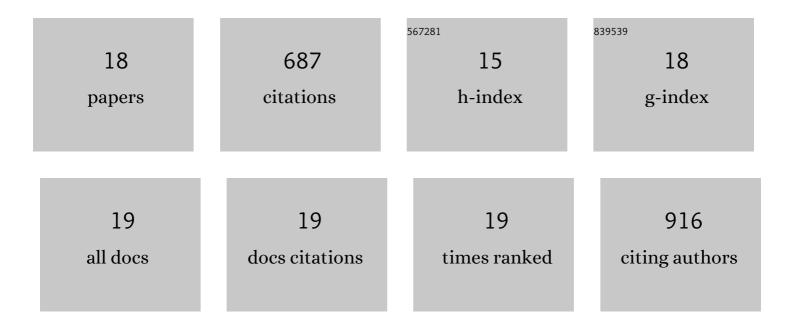


## List of Publications by Year in descending order

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Bo Zou

#	Article	IF	CITATIONS
1	Comparison of the Efficiency of Five Different Drying Carriers on the Spray Drying of Persimmon Pulp Powders. Drying Technology, 2014, 32, 1157-1166.	3.1	103
2	High molecular weight persimmon tannin ameliorates cognition deficits and attenuates oxidative damage in senescent mice induced by d-galactose. Food and Chemical Toxicology, 2011, 49, 1728-1736.	3.6	65
3	High molecular weight persimmon tannin is a potent antioxidant both ex vivo and in vivo. Food Research International, 2012, 45, 26-30.	6.2	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. Fìtoterapìâ, 2013, 91, 128-139.	2.2	56
5	High molecular weight persimmon tannin is a potent hypolipidemic in high-cholesterol diet fed rats. Food Research International, 2012, 48, 970-977.	6.2	51
6	Persimmon Tannin accounts for hypolipidemic effects of persimmon through activating of AMPK and suppressing NF-κB activation and inflammatory responses in High-Fat Diet Rats. Food and Function, 2014, 5, 1536-1546.	4.6	47
7	Persimmon vinegar polyphenols protect against hydrogen peroxide-induced cellular oxidative stress via Nrf2 signalling pathway. Food Chemistry, 2018, 255, 23-30.	8.2	47
8	Evolution of the antioxidant capacity and phenolic contents of persimmon during fermentation. Food Science and Biotechnology, 2017, 26, 563-571.	2.6	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-Î <sup>3</sup> in the early phase of adipogenesis. European Journal of Nutrition, 2015, 54, 1333-1343.	3.9	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 Î <sup>3</sup> with miR-27 involved mechanism. Journal of Nutritional Biochemistry, 2015, 26, 1124-1135.	4.2	37
11	Characterization of a highly polymeric proanthocyanidin fraction from persimmon pulp with strong Chinese cobra PLA2 inhibition effects. Fìtoterapìâ, 2012, 83, 153-160.	2.2	36
12	A-type ECG and EGCG dimers inhibit 3T3-L1 differentiation by binding to cholesterol in lipid rafts. Journal of Nutritional Biochemistry, 2017, 48, 62-73.	4.2	22
13	High Hydrostatic Pressure and Co-Fermentation by Lactobacillus rhamnosus and Gluconacetobacter xylinus Improve Flavor of Yacon-Litchi-Longan Juice. Foods, 2019, 8, 308.	4.3	22
14	Persimmon tannin alleviates hepatic steatosis in LO2 cells by targeting miR-122 and miR-33b and its effects closely associated with the A type ECG dimer and EGCG dimer structural units. Journal of Functional Foods, 2014, 11, 330-341.	3.4	18
15	Development of suitable standards for quantitative determination of persimmon phenol contents in Folin-Ciocalteu and vanillin assays. European Food Research and Technology, 2014, 239, 385-391.	3.3	16
16	Phenolic compounds participating in mulberry juice sediment formation during storage. Journal of Zhejiang University: Science B, 2017, 18, 854-866.	2.8	14
17	Protein and polyphenols involved in sediment formation in cloudy litchi juice. Food Science and Biotechnology, 2019, 28, 945-953.	2.6	10
18	Structural identification and antioxidant potency evaluation of pomelo vinegar polyphenols. Food Bioscience, 2022, 47, 101674.	4.4	2