

Chun-Mei Li

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5984931/publications.pdf>

Version: 2024-02-01

62
papers

1,844
citations

236612

25
h-index

276539

41
g-index

63
all docs

63
docs citations

63
times ranked

2075
citing authors

#	ARTICLE	IF	CITATIONS
1	Structural features and antioxidant activity of tannin from persimmon pulp. <i>Food Research International</i> , 2008, 41, 208-217.	2.9	189
2	High Molecular Weight Persimmon (<i>Diospyros kaki</i> L.) Proanthocyanidin: A Highly Galloylated, A-Linked Tannin with an Unusual Flavonol Terminal Unit, Myricetin. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9033-9042.	2.4	138
3	Comparison of the Efficiency of Five Different Drying Carriers on the Spray Drying of Persimmon Pulp Powders. <i>Drying Technology</i> , 2014, 32, 1157-1166.	1.7	103
4	Persimmon Tannin Decreased the Glycemic Response through Decreasing the Digestibility of Starch and Inhibiting α -Amylase, α -Glucosidase, and Intestinal Glucose Uptake. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1629-1637.	2.4	80
5	High molecular weight persimmon tannin is a potent antioxidant both ex vivo and in vivo. <i>Food Research International</i> , 2012, 45, 26-30.	2.9	64
6	Preparation of A-type proanthocyanidin dimers from peanut skins and persimmon pulp and comparison of the antioxidant activity of A-type and B-type dimers. <i>Food Research International</i> , 2013, 91, 128-139.	1.1	56
7	Tannins inhibit SARS-CoV-2 through binding with catalytic dyad residues of 3CL ^{pro} : An in silico approach with 19 structural different hydrolysable tannins. <i>Journal of Food Biochemistry</i> , 2020, 44, e13432.	1.2	56
8	Interactions between highly galloylated persimmon tannins and pectins. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 410-417.	3.6	55
9	Real-Time Light Scattering Tracking of Gold Nanoparticles- bioconjugated Respiratory Syncytial Virus Infecting HEp-2 Cells. <i>Scientific Reports</i> , 2014, 4, 4529.	1.6	54
10	High molecular weight persimmon tannin is a potent hypolipidemic in high-cholesterol diet fed rats. <i>Food Research International</i> , 2012, 48, 970-977.	2.9	51
11	Persimmon Tannin accounts for hypolipidemic effects of persimmon through activating of AMPK and suppressing NF- κ B activation and inflammatory responses in High-Fat Diet Rats. <i>Food and Function</i> , 2014, 5, 1536-1546.	2.1	47
12	Mulberry anthocyanins exert anti-AGEs effects by selectively trapping glyoxal and structural-dependently blocking the lysyl residues of β -lactoglobulins. <i>Bioorganic Chemistry</i> , 2020, 96, 103615.	2.0	42
13	Inhibitory Effect of Persimmon Tannin on Pancreatic Lipase and the Underlying Mechanism in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6013-6021.	2.4	41
14	Persimmon tannin represses 3T3-L1 preadipocyte differentiation via up-regulating expression of miR-27 and down-regulating expression of peroxisome proliferator-activated receptor- β in the early phase of adipogenesis. <i>European Journal of Nutrition</i> , 2015, 54, 1333-1343.	1.8	38
15	A-type ECG and EGCG dimers disturb the structure of 3T3-L1 cell membrane and strongly inhibit its differentiation by targeting peroxisome proliferator-activated receptor β with miR-27 involved mechanism. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 1124-1135.	1.9	37
16	Effect of persimmon tannin on the physicochemical properties of maize starch with different amylose/amylopectin ratios. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 1193-1199.	3.6	36
17	A-type dimeric epigallocatechin-3-gallate (EGCG) is a more potent inhibitor against the formation of insulin amyloid fibril than EGCG monomer. <i>Biochimie</i> , 2016, 125, 204-212.	1.3	35
18	Persimmon tannin changes the properties and the morphology of wheat gluten by altering the cross-linking, and the secondary structure in a dose-dependent manner. <i>Food Research International</i> , 2020, 137, 109536.	2.9	35

#	ARTICLE	IF	CITATIONS
19	Comparison of the degradation kinetics of A-type and B-type proanthocyanidins dimers as a function of pH and temperature. <i>European Food Research and Technology</i> , 2015, 240, 707-717.	1.6	33
20	Anti-glycation and anti-hardening effects of microencapsulated mulberry polyphenols in high-protein-sugar ball models through binding with some glycation sites of whey proteins. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 10-19.	3.6	33
21	Preparation of an Acid Butanol Standard from Fresh Apples. <i>Journal of Chemical Ecology</i> , 2010, 36, 453-460.	0.9	32
22	Reshaped fecal gut microbiota composition by the intake of high molecular weight persimmon tannin in normal and high-cholesterol diet-fed rats. <i>Food and Function</i> , 2018, 9, 541-551.	2.1	31
23	Metabolites and Changes in Antioxidant Activity of A-Type and B-Type Proanthocyanidin Dimers after Incubation with Rat Intestinal Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8991-8998.	2.4	29
24	Penta-O-galloyl- β -D-glucose, a hydrolysable tannin from <i>Radix Paeoniae Alba</i> , inhibits adipogenesis and TNF- α -mediated inflammation in 3T3-L1 cells. <i>Chemico-Biological Interactions</i> , 2019, 302, 156-163.	1.7	27
25	Preparation and thermal stability of collagen from scales of grass carp (<i>Ctenopharyngodon idellus</i>). <i>European Food Research and Technology</i> , 2008, 227, 1467-1473.	1.6	25
26	Position and orientation of gallated proanthocyanidins in lipid bilayer membranes: influence of polymerization degree and linkage type. <i>Journal of Biomolecular Structure and Dynamics</i> , 2018, 36, 2862-2875.	2.0	24
27	Structure-Dependent Membrane-Perturbing Potency of Four Proanthocyanidin Dimers on 3T3-L1 Preadipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7022-7032.	2.4	23
28	Comparison of sensory and compositions of five selected persimmon cultivars (<i>Diospyros kaki</i> L.) and correlations between chemical components and processing characteristics. <i>Journal of Food Science and Technology</i> , 2016, 53, 1597-1607.	1.4	23
29	Persimmon tannin regulates the expression of genes critical for cholesterol absorption and cholesterol efflux by LXRI \pm independent pathway. <i>Journal of Functional Foods</i> , 2016, 23, 283-293.	1.6	22
30	A-type ECG and EGCG dimers inhibit 3T3-L1 differentiation by binding to cholesterol in lipid rafts. <i>Journal of Nutritional Biochemistry</i> , 2017, 48, 62-73.	1.9	22
31	Emulsification mechanism of persimmon pectin with promising emulsification capability and stability. <i>Food Hydrocolloids</i> , 2022, 131, 107727.	5.6	22
32	Comparison of disaggregative effect of A-type EGCG dimer and EGCG monomer on the preformed bovine insulin amyloid fibrils. <i>Biophysical Chemistry</i> , 2017, 230, 1-9.	1.5	21
33	Confirmation and understanding the potential emulsifying characterization of persimmon pectin: From structural to diverse rheological aspects. <i>Food Hydrocolloids</i> , 2022, 131, 107738.	5.6	21
34	Preparation and properties of potato amylose-based fat replacer using super-heated quenching. <i>Carbohydrate Polymers</i> , 2019, 223, 115020.	5.1	20
35	Aroma components at various stages of litchi juice processing. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 2405-2414.	1.7	18
36	Persimmon tannin alleviates hepatic steatosis in L02 cells by targeting miR-122 and miR-33b and its effects closely associated with the A type ECG dimer and EGCG dimer structural units. <i>Journal of Functional Foods</i> , 2014, 11, 330-341.	1.6	18

#	ARTICLE	IF	CITATIONS
37	Comparison of the nutritional as well as the volatile composition of in-season and off-season Hezuo 903 tomato at red stage. <i>European Food Research and Technology</i> , 2017, 243, 203-214.	1.6	18
38	Interaction of characteristic structural elements of persimmon tannin with Chinese cobra PLA2. <i>Toxicon</i> , 2013, 74, 34-43.	0.8	16
39	Development of suitable standards for quantitative determination of persimmon phenol contents in Folin-Ciocalteu and vanillin assays. <i>European Food Research and Technology</i> , 2014, 239, 385-391.	1.6	16
40	Molecular Insight into Affinities of Gallated and Nongallated Proanthocyanidins Dimers to Lipid Bilayers. <i>Scientific Reports</i> , 2016, 6, 37680.	1.6	14
41	AuNPs/graphene Hybrids-Based Enzyme-Free Plasmonic Immunoassay for Respiratory Syncytial Virus Detection. <i>Journal of Analysis and Testing</i> , 2021, 5, 203-209.	2.5	14
42	The interaction of a polymeric persimmon proanthocyanidin fraction with Chinese cobra PLA2 and BSA. <i>Toxicon</i> , 2013, 67, 71-79.	0.8	13
43	Understanding toward the Biophysical Interaction of Polymeric Proanthocyanidins (Persimmon) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Food Chemistry, 2019, 67, 11044-11052.	2.4	13
44	PCC0208009, an indirect IDO1 inhibitor, alleviates neuropathic pain and co-morbidities by regulating synaptic plasticity of ACC and amygdala. <i>Biochemical Pharmacology</i> , 2020, 177, 113926.	2.0	12
45	Spectroscopic investigations on the binding of persimmon tannin to phospholipase A2 from Chinese cobra (<i>Naja naja atra</i>). <i>Journal of Molecular Structure</i> , 2012, 1008, 42-48.	1.8	11
46	Galloyl Group in B-type Proanthocyanidin Dimers Was Responsible for Its Differential Inhibitory Activity on 3T3-L1 Preadipocytes due to the Strong Lipid Raft-Perturbing Potency. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5216-5225.	2.4	11
47	Both non-covalent and covalent interactions were involved in the mechanism of detoxifying effects of persimmon tannin on Chinese cobra PLA 2. <i>FÅ-toterapÅ-Åç</i> , 2017, 120, 41-51.	1.1	10
48	Ultrasonic-assisted extraction of zeaxanthin from <i>Lycium barbarum</i> L. with composite solvent containing ionic liquid: Experimental and theoretical research. <i>Journal of Molecular Liquids</i> , 2022, 347, 118265.	2.3	10
49	Lipid rafts as potential mechanistic targets underlying the pleiotropic actions of polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, , 1-14.	5.4	9
50	Multiple coâ€pigments of quercetin and chlorogenic acid blends intensify the color of mulberry anthocyanins: insights from hyperchromicity, kinetics, and molecular modeling investigations. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1579-1588.	1.7	9
51	The detoxifying effects of structural elements ofÂpersimmon tannin on Chinese cobra phospholipase A 2 correlated with their structural disturbing effects well. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 731-740.	0.9	8
52	Simultaneous determination of the pharmacokinetics of A-type EGCG and ECG dimers in mice plasma and its metabolites by UPLC-QTOF-MS. <i>International Journal of Food Sciences and Nutrition</i> , 2020, 71, 211-220.	1.3	8
53	Effects of anthocyanins on Î²-lactoglobulin glycoxidation: a study of mechanisms and structureâ€activity relationship. <i>Food and Function</i> , 2021, 12, 10550-10562.	2.1	8
54	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7Âcells. <i>Food and Chemical Toxicology</i> , 2022, 164, 113062.	1.8	8

#	ARTICLE	IF	CITATIONS
55	Persimmon highly galloylated tannins in vitro mitigated α -amylase and α -glucosidase via statically binding with their catalytic closed sides and altering their secondary structure elements. <i>Journal of Food Biochemistry</i> , 2020, 44, e13234.	1.2	7
56	Persimmon Oligomeric Proanthocyanidins Exert Antibacterial Activity through Damaging the Cell Membrane and Disrupting the Energy Metabolism of <i>Staphylococcus aureus</i> . <i>ACS Food Science & Technology</i> , 2021, 1, 35-44.	1.3	6
57	Comparison of the carotenoid compositions and protection of in-season and anti-season tomato extracts against d-galactose-induced cognition deficits and oxidative damage in mice. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 983-994.	1.3	5
58	Targeting Lipid Rafts as a Rapid Screening Strategy for Potential Antiadipogenic Polyphenols along with the Structure-Activity Relationship and Mechanism Elucidation. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3872-3885.	2.4	4
59	Persimmon tannin unevenly changes the physical properties, morphology, subunits composition and cross-linking types of gliadin and glutenin. <i>Food Chemistry</i> , 2022, 387, 132913.	4.2	4
60	Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch. <i>Food Chemistry</i> , 2022, 371, 131060.	4.2	3
61	The galloyl moiety enhances inhibitory activity of polyphenols against adipogenic differentiation in 3T3-L1 preadipocytes. <i>Food and Function</i> , 2022, 13, 5275-5286.	2.1	3
62	Inhibitory Effects against Alpha-Amylase of an Enriched Polyphenol Extract from Pericarp of Mangosteen (<i>Garcinia mangostana</i>). <i>Foods</i> , 2022, 11, 1001.	1.9	3