

Dan Xie

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

520
citations

758635

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h-index

676716

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22
all docs

22
docs citations

22
times ranked

520
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#	ARTICLE	IF	CITATIONS
1	Antarctic Krill (<i>Euphausia superba</i>) Oil: A Comprehensive Review of Chemical Composition, Extraction Technologies, Health Benefits, and Current Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 514-534.	5.9	102
2	Comparison of solvents for extraction of krill oil from krill meal: Lipid yield, phospholipids content, fatty acids composition and minor components. <i>Food Chemistry</i> , 2017, 233, 434-441.	4.2	89
3	Characteristics of Mango Kernel Fats Extracted from 11 China-Specific Varieties and Their Typically Fractionated Fractions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1115-1125.	0.8	54
4	Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. <i>Food Chemistry</i> , 2018, 250, 60-66.	4.2	40
5	Synthesis of 2-docosahexaenoylglycerol by enzymatic ethanolysis. <i>Bioresource Technology</i> , 2018, 251, 334-340.	4.8	30
6	Combined Urea Complexation and Argentated Silica Gel Column Chromatography for Concentration and Separation of PUFAs from Tuna Oil: Based on Improved DPA Level. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1157-1167.	0.8	22
7	Production of sn-1,3-distearoyl-2-oleoyl-glycerol-rich fats from mango kernel fat by selective fractionation using 2-methylpentane based isohexane. <i>Food Chemistry</i> , 2017, 234, 46-54.	4.2	22
8	Production of three types of krill oils from krill meal by a three-step solvent extraction procedure. <i>Food Chemistry</i> , 2018, 248, 279-286.	4.2	22
9	Effect of Moisture and Heat Treatment of Corn Germ on Oil Quality. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 383-390.	0.8	21
10	Production of Rice Bran Oil with Light Color and High Oryzanol Content by Multi-Stage Molecular Distillation. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 145-153.	0.8	17
11	Characteristics of palm mid-fractions produced from different fractionation paths and their potential usages. <i>International Journal of Food Properties</i> , 2018, 21, 58-69.	1.3	16
12	One-Step Concentration of Highly Unsaturated Fatty Acids from Tuna Oil by Low-Temperature Crystallization. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 475-483.	0.8	15
13	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. <i>International Journal of Food Properties</i> , 2017, 20, 2817-2829.	1.3	13
14	Insights into an α -Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15252-15260.	2.4	11
15	Effect of chemical refining on the levels of bioactive components and hazardous substances in soybean oil. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1423-1430.	1.6	9
16	Characteristics of Specialty Natural Micronutrients in Certain Oilseeds and Oils: Plastoquinone, Resveratrol, 5-Hydroxytryptamine Phenylpropanoid Amides, Lanosterol, Ergosterol and Cyclolinopeptides. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 155-170.	0.8	8
17	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. <i>RSC Advances</i> , 2016, 6, 108981-108988.	1.7	7
18	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021, 364, 130140.	4.2	7

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19	Progress in enrichment of n-3 polyunsaturated fatty acid: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11310-11326.	5.4	5
20	Enzymatic synthesis of bornyl linoleate in a solvent-free system. <i>Food Bioscience</i> , 2021, 41, 100947.	2.0	4
21	A novel method for oil deacidification: Chemical amidation with ethanolamine catalyzed by calcium oxide. <i>LWT - Food Science and Technology</i> , 2021, 146, 111436.	2.5	3
22	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. <i>Foods</i> , 2021, 10, 2887.	1.9	3