日本語

日本栄養大学大学院
日本栄養大学
日本栄養大学短期大学部

Faculty Members

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Masataka Saito

Faculty of Nutrition
Professor

■ Education

1.	～2000/03	〔Doctoral course〕 PhD, Graduate School, Division of Fisheries, Tokyo University of Fisheries, Completed, PhD

■ Career

1.	1994/04～2002/03	Junior College of Kagawa Nutrition University Department of Food and Nutrition Research Associate
2.	2002/04～2002/08	Kagawa Nutrition University Faculty of Nutrition Research Associate
3.	2004/04～2008/03	Kagawa Nutrition University Faculty of Nutrition Assistant Professor
4.	2008/04～2023/03	Kagawa Nutrition University Faculty of Nutrition Associate Professor
5.	2012～	Laboratory of Food Science and Technology Associate Professor
6.	2023/04～	Kagawa Nutrition University Faculty of Nutrition Professor

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■ Courses Previously Taught

1. （Kagawa Nutrition University）
2. （Kagawa Nutrition University）
3. （Kagawa Nutrition University）
4. （Kagawa Nutrition University）
5. Food Material Development（Kagawa Nutrition University）
6. （Kagawa Nutrition University）

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■ Research Interests/Keywords

Food sciences, Aquatic bioproduction science, Polymer chemistry, Food sciences, Applied biochemistry , Nutrition science and health science, Biomaterials

■ Publications

1.	Journal Articles	Food Functionality Evaluation of Enzymatic Hydrolysates Prepared from Edible Sea Cucumber Body Walls（Collaboration） 2026/07
2.	Journal Articles	Characterization of collagen and its hydrolysate from southern bluefin tuna skin and their potencies as DPP-IV inhibitors（Collaboration） 2024/12 Link
3.	Journal Articles	Characterization of Fish Skin Hydrolysates Exhibiting Dipeptidyl Peptidase IV Inhibitory Activity（Collaboration） 2024/05
4.	Journal Articles	A Randomized, Double-Blind, Placebo-Controlled Parallel Study of the Effects of Food Containing Aged Garlic Extract on Cognitive Function（Collaboration） 2024/03
5.	Book/Book Chapter	The impact of collagen protein ingestion on musculoskeletal connective tissue remodeling: a narrative review（Collaboration） 2023/02
6.	Journal Articles	Quality Improvement and Characterization for Production of Acceptable High-Quality Brown Rice Tofu in Japan（Collaboration） 2022/05

7.	Journal Articles	Quality evaluation of long-term fermented shrimp sauce (Collaboration) 2021/12
8.	Journal Articles	Characterization of Collagen from Sakhalin Taimen Skin as Useful Biomass (Collaboration) 2020/12
9.	Book/Book Chapter	Fish Collagens -Unique collagen genes of fish- (Collaboration) 2020/10
10.	Journal Articles	Bacterial and chemical properties of Japanese traditional anchovy product, salted Etari. (Collaboration) 2020
11.	Journal Articles	Isolation of Collagen from Sailfin Sandfish Skins as By-product for Use in Some Industrial Purposes (Collaboration) 2020/04
12.	Journal Articles	Reduced-salt shrimp sauces from Alaskan pink shrimp and nonglutinous rice cultivar Tsuyahime koji: Preparation and characterization (Collaboration) 2020/12
13.	Journal Articles	Analysis of the Nutritional Composition of Aquatic Species Toward Nutritional Improvement in a Lao PDR Rural Area (Collaboration) 2019/12
14.	Journal Articles	Development of enhanced value added processed food of chum salmon (Oncorhynchus keta) dorsal muscle using koji and its chemical changes during the fermentation (Collaboration) 2018/12
15.	Journal Articles	Fish collagen (Single) 2017/05
16.	Journal Articles	Identification and characterization of 12 tetranucleotide microsatellite markers in the white-spotted char *Salvelinus leucomaenis* (Collaboration) 2015/07
17.	Journal Articles	Purification and properties of a histidine decarboxylase from Staphylococcus epidermidis TYH1 isolated from Japanese fish-miso (Collaboration) 2014
18.	Journal Articles	Identification and primary structures of eel type I collagen proa1, proa2 and proa3 (Collaboration) 2014/12
19.	Journal Articles	Effect of collagen hydrolysates from salmon and trout skins on the lipid profile in rats. (Collaboration) 2009/11
20.	Journal Articles	Levels of plasma insulin, leptin and adiponectin, and activities of key enzymes in carbohydrate metabolism in skeletal muscle and liver in fasted ICR mice fed dietary n-3 polyunsaturated fatty acids. (Collaboration) 2008/06
21.	Journal Articles	Purification and characterization of calpain and calpastatin from rainbow trout, oncorhynchus mykiss (Collaboration) 2007/02
22.	Book/Book Chapter	The structure and function of fish collagen. (Collaboration) 2006/03
23.	Journal Articles	Post mortem changes in gene expression of the muscle tissue of rainbow trout, Oncorhynchus mykiss. (Collaboration) 2006/03
24.	Journal Articles	Fish Collagenase. (Single) 2002/11
25.	Journal Articles	Collagen as the major edible component of sea cucumber (*Stichopus japonicus*). (Collaboration) 2002/06
26.	Journal Articles	Green tea polyphenols inhibit metalloproteinase activities in the skin, muscle, and blood of rainbow trout. (Collaboration) 2002/04
27.	Journal Articles	Complete primary structure of rainbow trout type I collagen consisting of α1(I)α2(I)α3(I) heterotrimers. (Collaboration) 2001/12
28.	Journal Articles	Characterization of cDNA clone encoding the matrix metalloproteinase 2 from rainbow trout fibroblast. (Collaboration) 2000/09
29.	Journal Articles	Characterization of a rainbow trout matrix metalloproteinase capable of degrading type I collagen. (Collaboration) 2000/06
30.	Book/Book Chapter	Characterization of fish type I collagen in Extracellular Matrix of Fish and Shellfish (Collaboration) 1999/12
31.	Journal Articles	Comparison of the constituents from the muscular tissue between diploid and allotriploid salmonid. (Collaboration) 1998/12

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■ Memberships

1.	1994～	The Japanese Society of Fisheries Science (JSFS)

2. 1998～ Japan Society of Nutrition and Food Science
3. 2007～ The Japanese Society for Food Science and Technology
4. 2009～ American Chemical Society
