# Jun Xi

List of Publications by Year
in descending order



| 20 | 841 | 687363 13 | 752698 20 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 20 | 20 | 20 | 1017 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Infrared assisted extraction of bioactive compounds from plant materials: Current research and future prospect. Food Chemistry, 2022, 371, 131192. | 8.2 | 15 |
| 2 | Recent advances in continuous extraction of bioactive ingredients from food-processing wastes by pulsed electric fields. Critical Reviews in Food Science and Nutrition, 2021, 61, 1738-1750. | 10.3 | 31 |
| 3 | Comparison of batch and circulating processes for polyphenols extraction from pomelo peels by liquid-phase pulsed discharge. Food Chemistry, 2021, 340, 127918. | 8.2 | 6 |
| 4 | Vesicle-enhanced liquid-phase pulsed discharge extraction of polyphenols from green tea leaves. Innovative Food Science and Emerging Technologies, 2021, 74, 102839. | 5.6 | 8 |
| 5 | Kinetic modeling for high voltage electrical discharge extraction based on discharge energy input. Food Chemistry, 2020, 314, 126168. | 8.2 | 11 |
| 6 | Combination of liquid-phase pulsed discharge and ultrasonic for saponins extraction from lychee seeds. Ultrasonics Sonochemistry, 2020, 69, 105264. | 8.2 | 11 |
| 7 | Recent developments in detoxication techniques for aristolochic acid-containing traditional Chinese medicines. RSC Advances, 2020, 10, 1410-1425. | 3.6 | 9 |
| 8 | Optimization of Continuous Extraction of Polyphenols from Grape Pomace by a Pulsed Electrical Discharge System with a â€œNeedle-Ring Typeâ€•Treatment Chamber. ACS Sustainable Chemistry and Engineering, 2019, 7, 9342-9351. | 6.7 | 12 |
| 9 | Optimization of Circulating Extraction of Polysaccharides from Gracilaria Lemaneiformis Using Pulsed Electrical Discharge. ACS Sustainable Chemistry and Engineering, 2019, 7, 3593-3601. | 6.7 | 14 |
| 10 | Recent advances in high voltage electric discharge extraction of bioactive ingredients from plant materials. Food Chemistry, 2019, 277, 246-260. | 8.2 | 94 |
| 11 | Continuous high voltage electrical discharge extraction of flavonoids from peanut shells based on â€œannular gap typeâ€•treatment chamber. Food Chemistry, 2018, 256, 350-357. | 8.2 | 36 |
| 12 | Circulating Polyphenols Extraction System with High-Voltage Electrical Discharge: Design and Performance Evaluation. ACS Sustainable Chemistry and Engineering, 2018, 6, 15402-15410. | 6.7 | 20 |
| 13 | High intensity pulsed electric field as an innovative technique for extraction of bioactive compoundsâ€”A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 2877-2888. | 10.3 | 80 |
| 14 | Ultrahigh pressure extraction of bioactive compounds from plantsâ€”A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 1097-1106. | 10.3 | 68 |
| 15 | Mechanochemical assisted extraction: A novel, efficient, eco-friendly technology. Trends in Food Science and Technology, 2017, 66, 166-175. | 15.1 | 55 |
| 16 | Continuous extraction of phenolic compounds from pomegranate peel using high voltage electrical discharge. Food Chemistry, 2017, 230, 354-361. | 8.2 | 94 |
| 17 | Kinetic modeling of pressure-assisted solvent extraction of polyphenols from green tea in comparison with the conventional extraction. Food Chemistry, 2015, 166, 287-291. | 8.2 | 31 |
| 18 | Optimization of Ultrahigh-Pressure Extraction of Polyphenolic Antioxidants from Green Tea by Response Surface Methodology. Food and Bioprocess Technology, 2013, 6, 2538-2546. | 4.7 | 33 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Artificial neural network modeling and optimization of ultrahigh pressure extraction of green tea polyphenols. Food Chemistry, 2013, 141, 320-326. | 8.2 | 69 |
| 20 | Characterization of polyphenols from green tea leaves using a high hydrostatic pressure extraction. International Journal of Pharmaceutics, 2009, 382, 139-143. | 5.2 | 144 |