Jun Jin

List of Publications by Year in Descending Order

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	Kinetic and thermodynamic studies of tocored thermal degradation in lipid systems with various degrees of unsaturation. *LWT - Food Science and Technology*, **2022**, 160, 113230	5.4	1
47	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	5.4	0
46	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	5.4	0
45	Elucidation on the destabilization mechanism of whipping creams during static storage. *Food Hydrocolloids*, **2022**, 129, 107613	10.6	0
44	Evaluation of fatty acid profile of colostrum and milk fat of different sow breeds. *International Dairy Journal*, **2021**, 126, 105250	3.5	0
43	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. *Foods*, **2021**, 10,	4.9	2
42	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	15.3	1
41	A chemometrics approach comparing characteristics and free radical scavenging capacity of flax (Linum usitatissimum L.) oils obtained from seeds and cakes with different extraction methods. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5359-5367	4.3	1
40	Chemical transesterification of flaxseed oil and medium-chain triacylglycerols: MLCT yield, DAG content, physicochemical properties, minor compounds and oxidation stability. *International Journal of Food Science and Technology*, **2021**, 56, 5160	3.8	0
39	Characteristics of sow milks at different lactation stages and their frozen storage stabilities. *LWT - Food Science and Technology*, **2021**, 145, 111351	5.4	1
38	Chemical and volatile characteristics of olive oils extracted from four varieties grown in southwest of China. *Food Research International*, **2021**, 140, 109987	7	6
37	Chemical Compositions and Oxidative Stabilities of Ginkgo biloba Kernel Oils from Four Cultivated Regions in China. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2021**, 98, 541-550	1.8	1
36	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. *Foods*, **2021**, 10,	4.9	4
35	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. *Food Chemistry*, **2021**, 364, 130140	8.5	2
34	Insights into an Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking.. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 15252-15260	5.7	1
33	Physicochemical characteristics of Actinostemma lobatum Maxim. kernel oil by supercritical fluid extraction and conventional methods. *Industrial Crops and Products*, **2020**, 152, 112516	5.9	6
32	Activated complex theory is a classical theory suitable for food science with appropriate use. *Food Chemistry*, **2020**, 332, 127486	8.5	1

31	Gamma tocopherol, its dimmers, and quinones: Past and future trends. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3916-3930	11.5	11
30	High Sn-2 Docosahexaenoic Acid Lipids for Brain Benefits, and Their Enzymatic Syntheses: A Review. *Engineering*, **2020**, 6, 424-431	9.7	10
29	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	5.4	2
28	Quality and Composition of Virgin Olive Oils from Indigenous and European Cultivars Grown in China. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2020**, 97, 341-353	1.8	9
27	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	3	3
26	High-Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. *European Journal of Lipid Science and Technology*, **2020**, 122, 1900307	3	6
25	Antarctic Krill (Euphausia superba) 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	16.4	57
24	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	6	12
23	Mango kernel fat fractions as potential healthy food ingredients: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1794-1801	11.5	19
22	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. *International Journal of Food Properties*, **2018**, 21, 58-69	3	10
21	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2018**, 95, 383-390	1.8	18
20	Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. *Food Chemistry*, **2018**, 248, 279-286	8.5	15
19	Chemical Compositions of Walnut (Juglans regia L.) Oils from Different Cultivated Regions in China. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2018**, 95, 825-834	1.8	19
18	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	5.4	24
17	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, 3529682	3	12
16	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	3.3	13
15	The relationship between lipid phytochemicals, obesity and its related chronic diseases. *Food and Function*, **2018**, 9, 6048-6062	6.1	22
14	Phytochemical and Biological Characteristics of Mexican Chia Seed Oil. *Molecules*, **2018**, 23,	4.8	25

13	Quality of Wood-Pressed Rapeseed Oil. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2017**, 94, 767-777	1.8	16
12	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	8.5	18
11	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	8.5	54
10	Production of High-Melting Symmetrical Monounsaturated Triacylglycerol-Rich Fats from Mango Kernel Fat by Acetone Fractionation. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2017**, 94, 201-213	1.8	13
9	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. *International Journal of Food Properties*, **2017**, 20, 2817-2829	3	10
8	Characteristics of Mango Kernel Fats Extracted from 11 China-Specific Varieties and Their Typically Fractionated Fractions. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2016**, 93, 1115-1125	1.8	40
7	Production of Rice Bran Oil with Light Color and High Oryzanol Content by Multi-stage Molecular Distillation. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2016**, 93, 145-153	1.8	15
6	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	3.7	4
5	Characteristics of Specialty Natural Micronutrients in Certain Oilseeds and Oils: Plastochromanol-8, Resveratrol, 5-Hydroxytryptamine Phenylpropanoid Amides, Lanosterol, Ergosterol and Cyclolinopeptides. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2016**, 93, 155-170	1.8	2
4	Co-surfactant free microemulsions: Preparation, characterization and stability evaluation for food application. *Food Chemistry*, **2016**, 204, 194-200	8.5	34
3	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 ChemistsuSociety*, **2016**, 93, 1157-1167	1.8	15
2	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	3.7	5
1	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	3.5	38