Guan-Hu Bao

List of Publications by Year
in descending order

73	2,299	236833	233338
papers	citations	25 h-index	45 g-index

76	76	76	2448
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Discovery of Camellia sinensis catechins as SARS-CoV-2 3CL protease inhibitors through molecular docking, intra and extra cellular assays. Phytomedicine, 2022, 96, 153853.	2.3	21
2	Large-leaf yellow tea attenuates high glucose-induced vascular endothelial cell injury by up-regulating autophagy and down-regulating oxidative stress. Food and Function, 2022, 13, 1890-1905.	2.1	13
3	Chemical composition and antibacterial activity of 12 medicinal plant ethyl acetate extracts using LCâ€“MS featureâ€based molecular networking. Phytochemical Analysis, 2022, 33, 473-489.	1.2	13
4	Flavonoids in Luâ€™an GuaPian tea as potential inhibitors of TMAâ€lyase in acute myocardial infarction. Journal of Food Biochemistry, 2022, , e14110.	1.2	5
5	Metabolites and novel compounds with anti-microbial or antiaging activities from Cordyceps fumosorosea. AMB Express, 2022, 12, 40.	1.4	9
6	Î±-Glucosidase Inhibitory Activities and the Interaction Mechanism of Novel Spiro-Flavoalkaloids from YingDe Green Tea. Journal of Agricultural and Food Chemistry, 2022, 70, 136-148.	2.4	24
7	Two novel enantiomers from metarhizium flavoviride and their inhibitory activities against Î±-glucosidase. Journal of Molecular Structure, 2022, 1264, 133322.	1.8	1
8	Kaempferolâ€3â€•O â€rutinoside exerts cardioprotective effects through NFâ€•Îº B/NLRP3/Caspaseâ€1 pathway in ventricular remodeling after acute myocardial infarction. Journal of Food Biochemistry, 2022, 46, .	1.2	9
9	Detection and quantification of flavoalkaloids in different tea cultivars and during tea processing using UPLC-TOF-MS/MS. Food Chemistry, 2021, 339, 127864.	4.2	28
10	Discovery of potential biomarkers in acute kidney injury by ultra-high-performance liquid chromatography-tandem quadrupole time-of-flight mass spectrometry (UPLC-Q/TOFâ€“MS). International Urology and Nephrology, 2021, 53, 2635-2643.	0.6	4
11	Discovery and Targeted Isolation of Phenylpropanoid-Substituted Ester-Catechins Using UPLC-Q/TOF-HRMS/MS-Based Molecular Networks: Implication of the Reaction Mechanism among Polyphenols during Green Tea Processing. Journal of Agricultural and Food Chemistry, 2021, 69, 4827-4839.	2.4	10
12	Chemistry and Pharmacology of Natural Catechins from Camellia sinensis as anti-MRSA agents. Current Topics in Medicinal Chemistry, 2021, 21, 1519-1537.	1.0	5
13	Identification and quantification of hydroxycinnamoylated catechins in tea by targeted UPLC-MS using synthesized standards and their potential use in discrimination of tea varieties. LWT - Food Science and Technology, 2021, 142, 110963.	2.5	7
14	Rat plasma protein binding of kaempferolâ€3â€•O â€rutinoside from Luâ€™an GuaPian tea and its antiâ€inflammatory mechanism for cardiovascular protection. Journal of Food Biochemistry, 2021, 45, e13749.	1.2	12
15	N-ethyl-2-pyrrolidinone substitution enhances binding affinity between tea flavoalkaloids and human serum albumin: Greatly influenced by esterization. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 262, 120097.	2.0	10
16	Efficient development of antibacterial (â^') -epigallocatechin gallate-PBCA nanoparticles using ethyl acetate as oil phase through interfacial polymerization. Food Bioscience, 2021, 44, 101432.	2.0	3
17	Effect of tea root-derived proanthocyanidin fractions on protection of dentin collagen. Journal of International Medical Research, 2020, 48, 030006051989130.	0.4	2
18	Basidiosins A and B: Cyclopentapeptides from the entomophthoralean fungus Basidiobolus meristosporus. FÃ¬toterapÃ¬Ã¢, 2020, 146, 104671.	1.1	7

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19	Effects of dynamic and static withering technology on volatile and nonvolatile components of Keemun black tea using GC-MS and HPLC combined with chemometrics. LWT - Food Science and Technology, 2020, 130, 109547.	2.5	39
20	Feature-Based Molecular Networking Analysis of the Metabolites Produced by In Vitro Solid-State Fermentation Reveals Pathways for the Bioconversion of Epigallocatechin Gallate. Journal of Agricultural and Food Chemistry, 2020, 68, 7995-8007.	2.4	23
21	Biocompatible green tea extractâ€stabilised zinc nanoparticles encapsulated by poly(butylâ€2â€cyanoacrylate) with control release profile and antioxidative capacity. International Journal of Food Science and Technology, 2020, 55, 2981-2989.	1.3	8
22	Novel Cinnamoylated Flavoalkaloids Identified in Tea with Acetylcholinesterase Inhibition Effect. Journal of Agricultural and Food Chemistry, 2020, 68, 3140-3148.	2.4	21
23	Discovery of Neolignan Glycosides with Acetylcolinesterase Inhibitory Activity from Huangjinya Green Tea Guided by Ultra Performance Liquid Chromatographyâ€“Tandem Mass Spectrometry Data and Global Natural Product Social Molecular Networking. Journal of Agricultural and Food Chemistry, 2019, 67, 11986-11993.	2.4	19
24	Metabolomics Based on UHPLC-Orbitrap-MS and Global Natural Product Social Molecular Networking Reveals Effects of Time Scale and Environment of Storage on the Metabolites and Taste Quality of Raw Pu-erh Tea. Journal of Agricultural and Food Chemistry, 2019, 67, 12084-12093.	2.4	79
25	Metabolites composition and variation in processing waste of water chestnut. International Journal of Food Science and Technology, 2019, 54, 1141-1150.	1.3	1
26	Enantiomeric Trimethylallantoin Monomers, Dimers, and Trimethyltriuret: Evidence for an Alternative Catabolic Pathway of Caffeine in Tea Plant. Organic Letters, 2019, 21, 5147-5151.	2.4	23
27	Two Pairs of Isomerically New Phenylpropanoidated Epicatechin Gallates with Neuroprotective Effects on H₂O₂-Injured SH-SY5Y Cells from Zijuan Green Tea and Their Changes in Fresh Tea Leaves Collected from Different Months and Final Product. Journal of Agricultural and Food Chemistry, 2019, 67, 4831-4838.	2.4	21
28	Metabolomic variation in wild and cultured cordyceps and mycelia of Isaria cicadae. Biomedical Chromatography, 2019, 33, e4478.	0.8	15
29	Novel polymeric biomaterial poly(butyl-2-cyanoacrylate) nanowires: synthesis, characterization and formation mechanism. Colloids and Surfaces B: Biointerfaces, 2019, 175, 454-462.	2.5	6
30	Camellimidazole Aâ€“C, Three Methylene-Bridged Dimeric Imidazole Alkaloids from Keemun Black Tea. Organic Letters, 2018, 20, 2672-2675.	2.4	19
31	Novel Flavoalkaloids from White Tea with Inhibitory Activity against the Formation of Advanced Glycation End Products. Journal of Agricultural and Food Chemistry, 2018, 66, 4621-4629.	2.4	60
32	Interaction between Ester-Type Tea Catechins and Neutrophil Gelatinase-Associated Lipocalin: Inhibitory Mechanism. Journal of Agricultural and Food Chemistry, 2018, 66, 1147-1156.	2.4	23
33	Ethyl Rosmarinate Protects High Glucose-Induced Injury in Human Endothelial Cells. Molecules, 2018, 23, 3372.	1.7	13
34	Inhibition of Î±-glucosidase and Î±-amylase by flavonoid glycosides from Lu'an GuaPian tea: molecular docking and interaction mechanism. Food and Function, 2018, 9, 4173-4183.	2.1	121
35	Imaging mass spectrometry-guided fast identification of antifungal secondary metabolites from Penicillium polonicum. Applied Microbiology and Biotechnology, 2018, 102, 8493-8500.	1.7	14
36	Flavoalkaloids with a Pyrrolidinone Ring from Chinese Ancient Cultivated Tea Xi-Gui. Journal of Agricultural and Food Chemistry, 2018, 66, 7948-7957.	2.4	46

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37	Optimization of paeonol-loaded poly(butyl-2-cyanoacrylate) nanocapsules by central composite design with response surface methodology together with the antibacterial properties. European Journal of Pharmaceutical Sciences, 2017, 101, 189-199.	1.9	39
38	Novel Acylated Flavonol Tetraglycoside with Inhibitory Effect on Lipid Accumulation in 3T3-L1 Cells from Luâ€™an GuaPian Tea and Quantification of Flavonoid Glycosides in Six Major Processing Types of Tea. Journal of Agricultural and Food Chemistry, 2017, 65, 2999-3005.	2.4	46
39	Novel acetylcholinesterase inhibitors from Zijuan tea and biosynthetic pathway of caffeoylated catechin in tea plant. Food Chemistry, 2017, 237, 1172-1178.	4.2	41
40	Two New Oleanane-Type Saponins with Anti-Proliferative Activity from Camellia oleifera Abel. Seed Cake. Molecules, 2016, 21, 188.	1.7	23
41	Oleiferasaponin C₆ from the seeds of Camellia oleifera Abel.: a novel compound inhibits proliferation through inducing cell-cycle arrest and apoptosis on human cancer cell lines in vitro. RSC Advances, 2016, 6, 91386-91393.	1.7	16
42	Disposal of iron by a mutant form of lipocalin 2. Nature Communications, 2016, 7, 12973.	5.8	43
43	A new anti-proliferative acylated flavonol glycoside from Fuzhuan brick-tea. Natural Product Research, 2016, 30, 2637-2641.	1.0	23
44	Brewing and volatiles analysis of three tea beers indicate a potential interaction between tea components and lager yeast. Food Chemistry, 2016, 197, 161-167.	4.2	22
45	The ligands of neutrophil gelatinase-associated lipocalin. RSC Advances, 2015, 5, 104363-104374.	1.7	25
46	Investigation on biochemical compositional changes during the microbial fermentation process of Fu brick tea by LCâ€“MS based metabolomics. Food Chemistry, 2015, 186, 176-184.	4.2	83
47	Differential metabolic responses of Beauveria bassiana cultured in pupae extracts, root exudates and its interactions with insect and plant. Journal of Invertebrate Pathology, 2015, 130, 154-164.	1.5	23
48	Purification and structural characterization of â€œsimple catecholâ€, the NGAL-siderocalin siderophore in human urine. RSC Advances, 2015, 5, 28527-28535.	1.7	17
49	Brick dark tea: a review of the manufacture, chemical constituents and bioconversion of the major chemical components during fermentation. Phytochemistry Reviews, 2015, 14, 499-523.	3.1	131
50	Novel triterpenoid saponins from residual seed cake of Camellia oleifera Abel. show anti-proliferative activity against tumor cells. FÃ¬toterapÃ¬Ã¢, 2015, 104, 7-13.	1.1	67
51	Changes of major tea polyphenols and production of four new B-ring fission metabolites of catechins from post-fermented Jing-Wei Fu brick tea. Food Chemistry, 2015, 170, 110-117.	4.2	111
52	TMDB: A literature-curated database for small molecular compounds found from tea. BMC Plant Biology, 2014, 14, 243.	1.6	66
53	New Tyrosinase Inhibitors from Paecilomyces gunnii. Journal of Agricultural and Food Chemistry, 2014, 62, 11917-11923.	2.4	22
54	A New Fatty Acid from the Leaves and Stems of Clerodendron trichotomum. Chemistry of Natural Compounds, 2014, 50, 65-67.	0.2	1

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55	Comparison of cytotoxic extracts from fruiting bodies, infected insects and cultured mycelia of Cordyceps formosana. Food Chemistry, 2014, 145, 1066-1071.	4.2	12
56	Two new compounds from the flowers of Rhododendron molle. Chinese Journal of Natural Medicines, 2014, 11, 525-527.	0.7	7
57	Fuzhuanins A and B: The B-ring Fission Lactones of Flavan-3-ols from Fuzhuan Brick-Tea. Journal of Agricultural and Food Chemistry, 2013, 61, 6982-6990.	2.4	66
58	Identification and production of a novel natural pigment, cordycepoid A, from Cordyceps bifusispora. Applied Microbiology and Biotechnology, 2013, 97, 6241-6249.	1.7	11
59	Two new compounds from the flowers of Rhododendron molle. Chinese Journal of Natural Medicines, 2013, 11, 525-527.	0.7	0
60	EGCG inhibit chemical reactivity of iron through forming an Ngalâ€“EGCGâ€“iron complex. BioMetals, 2013, 26, 1041-1050.	1.8	31
61	Metabolic Effect of an Exogenous Gene on Transgenic Beauveria bassiana Using Liquid Chromatographyâ€“Mass Spectrometry-Based Metabolomics. Journal of Agricultural and Food Chemistry, 2013, 61, 7008-7017.	2.4	24
62	New Limonoids and a Dihydrobenzofuran Norlignan from the Roots of Toona sinensis. Molecules, 2013, 18, 2840-2850.	1.7	35
63	A New Saponin from Tea Seed Pomace (Camellia oleifera Abel) and Its Protective Effect on PC12 Cells. Molecules, 2012, 17, 11721-11728.	1.7	41
64	Antineoplastic Agents. 587. Isolation and Structure of 3-Epipancratistatin from Narcissus cv. Ice Follies. Journal of Natural Products, 2012, 75, 771-773.	1.5	14
65	Iron traffics in circulation bound to a siderocalin (Ngal)â€“catechol complex. Nature Chemical Biology, 2010, 6, 602-609.	3.9	270
66	Sinoracutine, a novel skeletal alkaloid with cell-protective effects from Sinomenium acutum. Tetrahedron Letters, 2009, 50, 4375-4377.	0.7	20
67	Note: A new 1,5-seco grayanotoxin fromRhododendron decorum. Journal of Asian Natural Products Research, 2005, 7, 87-90.	0.7	18
68	Morphinane Alkaloids with Cell Protective Effects fromSinomeniumacutum. Journal of Natural Products, 2005, 68, 1128-1130.	1.5	39
69	Flavone glucosides with immunomodulatory activity from the leaves of Pleioblastus amarus. Phytochemistry, 2004, 65, 969-974.	1.4	34
70	Two new Limonoids fromMunronia Henryi. Natural Product Research, 2004, 18, 415-419.	1.0	11
71	Diterpenoids from the Flowers ofRhododendron molle. Journal of Natural Products, 2004, 67, 1903-1906.	1.5	62
72	Langduin C, a novel dimeric diterpenoid from the roots of Euphorbia fischeriana. Tetrahedron Letters, 2003, 44, 135-137.	0.7	39

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73	Diterpenoid and Phenolic Glycosides from the Roots ofRhododendron molle. Planta Medica, 2003, 69, 434-439.	0.7	31