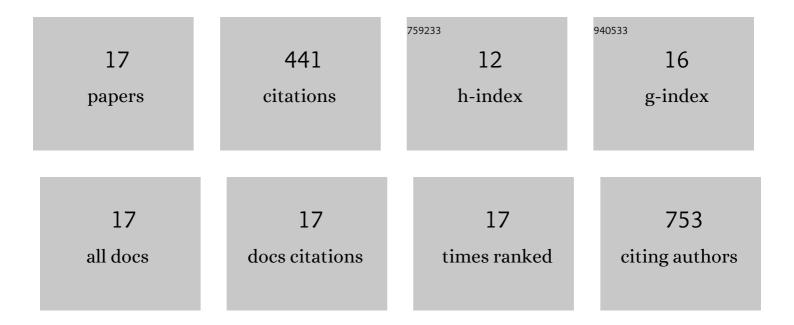
## Xi Juan Zhao

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Fast Separation and Sensitive Quantitation of Polymethoxylated Flavonoids in the Peels of <i>Citrus</i> Using UPLC-Q-TOF-MS. Journal of Agricultural and Food Chemistry, 2017, 65, 2615-2627.	5.2	76
2	Adsorption interaction between a metal–organic framework of chromium–benzenedicarboxylates and uranine in aqueous solution. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 441, 164-169.	4.7	54
3	Water-soluble luminescent copper nanoclusters reduced and protected by histidine for sensing of guanosine 5′-triphosphate. New Journal of Chemistry, 2014, 38, 3673.	2.8	48
4	Identification of the chemical compositions of Ponkan peel by ultra performance liquid chromatography coupled with quadrupole time-of-flight mass spectrometry. Analytical Methods, 2016, 8, 893-903.	2.7	46
5	Sodium hydroxide-mediated hydrogel of citrus pectin for preparation of fluorescent carbon dots for bioimaging. Colloids and Surfaces B: Biointerfaces, 2014, 123, 493-497.	5.0	42
6	Citrus pectin derived silver nanoparticles and their antibacterial activity. Inorganic and Nano-Metal Chemistry, 2017, 47, 15-20.	1.6	25
7	Efficient analysis of phytochemical constituents in the peel of Chinese wild citrus Mangshanju ( <i>Citrus reticulata</i> Blanco) by ultra high performance liquid chromatography–quadrupole timeâ€ofâ€flightâ€mass spectrometry. Journal of Separation Science, 2018, 41, 1947-1959.	2.5	21
8	Selective fluorometric detection of pyrophosphate and stringent alarmone with copper(II)–2,6-bis(2-benzimidazolyl)pyridine complex. Biosensors and Bioelectronics, 2011, 30, 282-286.	10.1	20
9	A terbium(iii)-organic framework for highly selective sensing of cytidine triphosphate. Analyst, The, 2012, 137, 5190.	3.5	20
10	A rapid UHPLC-QqQ-MS/MS method for the simultaneous qualitation and quantitation of coumarins, furocoumarins, flavonoids, phenolic acids in pummelo fruits. Food Chemistry, 2020, 325, 126835.	8.2	18
11	Metal–organic coordination polymers of Tb <sub>2â^x</sub> Eu <sub>x</sub> (BDC) <sub>3</sub> (H <sub>2</sub> O) <sub>n</sub> with tunable fluorescence and smart response toward aldehydes (0 ≤ ≤, BDC = 1,4-benzenedicarboxylate). RSC Advances, 2014, 4, 2573-2576.	3.6	16
12	Analysis of phytochemical contributors to antioxidant capacity of the peel of Chinese mandarin and orange varieties. International Journal of Food Sciences and Nutrition, 2019, 70, 825-833.	2.8	13
13	Simultaneous Determination of Phenolics and Polymethoxylated Flavones in Citrus Fruits by Ultra-High Performance Liquid Chromatography Coupled with Triple-Quadrupole Mass Spectrometry (UHPLC-QqQ-MS). Analytical Letters, 2019, 52, 1926-1938.	1.8	12
14	Highly selective visual distinction of pyrophosphate from other phosphate anions with 4-[(5-chloro-2-pyridyl)azo]-1,3-diaminobenzene in the presence of copper(II) ions. Talanta, 2012, 101, 59-63.	5.5	11
15	Formation of blue fluorescent ribbons of 4′,4′′′′′.(1,4-phenylene)bis(2,2′:6′,2′′-terpyridi visual detection of iron( <scp>ii</scp> ) cations. RSC Advances, 2013, 3, 111-116.	ne) and hi	ghly selectiv
16	Switching on fluorescence for selective visual recognition of naringenin and morin with a metal–organic coordination polymer of Zn(bix) [bix=1,4-bis(imidazol-1-ylmethyl)benzene]. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2013, 103, 68-72.	3.9	8
17	Screening and quantitative analysis of characteristic secondary metabolites in Jindou kumquat (Fortunella hindsii var.chintou Swingle) among Fortunella fruits. Journal of Food Composition and Analysis, 2022, 111, 104603.	3.9	0