

Dan Xie

List of Publications by Year in Descending Order

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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.

21
papers

330
citations

10
h-index

18
g-index

22
ext. papers

440
ext. citations

5.6
avg, IF

3.39
L-index

#	Paper	IF	Citations
21	Diverse Krill Lipid Fractions Differentially Reduce LPS-Induced Inflammatory Markers in RAW264.7 Macrophages In Vitro. <i>Foods</i> , 2021 , 10,	4.9	2
20	Enzymatic synthesis of bornyl linoleate in a solvent-free system. <i>Food Bioscience</i> , 2021 , 41, 100947	4.9	2
19	A novel method for oil deacidification: Chemical amidation with ethanolamine catalyzed by calcium oxide. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111436	5.4	1
18	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021 , 364, 130140	8.5	2
17	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	5.7	1
16	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	2.8	4
15	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	16.4	57
14	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	3	10
13	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	1.8	18
12	Synthesis and concentration of 2-monoacylglycerols rich in polyunsaturated fatty acids. <i>Food Chemistry</i> , 2018 , 250, 60-66	8.5	27
11	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	8.5	15
10	Synthesis of 2-docosahexaenoylglycerol by enzymatic ethanolysis. <i>Bioresource Technology</i> , 2018 , 251, 334-340	11	22
9	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	1.8	10
8	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	8.5	18
7	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	8.5	54
6	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation. <i>International Journal of Food Properties</i> , 2017 , 20, 2817-2829	3	10
5	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	1.8	40

4	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	1.8	15
3	Characteristics of Specialty Natural Micronutrients in Certain Oilseeds and Oils: Plastoquinone-8, Resveratrol, 5-Hydroxytryptamine Phenylpropanoid Amides, Lanosterol, Ergosterol and Cyclolinopeptides. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 155-170	1.8	2
2	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	1.8	15
1	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	3.7	5