

Jun Sang

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

387
citations

759233

12
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

378
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction optimization and identification of anthocyanins from <i>Nitraria tangutorun</i> Bobr. seed meal and establishment of a green analytical method of anthocyanins. <i>Food Chemistry</i> , 2017, 218, 386-395.	8.2	58
2	Jolkinolide B targets thioredoxin and glutathione systems to induce ROS-mediated paraptosis and apoptosis in bladder cancer cells. <i>Cancer Letters</i> , 2021, 509, 13-25.	7.2	43
3	Deep eutectic solvent-based extraction coupled with green two-dimensional HPLC-DAD-ESI-MS/MS for the determination of anthocyanins from <i>Lycium ruthenicum</i> Murr. fruit. <i>Analytical Methods</i> , 2018, 10, 1247-1257.	2.7	41
4	Euphorkanlide A, a Highly Modified Ingenane Diterpenoid with a C ₂₄ Appendage from <i>Euphorbia kansuensis</i> . <i>Organic Letters</i> , 2019, 21, 4128-4131.	4.6	31
5	Diterpenoids from <i>Euphorbia royleana</i> reverse P-glycoprotein-mediated multidrug resistance in cancer cells. <i>Phytochemistry</i> , 2020, 176, 112395.	2.9	28
6	Jatrofolianes A and B: Two Highly Modified Lathyrane Diterpenoids from <i>Jatropha gossypifolia</i> . <i>Organic Letters</i> , 2020, 22, 106-109.	4.6	19
7	Jolkinolide B sensitizes bladder cancer to mTOR inhibitors via dual inhibition of Akt signaling and autophagy. <i>Cancer Letters</i> , 2022, 526, 352-362.	7.2	18
8	Partition Behaviors of Different Polar Anthocyanins in Aqueous Two-Phase Systems and Extraction of Anthocyanins from <i>Nitraria tangutorun</i> Bobr. and <i>Lycium ruthenicum</i> Murr.. <i>Food Analytical Methods</i> , 2018, 11, 980-991.	2.6	17
9	Development of a green two-dimensional HPLC-DAD-ESI-MS method for the determination of anthocyanins from <i>Prunus cerasifera</i> var. <i>atropurpurea</i> leaf and improvement of their stability in energy drinks. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1494-1502.	2.7	16
10	Ingol diterpenoids as P-glycoprotein-dependent multidrug resistance (MDR) reversal agents from <i>Euphorbia marginata</i> . <i>Bioorganic Chemistry</i> , 2020, 95, 103546.	4.1	16
11	Development and validation of green chromatography for the determination of anthocyanins in haskap berry, mulberry and blackberry. <i>Analytical Methods</i> , 2017, 9, 2535-2545.	2.7	15
12	Green Approach for Sample Preparation and Determination of Anthocyanins from <i>Lycium ruthenicum</i> Murr. Using a β -Cyclodextrin-Based Extraction Method Coupled with UPLC-DAD Analysis. <i>Food Analytical Methods</i> , 2018, 11, 2141-2148.	2.6	13
13	An approach for extraction, purification, characterization and quantitation of acylated-anthocyanins from <i>Nitraria tangutorun</i> Bobr. fruit. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 45-55.	3.2	13
14	19-nor-, 20-nor-, and tetranor-Halimane-Type Furanoditerpenoids from <i>Croton crassifolius</i> . <i>Journal of Natural Products</i> , 2020, 83, 255-267.	3.0	11
15	Euphanoids A and B, two new lathyrane diterpenoids with nitric oxide (NO) inhibitory activity from <i>Euphorbia kansuensis</i> . <i>Natural Product Research</i> , 2021, 35, 4402-4408.	1.8	10
16	Combination of a deep eutectic solvent and macroporous resin for green recovery of anthocyanins from <i>Nitraria tangutorun</i> Bobr. fruit. <i>Separation Science and Technology</i> , 2019, 54, 3082-3090.	2.5	9
17	Structurally diverse triterpenoids with cytotoxicity from <i>Euphorbia hypericifolia</i> . <i>F\ddot{a}-totera\ddot{A}-\ddot{A}</i> , 2021, 151, 104888.	2.2	9
18	β -Cyclodextrin-assisted extraction and green chromatographic analysis of <i>Hibiscus sabdariffa</i> L. anthocyanins and the effects of gallic/ferulic/caffeic acids on their stability in beverages. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2475-2483.	3.2	9

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19	Extraction and characterization of anthocyanins from <i>Nitraria tangutorun</i> bobr. dry fruit and evaluation of their stability in aqueous solution and taurine-contained beverage. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 937-948.	3.2	6
20	Anthocyanins from <i>Nitraria tangutorun</i> : qualitative and quantitative analyses, antioxidant and anti-inflammatory activities and their stabilities as affected by some phenolic acids. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 421-430.	3.2	5