

Bo Zou

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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.

18
papers

496
citations

13
h-index

19
g-index

19
ext. papers

587
ext. citations

4.8
avg, IF

3.44
L-index

#	Paper	IF	Citations
18	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
17	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
16	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, 1728-36	4.7	54
15	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
14	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>Floterap</i> , 2013 , 91, 128-139	3.2	43
13	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
12	Persimmon vinegar polyphenols protect against hydrogen peroxide-induced cellular oxidative stress via Nrf2 signalling pathway. <i>Food Chemistry</i> , 2018 , 255, 23-30	8.5	30
11	Persimmon tannin represses 3T3-L1 preadipocyte differentiation via up-regulating expression of miR-27 and down-regulating expression of peroxisome proliferator-activated receptor- α in the early phase of adipogenesis. <i>European Journal of Nutrition</i> , 2015 , 54, 1333-43	5.2	28
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 α with miR-27 involved mechanism. <i>Journal of Nutritional Biochemistry</i> , 2015 , 26, 1124-35	6.3	27
9	Characterization of a highly polymeric proanthocyanidin fraction from persimmon pulp with strong Chinese cobra PLA2 inhibition effects. <i>Floterap</i> , 2012 , 83, 153-60	3.2	26
8	Evolution of the antioxidant capacity and phenolic contents of persimmon during fermentation. <i>Food Science and Biotechnology</i> , 2017 , 26, 563-571	3	22
7	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
6	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
5	High Hydrostatic Pressure and Co-Fermentation by and Improve Flavor of Yacon-Litchi-Longan Juice. <i>Foods</i> , 2019 , 8,	4.9	11
4	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
3	Phenolic compounds participating in mulberry juice sediment formation during storage. <i>Journal of Zhejiang University: Science B</i> , 2017 , 18, 854-866	4.5	7
2	Protein and polyphenols involved in sediment formation in cloudy litchi juice. <i>Food Science and Biotechnology</i> , 2019 , 28, 945-953	3	6

- 1 Structural identification and antioxidant potency evaluation of pomelo vinegar polyphenols. *Food Bioscience*, **2022**, 47, 101674 4.9