

Curriculum Vitae

Shuichi Masuda, Ph.D.

Position: Associate Professor
Laboratory: Laboratory of Food Hygiene
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Education

Ph.D.2006, University of Shizuoka, Shizuoka, Japan
Graduate School of Nutritional and Environmental Sciences
M.S. 1994, University of Shizuoka, Shizuoka, Japan
Graduate School of Nutritional and Environmental Sciences
B.S. 1991, University of Shizuoka Shizuoka, Japan
School of Food and Nutritional Sciences

Experience

2009-Present Associate Professor, School of Food and Nutritional
Sciences, University of Shizuoka, Shizuoka, Japan
2007-2009 Assistant Professor, School of Food and Nutritional
Sciences, University of Shizuoka, Shizuoka, Japan
2001-2007 Research Assistant, School of Food and Nutritional
Sciences, University of Shizuoka, Shizuoka, Japan
1999-2001 Senior Reseaher, Institute of Environmental Ecology Metocean
Environmental Inc.
1997-1999 Researcher, Department of Water Supply Engineering National
Institute of Public Health
1995-1997 Researcher, Institute of Environmental Chemistry, Shin-Nippon
Meteorological & Oceanographical Consultant Co.,

Publication

◆ ***Papers (2012- Present)***

- 1) Uehara Y, Ishizuka K, Shimamura Y, Yasuda Y, Shimoi K, and **Masuda S.**: Adsorptive property of food materials and chemicals to cesium and strontium, Nat. Prod. Commun., (2017) (in press).

- 2) Shimamura Y, Iio M, Urahira T, **Masuda S.**: Inhibitory effects of Japanese horseradish (*Wasabia japonica*) on the formation and genotoxicity of a potent carcinogen, acrylamide, *J. Sci. Food Agric.*, (2016) (in press).
- 3) Uehara Y, Ishizuka K, Shimamura Y, Yasuda Y, Shimoi K, and **Masuda S.**: Exploration of food materials and components showing the suppressing effect on absorption of strontium and the promoting effect on excretion of cesium in vivo. *Integr. Cancer Sci. Therap.*, 3(6): 1-4 (2016).
- 4) Shimamura Y, Aoki N, Sugiyama Y, Tanaka T, Murata M, **Masuda S.**: Plant-derived polyphenols interact with staphylococcal enterotoxin A and inhibit toxin activity, *PLOS ONE*, 11(6): e0157082 (2016).
- 5) Inagaki R, Hirai C, Shimamura Y, **Masuda S.**: Formation of glycidol fatty acid esters in meat samples cooked by various methods, *J. Food Process. Technol.*, 7(2): 1-6 (2016).
- 6) Shirakawa J., Arakawa S., Tagawa, T., Gotoh, K., Oikawa, N., Ohno, R. Shinagawa M., Hatano K., Sugawa H., Ichimaru K., Kinoshita S., Furusawa C., Yamanaka M., Kobayashi M., **Masuda S.**, Nagai M., Nagai R.: *Salacia chinensis* L. extract ameliorates abnormal glucose metabolism and improves the bone strength and accumulation of AGEs in type 1 diabetic rats. *Food Funct.*, 7: 2508-2515 (2016).
- 7) Shimamura Y., Shinke M., Hiraishi M., Tsuchiya Y., **Masuda S.**: The application of alkaline and acidic electrolyzed water in the sterilization of chicken breasts and beef liver. *Food Sci. Nutr.*, 4(3): 431-440 (2015).
- 8) Shimamura Y., Aoki N, Sugiyama Y., Nakayama T., and **Masuda S.**: Screening of tea extract and theaflavins for inhibitory effects on the biological activity and production of staphylococcal enterotoxin A. *J. Food Sci.*, 79(11): M2294-2300 (2014).
- 9) Inui S., Hatano A., Yoshino M., Hosoya T., Shimamura Y., **Masuda S.**, Ahn MR., Tazawa S., Araki Y., and Kumazawa S.: Identification of the phenolic compounds contributing to antibacterial activity in ethanol extracts of Brazilian red propolis. *Nat. Prod. Res.*, 28(16): 1293-1296 (2014).
- 10) Shimamura Y, Yoda M, Sakakibara H, Matsunaga K, **Masuda S.**: Pu-erh Tea Suppresses Diet-Induced Body Fat Accumulation in C57BL/6J Mice by Down-Regulating SREBP-1c and Related Molecules. *Biosci. Biotechnol. Biochem.*, 77(7): 1145-1160 (2013).
- 11) Genotoxicity of multi-walled carbon nanotubes in both in vitro and in vivo assay systems. Kato T, Totsuka Y, Ishino K, Matsumoto Y, Tada Y, Nakae D, Goto S, **Masuda S.**, Ogo S, Kawanishi M, Yagi T, Matsuda T, Watanabe M, Wakabayashi K. *Nanotoxicology*. 7: 452-461 (2013).

- 12) Inui S, Hosoya T, Shimamura Y, **Masuda S**, Ogawa T, Kobayashi H, Shirafuji K, Moli RT, Kozone I, Shin-Ya K, and Kumazawa S: Solophenols B-d and solomonin: new prenylated polyphenols isolated from propolis collected from the solomon islands and their antibacterial activity. J. Agric. Food Chem., 60: 11765-11770 (2012).
- 13) **Masuda S**, Shimamura Y, Kato T, Yu-feng T, Iwamoto K, and Kinae N: Changes in mutagenic activity of genistein after nitrite treatment. Biosci. Biotechnol. Biochem., 76: 938-941 (2012).
- 14) Inui S, Shimamura Y, **Masuda S**, Shirafuji K, Moli RT, and Kumazawa S: A new prenylflavonoid isolated from propolis collected in the Solomon Islands. Biosci. Biotechnol. Biochem., 76: 1038-1040 (2012).

◆ **Chief Literary Works (2012- Present)**

- 1) **Masuda S**, Shimamura Y.: Chapter 26. Radioprotective Effects of Green Tea, Health Benefits of Green Tea. An Evidence-based Approach, CABI (2016).
- 2) **Masuda S**, Shimamura Y, Shimoi K, and Kinae N: Radioactive Contamination and Radioprotective Activity of Green Tea, Foods & Food Ingredients Journal of Japan. 218(3): 224-233 (2013).
- 3) **Masuda S**, Shimamura Y, and Colin R. Martin: Tea in Health and Disease Prevention: Effect of green tea on nitrosamines: Implications for cancer. CHAPTER 68: 813-820, Elsevier Inc. (2012).

Research objectives

Our laboratory studies the genotoxicity and functionality of substances in foodstuffs using various evaluation systems in vitro and in vivo. In addition, we propose novel control methods to reduce food-poisoning.

◆ **Present Research**

- 1) Risk assessment of chemicals in foodstuff
- 2) Development of novel control methods to reduce food-poisoning
- 3) Biological functions of plant food and their application to food and beverages

