

# Hao Suo

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

919  
citations

687363

13  
h-index

752698

20  
g-index

20  
all docs

20  
docs citations

20  
times ranked

1116  
citing authors

#	ARTICLE	IF	CITATIONS
1	Red Wine High-Molecular-Weight Polyphenolic Complex: An Emerging Modulator of Human Metabolic Disease Risk and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10907-10919.	5.2	14
2	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. <i>Food Research International</i> , 2021, 149, 110712.	6.2	10
3	Advances in smart delivery of food bioactive compounds using stimuli-responsive carriers: Responsive mechanism, contemporary challenges, and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5449-5488.	11.7	15
4	Separation of a family of antioxidants—flavan-3-ol thio-conjugates from procyanidins by high-speed counter-current chromatography. <i>European Food Research and Technology</i> , 2020, 246, 1017-1029.	3.3	5
5	Optimization of flash extraction, separation of ginsenosides, identification by HPLC-FT-ICR-MS and determination of rare ginsenosides in mountain cultivated ginseng. <i>RSC Advances</i> , 2020, 10, 44050-44057.	3.6	9
6	Novel Catechin—Tiopronin Conjugates Derived from Grape Seed Proanthocyanidin Degradation: Process Optimization, High-Speed Counter-Current Chromatography Preparation, as Well as Antibacterial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11508-11517.	5.2	11
7	Compositional characterization study on high-molecular-mass polymeric polyphenols in red wines by chemical degradation. <i>Food Research International</i> , 2019, 123, 440-449.	6.2	31
8	An approach for degradation of grape seed and skin proanthocyanidin polymers into oligomers by sulphurous acid. <i>Food Chemistry</i> , 2018, 256, 203-211.	8.2	26
9	Preparation and Antioxidant Activity of Ethyl-Linked Anthocyanin-Flavanol Pigments from Model Wine Solutions. <i>Molecules</i> , 2018, 23, 1066.	3.8	16
10	Detailed phenolic composition of Vidal grape pomace by ultrahigh-performance liquid chromatography—tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1068-1069, 201-209.	2.3	17
11	Preparative high-speed counter-current chromatography separation of grape seed proanthocyanidins according to degree of polymerization. <i>Food Chemistry</i> , 2017, 219, 399-407.	8.2	78
12	Disposition of Astragaloside IV via Enterohepatic Circulation Is Affected by the Activity of the Intestinal Microbiome. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6084-6093.	5.2	29
13	Preparative HSCCC isolation of phloroglucinolysis products from grape seed polymeric proanthocyanidins as new powerful antioxidants. <i>Food Chemistry</i> , 2015, 188, 422-429.	8.2	51
14	Self-microemulsifying drug-delivery system for improved oral bioavailability of 20(S)-25-methoxyl-dammarane-3&beta;, 12&beta;, 20-triol: preparation and evaluation. <i>International Journal of Nanomedicine</i> , 2014, 9, 913.	6.7	11
15	Simultaneous determination by LC-MS/MS of 25-methoxydammarane-3 <sup>12</sup> , 20-triol epimers and active metabolites in rat plasma after intravenous administration. <i>Xenobiotica</i> , 2013, 43, 868-874.	1.1	12
16	A new class of anthocyanin—procyanidin condensation products detected in red wine by electrospray ionization multi-stage mass spectrometry analysis. <i>Rapid Communications in Mass Spectrometry</i> , 2010, 24, 254-260.	1.5	13
17	Chemical characterization and antioxidant activities of oligomeric and polymeric procyanidin fractions from grape seeds. <i>Food Chemistry</i> , 2008, 108, 519-532.	8.2	197
18	High-performance liquid chromatography/electrospray ionization mass spectrometric characterization of new products formed by the reaction between flavanols and malvidin 3-glucoside in the presence of acetaldehyde. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 2227-2236.	1.5	17

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19	Fractionation of red wine polyphenols by solid-phase extraction and liquid chromatography. Journal of Chromatography A, 2006, 1128, 27-38.	3.7	86
20	Separation of Grape and Wine Proanthocyanidins According to Their Degree of Polymerization. Journal of Agricultural and Food Chemistry, 1998, 46, 1390-1396.	5.2	271