

# Zhida Sun

## List of Publications by Year in descending order

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53  
papers

1,559  
citations

218381

26  
h-index

329751

37  
g-index

53  
all docs

53  
docs citations

53  
times ranked

1933  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ameliorative effects of lotus seedpod proanthocyanidins on cognitive deficits and oxidative damage in senescence-accelerated mice. <i>Behavioural Brain Research</i> , 2008, 194, 100-107.	1.2	80
2	Identification of A-series oligomeric procyanidins from pericarp of Litchi chinensis by FT-ICR-MS and LC-MS. <i>Food Chemistry</i> , 2012, 135, 31-38.	4.2	80
3	(âˆ“)Epigallocatechin-3-gallate (EGCG) inhibits starch digestion and improves glucose homeostasis through direct or indirect activation of PXR/CAR-mediated phase II metabolism in diabetic mice. <i>Food and Function</i> , 2018, 9, 4651-4663.	2.1	71
4	Evaluation of Antioxidant Activity and Preventing DNA Damage Effect of Pomegranate Extracts by Chemiluminescence Method. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3134-3140.	2.4	70
5	Oligomeric procyanidins of lotus seedpod inhibits the formation of advanced glycation end-products by scavenging reactive carbonyls. <i>Food Chemistry</i> , 2013, 138, 1493-1502.	4.2	60
6	Effect of ultrasound combined with ultraviolet treatment on microbial inactivation and quality properties of mango juice. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 105000.	3.8	59
7	Phytochemical profiling of the ripening of Chinese mango ( <i>Mangifera indica</i> L.) cultivars by real-time monitoring using UPLC-ESI-QTOF-MS and its potential benefits as prebiotic ingredients. <i>Food Chemistry</i> , 2018, 256, 171-180.	4.2	52
8	Antiglycation and antioxidant activities of mogroside extract from <i>Siraitia grosvenorii</i> (Swingle) fruits. <i>Journal of Food Science and Technology</i> , 2018, 55, 1880-1888.	1.4	50
9	Rejuvenation of antioxidant and cholinergic systems contributes to the effect of procyanidins extracted from the lotus seedpod ameliorating memory impairment in cognitively impaired aged rats. <i>European Neuropsychopharmacology</i> , 2009, 19, 851-860.	0.3	48
10	Antibacterial activity and mechanism of B-type oligomeric procyanidins from lotus seedpod on enterotoxigenic <i>Escherichia coli</i> . <i>Journal of Functional Foods</i> , 2017, 38, 454-463.	1.6	45
11	Memory Impairment in Cognitively Impaired Aged Rats Associated With Decreased Hippocampal CREB Phosphorylation: Reversal by Procyanidins Extracted From the Lotus Seedpod. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2010, 65A, 933-940.	1.7	44
12	Increasing Antioxidant Activity of Procyanidin Extracts from the Pericarp of Litchi chinensis Processing Waste by Two Probiotic Bacteria Bioconversions. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2506-2512.	2.4	44
13	Inhibition of Advanced Glycation Endproduct Formation by Lotus Seedpod Oligomeric Procyanidins through RAGEâ€™MAPK Signaling and NF-Î²B Activation in High-Fat-Diet Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6989-6998.	2.4	43
14	Lotus seedpod proanthocyanidin-whey protein complexes: Impact on physical and chemical stability of Î²-carotene-nanoemulsions. <i>Food Research International</i> , 2020, 127, 108738.	2.9	43
15	A-type procyanidins from litchi pericarp ameliorate hyperglycaemia by regulating hepatic and muscle glucose metabolism in streptozotocin (STZ)-induced diabetic mice fed with high fat diet. <i>Journal of Functional Foods</i> , 2016, 27, 711-722.	1.6	41
16	Characterization and preparation of oligomeric procyanidins from Litchi chinensis pericarp. <i>FÃ–toterapÃ–ÄŸ</i> , 2016, 112, 168-174.	1.1	41
17	Supercritical fluid extraction and identification of isoquinoline alkaloids from leaves of <i>Nelumbo nucifera</i> Gaertn. <i>European Food Research and Technology</i> , 2010, 231, 407-414.	1.6	40
18	Attenuated mTOR Signaling and Enhanced Glucose Homeostasis by Dietary Supplementation with Lotus Seedpod Oligomeric Procyanidins in Streptozotocin (STZ)-Induced Diabetic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3801-3810.	2.4	37

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19	Procyanidins Extracted From the Lotus Seedpod Ameliorate Age-Related Antioxidant Deficit in Aged Rats. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2010, 65A, 236-241.	1.7	35
20	Isorenieratene interaction with human serum albumin: Multi-spectroscopic analyses and docking simulation. <i>Food Chemistry</i> , 2018, 258, 393-399.	4.2	34
21	Effect of Thermo-Sonication and Ultra-High Pressure on the Quality and Phenolic Profile of Mango Juice. <i>Foods</i> , 2019, 8, 298.	1.9	34
22	Synergistic effect of B-type oligomeric procyanidins from lotus seedpod in combination with water-soluble Poria cocos polysaccharides against E. coli and mechanism. <i>Journal of Functional Foods</i> , 2018, 48, 134-143.	1.6	33
23	Quality parameters and bioactive compound bioaccessibility changes in probiotics fermented mango juice using ultraviolet-assisted ultrasonic pre-treatment during cold storage. <i>LWT - Food Science and Technology</i> , 2021, 137, 110438.	2.5	33
24	Lactobacillus casei-01 Facilitates the Ameliorative Effects of Proanthocyanidins Extracted from Lotus Seedpod on Learning and Memory Impairment in Scopolamine-Induced Amnesia Mice. <i>PLoS ONE</i> , 2014, 9, e112773.	1.1	33
25	Fabrication and characterization of whey protein isolates-lotus seedpod proanthocyanin conjugate: Its potential application in oxidizable emulsions. <i>Food Chemistry</i> , 2021, 346, 128680.	4.2	30
26	A Significant Inhibitory Effect on Advanced Glycation End Product Formation by Catechin as the Major Metabolite of Lotus Seedpod Oligomeric Procyanidins. <i>Nutrients</i> , 2014, 6, 3230-3244.	1.7	29
27	Procyanidins extracted from the lotus seedpod ameliorate scopolamine-induced memory impairment in mice. <i>Phytotherapy Research</i> , 2009, 23, 1742-1747.	2.8	26
28	Absorption and urinary excretion of A-type procyanidin oligomers from Litchi chinensis pericarp in rats by selected ion monitoring liquid chromatography-mass spectrometry. <i>Food Chemistry</i> , 2013, 138, 1536-1542.	4.2	26
29	Identification of microbial carotenoids and isoprenoid quinones from Rhodococcus sp. B7740 and its stability in the presence of iron in model gastric conditions. <i>Food Chemistry</i> , 2018, 240, 204-211.	4.2	25
30	Interaction between carboxymethyl pachyman and lotus seedpod oligomeric procyanidins with superior synergistic antibacterial activity. <i>Carbohydrate Polymers</i> , 2019, 212, 11-20.	5.1	25
31	Influence of Lactic Acid Bacteria Fermentation on Physicochemical Properties and Antioxidant Activity of Chickpea Yam Milk. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	1.4	19
32	Changes in the Nitric Oxide System Contribute to Effect of Procyanidins Extracted from the Lotus Seedpod Ameliorating Memory Impairment in Cognitively Impaired Aged Rats. <i>Rejuvenation Research</i> , 2011, 14, 33-43.	0.9	18
33	Separation and Identification of Anthocyanins Extracted from Blueberry Wine Lees and Pigment Binding Properties toward Î²-Glucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 216-223.	2.4	17
34	Dietary supplementation of A-type procyanidins from litchi pericarp improves glucose homeostasis by modulating mTOR signaling and oxidative stress in diabetic ICR mice. <i>Journal of Functional Foods</i> , 2018, 44, 155-165.	1.6	17
35	Proanthocyanidins and probiotics combination supplementation ameliorated intestinal injury in Enterotoxigenic Escherichia coli infected diarrhea mice. <i>Journal of Functional Foods</i> , 2019, 62, 103521.	1.6	17
36	Phenolic profiles and bioactivities of different milling fractions of rice bran from black rice. <i>Food Chemistry</i> , 2022, 378, 132035.	4.2	16

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37	Oligomer Procyanidins from Lotus Seedpod Regulate Lipid Homeostasis Partially by Modifying Fat Emulsification and Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4524-4534.	2.4	14
38	Flavonoid compounds and antibacterial mechanisms of different parts of white guava ( <i>Psidium</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.0	13
39	In vitro antioxidant activities of proanthocyanidins extracted from the lotus seedpod and ameliorative effects on learning and memory impairment in scopolamine-induced amnesia mice. <i>Food Science and Biotechnology</i> , 2015, 24, 1487-1494.	1.2	12
40	Potential TSPO Ligand and Photooxidation Quencher Isorenieratene from Arctic Ocean <i>Rhodococcus</i> sp. B7740. <i>Marine Drugs</i> , 2019, 17, 316.	2.2	12
41	Determination of Procymidone, Pentachloroaniline and Methyl-pentachloro-phenylsulfide Residues in Wine by MSPD-GC-ECD. <i>Chromatographia</i> , 2007, 65, 625-628.	0.7	11
42	Oligomeric Procyanidin Nanoliposomes Prevent Melanogenesis and UV Radiation-Induced Skin Epithelial Cell (HFF-1) Damage. <i>Molecules</i> , 2020, 25, 1458.	1.7	11
43	Structures, physicochemical properties, and hypoglycemic activities of soluble dietary fibers from white and black glutinous rice bran: A comparative study. <i>Food Research International</i> , 2022, 159, 111423.	2.9	11
44	Analysis of distribution and pharmacokinetics of litchi pericarp procyanidins in rat plasma and organs by using liquid chromatography-tandem mass spectrometry. <i>European Food Research and Technology</i> , 2017, 243, 167-176.	1.6	9
45	The improvement of carboxymethyl $\beta$ -glucan on the antibacterial activity and intestinal flora regulation ability of lotus seedpod procyanidins. <i>LWT - Food Science and Technology</i> , 2021, 137, 110441.	2.5	8
46	Characterization of MK8(H2) from <i>Rhodococcus</i> sp. B7740 and Its Potential Antiglycation Capacity Measurements. <i>Marine Drugs</i> , 2018, 16, 391.	2.2	7
47	Anion carboxymethylated $\beta$ -glucan alleviates undesirable binding between procyanidins and $\beta$ -galactosidase. <i>Food Chemistry</i> , 2021, 344, 128686.	4.2	7
48	Combination of proanthocyanidins extracted from lotus seedpod and l-cysteine ameliorates memory impairment induced by alcohol and scopolamine in mice. <i>European Food Research and Technology</i> , 2013, 236, 671-679.	1.6	6
49	Diabetes diminishes a typical metabolite of litchi pericarp oligomeric procyanidins (LPOPC) in urine mediated by imbalanced gut microbiota. <i>Food and Function</i> , 2021, 12, 5375-5386.	2.1	5
50	Inhibitory effects of lotus seedpod procyanidins against lipid and protein oxidation and spoilage organisms in chilled-storage beef. <i>LWT - Food Science and Technology</i> , 2022, 160, 113247.	2.5	5
51	Review: regulation on structure, rheological properties and aroma volatile compounds of fermented chickpea milk by enzymatic catalysis. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3665-3680.	1.3	5
52	Metabolites of Procyanidins From Litchi Chinensis Pericarp With Xanthine Oxidase Inhibitory Effect and Antioxidant Activity. <i>Frontiers in Nutrition</i> , 2021, 8, 676346.	1.6	4
53	Combination of Procyanidins Extracted from Lotus Seedpod and <i>N</i> -acetyl Cysteine Ameliorates Scopolamine-induced Memory Impairment in Mice. <i>Journal of Food and Nutrition Research (Newark)</i> , Tj ETQq1 1 0.784314 rgBT/Overlock	0.8	4