

# Jun Xi

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

841  
citations

687363

13  
h-index

752698

20  
g-index

20  
all docs

20  
docs citations

20  
times ranked

1017  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of polyphenols from green tea leaves using a high hydrostatic pressure extraction. <i>International Journal of Pharmaceutics</i> , 2009, 382, 139-143.	5.2	144
2	Continuous extraction of phenolic compounds from pomegranate peel using high voltage electrical discharge. <i>Food Chemistry</i> , 2017, 230, 354-361.	8.2	94
3	Recent advances in high voltage electric discharge extraction of bioactive ingredients from plant materials. <i>Food Chemistry</i> , 2019, 277, 246-260.	8.2	94
4	High intensity pulsed electric field as an innovative technique for extraction of bioactive compounds—A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 2877-2888.	10.3	80
5	Artificial neural network modeling and optimization of ultrahigh pressure extraction of green tea polyphenols. <i>Food Chemistry</i> , 2013, 141, 320-326.	8.2	69
6	Ultrahigh pressure extraction of bioactive compounds from plants—A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1097-1106.	10.3	68
7	Mechanochemical assisted extraction: A novel, efficient, eco-friendly technology. <i>Trends in Food Science and Technology</i> , 2017, 66, 166-175.	15.1	55
8	Continuous high voltage electrical discharge extraction of flavonoids from peanut shells based on an annular gap type treatment chamber. <i>Food Chemistry</i> , 2018, 256, 350-357.	8.2	36
9	Optimization of Ultrahigh-Pressure Extraction of Polyphenolic Antioxidants from Green Tea by Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2013, 6, 2538-2546.	4.7	33
10	Kinetic modeling of pressure-assisted solvent extraction of polyphenols from green tea in comparison with the conventional extraction. <i>Food Chemistry</i> , 2015, 166, 287-291.	8.2	31
11	Recent advances in continuous extraction of bioactive ingredients from food-processing wastes by pulsed electric fields. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1738-1750.	10.3	31
12	Circulating Polyphenols Extraction System with High-Voltage Electrical Discharge: Design and Performance Evaluation. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 15402-15410.	6.7	20
13	Infrared assisted extraction of bioactive compounds from plant materials: Current research and future prospect. <i>Food Chemistry</i> , 2022, 371, 131192.	8.2	15
14	Optimization of Circulating Extraction of Polysaccharides from <i>Gracilaria Lemaneiformis</i> Using Pulsed Electrical Discharge. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 3593-3601.	6.7	14
15	Optimization of Continuous Extraction of Polyphenols from Grape Pomace by a Pulsed Electrical Discharge System with a Needle-Ring Type Treatment Chamber. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 9342-9351.	6.7	12
16	Kinetic modeling for high voltage electrical discharge extraction based on discharge energy input. <i>Food Chemistry</i> , 2020, 314, 126168.	8.2	11
17	Combination of liquid-phase pulsed discharge and ultrasonic for saponins extraction from lychee seeds. <i>Ultrasonics Sonochemistry</i> , 2020, 69, 105264.	8.2	11
18	Recent developments in detoxication techniques for aristolochic acid-containing traditional Chinese medicines. <i>RSC Advances</i> , 2020, 10, 1410-1425.	3.6	9

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19	Vesicle-enhanced liquid-phase pulsed discharge extraction of polyphenols from green tea leaves. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102839.	5.6	8
20	Comparison of batch and circulating processes for polyphenols extraction from pomelo peels by liquid-phase pulsed discharge. <i>Food Chemistry</i> , 2021, 340, 127918.	8.2	6