

Ruge Cao

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.

13
papers

160
citations

7
h-index

12
g-index

15
ext. papers

220
ext. citations

3.9
avg, IF

2.93
L-index

#	Paper	IF	Citations
13	Prepared MnO ₂ with different crystal forms as electrode materials for supercapacitors: experimental research from hydrothermal crystallization process to electrochemical performances. <i>RSC Advances</i> , 2017 , 7, 40286-40294	3.7	53
12	Enhancement of the water solubility and antioxidant activity of hesperidin by chitooligosaccharide. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2422-2427	4.3	23
11	Application of diffusion ordered- ¹ H-nuclear magnetic resonance spectroscopy to quantify sucrose in beverages. <i>Food Chemistry</i> , 2015 , 171, 8-12	8.5	21
10	Quantitative analysis of D-(+)-glucose in fruit juices using diffusion ordered- ¹ H nuclear magnetic resonance spectroscopy. <i>Analytical Sciences</i> , 2014 , 30, 383-8	1.7	15
9	NMR spectroscopic and quantum mechanical analyses of enhanced solubilization of hesperidin by theasinensin a. <i>Pharmaceutical Research</i> , 2015 , 32, 2301-9	4.5	13
8	Natural products derived from tea on the solubility of hesperidin by LC-TOF/MS and NMR. <i>International Journal of Food Properties</i> , 2017 , 20, S270-S278	3	8
7	Applications of nuclear magnetic resonance spectroscopy to the evaluation of complex food constituents. <i>Food Chemistry</i> , 2021 , 342, 128258	8.5	8
6	Hypolipidemic effects and mechanisms of Val-Phe-Val-Arg-Asn in C57BL/6J mice and 3T3-L1 cell models. <i>Journal of Functional Foods</i> , 2020 , 73, 104100	5.1	6
5	Functional enrichment of mannanase-treated spent brewer yeast. <i>Preparative Biochemistry and Biotechnology</i> , 2017 , 47, 789-794	2.4	4
4	Synthesis and biophysical analysis of Naringin-Chitooligosaccharide complex. <i>Natural Product Research</i> , 2021 , 35, 305-311	2.3	4
3	Natural Dissociation Ratio of Carboxyl Group Controlled Highly Dispersed Silver Nanoparticles on PSA Microspheres and Their Catalytic Performance. <i>Nanoscale Research Letters</i> , 2018 , 13, 406	5	4
2	Preparation, Evaluation and Characterization of Rutin-Chitooligosaccharide Complex. <i>Plant Foods for Human Nutrition</i> , 2019 , 74, 328-333	3.9	1
1	Antibacterial properties of a novel nano-silver loaded poly(styrene-co-acrylic) composites. <i>Polymers and Polymer Composites</i> , 096739112110374	0.8	