

【微生物研究の主な論文】

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4. **Effect of Oral Intake of Ceramide-Containing Acetic Acid Bacteria on Skin Barrier Function**
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5. **Acetic Acid Bacterial Lipids Improve Cognitive Function in Dementia Model Rats**
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J Agric Food Chem. 2010; 58(7): 4084-4089.
6. **Elevation of Ceramide in *Acetobacter malorum* S24 by Low pH Stress and High Temperature Stress**
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- 9. Analysis of Proteins Responsive to Acetic Acid in *Acetobacter*: Molecular Mechanisms Conferring Acetic Acid Resistance in Acetic Acid Bacteria**
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- 10. Identification of Two Major Ammonia-Releasing Reactions Involved in Secondary Natto Fermentation**
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- 11. ポストゲノム時代の酢酸発酵研究**
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- 12. Putative ABC Transporter Responsible for Acetic Acid Resistance in *Acetobacter aceti***
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- 13. Enhanced Expression of Aconitase Raises Acetic Acid Resistance in *Acetobacter aceti***
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- 14. 短鎖分岐脂肪酸非生産納豆菌の育種と低臭納豆への利用**
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- 15. ボツリヌス菌に対する食酢の抗菌作用**
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