Jun Jin

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Antarctic Krill (<i>Euphausia superba</i>) Oil: A Comprehensive Review of Chemical Composition, Extraction Technologies, Health Benefits, and Current Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 514-534.	11.7	102
2	Comparison of solvents for extraction of krill oil from krill meal: Lipid yield, phospholipids content, fatty acids composition and minor components. Food Chemistry, 2017, 233, 434-441.	8.2	89
3	Evaluation of fatty acid composition in commercial infant formulas on the Chinese market: A comparative study based on fat source and stage. International Dairy Journal, 2016, 63, 42-51.	3.0	55
4	Characteristics of Mango Kernel Fats Extracted from 11 Chinaâ€5pecific Varieties and Their Typically Fractionated Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1115-1125.	1.9	54
5	Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. Food Chemistry, 2016, 204, 194-200.	8.2	48
6	Phytochemical and Biological Characteristics of Mexican Chia Seed Oil. Molecules, 2018, 23, 3219.	3.8	46
7	The relationship between lipid phytochemicals, obesity and its related chronic diseases. Food and Function, 2018, 9, 6048-6062.	4.6	42
8	Chemical Compositions of Walnut (<i>Juglans regia</i> L.) Oils from Different Cultivated Regions in China. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 825-834.	1.9	37
9	Preparation of mango kernel fat stearin-based hard chocolate fats via physical blending and enzymatic interesterification. LWT - Food Science and Technology, 2018, 97, 308-316.	5.2	36
10	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. Food Research International, 2021, 140, 109987.	6.2	27
11	High Sn-2 Docosahexaenoic Acid Lipids for Brain Benefits, and Their Enzymatic Syntheses: A Review. Engineering, 2020, 6, 424-431.	6.7	24
12	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. Foods, 2021, 10, 2158.	4.3	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. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1157-1167.	1.9	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. Food Chemistry, 2017, 234, 46-54.	8.2	22
15	Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. Food Chemistry, 2018, 248, 279-286.	8.2	22
16	Improving heat and fat bloom stabilities of "dark chocolates―by addition of mango kernel fat-based chocolate fats. Journal of Food Engineering, 2019, 246, 33-41.	5.2	22
17	Mango kernel fat fractions as potential healthy food ingredients: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1794-1801.	10.3	22
18	Quality of Woodâ€Pressed Rapeseed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 767-777.	1.9	21

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19	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 383-390.	1.9	21
20	Gamma tocopherol, its dimmers, and quinones: Past and future trends. Critical Reviews in Food Science and Nutrition, 2020, 60, 3916-3930.	10.3	20
21	Effects of heat pretreatment of wet-milled corn germ on the physicochemical properties of oil. Journal of Food Science and Technology, 2018, 55, 3154-3162.	2.8	19
22	Characterization of Positional Distribution of Fatty Acids and Triacylglycerol Molecular Compositions of Marine Fish Oils Rich in Omega-3 Polyunsaturated Fatty Acids. BioMed Research International, 2018, 2018, 1-10.	1.9	18
23	Production of Rice Bran Oil with Light Color and High Oryzanol Content by Multiâ€stage Molecular Distillation. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 145-153.	1.9	17
24	Production of Highâ€Melting Symmetrical Monounsaturated Triacylglycerolâ€Rich Fats from Mango Kernel Fat by Acetone Fractionation. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 201-213.	1.9	17
25	Physicochemical characteristics of Actinostemma lobatum Maxim. kernel oil by supercritical fluid extraction and conventional methods. Industrial Crops and Products, 2020, 152, 112516.	5.2	17
26	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. International Journal of Food Properties, 2018, 21, 58-69.	3.0	16
27	Quality and Composition of Virgin Olive Oils from Indigenous and European Cultivars Grown in China. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 341-353.	1.9	15
28	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. International Journal of Food Properties, 2017, 20, 2817-2829.	3.0	13
29	StOSt-rich fats in the manufacture of heat-stable chocolates and their potential impacts on fat bloom behaviors. Trends in Food Science and Technology, 2021, 118, 418-430.	15.1	12
30	Insights into an α-Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking. Journal of Agricultural and Food Chemistry, 2021, 69, 15252-15260.	5.2	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. Journal of the Science of Food and Agriculture, 2021, 101, 5359-5367.	3.5	10
32	Characteristics of Specialty Natural Micronutrients in Certain Oilseeds and Oils: Plastochromanolâ€8, Resveratrol, 5â€Hydroxytryptamine Phenylpropanoid Amides, Lanosterol, Ergosterol and Cyclolinopeptides. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 155-170.	1.9	8
33	Highâ€Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. European Journal of Lipid Science and Technology, 2020, 122, 1900307.	1.5	8
34	Evaluation of fatty acid profile of colostrum and milk fat of different sow breeds. International Dairy Journal, 2022, 126, 105250.	3.0	8
35	Elucidation on the destabilization mechanism of whipping creams during static storage. Food Hydrocolloids, 2022, 129, 107613.	10.7	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. RSC Advances, 2016, 6, 108981-108988.	3.6	7

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37	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. European Journal of Lipid Science and Technology, 2020, 122, 1900354.	1.5	7
38	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. Food Chemistry, 2021, 364, 130140.	8.2	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. LWT - Food Science and Technology, 2022, 156, 113066.	5.2	7
40	Sheaolein-based cold-soluble powder fats with medium- and long-chain triacylglycerol: production via chemical interesterification using sheaolein and palm kernel stearin. RSC Advances, 2016, 6, 18632-18640.	3.6	5
41	Chemical transesterification of flaxseed oil and mediumâ€chain triacylglycerols: MLCT yield, DAG content, physicochemical properties, minor compounds and oxidation stability. International Journal of Food Science and Technology, 2021, 56, 5160-5167.	2.7	5
42	Phospholipid profiling, cholesterol, and tocopherols: Comparison of sow milk fats from two lactation stages and five breeds. Food Bioscience, 2022, 49, 101871.	4.4	5
43	Characteristics of sow milks at different lactation stages and their frozen storage stabilities. LWT - Food Science and Technology, 2021, 145, 111351.	5.2	4
44	Insights into effects of temperature and ultraviolet light on degradation of tocored with HPLC and UPC2-QTOF-MS. LWT - Food Science and Technology, 2020, 126, 109302.	5.2	3
45	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 541-550.	1.9	3
46	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. Foods, 2021, 10, 2887.	4.3	3
47	Oxidative stability, shelfâ€life and stirâ€frying application of <i>Torreya grandis</i> seed oil. International Journal of Food Science and Technology, 2022, 57, 1836-1845.	2.7	3
48	Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation. LWT - Food Science and Technology, 2022, 160, 113230.	5.2	2
49	Activated complex theory is a classical theory suitable for food science with appropriate use. Food Chemistry, 2020, 332, 127486.	8.2	1
50	Preparation and characterization of sn-2 polyunsaturated fatty acids-rich monoacylglycerols from menhaden oil and DHA-single cell oil. LWT - Food Science and Technology, 2022, 156, 113012.	5.2	1