

# Ruge Cao

## List of Publications by Year in descending order

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Version: 2024-02-01

15  
papers

290  
citations

1039406

9  
h-index

996533

15  
g-index

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all docs

15  
docs citations

15  
times ranked

385  
citing authors

#	ARTICLE	IF	CITATIONS
1	Prepared MnO <sub>2</sub> with different crystal forms as electrode materials for supercapacitors: experimental research from hydrothermal crystallization process to electrochemical performances. RSC Advances, 2017, 7, 40286-40294.	1.7	70
2	Enhancement of the water solubility and antioxidant activity of hesperidin by chitooligosaccharide. Journal of the Science of Food and Agriculture, 2018, 98, 2422-2427.	1.7	56
3	Applications of nuclear magnetic resonance spectroscopy to the evaluation of complex food constituents. Food Chemistry, 2021, 342, 128258.	4.2	38
4	Application of diffusion ordered-1H-nuclear magnetic resonance spectroscopy to quantify sucrose in beverages. Food Chemistry, 2015, 171, 8-12.	4.2	28
5	Quantitative Analysis of D-(+)-Glucose in Fruit Juices Using Diffusion Ordered-1H Nuclear Magnetic Resonance Spectroscopy. Analytical Sciences, 2014, 30, 383-388.	0.8	17
6	Synthesis and biophysical analysis of Naringin-Chitooligosaccharide complex. Natural Product Research, 2021, 35, 305-311.	1.0	14
7	NMR Spectroscopic and Quantum Mechanical Analyses of Enhanced Solubilization of Hesperidin by Theasinensin A. Pharmaceutical Research, 2015, 32, 2301-2309.	1.7	13
8	Hypolipidemic effects and mechanisms of Val-Phe-Val-Arg-Asn in C57BL/6J mice and 3T3-L1 cell models. Journal of Functional Foods, 2020, 73, 104100.	1.6	13
9	Natural products derived from tea on the solubility of hesperidin by LC-TOF/MS and NMR. International Journal of Food Properties, 2017, 20, S270-S278.	1.3	10
10	Preparation, Evaluation and Characterization of Rutin-Chitooligosaccharide Complex. Plant Foods for Human Nutrition, 2019, 74, 328-333.	1.4	8
11	Preparation, investigation and storage application of thymol-chitooligosaccharide complex with enhanced antioxidant and antibacterial properties. Journal of the Science of Food and Agriculture, 2022, 102, 1561-1568.	1.7	7
12	Functional enrichment of mannanase-treated spent brewer yeast. Preparative Biochemistry and Biotechnology, 2017, 47, 789-794.	1.0	6
13	Natural Dissociation Ratio of Carboxyl Group Controlled Highly Dispersed Silver Nanoparticles on PSA Microspheres and Their Catalytic Performance. Nanoscale Research Letters, 2018, 13, 406.	3.1	5
14	AuNP-rGO/GCE-based molecular imprinted electrochemical sensor for rapid and sensitive detection of coumarin. Chemical Papers, 2022, 76, 3679-3690.	1.0	4
15	Antibacterial properties of a novel nano-silver loaded poly(styrene-co-acrylic) composites. Polymers and Polymer Composites, 2021, 29, S1017-S1022.	1.0	1