

Jun Cao

List of Publications by Year in descending order

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64
papers

2,141
citations

257450

24
h-index

243625

44
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65
all docs

65
docs citations

65
times ranked

2951
citing authors

#	ARTICLE	IF	CITATIONS
1	Synthesis, Characterization, Physical Properties, and OLED Application of Single BN-Fused Perylene Diimide. <i>Journal of Organic Chemistry</i> , 2015, 80, 196-203.	3.2	227
2	Stable layered Ni-rich $\text{LiNi}_{0.9}\text{Co}_{0.07}\text{Al}_{0.03}\text{O}_{2}$ microspheres assembled with nanoparticles as high-performance cathode materials for lithium-ion batteries. <i>Journal of Materials Chemistry A</i> , 2017, 5, 2724-2731.	10.3	165
3	Volatile flavour components and the mechanisms underlying their production in golden pompano (<i>Trachinotus blochii</i>) fillets subjected to different drying methods: A comparative study using an electronic nose, an electronic tongue and SDE-GC-MS. <i>Food Research International</i> , 2019, 123, 217-225.	6.2	155
4	Biocompatible and biodegradable nanoparticles for enhancement of anti-cancer activities of phytochemicals. <i>Chinese Journal of Natural Medicines</i> , 2015, 13, 641-652.	1.3	84
5	Effect of simulated gastrointestinal digestion in vitro on the antioxidant activity, molecular weight and microstructure of polysaccharides from a tropical sea cucumber (<i>Holothuria leucospilota</i>). <i>Food Hydrocolloids</i> , 2019, 89, 735-741.	10.7	84
6	Novel Approach To Evaluate the Oxidation State of Vegetable Oils Using Characteristic Oxidation Indicators. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12545-12552.	5.2	82
7	Determination of fifteen bioactive components in <i>Radix et Rhizoma Salviae Miltiorrhizae</i> by high-performance liquid chromatography with ultraviolet and mass spectrometric detection. <i>Biomedical Chromatography</i> , 2008, 22, 164-172.	1.7	74
8	Revealing the structures of cellulose nanofiber bundles obtained by mechanical nanofibrillation via TEM observation. <i>Carbohydrate Polymers</i> , 2015, 117, 950-956.	10.2	69
9	Effect of EGCG-gelatin biofilm on the quality and microbial composition of tilapia fillets during chilled storage. <i>Food Chemistry</i> , 2020, 305, 125454.	8.2	69
10	A sea cucumber (<i>Holothuria leucospilota</i>) polysaccharide improves the gut microbiome to alleviate the symptoms of type 2 diabetes mellitus in Goto-Kakizaki rats. <i>Food and Chemical Toxicology</i> , 2020, 135, 110886.	3.6	65
11	Analysis of nonpolar lipophilic aldehydes/ketones in oxidized edible oils using HPLC-QqQ-MS for the evaluation of their parent fatty acids. <i>Food Research International</i> , 2014, 64, 901-907.	6.2	63
12	The inhibition mechanism of the texture deterioration of tilapia fillets during partial freezing after treatment with polyphenols. <i>Food Chemistry</i> , 2021, 335, 127647.	8.2	59
13	Effect of Fatty Acid and Tocopherol on Oxidative Stability of Vegetable Oils with Limited Air. <i>International Journal of Food Properties</i> , 2015, 18, 808-820.	3.0	56
14	The effects of EGCG on the mechanical, bioactivities, cross-linking and release properties of gelatin film. <i>Food Chemistry</i> , 2019, 271, 204-210.	8.2	54
15	Sustainable Carbon Aerogels Derived from Nanofibrillated Cellulose as High-Performance Absorption Materials. <i>Advanced Materials Interfaces</i> , 2016, 3, 1600004.	3.7	47
16	Oxidative stabilities of olive and camellia oils: Possible mechanism of aldehydes formation in oleic acid triglyceride at high temperature. <i>LWT - Food Science and Technology</i> , 2020, 118, 108858.	5.2	47
17	<i>Holothuria Leucospilota</i> Polysaccharides Ameliorate Hyperlipidemia in High-Fat Diet-Induced Rats via Short-Chain Fatty Acids Production and Lipid Metabolism Regulation. <i>International Journal of Molecular Sciences</i> , 2019, 20, 4738.	4.1	45
18	Characterization of lipid profiling in three parts (muscle, head and viscera) of tilapia (<i>Oreochromis</i>) Tj ETQq0 0 0 rgBTj/Overlock 10 Tf 50	8.2	42

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19	Multifunctional Bionanocomposite Foams with a Chitosan Matrix Reinforced by Nanofibrillated Cellulose. <i>ChemNanoMat</i> , 2017, 3, 98-108.	2.8	37
20	Effects of co-fermented collagen peptide-jackfruit juice on the immune response and gut microbiota in immunosuppressed mice. <i>Food Chemistry</i> , 2021, 365, 130487.	8.2	35
21	Detection of atherosclerotic lesions and intimal macrophages using CD36-targeted nanovesicles. <i>Journal of Controlled Release</i> , 2015, 220, 61-70.	9.9	34
22	Effects of virgin coconut oil on the physicochemical, morphological and antibacterial properties of potato starch-based biodegradable films. <i>International Journal of Food Science and Technology</i> , 2020, 55, 192-200.	2.7	30
23	Hardy spaces $H^k L^p(\mathbb{R}^n)$ associated with operators satisfying k -Davies-Gaffney estimates. <i>Science China Mathematics</i> , 2012, 55, 1403-1440.	1.7	29
24	On-line concentration of neutral analytes by complexation and acetonitrile sweeping in nonionic microemulsion electrokinetic chromatography with direct ultraviolet detection. <i>Journal of Chromatography A</i> , 2009, 1216, 5608-5613.	3.7	25
25	Anti-atherogenic effects of CD36-targeted epigallocatechin gallate-loaded nanoparticles. <i>Journal of Controlled Release</i> , 2019, 303, 263-273.	9.9	25
26	Combined Application of Fluorescence Spectroscopy and Chemometrics Analysis in Oxidative Deterioration of Edible Oils. <i>Food Analytical Methods</i> , 2017, 10, 649-658.	2.6	24
27	Photo-induced isomerization of ethylene-bridged azobenzene explored by ab initio based non-adiabatic dynamics simulation: A comparative investigation of the isomerization in the gas and solution phases. <i>Journal of Chemical Physics</i> , 2013, 138, 134306.	3.0	23
28	Effect of starch/polylactic acid ratio on the interdependence of two-phase and the properties of composites. <i>Journal Wuhan University of Technology, Materials Science Edition</i> , 2015, 30, 1108-1114.	1.0	23
29	Quality changes and deterioration mechanisms in three parts (belly, dorsal and tail muscle) of tilapia fillets during partial freezing storage. <i>Food Chemistry</i> , 2022, 385, 132503.	8.2	22
30	Photoinduced reactions of both 2-formyl-2H-azirine and isoxazole: A theoretical study based on electronic structure calculations and nonadiabatic dynamics simulations. <i>Journal of Chemical Physics</i> , 2015, 142, 244302.	3.0	21
31	A novel fluorescence assay for resveratrol determination in red wine based on competitive host-guest recognition. <i>Food Chemistry</i> , 2019, 283, 191-198.	8.2	21
32	Pressure and electrokinetic injections for on-line sample stacking neutral analytes in microemulsion electrokinetic chromatography with salt-containing matrixes. <i>Electrophoresis</i> , 2008, 29, 4422-4430.	2.4	19
33	Extraction and Physicochemical Characterization of Pepsin Soluble Collagens from Golden Pompano (<i>Trachinotus blochii</i>) Skin and Bone. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 837-847.	1.4	19
34	EGCG-gelatin biofilm improved the protein degradation, flavor and micromolecule metabolites of tilapia fillets during chilled storage. <i>Food Chemistry</i> , 2022, 375, 131662.	8.2	19
35	Fatty Acid Profiles of Triacylglycerols and Phospholipids of Sea-Cage Cultured <i>Trachinotus blochii</i> : A Comparative Study of Head, Viscera, Skin, Bone, and Muscle. <i>Journal of Food Science</i> , 2019, 84, 650-658.	3.1	18
36	Application of liquid chromatography-electrospray ionization time-of-flight mass spectrometry for analysis and quality control of compound Danshen preparations. <i>Biomedical Chromatography</i> , 2009, 23, 397-405.	1.7	16

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37	Chemical composition and thermal properties of Tilapia oil extracted by different methods. <i>International Journal of Food Properties</i> , 2018, 21, 1575-1585.	3.0	15
38	The impacts of vacuum microwave drying on osmosis dehydration of tilapia fillets. <i>Journal of Food Process Engineering</i> , 2019, 42, e12956.	2.9	15
39	A comprehensive study of lipid profiles of round scad (<i>Decapterus maruadsi</i>) based on lipidomic with UPLC-Q-Exactive Orbitrap-MS. <i>Food Research International</i> , 2020, 133, 109138.	6.2	15
40	Microstructure characteristics of tea seed dietary fibre and its effect on cholesterol, glucose and nitrite ion adsorption capacities <i>in vitro</i> : a comparison study among different modifications. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1781-1791.	2.7	14
41	Relationship between Micromolecules and Quality Changes of Tilapia Fillets after Partial Freezing Treatment with Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8213-8226.	5.2	14
42	Determination of 2,4-diacidial in edible oils using reversed-phase liquid chromatography and its application as an alternative indicator of lipid oxidation. <i>Journal of Food Science</i> , 2020, 85, 1418-1426.	3.1	12
43	Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano (<i>Trachinotus blochii</i>) surimi quality. <i>Journal of Texture Studies</i> , 2021, 52, 197-206.	2.5	12
44	Estimates for second-order Riesz transforms associated with magnetic Schrödinger operators on Musielak-Orlicz-Hardy spaces. <i>Applicable Analysis</i> , 2014, 93, 2519-2545.	1.3	11
45	Oxidative Stability of Papaya Seed Oil From Hainan/Eksotika Obtained by Subcritical and Supercritical Carbon Dioxide Extraction. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 687-697.	1.9	11
46	The effect and mechanism of four drying methods on the quality of tilapia fillet products. <i>Food Frontiers</i> , 2022, 3, 316-327.	7.4	10
47	The effects of polyphenols on fresh quality and the mechanism of partial freezing of tilapia fillets. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6014-6023.	3.5	9
48	Rapid and Sensitive Analysis of Tannins and Monoterpene Glycosides in Radix Paeoniae Alba Products by HPLC-MS. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 32, 2232-2245.	1.0	8
49	Beneficial Effects of <i>Holothuria leucospilota</i> Polysaccharides on Fermentability In Vivo and In Vitro. <i>Foods</i> , 2021, 10, 1884.	4.3	8
50	Simultaneous Determination of Twelve Saponins in Radix et Rhizoma Notoginseng by Rapid Resolution LC-ESI-TOF-MS. <i>Chromatographia</i> , 2008, 68, 1033-1038.	1.3	7
51	Endpoint boundedness of Riesz transforms on Hardy spaces associated with operators. <i>Revista Matematica Complutense</i> , 2013, 26, 99-114.	1.2	7
52	Hardy spaces associated with a pair of commuting operators. <i>Forum Mathematicum</i> , 2015, 27, 2775-2824.	0.7	7
53	Maximal function characterizations of Hardy spaces associated to homogeneous higher order elliptic operators. <i>Forum Mathematicum</i> , 2016, 28, 823-856.	0.7	7
54	Comprehensive evaluation of lipidomics profiles in golden threadfin bream (<i>Nemipterus virgatus</i>) and its by-products using UHPLC-Q-exactive Orbitrap-MS. <i>LWT - Food Science and Technology</i> , 2022, 165, 113690.	5.2	7

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55	Boundedness of fractional integrals on weighted Orlicz-Hardy spaces. <i>Mathematical Methods in the Applied Sciences</i> , 2013, 36, 2069-2085.	2.3	5
56	Properties of grafted wood flour filled poly (lactic acid) composites by reactive extrusion. <i>Journal of Adhesion Science and Technology</i> , 2018, 32, 429-438.	2.6	5
57	Boundedness of Generalized Riesz Transforms on Orlicz-Hardy Spaces Associated to Operators. <i>Integral Equations and Operator Theory</i> , 2013, 76, 225-283.	0.8	4
58	The preservation effect and mechanism of gelatin on golden pompano (<i>Trachinotus blochii</i>) fillets during cold storage. <i>Food Science and Technology</i> , 2019, 39, 626-631.	1.7	4
59	A theoretical study of the excited-state decay of acylhydrazones. <i>International Journal of Quantum Chemistry</i> , 2017, 117, e25330.	2.0	2
60	Non-destructive testing of wood composites based on virtual instrument. , 2010, , .		1
61	Virtual Instrument of Wood Vibration System Based on Non-destructive Testing. , 2010, , .		1
62	Absorption Materials: Sustainable Carbon Aerogels Derived from Nanofibrillated Cellulose as High-Performance Absorption Materials (<i>Adv. Mater. Interfaces</i> 10/2016). <i>Advanced Materials Interfaces</i> , 2016, 3, .	3.7	1
63	Optimization of Microencapsulation of Human Milk Fat Substitute by Response Surface Methodology. <i>Journal of Oleo Science</i> , 2018, 67, 407-417.	1.4	1
64	Comprehensive lipid profiles of sea cage aquaculture cobia (<i>Rachycentron canadum</i>) based on lipidomics. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104664.	3.9	1