

Curriculum Vitae

Yuko Shimamura, Ph.D.

Position: Assistant Professor
Laboratory: Laboratory of Microbiology
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Education

Ph.D. 2007, Ochanomizu University, Tokyo, Japan
Human Environmental Science, Humanities and Science
M.S. 2004, Ochanomizu University, Tokyo, Japan
Department of Lifescience, Humanities and Science
B.A. 2002, Gakushuin Women's College, Tokyo, Japan
Faculty of International Cultural Communications

Experience

2010-Present Assistant Professor, School of Food and Nutritional
Sciences, University of Shizuoka, Shizuoka, Japan
2008-2010 Postdoctoral Fellow, Institute of Environmental Science for Human Life,
Ochanomizu University, Tokyo, Japan
2007-2008 Postdoctoral Fellow, Graduate School of Humanities and Sciences,
Ochanomizu University, Tokyo, Japan

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) Sameshima N, Nishimura M, Murakami K., Kogo Y, **Shimamura Y**, Sakuta M, Murata M.: Cloning of phenylalanine ammonia-lyase and its role in enzymatic browning of mung bean sprout during cold storage. *Food Sci. Technol. Res.*, 22(2): 255-260 (2016).
- 6) 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).
- 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.*, doi: 10.1002/fsn3.305 (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) Nakanishi Y, Kawamura S, Tsutsuura S, **Shimamura Y**, Murata M: Reason why food poisoning bacteria attached to shredded cabbage are not efficiently disinfected with sodium hypochlorite. *Biosci. Biotechnol. Biochem.*, 77(6): 1160-1165 (2013).
- 12) Tsutsuura S, **Shimamura Y**, Murata M: Temperature Dependence of the production of staphylococcal enterotoxin A by *Staphylococcus aureus*. *Biosci. Biotechnol. Biochem.*, 77(1): 30-37 (2013).
- 13) 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).

- 14) Masuda M, Ide M, Utsumi H, Niuro T, **Shimamura Y**, Murata M: Production potency of folate, vitamin b(12), and thiamine by lactic acid bacteria isolated from Japanese pickles. Biosci. Biotechnol. Biochem., 76: 2061-2067 (2012).
- 15) 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).
- 16) 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) Oguni I and **Shimamura Y**: 1.3. Anti-bacterial and anti-viral actions, ~Health benefits of green tea~Navigation to functional and mechanistic aspects 2013, World green tea association, 6-8 (2013).
- 3) 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).
- 4) 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

