

Chun-Mei Li

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

60
papers

1,207
citations

20
h-index

33
g-index

63
ext. papers

1,532
ext. citations

5.2
avg, IF

4.61
L-index

#	Paper	IF	Citations
60	Structural features and antioxidant activity of tannin from persimmon pulp. <i>Food Research International</i> , 2008 , 41, 208-217	7	151
59	High molecular weight persimmon (<i>Diospyros kaki</i> L.) proanthocyanidin: a highly galloylated, A-linked tannin with an unusual flavanol terminal unit, myricetin. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9033-42	5.7	119
58	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	2.6	69
57	High molecular weight persimmon tannin is a potent antioxidant both ex vivo and in vivo. <i>Food Research International</i> , 2012 , 45, 26-30	7	57
56	Real-time light scattering tracking of gold nanoparticles- bioconjugated respiratory syncytial virus infecting HEp-2 cells. <i>Scientific Reports</i> , 2014 , 4, 4529	4.9	46
55	High molecular weight persimmon tannin is a potent hypolipidemic in high-cholesterol diet fed rats. <i>Food Research International</i> , 2012 , 48, 970-977	7	43
54	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 , 46, 128-139	3.2	43
53	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	5.7	42
52	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, 1536-46	6.1	35
51	Tannins inhibit SARS-CoV-2 through binding with catalytic dyad residues of 3CL : An in silico approach with 19 structural different hydrolysable tannins. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13432	3.3	32
50	Interactions between highly galloylated persimmon tannins and pectins. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 410-417	7.9	32
49	Persimmon tannin represses 3T3-L1 preadipocyte differentiation via up-regulating expression of miR-27 and down-regulating expression of peroxisome proliferator-activated receptor- γ in the early phase of adipogenesis. <i>European Journal of Nutrition</i> , 2015 , 54, 1333-43	5.2	28
48	Preparation of an acid butanol standard from fresh apples. <i>Journal of Chemical Ecology</i> , 2010 , 36, 453-60	2.7	28
47	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 γ with miR-27 involved mechanism. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1124-35	6.3	27
46	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, 204-12	4.6	26
45	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, 8991-8	5.7	23
44	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	5.1	22

43	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	7.9	22
42	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	6.1	21
41	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	5.7	21
40	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	3.4	20
39	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	3.4	20
38	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	3.6	18
37	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, 1597-607	3.3	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	5.1	16
35	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	3.5	16
34	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	7	16
33	Persimmon tannin regulates the expression of genes critical for cholesterol absorption and cholesterol efflux by LXR-independent pathway. <i>Journal of Functional Foods</i> , 2016 , 23, 283-293	5.1	15
32	Aroma components at various stages of litchi juice processing. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 2405-2414	4.3	15
31	Structure-Dependent Membrane-Perturbing Potency of Four Proanthocyanidin Dimers on 3T3-L1 Preadipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 7022-32	5.7	15
30	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	7.9	13
29	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	6.3	13
28	Interaction of characteristic structural elements of persimmon tannin with Chinese cobra PLA2. <i>Toxicon</i> , 2013 , 74, 34-43	2.8	13
27	The interaction of a polymeric persimmon proanthocyanidin fraction with Chinese cobra PLA2 and BSA. <i>Toxicon</i> , 2013 , 67, 71-9	2.8	12
26	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	5	10

25	Preparation and properties of potato amylose-based fat replacer using super-heated quenching. <i>Carbohydrate Polymers</i> , 2019 , 223, 115020	10.3	9
24	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	3.4	9
23	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	3.4	9
22	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	3.4	8
21	Molecular Insight into Affinities of Gallated and Nongallated Proanthocyanidins Dimers to Lipid Bilayers. <i>Scientific Reports</i> , 2016 , 6, 37680	4.9	7
20	Both non-covalent and covalent interactions were involved in the mechanism of detoxifying effects of persimmon tannin on Chinese cobra PLA. <i>Fitoterapia</i> , 2017 , 120, 41-51	3.2	6
19	Understanding toward the Biophysical Interaction of Polymeric Proanthocyanidins (Persimmon Condensed Tannins) with Biomembranes: Relevance for Biological Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11044-11052	5.7	6
18	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	6	5
17	AuNPs/graphene Hybrids-Based Enzyme-Free Plasmonic Immunoassay for Respiratory Syncytial Virus Detection. <i>Journal of Analysis and Testing</i> , 2021 , 5, 203-209	3.2	5
16	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	3.7	4
15	The detoxifying effects of structural elements of persimmon tannin on Chinese cobra phospholipase A correlated with their structural disturbing effects well. <i>Journal of Food and Drug Analysis</i> , 2017 , 25, 731-740	7	3
14	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, 983-94	3.7	3
13	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	6	3
12	Lipid rafts as potential mechanistic targets underlying the pleiotropic actions of polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-14	11.5	3
11	Multiple co-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	4.3	3
10	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	3.3	2
9	Effects of anthocyanins on β -lactoglobulin glycooxidation: a study of mechanisms and structure-activity relationship. <i>Food and Function</i> , 2021 , 12, 10550-10562	6.1	2
8	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

7	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	5.7	1
6	Confirmation and understanding the potential emulsifying characterization of persimmon pectin: From structural to diverse rheological aspects. <i>Food Hydrocolloids</i> , 2022 , 107738	10.6	1
5	Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch. <i>Food Chemistry</i> , 2022 , 371, 131060	8.5	0
4	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	5.7	0
3	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	8.5	0
2	Emulsification mechanism of persimmon pectin with promising emulsification capability and stability. <i>Food Hydrocolloids</i> , 2022 , 107727	10.6	0
1	Jujube peel polyphenols synergistically inhibit lipopolysaccharide-induced inflammation through multiple signaling pathways in RAW 264.7 cells.. <i>Food and Chemical Toxicology</i> , 2022 , 113062	4.7	0