Chun-Jian Zhao

List of Publications by Year
in descending order

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		87888	128289
106	4,186	38	60
papers	citations	h-index	g-index

109	109	109	4914
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Simultaneous determination of catechin, rutin, quercetin kaempferol and isorhamnetin in the extract of sea buckthorn (Hippophae rhamnoides L.) leaves by RP-HPLC with DAD. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 714-719.	2.8	278
2	Chemical composition and antimicrobial activity of the essential oil of Rosemary. Environmental Toxicology and Pharmacology, 2011, 32, 63-68.	4.0	234
3	Green extraction of five target phenolic acids from Lonicerae japonicae Flos with deep eutectic solvent. Separation and Purification Technology, 2016, 157, 249-257.	7.9	165
4	Deep eutectic solvent-based microwave-assisted extraction of genistin, genistein and apigenin from pigeon pea roots. Separation and Purification Technology, 2015, 150, 63-72.	7.9	164
5	Fast and green extraction and separation of main bioactive flavonoids from Radix Scutellariae. Industrial Crops and Products, 2015, 63, 175-181.	5.2	156
6	Ultrasound-assisted extraction of the three terpenoid indole alkaloids vindoline, catharanthine and vinblastine from Catharanthus roseus using ionic liquid aqueous solutions. Chemical Engineering Journal, 2011, 172, 705-712.	12.7	137
7	Ionic liquid-based microwave-assisted extraction of essential oil and biphenyl cyclooctene lignans from Schisandra chinensis Baill fruits. Journal of Chromatography A, 2011, 1218, 8573-8580.	3.7	136
8	Biodiesel production from yellow horn (Xanthoceras sorbifolia Bunge.) seed oil using ion exchange resin as heterogeneous catalyst. Bioresource Technology, 2012, 108, 112-118.	9.6	102
9	Dihydroquercetin (DHQ) Induced HO-1 and NQO1 Expression against Oxidative Stress through the Nrf2-Dependent Antioxidant Pathway. Journal of Agricultural and Food Chemistry, 2013, 61, 2755-2761.	5.2	92
10	Ultrasonic/microwave-assisted extraction of polysaccharides from Camptotheca acuminata fruits and its antitumor activity. Carbohydrate Polymers, 2019, 206, 557-564.	10.2	79
11	Ultrasound-Assisted Extraction of Carnosic Acid and Rosmarinic Acid Using Ionic Liquid Solution from Rosmarinus officinalis. International Journal of Molecular Sciences, 2012, 13, 11027-11043.	4.1	78
12	Aqueous enzymatic process assisted by microwave extraction of oil from yellow horn (Xanthoceras) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.2	73
13	Endophytic Fungi from Pigeon Pea [Cajanus cajan (L.) Millsp.] Produce Antioxidant Cajaninstilbene Acid. Journal of Agricultural and Food Chemistry, 2012, 60, 4314-4319.	5.2	72
14	Optimize the process of ionic liquid-based ultrasonic-assisted extraction of aesculin and aesculetin from Cortex fraxini by response surface methodology. Chemical Engineering Journal, 2011, 175, 539-547.	12.7	68
15	Development of an ionic liquid-based microwave-assisted method for simultaneous extraction and distillation for determination of proanthocyanidins and essential oil in Cortex cinnamomi. Food Chemistry, 2012, 135, 2514-2521.	8.2	67
16	Biodiesel production from Camptotheca acuminata seed oil catalyzed by novel BrÃ¶nstedâ€“Lewis acidic ionic liquid. Applied Energy, 2014, 115, 438-444.	10.1	66
17	Ionic liquid-aqueous solution ultrasonic-assisted extraction of camptothecin and 10-hydroxycamptothecin from Camptotheca acuminata samara. Chemical Engineering and Processing: Process Intensification, 2012, 57-58, 59-64.	3.6	61
18	Negative-pressure cavitation extraction of cajaninstilbene acid and pinostrobin from pigeon pea [Cajanus cajan (L.) Millsp.] leaves and evaluation of antioxidant activity. Food Chemistry, 2011, 128, 596-605.	8.2	60

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19	Physicochemical properties and oral bioavailability of ursolic acid nanoparticles using supercritical anti-solvent (SAS) process. Food Chemistry, 2012, 132, 319-325.	8.2	60
20	Microwave-assisted ionic liquids treatment followed by hydro-distillation for the efficient isolation of essential oil from Fructus forsythiae seed. Separation and Purification Technology, 2013, 107, 228-237.	7.9	59
21	Preparation, characterization and in vivo assessment of the bioavailability of glycyrrhizic acid microparticles by supercritical anti-solvent process. International Journal of Pharmaceutics, 2012, 423, 471-479.	5.2	57
22	Application of Ionic Liquids in the Microwave-Assisted Extraction of Proanthocyanidins from Larix gmelini Bark. International Journal of Molecular Sciences, 2012, 13, 5163-5178.	4.1	55
23	Biotransformation of polydatin to resveratrol in Polygonum cuspidatum roots by highly immobilized edible Aspergillus niger and Yeast. Bioresource Technology, 2013, 136, 766-770.	9.6	55
24	Micronization of Taxifolin by Supercritical Antisolvent Process and Evaluation of Radical Scavenging Activity. International Journal of Molecular Sciences, 2012, 13, 8869-8881.	4.1	53
25	Ionic liquids-based microwave-assisted extraction of active components from pigeon pea leaves for quantitative analysis. Separation and Purification Technology, 2013, 102, 75-81.	7.9	51
26	Metalâ€Coordinated Supramolecular Selfâ€Assemblies for Cancer Theranostics. Advanced Science, 2021, 8, e2101101.	11.2	51
27	In vitro antioxidant activities and antioxidant enzyme activities in HepG2 cells and main active compounds of endophytic fungus from pigeon pea [Cajanus cajan (L.) Millsp.]. Food Research International, 2014, 56, 243-251.	6.2	50
28	Design and Performance Evaluation of Ionic-Liquids-Based Microwave-Assisted Environmentally Friendly Extraction Technique for Camptothecin and 10-Hydroxycamptothecin from Samara of Camptotheca acuminata. Industrial & Engineering Chemistry Research, 2011, 50, 13620-13627.	3.7	49
29	Preparative separation of dryofragin and aspidin BB from Dryopteris fragrans extracts by macroporous resin column chromatography. Journal of Pharmaceutical and Biomedical Analysis, 2012, 61, 199-206.	2.8	49
30	Oil removal from water with yellow horn shell residues treated by ionic liquid. Bioresource Technology, 2013, 128, 673-678.	9.6	49
31	Pyrolysis process and antioxidant activity of pyroligneous acid from Rosmarinus officinalis leaves. Journal of Analytical and Applied Pyrolysis, 2013, 104, 38-47.	5.5	49
32	Ionic liquid-based negative pressure cavitation-assisted extraction of three main flavonoids from the pigeonpea roots and its pilot-scale application. Separation and Purification Technology, 2013, 107, 26-36.	7.9	48
33	Cryptochlorogenic acid attenuates LPS-induced inflammatory response and oxidative stress via upregulation of the Nrf2/HO-1 signaling pathway in RAW 264.7 macrophages. International Immunopharmacology, 2020, 83, 106436.	3.8	47
34	Green deep eutectic solvent assisted enzymatic preparation of biodiesel from yellow horn seed oil with microwave irradiation. Journal of Molecular Catalysis B: Enzymatic, 2016, 123, 35-40.	1.8	46
35	Effect of Corilagin on Membrane Permeability of Escherichia coli, Staphylococcus aureus and Candida albicans. Phytotherapy Research, 2013, 27, 1517-1523.	5.8	44
36	The Galloyl Catechins Contributing to Main Antioxidant Capacity of Tea Made fromCamellia sinensisin China. Scientific World Journal, The, 2014, 2014, 1-11.	2.1	43

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37	Development of sample preparation method for isoliquiritigenin, liquiritin, and glycyrrhizic acid analysis in licorice by ionic liquids-ultrasound based extraction and high-performance liquid chromatography detection. Food Chemistry, 2013, 138, 173-179.	8.2	41
38	Preparation and antioxidant activity of Radix Astragali residues extracts rich in calycosin and formononetin. Biochemical Engineering Journal, 2011, 56, 84-93.	3.6	38
39	Variation of active constituents and antioxidant activity in pyrola [P. incarnata Fisch.] from different sites in Northeast China. Food Chemistry, 2013, 141, 2213-2219.	8.2	37
40	Acidic pH based microwave-assisted aqueous extraction of seed oil from yellow horn (Xanthoceras) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	37
41	UV-Induced Changes of Active Components and Antioxidant Activity in Postharvest Pigeon Pea [Cajanus cajan (L.) Millsp.] Leaves. Journal of Agricultural and Food Chemistry, 2013, 61, 1165-1171.	5.2	34
42	Cajaninstilbene acid (CSA) exerts cytoprotective effects against oxidative stress through the Nrf2-dependent antioxidant pathway. Toxicology Letters, 2013, 219, 254-261.	0.8	33
43	Preparation of high purity biphenyl cyclooctene lignans from Schisandra extract by ion exchange resin catalytic transformation combined with macroporous resin separation. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 3444-3451.	2.3	32
44	Catalytic transesterification of Pistacia chinensis seed oil using HPW immobilized on magnetic composite graphene oxide/cellulose microspheres. Renewable Energy, 2018, 127, 1017-1025.	8.9	31
45	Microwave-assisted ionic liquids pretreatment followed by hydro-distillation for the efficient extraction of essential oil from Dryopteris fragrans and evaluation of its antioxidant efficacy in sunflower oil storage. Journal of Food Engineering, 2013, 117, 477-485.	5.2	30
46	In Vitro Evaluation of the Antiviral Activity of the Synthetic Epigallocatechin Gallate Analog-Epigallocatechin Gallate (EGCG) Palmitate against Porcine Reproductive and Respiratory Syndrome Virus. Viruses, 2014, 6, 938-950.	3.3	30
47	Rapid preparative extraction and determination of major organic acids in honeysuckle (Lonicera) Tj ETQq1 1 0.784314 rgBT /Overlock	3.9	30
48	Application of cavitation system to accelerate aqueous enzymatic extraction of seed oil from Cucurbita pepo L. and evaluation of hypoglycemic effect. Food Chemistry, 2016, 212, 403-410.	8.2	30
49	Resin adsorption as a means to enrich rare stilbenes and coumarin from pigeon pea leaves extracts. Chemical Engineering Journal, 2011, 172, 864-871.	12.7	26
50	Micronization of Ginkgo biloba extract using supercritical antisolvent process. Powder Technology, 2011, 209, 73-80.	4.2	26
51	Enzyme pretreatment and negative pressure cavitation extraction of genistein and apigenin from the roots of pigeon pea [Cajanus cajan (L.) Millsp.] and the evaluation of antioxidant activity. Industrial Crops and Products, 2012, 37, 311-320.	5.2	26
52	Ionic liquidâ€based microwaveâ€assisted extraction for the determination of flavonoid glycosides in pigeon pea leaves by highâ€performance liquid chromatographyâ€diode array detector with pentafluorophenyl column. Journal of Separation Science, 2012, 35, 2875-2883.	2.5	25
53	Content and Color Stability of Anthocyanins Isolated from Schisandra chinensis Fruit. International Journal of Molecular Sciences, 2012, 13, 14294-14310.	4.1	25
54	Optimization of Shikonin Homogenate Extraction from Arnebia euchroma Using Response Surface Methodology. Molecules, 2013, 18, 466-481.	3.8	25

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55	Microwave-Assisted Method for Simultaneous Extraction and Hydrolysis for Determination of Flavonol Glycosides in Ginkgo Foliage Using BrÃ¶nsted Acidic Ionic-Liquid [HO3S(CH2)4mim]HSO4 Aqueous Solutions. International Journal of Molecular Sciences, 2012, 13, 8775-8788.	4.1	24
56	Extraction of Dihydroquercetin from Larix gmelinii with Ultrasound-Assisted and Microwave-Assisted Alternant Digestion. International Journal of Molecular Sciences, 2012, 13, 8789-8804.	4.1	24
57	Application of ionic liquid-based surfactants in the microwave-assisted extraction for the determination of four main phloroglucinols from Dryopteris fragrans. Journal of Separation Science, 2012, 35, 3600-3608.	2.5	23
58	Evaluation of Antioxidant Activities of Aqueous Extracts and Fractionation of Different Parts of Elsholtzia ciliata. Molecules, 2012, 17, 5430-5441.	3.8	23
59	Enrichment and Purification of Syringin, Eleutheroside E and Isofraxidin from Acanthopanax senticosus by Macroporous Resin. International Journal of Molecular Sciences, 2012, 13, 8970-8986.	4.1	22
60	Enrichment and Purification of Deoxyschizandrin and Î³-Schizandrin from the Extract of Schisandra chinensis Fruit by Macroporous Resins. Molecules, 2012, 17, 3510-3523.	3.8	22
61	Comparison of main bioactive compounds in tea infusions with different seasonal Forsythia suspensa leaves by liquid chromatographyâ€“tandem mass spectrometry and evaluation of antioxidant activity. Food Research International, 2013, 53, 857-863.	6.2	22
62	Simple and efficient preparation of biochanin A and genistein from Dalbergia odorifera T. Chen leaves using macroporous resin followed by flash chromatography. Separation and Purification Technology, 2013, 120, 310-318.	7.9	22
63	Optimized extraction of polysaccharides from Taxus chinensis var. mairei fruits and its antitumor activity. International Journal of Biological Macromolecules, 2015, 75, 192-198.	7.5	22
64	Separation of the main flavonoids and essential oil from seabuckthorn leaves by ultrasonic/microwave-assisted simultaneous distillation extraction. Royal Society Open Science, 2018, 5, 180133.	2.4	22
65	Development of sample preparation method for eleutheroside B and E analysis in Acanthopanax senticosus by ionic liquids-ultrasound based extraction and high-performance liquid chromatography detection. Food Chemistry, 2013, 141, 2426-2433.	8.2	21
66	A rapid and sensitive LC-MS/MS method for determination of coenzyme Q10 in tobacco (Nicotiana) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.5	19
67	Rapid and quantitative determination of solanesol in Nicotiana tabacum by liquid chromatographyâ€“tandem mass spectrometry. Journal of Pharmaceutical and Biomedical Analysis, 2007, 44, 35-40.	2.8	18
68	A Microwave-Assisted Simultaneous Distillation and Extraction Method for the Separation of Polysaccharides and Essential Oil from the Leaves of Taxus chinensis Var. mairei. Applied Sciences (Switzerland), 2016, 6, 19.	2.5	18
69	Quality evaluation of Acanthopanax senticosus via quantitative analysis of multiple components by single marker and multivariate data analysis. Journal of Pharmaceutical and Biomedical Analysis, 2021, 201, 114090.	2.8	18
70	An efficient preparative procedure for main flavone aglycones from Equisetum palustre L. using macroporous resin followed by gel resin flash chromatography. Separation and Purification Technology, 2013, 118, 680-689.	7.9	17
71	Negative-pressure cavitation coupled with aqueous two-phase extraction and enrichment of flavonoids and stilbenes from the pigeon pea leaves and the evaluation of antioxidant activities. Separation and Purification Technology, 2015, 156, 116-123.	7.9	16
72	Ionicâ€liquidâ€based ultrasound/microwaveâ€assisted extraction of 2,4â€dihydroxyâ€7â€methoxyâ€1,4â€benzoxazinâ€3â€one and 6â€methoxyâ€benzoxazolinâ€2â€one from maize (Zea mays) Tj	2.5	16

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73	Homogenate extraction technology of camptothecine and hydroxycamptothecin from Camptotheca acuminata leaves. Journal of Forestry Research, 2009, 20, 168-170.	3.6	13
74	Oil removal from oily water systems using immobilized flaxseed gum gel beads. RSC Advances, 2012, 2, 5172.	3.6	13
75	Optimization of Ionic Liquid Based Simultaneous Ultrasonic- and Microwave-Assisted Extraction of Rutin and Quercetin from Leaves of Velvetleaf (Abutilon theophrasti) by Response Surface Methodology. Scientific World Journal, The, 2014, 2014, 1-11.	2.1	13
76	Ultrasonic Assisted-Reflux Synergistic Extraction of Camptothecin and Betulinic Acid from Camptotheca acuminata Decne. Fruits. Molecules, 2017, 22, 1076.	3.8	13
77	Seed oil of Rosa roxburghii Tratt against non-alcoholic fatty liver disease in vivo and in vitro through PPARÎ±/PGC-1Î±-mediated mitochondrial oxidative metabolism. Phytomedicine, 2022, 98, 153919.	5.3	13
78	Distribution of solanesol in Nicotiana tabacum. Journal of Forestry Research, 2007, 18, 69-72.	3.6	12
79	Extraction of solanesol from tobacco (Nicotiana tobaccum L.) leaves by bubble column. Chemical Engineering and Processing: Process Intensification, 2009, 48, 203-208.	3.6	12
80	Preparation of shikonin by hydrolyzing ester derivatives using basic anion ion exchange resin as solid catalyst. Industrial Crops and Products, 2012, 36, 47-53.	5.2	12
81	Determination of Camptothecin and 10-Hydroxycamptothecin inCamptotheca acuminataby LC-ESI-MS/MS. Analytical Letters, 2010, 43, 2681-2693.	1.8	11
82	Valorization of Fig (Ficus carica L.) Waste Leaves: HPLC-QTOF-MS/MS-DPPH System for Online Screening and Identification of Antioxidant Compounds. Plants, 2021, 10, 2532.	3.5	10
83	Green efficient octanoic acid based supramolecular solvents for extracting active ingredients from Zanthoxylum bungeanum Maxim. peels. Journal of Cleaner Production, 2022, 331, 129731.	9.3	10
84	An effective homogenate-assisted negative pressure cavitation extraction for the determination of phenolic compounds in pyrola by LC-MS/MS and the evaluation of its antioxidant activity. Food and Function, 2015, 6, 3323-3333.	4.6	9
85	Development of an Ionic Liquid-Based Ultrasonic/Microwave-Assisted Simultaneous Distillation and Extraction Method for Separation of Camptothecin, 10-Hydroxycamptothecin, Vincoside-Lactam, and Essential Oils from the Fruits of Camptotheca acuminata Decne. Applied Sciences (Switzerland), 2016, 6, 293.	2.5	9
86	Flavonoids from Fig (Ficus carica Linn.) Leaves: The Development of a New Extraction Method and Identification by UPLC-QTOF-MS/MS. Applied Sciences (Switzerland), 2021, 11, 7718.	2.5	9
87	Synthesis of camptothecin-loaded gold nanomaterials. Applied Surface Science, 2010, 256, 3917-3920.	6.1	8
88	Direct determination of astragalosides and isoflavonoids from fresh Astragalus membranaceus hairy root cultures by high speed homogenization coupled with cavitation-accelerated extraction followed by liquid chromatography-tandem mass spectrometry. RSC Advances, 2015, 5, 34672-34681.	3.6	8
89	A sustainable and efficient preparation process of anthocyanins from blue honeysuckle fruit and comprehensive bioactivity assessment. Journal of the Taiwan Institute of Chemical Engineers, 2020, 116, 3-10.	5.3	8
90	Ionicâ€liquidâ€assisted microwave distillation coupled with headspace singleâ€drop microextraction followed by <scp>GC</scp>â€“<scp>MS</scp> for the rapid analysis of essential oil in <scp>D</scp>ryopteris fragrans. Journal of Separation Science, 2013, 36, 3799-3806.	2.5	7

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91	A new approach to catalytic hydrolysis of ester-bound biphenyl cyclooctene lignans from the fruit of Schisandra chinensis Baill by ion exchange resin. Chemical Engineering Research and Design, 2012, 90, 1189-1196.	5.6	6
92	Application of white-rot fungi treated Fructus forsythiae shell residue as a low-cost biosorbent to enrich forsythiaside and phillygenin. Chemical Engineering Science, 2012, 74, 244-255.	3.8	6
93	A Novel Method to Extract Juglone from Juglans mandshurica Waste Branches Using a Water-in-Oil Microemulsion. Waste and Biomass Valorization, 2022, 13, 1547-1563.	3.4	6
94	Application of fingerprint combined with quantitative analysis and multivariate chemometric methods in quality evaluation of dandelion (Taraxacum mongolicum). Royal Society Open Science, 2021, 8, 210614.	2.4	6
95	A novel approach for echinacoside and acteoside extraction from Cistanche deserticola Y. C. Ma using an aqueous system containing ionic liquid surfactants. Sustainable Chemistry and Pharmacy, 2022, 26, 100644.	3.3	6
96	Separation of pinostrobin from pigeon pea [Cajanus cajan (L) Millsp.] leaf extract using a cation exchange resin for catalytic transformation combined with a polyamide resin. Separation and Purification Technology, 2014, 133, 168-175.	7.9	4
97	Coupling Ultrasound with Heat-Reflux to Improve the Extraction of Quercetin, Kaempferol, Ginkgetin and Sciadopitysin from Mairei Yew Leaves. Applied Sciences (Switzerland), 2019, 9, 795.	2.5	4
98	Enhancement of Interplanting of Ficus carica L. with Taxus cuspidata Sieb. et Zucc. on Growth of Two Plants. Agriculture (Switzerland), 2021, 11, 1276.	3.1	4
99	Allelopathy of Taxus chinensis var. mairei on Camptotheca acuminata seedling growth and identification of the active principles. Journal of Plant Interactions, 2022, 17, 33-42.	2.1	4
100	The Phytoestrogenic Compound Cajanol from Pigeonpea Roots is Associated with the Activation of Estrogen Receptor Î±â€dependent Signaling Pathway in Human Prostate Cancer Cells. Phytotherapy Research, 2013, 27, 1834-1841.	5.8	3
101	Transesterification of tree-born oil with novel magnetic biobased heteropolyacid prepared via in-situ reaction. Industrial Crops and Products, 2021, 164, 113342.	5.2	3
102	Ingenious application of ethylenediaminetetraacetic acid disodium to improve the extraction yield of psoralen in fig (Ficus carica L.) leaves. Natural Product Research, 2023, 37, 508-513.	1.8	3
103	Potential Allelopathic Interference of Abutilon theophrasti Medik. Powder/Extract on Seed Germination, Seedling Growth and Root System Activity of Maize, Wheat and Soybean. Agronomy, 2022, 12, 844.	3.0	3
104	The Effects of Fig Tree (Ficus carica L.) Leaf Aqueous Extract on Seed Germination and Seedling Growth of Three Medicinal Plants. Agronomy, 2021, 11, 2564.	3.0	3
105	Determination of phenolic acids in Rehmannia glutinosa rhizosphere using a new method of microdialysis-HPLC. South African Journal of Botany, 2022, 148, 387-395.	2.5	3
106	Separation by Macroporous Resins of 10-Hydroxycamptothecin from the Remainder Extracts in the Production of Camptothecin. Adsorption Science and Technology, 2009, 27, 117-134.	3.2	2