Jin-Ming Peng

List of Publications by Citations

19 papers	356 citations	12 h-index	18 g-index
21 ext. papers	465 ext. citations	5.1 avg, IF	3.77 L-index

#	Paper	IF	Citations
19	Shepherd's Purse Polyphenols Exert Its Anti-Inflammatory and Antioxidative Effects Associated with Suppressing MAPK and NF-B Pathways and Heme Oxygenase-1 Activation. *Oxidative Medicine and Cellular Longevity*, **2019**, 2019, 7202695	6.7	130
18	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, 204-12	4.6	26
17	Inhibitory Effect of Persimmon Tannin on Pancreatic Lipase and the Underlying Mechanism in Vitro. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6013-6021	5.7	21
16	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	3.6	18
15	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	5.4	16
14	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	3.5	16
13	Persimmon tannin regulates the expression of genes critical for cholesterol absorption and cholesterol efflux by LXR□independent pathway. *Journal of Functional Foods*, **2016**, 23, 283-293	5.1	15
12	Structure-Dependent Membrane-Perturbing Potency of Four Proanthocyanidin Dimers on 3T3-L1 Preadipocytes. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7022-32	5.7	15
11	Gallocatechin gallate (GCG) inhibits 3T3-L1 differentiation and lipopolysaccharide induced inflammation through MAPK and NF-B signaling. *Journal of Functional Foods*, **2017**, 30, 159-167	5.1	14
10	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	6.1	14
9	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	3.2	14
8	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
7	GC-(4-8)-GCG, A Proanthocyanidin Dimer from Camellia ptilophylla, Modulates Obesity and Adipose Tissue Inflammation in High-Fat Diet Induced Obese Mice. *Molecular Nutrition and Food Research*, **2019**, 63, e1900082	5.9	11
6	Penta-O-galloyl-□-d-glucose, a hydrolysable tannin from Radix Paeoniae Alba, inhibits adipogenesis and TNF-□mediated inflammation in 3T3-L1 cells. *Chemico-Biological Interactions*, **2019**, 302, 156-163	5	10
5	Molecular Insight into Affinities of Gallated and Nongallated Proanthocyanidins Dimers to Lipid Bilayers. *Scientific Reports*, **2016**, 6, 37680	4.9	7
4	Both non-covalent and covalent interactions were involved in the mechanism of detoxifying effects of persimmon tannin on Chinese cobra PLA. *Fitoterap*□**2017**, 120, 41-51	3.2	6
3	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	3.7	4

2	Lipid rafts as potential mechanistic targets underlying the pleiotropic actions of polyphenols. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-14	11.5	3
1	A-type EGCG dimer, a new proanthocyanidins dimer from persimmon fruits, interacts with the amino acid residues of A⍰0 which possessed high aggregation-propensity and strongly inhibits its amyloid fibrils formation. *Journal of Functional Foods*, **2019**, 52, 492-504	5.1	3