Jin-Ming Peng

List of Publications by Year in descending order

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713013 623188 21 531 14 21 citations g-index h-index papers 21 21 21 953 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Shepherd's Purse Polyphenols Exert Its Anti-Inflammatory and Antioxidative Effects Associated with Suppressing MAPK and NF-⟨i⟩ΰ⟨/i⟩B Pathways and Heme Oxygenase-1 Activation. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-14.	1.9	142
2	Inhibitory Effect of Persimmon Tannin on Pancreatic Lipase and the Underlying Mechanism in Vitro. Journal of Agricultural and Food Chemistry, 2018, 66, 6013-6021.	2.4	41
3	A-type dimeric epigallocatechin-3-gallate (EGCG) is a more potent inhibitor against the formation of insulin amyloid fibril than EGCG monomer. Biochimie, 2016, 125, 204-212.	1.3	35
4	Study of physicochemical stability of anthocyanin extracts from black peanut skin and their digestion enzyme and adipogenesis inhibitory activities. LWT - Food Science and Technology, 2019, 107, 107-116.	2.5	29
5	Anthocyanins from black peanut skin protect against UV-B induced keratinocyte cell and skin oxidative damage through activating Nrf 2 signaling. Food and Function, 2019, 10, 6815-6828.	2.1	28
6	Penta-O-galloyl- \hat{l}^2 -d-glucose, a hydrolysable tannin from Radix Paeoniae Alba, inhibits adipogenesis and TNF- \hat{l} ±-mediated inflammation in 3T3-L1 cells. Chemico-Biological Interactions, 2019, 302, 156-163.	1.7	27
7	Position and orientation of gallated proanthocyanidins in lipid bilayer membranes: influence of polymerization degree and linkage type. Journal of Biomolecular Structure and Dynamics, 2018, 36, 2862-2875.	2.0	24
8	Structure-Dependent Membrane-Perturbing Potency of Four Proanthocyanidin Dimers on 3T3-L1 Preadipocytes. Journal of Agricultural and Food Chemistry, 2016, 64, 7022-7032.	2.4	23
9	Persimmon tannin regulates the expression of genes critical for cholesterol absorption and cholesterol efflux by LXRα independent pathway. Journal of Functional Foods, 2016, 23, 283-293.	1.6	22
10	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.	1.9	22
11	Comparison of disaggregative effect of A-type EGCG dimer and EGCG monomer on the preformed bovine insulin amyloid fibrils. Biophysical Chemistry, 2017, 230, 1-9.	1.5	21
12	Gallocatechin gallate (GCG) inhibits 3T3-L1 differentiation and lipopolysaccharide induced inflammation through MAPK and NF-κB signaling. Journal of Functional Foods, 2017, 30, 159-167.	1.6	20
13	Separation and purification of four phenolic compounds from persimmon by high-speed counter-current chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1072, 78-85.	1.2	20
14	GCâ€(4â†'8)â€GCG, A Proanthocyanidin Dimer from <i>Camellia ptilophylla </i> , Modulates Obesity and Adipose Tissue Inflammation in Highâ€Fat Diet Induced Obese Mice. Molecular Nutrition and Food Research, 2019, 63, e1900082.	1.5	20
15	Molecular Insight into Affinities of Gallated and Nongallated Proanthocyanidins Dimers to Lipid Bilayers. Scientific Reports, 2016, 6, 37680.	1.6	14
16	Both non-covalent and covalent interactions were involved in the mechanism of detoxifying effects of persimmon tannin on Chinese cobra PLA 2. Fìtoterapìâ, 2017, 120, 41-51.	1.1	10
17	A-type EGCG dimer, a new proanthocyanidins dimer from persimmon fruits, interacts with the amino acid residues of ${\rm Al}^240$ which possessed high aggregation-propensity and strongly inhibits its amyloid fibrils formation. Journal of Functional Foods, 2019, 52, 492-504.	1.6	10
18	Lipid rafts as potential mechanistic targets underlying the pleiotropic actions of polyphenols. Critical Reviews in Food Science and Nutrition, 2020, , 1-14.	5.4	9

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19	Simultaneous determination of the pharmacokinetics of A-type EGCG and ECG dimers in mice plasma and its metabolites by UPLC-QTOF-MS. International Journal of Food Sciences and Nutrition, 2020, 71, 211-220.	1.3	8
20	The galloyl moiety enhances inhibitory activity of polyphenols against adipogenic differentiation in 3T3-L1 preadipocytes. Food and Function, 2022, 13, 5275-5286.	2.1	3
21	Inhibitory Effects against Alpha-Amylase of an Enriched Polyphenol Extract from Pericarp of Mangosteen (Garcinia mangostana). Foods, 2022, 11, 1001.	1.9	3