

Jun Jin

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

48
papers

578
citations

15
h-index

22
g-index

51
ext. papers

817
ext. citations

5.3
avg, IF

4.07
L-index

| # | Paper | IF | Citations |
|----|--|------|-----------|
| 48 | 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 | 16.4 | 57 |
| 47 | 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 | 8.5 | 54 |
| 46 | 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 | 1.8 | 40 |
| 45 | 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 | 3.5 | 38 |
| 44 | Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. <i>Food Chemistry</i> , 2016 , 204, 194-200 | 8.5 | 34 |
| 43 | Phytochemical and Biological Characteristics of Mexican Chia Seed Oil. <i>Molecules</i> , 2018 , 23, | 4.8 | 25 |
| 42 | 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 | 5.4 | 24 |
| 41 | The relationship between lipid phytochemicals, obesity and its related chronic diseases. <i>Food and Function</i> , 2018 , 9, 6048-6062 | 6.1 | 22 |
| 40 | 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 | 1.8 | 19 |
| 39 | Mango kernel fat fractions as potential healthy food ingredients: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1794-1801 | 11.5 | 19 |
| 38 | 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 | 8.5 | 18 |
| 37 | 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 | 1.8 | 18 |
| 36 | Quality of Wood-Pressed Rapeseed Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 767-777 | 1.8 | 16 |
| 35 | 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 | 8.5 | 15 |
| 34 | 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 | 1.8 | 15 |
| 33 | 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 | 1.8 | 15 |
| 32 | 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 | 1.8 | 13 |

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| 31 | 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 | 3.3 | 13 |
| 30 | 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, 3529682 | 3 | 12 |
| 29 | 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 | 6 | 12 |
| 28 | Gamma tocopherol, its dimmers, and quinones: Past and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3916-3930 | 11.5 | 11 |
| 27 | High Sn-2 Docosahexaenoic Acid Lipids for Brain Benefits, and Their Enzymatic Syntheses: A Review. <i>Engineering</i> , 2020 , 6, 424-431 | 9.7 | 10 |
| 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 | 3 | 10 |
| 25 | Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. <i>International Journal of Food Properties</i> , 2017 , 20, 2817-2829 | 3 | 10 |
| 24 | 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 | 1.8 | 9 |
| 23 | 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 | 5.9 | 6 |
| 22 | High-Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900307 | 3 | 6 |
| 21 | Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. <i>Food Research International</i> , 2021 , 140, 109987 | 7 | 6 |
| 20 | 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 | 3.7 | 5 |
| 19 | 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 | 3.7 | 4 |
| 18 | A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. <i>Foods</i> , 2021 , 10, | 4.9 | 4 |
| 17 | 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 | 3 | 3 |
| 16 | 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 | 5.4 | 2 |
| 15 | 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 | 1.8 | 2 |
| 14 | Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. <i>Foods</i> , 2021 , 10, | 4.9 | 2 |

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| 13 | Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021 , 364, 130140 | 8.5 | 2 |
| 12 | Activated complex theory is a classical theory suitable for food science with appropriate use. <i>Food Chemistry</i> , 2020 , 332, 127486 | 8.5 | 1 |
| 11 | Kinetic and thermodynamic studies of tocopherol thermal degradation in lipid systems with various degrees of unsaturation. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113230 | 5.4 | 1 |
| 10 | 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 | 15.3 | 1 |
| 9 | 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 | 4.3 | 1 |
| 8 | Characteristics of sow milks at different lactation stages and their frozen storage stabilities. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111351 | 5.4 | 1 |
| 7 | 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 | 1.8 | 1 |
| 6 | 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 | 5.7 | 1 |
| 5 | Evaluation of fatty acid profile of colostrum and milk fat of different sow breeds. <i>International Dairy Journal</i> , 2021 , 126, 105250 | 3.5 | 0 |
| 4 | 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 | 5.4 | 0 |
| 3 | 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 | 5.4 | 0 |
| 2 | 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 | 3.8 | 0 |
| 1 | Elucidation on the destabilization mechanism of whipping creams during static storage. <i>Food Hydrocolloids</i> , 2022 , 129, 107613 | 10.6 | 0 |