類の HPLC 定量分析	食衛誌	60	134-144	2019
Suwannarach N, Kumla J, Nishizaki Y, Sugimoto N, Meerak J, Matsui K, Lumyong S	Optimization and characterization of red pigment production from an endophytic fungus, <i>Nigrospora aurantiaca</i> CMU-ZY2045, and its potential source of natural dye for use in textile dyeing	Appl. Microbiol. Biot echnol.	103	6973-6987	2019
西崎雄三, 増本直子, 杉本直樹	食品分析の信頼性確保における定量 NMR に基づく相対モル感度の役割 —分析種の定量用標品不要なクロマトグラフィーの開発—	FFI ジャーナル (総説)	224	123-130	2019
Nishizaki Y, Masumoto N, Sugimoto N	Application of ¹ H-quantitative NMR from the viewpoint of regulatory science	Reference Module in Chemistry, Molecular Sciences and Chemical Engineering. Elsevier (Review)		DOI: 10.1016/B978-0-12-409547-2.14681-5	2019
Masumoto N, Nishizaki Y, Maruyama T, Igarashi Y, Nakajima K, Yamazaki T, Kuroe M, Numata M, Ihara T, Sugimoto N, Sato K	Determination of perillaldehyde in perilla herbs using relative molar sensitivity to single-reference diphenyl sulfone.	J. Nat. Med.	73	566-576	2019
政田さやか, 水野沙稀, 小谷彩加, 藤原裕未, 内山奈穂子, 袴塚高志, 永津明人	ピペリン及びモノグルコシルヘスヘペリジンを機能性関与成分とする機能性表示食品の製剤学的品質評価と溶出試験法の検	食品化学学会誌	26	147-152	2019

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Nishizaki Y, Masumoto N, Nakajima K, Ishizuki K, Yamazaki T, Kuroe M, Numata M, Ihara T, Tada A, Sugimoto N, Sato K	Relative molar sensitivities of carnosol and carnosic acid with respect to diphenylamine allow accurate quantification of antioxidants in rosemary extract.	Food Addit. Contam. A	36	203-211	2019
Nishizaki Y, Sato-Masumoto N, Yokota A, Mikawa T, Nakashima K, Yamazaki T, Kuroe M, Numata M, Ihara T, Ito Y, Sugimoto N, Sato K	HPLC/PDA determination of carminic acid and 4-aminocarminic acid using relative molar sensitivities with respect to caffeine	Food Addit. Contam. A	35	838-847	2018
Masumoto N, Nishizaki Y, Sugimoto N, Sato K	Phytochemical profiling of rosemary extract products distributed as food additives in the Japanese market	Jpn. J. Food Chem. Safety	25	105-113	2018
Saito N, Kitamaki Y, Otsuka S, Yamanaka N, Nishizaki Y, Sugimoto N, Numata H, Ihara T	Extended internal standard method for quantitative ¹ H NMR assisted by chromatography (EIC) for analyte overlapping impurity on ¹ H NMR spectra	Talanta	184	484-490	2018
黒江美穂, 斎藤直樹, 山崎太一, 西崎雄三, 杉本直樹, 沼田雅彦, 井原俊英	¹ H 核定量核磁気共鳴分光法と HPLC の組合せによるヘプタオキシエチレンデシルエーテル標準液の値付け	分析化学	67	541-549	2018
Takahashi M, Nishizaki Y, Sugimoto N, Sato K, Inoue K	Single reference quantitative analysis of xanthomonasin A and B in <i>Monascus</i> yellow colorant using high-performance liquid chromatography with relative molar sensitivity based on high-speed countercurrent chromatography.	J. Chromatogr. A	1555	45-52	2018
Takahashi, M, Nishizaki, Y, Morimoto, K, Sugimoto, N, Sato, K, Inoue, K	Design of synthetic single reference standards for the simultaneous determination of sesamin, sesamol, episesamin, and sesamol by HPLC using relative molar sensitivity	Sep. Sci. Plus	1	498-505	2018
Nishitsuji K, Watanabe S, Xiao J, Nagatomo R, Ogawa H, Tsunematsu T, Umemoto H, Morimoto Y, Akatsu H, Inoue K, Tsuneyama K	Effect of coffee or coffee components on gut microbiome and short-chain fatty acids in a mouse model of metabolic syndrome	Sci. Rep.	8	16173	2018
Fukaya S, Yoshioka H, Nagatsu A	The Kampo formula “Juzentaiho-to” exerts protective effects on ethanol-induced liver injury in mice	Fundam. Toxicol. Sci.	5	105-112	2018
田原麻衣子, 杉本直	ホルムアルデヒド及びア	薬学雑誌	138	551-557	2018

樹, 香川(田中)聡子, 坂井信夫, 五十嵐良 明, 神野透人	セトアルデヒドの定量分 析における qNMR を用い たトレーサビリティの確 保				
Fuji Y, Uchida A, Fukahori M, Chino M, Ohtsuki T, Matsufuji H	Chemical characterization and biological activity in young sesame leaves (<i>Sesamum indicum</i> L.) and changes in iridoid and polyphenol content at different growth stages.	PLoS One	13	e0194449	2018
Fuji Y, Ohtsuki T, Matsufuji H	Accumulation and subcellular localization of acteoside in sesame plants (<i>Sesamum indicum</i> L.)	ACS Omega	3	17287- 17294	2018
西崎雄三, 佐藤 (増 本) 直子, 中西章 仁, 橋爪雄志, タン ジャマハマドゥ, 山 崎太一, 黒江美穂, 沼田雅彦, 井原俊 英, 杉本直樹, 佐藤 恭子	定量 NMR に基づく相対 モル感度を利用した加工 食品中のヘスペリジン及 びモノグルコシルヘスペ リジンの定量	食衛誌	59(1)	1-10	2018
Zaima K, Fukamachi A, Yagi R, Ito Y, Sugimoto N, Akiyama H, Shinomiya K, Harikai N	Kinetic Study of the Equilibration between Carminic Acid and Its Two Isomers Isolated from Cochineal Dye	Chem. Pharm. Bull.	65	306-310	2017
島村智子, 伊藤裕 才, 久保勇人, 柏木 丈弘, 石川洋哉, 松 井利郎, 山崎壮, 多 田敦子, 杉本直樹, 穂山浩, 受田浩之	既存添加物チャ抽出物中 のカテキン類含量と抗酸 化力価の関係	日食化誌	24	10-15	2017
Yoshimura M, Ochi K, Sekiya H, Tamai E, Maki J, Tada A, Sugimoto N, Akiyama H, Amakura Y	Identification of Characteristic Phenolic Constituents in Mousouchiku Extract Used as Food Additives	Chem. Pharm. Bull.	65	878-882	2017
Tanaka R, Inagaki R, Sugimoto N, Akiyama H, Nagatsu A	Application of a quantitative ¹ H-NMR (¹ H- qNMR) method for the determination of geniposidic acid and acteoside in Plantaginis semen	J. Nat. Med.	71	315-320	2017
Fukaya S, Yoshioka H, Nagatsu A, Nonogaki T, Okano T, Onosaka S, Miura N	Non-toxic Level of Acetaminophen Potentiates Carbon Tetrachloride- Induced Hepatotoxicity in Mice	Biol. Pharm. Bull.	40(9)	1590- 1594	2017
Ito Y, Harikai N,	Spiroketalcarminic Acid, a	Chem. Pharm.	65	883-887	2017

Ishizuki K, Shinomiya K, Sugimoto N, Akiyama H	Novel Minor Anthraquinone Pigment in Cochineal Extract Used in Food Additives	Bull.			
Kitamaki Y, Saito N, Yamazaki T, Otsuka S, Nakamura S, Nishizaki Y, Sugimoto N, Numata M, Ihara T.	Determination of PAHs in Solution with a Single Reference Standard by a Combination of ¹ H Quantitative NMR Spectroscopy and Chromatography	Anal. Chem.	89 (13)	6963–6968	2017
佐藤(増本)直子, 西崎雄三, 斎藤直樹, 山崎太一, 沼田雅彦, 井原俊英, 杉本直樹, 佐藤恭子	qNMR 及び HPLC による機能性表示食品中の機能性関与成分ルテインの定量	日食化誌	24(2)	75-81	2017
西崎雄三, 佐藤(増本)直子, 中西章仁, 橋爪雄志, タンジャマハマドゥ, 山崎太一, 黒江美穂, 沼田雅彦, 井原俊英, 杉本直樹, 佐藤恭子	定量 NMR に基づく相対モル感度を利用した加工食品中のヘスペリジン及びモノグルコシルヘスペリジンの定量	食衛誌	59(1)	1-10	2018
Akiyama H, Nose M, Ohtsuki N, Hisaka S, Takiguchi H, Tada A, Sugimoto N, Fuchino H, Inui T, Kawano N, Hayashi S, Hishida A, Kudo T, Sugiyama K, Abe Y, Mutsuga M, Kawahara N, Yoshimatsu K	Evaluation of the safety and efficacy of Glycyrrhiza uralensis root extracts produced using artificial hydroponic and artificial hydroponic-field hybrid cultivation systems	J. Nat. Med.	71	265-271	2017
Tatebe C, Ohtsuki T, Fujita T, Nishiyama K, Itoh S, Sugimoto N, Kubota H, Tada A, Sato K, Akiyama, H	Determination of Starting Materials, Intermediates, and Subsidiary Colors in the Color Additive Food Red No. 106 (Sulforhodamine B) using High-Performance Liquid Chromatography	Food Chem.	237	733-742	2017
Nishitsuji K, Xiao J, Nagatomo R, Umemoto H, Morimoto Y, Akatsu H, Inoue K, Tsuneyama K	Analysis of the gut microbiome and plasma short-chain fatty acid profiles in a spontaneous mouse model of metabolic syndrome	Sci. Rep	7	15876	2017