

Bo Zou

List of Publications by Year in descending order

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18
papers

687
citations

566801

15
h-index

839053

18
g-index

19
all docs

19
docs citations

19
times ranked

916
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	High molecular weight persimmon tannin ameliorates cognition deficits and attenuates oxidative damage in senescent mice induced by d-galactose. <i>Food and Chemical Toxicology</i> , 2011, 49, 1728-1736.	1.8	65
3	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
4	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
5	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
6	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
7	Persimmon vinegar polyphenols protect against hydrogen peroxide-induced cellular oxidative stress via Nrf2 signalling pathway. <i>Food Chemistry</i> , 2018, 255, 23-30.	4.2	47
8	Evolution of the antioxidant capacity and phenolic contents of persimmon during fermentation. <i>Food Science and Biotechnology</i> , 2017, 26, 563-571.	1.2	39
9	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, 1333-1343.	1.8	38
10	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, 1124-1135.	1.9	37
11	Characterization of a highly polymeric proanthocyanidin fraction from persimmon pulp with strong Chinese cobra PLA2 inhibition effects. <i>Food Research International</i> , 2012, 83, 153-160.	1.1	36
12	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
13	High Hydrostatic Pressure and Co-Fermentation by <i>Lactobacillus rhamnosus</i> and <i>Gluconacetobacter xylinus</i> Improve Flavor of Yacon-Litchi-Longan Juice. <i>Foods</i> , 2019, 8, 308.	1.9	22
14	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
15	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
16	Phenolic compounds participating in mulberry juice sediment formation during storage. <i>Journal of Zhejiang University: Science B</i> , 2017, 18, 854-866.	1.3	14
17	Protein and polyphenols involved in sediment formation in cloudy litchi juice. <i>Food Science and Biotechnology</i> , 2019, 28, 945-953.	1.2	10
18	Structural identification and antioxidant potency evaluation of pomelo vinegar polyphenols. <i>Food Bioscience</i> , 2022, 47, 101674.	2.0	2