

Jun Jin

List of Publications by Year in descending order

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50
papers

1,016
citations

393982

19
h-index

454577

30
g-index

51
all docs

51
docs citations

51
times ranked

950
citing authors

#	ARTICLE	IF	CITATIONS
1	Antarctic Krill (<i>Euphausia superba</i>) Oil: A Comprehensive Review of Chemical Composition, Extraction Technologies, Health Benefits, and Current Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 514-534.	5.9	102
2	Comparison of solvents for extraction of krill oil from krill meal: Lipid yield, phospholipids content, fatty acids composition and minor components. <i>Food Chemistry</i> , 2017, 233, 434-441.	4.2	89
3	Evaluation of fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. <i>International Dairy Journal</i> , 2016, 63, 42-51.	1.5	55
4	Characteristics of Mango Kernel Fats Extracted from 11 China-specific Varieties and Their Typically Fractionated Fractions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1115-1125.	0.8	54
5	Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. <i>Food Chemistry</i> , 2016, 204, 194-200.	4.2	48
6	Phytochemical and Biological Characteristics of Mexican Chia Seed Oil. <i>Molecules</i> , 2018, 23, 3219.	1.7	46
7	The relationship between lipid phytochemicals, obesity and its related chronic diseases. <i>Food and Function</i> , 2018, 9, 6048-6062.	2.1	42
8	Chemical Compositions of Walnut (<i>Juglans regia</i> L.) Oils from Different Cultivated Regions in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 825-834.	0.8	37
9	Preparation of mango kernel fat stearin-based hard chocolate fats via physical blending and enzymatic interesterification. <i>LWT - Food Science and Technology</i> , 2018, 97, 308-316.	2.5	36
10	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. <i>Food Research International</i> , 2021, 140, 109987.	2.9	27
11	High Sn-2 Docosahexaenoic Acid Lipids for Brain Benefits, and Their Enzymatic Syntheses: A Review. <i>Engineering</i> , 2020, 6, 424-431.	3.2	24
12	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. <i>Foods</i> , 2021, 10, 2158.	1.9	24
13	Combined Urea Complexation and Argentated Silica Gel Column Chromatography for Concentration and Separation of PUFAs from Tuna Oil: Based on Improved DPA Level. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1157-1167.	0.8	22
14	Production of sn-1,3-distearoyl-2-oleoyl-glycerol-rich fats from mango kernel fat by selective fractionation using 2-methylpentane based isohexane. <i>Food Chemistry</i> , 2017, 234, 46-54.	4.2	22
15	Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. <i>Food Chemistry</i> , 2018, 248, 279-286.	4.2	22
16	Improving heat and fat bloom stabilities of "dark chocolates" by addition of mango kernel fat-based chocolate fats. <i>Journal of Food Engineering</i> , 2019, 246, 33-41.	2.7	22
17	Mango kernel fat fractions as potential healthy food ingredients: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1794-1801.	5.4	22
18	Quality of Wood-Pressed Rapeseed Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 767-777.	0.8	21

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19	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 383-390.	0.8	21
20	Gamma tocopherol, its dimmers, and quinones: Past and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3916-3930.	5.4	20
21	Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. <i>Journal of Food Science and Technology</i> , 2018, 55, 3154-3162.	1.4	19
22	Characterization of Positional Distribution of Fatty Acids and Triacylglycerol Molecular Compositions of Marine Fish Oils Rich in Omega-3 Polyunsaturated Fatty Acids. <i>BioMed Research International</i> , 2018, 2018, 1-10.	0.9	18
23	Production of Rice Bran Oil with Light Color and High Oryzanol Content by Multi-stage Molecular Distillation. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 145-153.	0.8	17
24	Production of High-Melting Symmetrical Monounsaturated Triacylglycerol-Rich Fats from Mango Kernel Fat by Acetone Fractionation. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 201-213.	0.8	17
25	Physicochemical characteristics of <i>Actinostemma lobatum</i> Maxim. kernel oil by supercritical fluid extraction and conventional methods. <i>Industrial Crops and Products</i> , 2020, 152, 112516.	2.5	17
26	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. <i>International Journal of Food Properties</i> , 2018, 21, 58-69.	1.3	16
27	Quality and Composition of Virgin Olive Oils from Indigenous and European Cultivars Grown in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 341-353.	0.8	15
28	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. <i>International Journal of Food Properties</i> , 2017, 20, 2817-2829.	1.3	13
29	StOSt-rich fats in the manufacture of heat-stable chocolates and their potential impacts on fat bloom behaviors. <i>Trends in Food Science and Technology</i> , 2021, 118, 418-430.	7.8	12
30	Insights into an α -Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15252-15260.	2.4	11
31	A chemometrics approach comparing characteristics and free radical scavenging capacity of flax (<i>Linum usitatissimum</i> L.) oils obtained from seeds and cakes with different extraction methods. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5359-5367.	1.7	10
32	Characteristics of Specialty Natural Micronutrients in Certain Oilseeds and Oils: Plastoquinone-8, Resveratrol, 5-Hydroxytryptamine Phenylpropanoid Amides, Lanosterol, Ergosterol and Cyclolinopeptides. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 155-170.	0.8	8
33	High-Purity Tocopherol Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900307.	1.0	8
34	Evaluation of fatty acid profile of colostrum and milk fat of different sow breeds. <i>International Dairy Journal</i> , 2022, 126, 105250.	1.5	8
35	Elucidation on the destabilization mechanism of whipping creams during static storage. <i>Food Hydrocolloids</i> , 2022, 129, 107613.	5.6	8
36	Mango kernel fat based chocolate fat with heat resistant triacylglycerols: production via blending using mango kernel fat mid-fraction and palm mid-fractions produced in different fractionation paths. <i>RSC Advances</i> , 2016, 6, 108981-108988.	1.7	7

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37	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900354.	1.0	7
38	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021, 364, 130140.	4.2	7
39	Formation of dark chocolate fats with improved heat stability and desirable miscibility by blending cocoa butter with mango kernel fat stearin and hard palm-mid fraction. <i>LWT - Food Science and Technology</i> , 2022, 156, 113066.	2.5	7
40	Sheaolein-based cold-soluble powder fats with medium- and long-chain triacylglycerol: production via chemical interesterification using sheaolein and palm kernel stearin. <i>RSC Advances</i> , 2016, 6, 18632-18640.	1.7	5
41	Chemical transesterification of flaxseed oil and medium-chain triacylglycerols: MLCT yield, DAG content, physicochemical properties, minor compounds and oxidation stability. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5160-5167.	1.3	5
42	Phospholipid profiling, cholesterol, and tocopherols: Comparison of sow milk fats from two lactation stages and five breeds. <i>Food Bioscience</i> , 2022, 49, 101871.	2.0	5
43	Characteristics of sow milks at different lactation stages and their frozen storage stabilities. <i>LWT - Food Science and Technology</i> , 2021, 145, 111351.	2.5	4
44	Insights into effects of temperature and ultraviolet light on degradation of tocored with HPLC and UPC2-QTOF-MS. <i>LWT - Food Science and Technology</i> , 2020, 126, 109302.	2.5	3
45	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 541-550.	0.8	3
46	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. <i>Foods</i> , 2021, 10, 2887.	1.9	3
47	Oxidative stability, shelf-life and stir-frying application of <i>Torreya grandis</i> seed oil. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1836-1845.	1.3	3
48	Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation. <i>LWT - Food Science and Technology</i> , 2022, 160, 113230.	2.5	2
49	Activated complex theory is a classical theory suitable for food science with appropriate use. <i>Food Chemistry</i> , 2020, 332, 127486.	4.2	1
50	Preparation and characterization of sn-2 polyunsaturated fatty acids-rich monoacylglycerols from menhaden oil and DHA-single cell oil. <i>LWT - Food Science and Technology</i> , 2022, 156, 113012.	2.5	1