Bo Zou

List of Publications by Year in Descending Order

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	Structural identification and antioxidant potency evaluation of pomelo vinegar polyphenols. *Food Bioscience*, **2022**, 47, 101674	4.9	
17	High Hydrostatic Pressure and Co-Fermentation by and Improve Flavor of Yacon-Litchi-Longan Juice. *Foods*, **2019**, 8,	4.9	11
16	Protein and polyphenols involved in sediment formation in cloudy litchi juice. *Food Science and Biotechnology*, **2019**, 28, 945-953	3	6
15	Persimmon vinegar polyphenols protect against hydrogen peroxide-induced cellular oxidative stress via Nrf2 signalling pathway. *Food Chemistry*, **2018**, 255, 23-30	8.5	30
14	Evolution of the antioxidant capacity and phenolic contents of persimmon during fermentation. *Food Science and Biotechnology*, **2017**, 26, 563-571	3	22
13	Phenolic compounds participating in mulberry juice sediment formation during storage. *Journal of Zhejiang University: Science B*, **2017**, 18, 854-866	4.5	7
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	6.3	13
11	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 with miR-27 involved mechanism. *Journal of Nutritional Biochemistry*, **2015**, 26, 1124-35	6.3	27
10	Persimmon tannin represses 3T3-L1 preadipocyte differentiation via up-regulating expression of miR-27 and down-regulating expression of peroxisome proliferator-activated receptor- in the early phase of adipogenesis. *European Journal of Nutrition*, **2015**, 54, 1333-43	5.2	28
9	Persimmon tannin accounts for hypolipidemic effects of persimmon through activating of AMPK and suppressing NF-B activation and inflammatory responses in high-fat diet rats. *Food and Function*, **2014**, 5, 1536-46	6.1	35
8	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. *Journal of Functional Foods*, **2014**, 11, 330-341	5.1	16
7	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	3.4	9
6	Comparison of the Efficiency of Five Different Drying Carriers on the Spray Drying of Persimmon Pulp Powders. *Drying Technology*, **2014**, 32, 1157-1166	2.6	69
5	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. *Fitoterap* **2013**, 91, 128-139	3.2	43
4	High molecular weight persimmon tannin is a potent hypolipidemic in high-cholesterol diet fed rats. *Food Research International*, **2012**, 48, 970-977	7	43
3	High molecular weight persimmon tannin is a potent antioxidant both ex vivo and in vivo. *Food Research International*, **2012**, 45, 26-30	7	57
2	Characterization of a highly polymeric proanthocyanidin fraction from persimmon pulp with strong Chinese cobra PLA2 inhibition effects. *Fitoterap* **2012**, 83, 153-60	3.2	26

1	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, 1728-36	4.7	54