Quansheng Chen

List of Publications by Year
in descending order

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Version: 2024-02-01

358	14,925	15466 65	39575 94
papers	citations	h-index	g-index

363	363	363	10575
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Linking stoichiometric homoeostasis with ecosystem structure, functioning and stability. Ecology Letters, 2010, 13, 1390-1399.	3.0	271
2	Determination of total polyphenols content in green tea using FT-NIR spectroscopy and different PLS algorithms. Journal of Pharmaceutical and Biomedical Analysis, 2008, 46, 568-573.	1.4	255
3	Feasibility study on identification of green, black and Oolong teas using near-infrared reflectance spectroscopy based on support vector machine (SVM). Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2007, 66, 568-574.	2.0	240
4	Nondestructive measurement of total volatile basic nitrogen (TVB-N) in pork meat by integrating near infrared spectroscopy, computer vision and electronic nose techniques. Food Chemistry, 2014, 145, 228-236.	4.2	228
5	Determination of total volatile basic nitrogen (TVB-N) content and Warnerâ€“Bratzler shear force (WBSF) in pork using Fourier transform near infrared (FT-NIR) spectroscopy. Food Chemistry, 2011, 126, 1354-1360.	4.2	212
6	Evolving trends in SERS-based techniques for food quality and safety: A review. Trends in Food Science and Technology, 2021, 112, 225-240.	7.8	194
7	Microbial denitrification dominates nitrate losses from forest ecosystems. Proceedings of the National Academy of Sciences of the United States of America, 2015, 112, 1470-1474.	3.3	182
8	Increased temperature and precipitation interact to affect root production, mortality, and turnover in a temperate steppe: implications for ecosystem C cycling. Global Change Biology, 2010, 16, 1306-1316.	4.2	179
9	Stoichiometric homeostasis of vascular plants in the Inner Mongolia grassland. Oecologia, 2011, 166, 1-10.	0.9	171
10	Recent advances in emerging imaging techniques for non-destructive detection of food quality and safety. TrAC - Trends in Analytical Chemistry, 2013, 52, 261-274.	5.8	152
11	Nondestructive detection of total volatile basic nitrogen (TVB-N) content in pork meat by integrating hyperspectral imaging and colorimetric sensor combined with a nonlinear data fusion. LWT - Food Science and Technology, 2015, 63, 268-274.	2.5	150
12	Enhancing the antimicrobial activity of natural extraction using the synthetic ultrasmall metal nanoparticles. Scientific Reports, 2015, 5, 11033.	1.6	143
13	Mesoporous silica supported orderly-spaced gold nanoparticles SERS-based sensor for pesticides detection in food. Food Chemistry, 2020, 315, 126300.	4.2	135
14	Rapid detection of total viable count (TVC) in pork meat by hyperspectral imaging. Food Research International, 2013, 54, 821-828.	2.9	133
15	Nondestructive quantifying total volatile basic nitrogen (TVB-N) content in chicken using hyperspectral imaging (HSI) technique combined with different data dimension reduction algorithms. Food Chemistry, 2016, 197, 1191-1199.	4.2	132
16	Study on discrimination of Roast green tea (Camellia sinensis L.) according to geographical origin by FT-NIR spectroscopy and supervised pattern recognition. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2009, 72, 845-850.	2.0	130
17	Near infrared system coupled chemometric algorithms for enumeration of total fungi count in cocoa beans neat solution. Food Chemistry, 2018, 240, 231-238.	4.2	129
18	Turn-On Fluoresence Sensor for Hg²⁺ in Food Based on FRET between Aptamers-Functionalized Upconversion Nanoparticles and Gold Nanoparticles. Journal of Agricultural and Food Chemistry, 2018, 66, 6188-6195.	2.4	128

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19	Identification of the green tea grade level using electronic tongue and pattern recognition. Food Research International, 2008, 41, 500-504.	2.9	125
20	Feasibility study on qualitative and quantitative analysis in tea by near infrared spectroscopy with multivariate calibration. Analytica Chimica Acta, 2006, 572, 77-84.	2.6	122
21	Fabricating a novel label-free aptasensor for acetamiprid by fluorescence resonance energy transfer between NH2-NaYF4: Yb, Ho@SiO2 and Au nanoparticles. Biosensors and Bioelectronics, 2016, 80, 398-404.	5.3	121
22	Fabricating an Acetylcholinesterase Modulated UCNPs-Cu²⁺ Fluorescence Biosensor for Ultrasensitive Detection of Organophosphorus Pesticides-Diazinon in Food. Journal of Agricultural and Food Chemistry, 2019, 67, 4071-4079.	2.4	119
23	Simultaneous determination of total polyphenols and caffeine contents of green tea by near-infrared reflectance spectroscopy. Microchemical Journal, 2006, 83, 42-47.	2.3	116
24	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. Journal of Food Engineering, 2020, 279, 109955.	2.7	116
25	A SERS aptasensor based on AuNPs functionalized PDMS film for selective and sensitive detection of Staphylococcus aureus. Biosensors and Bioelectronics, 2021, 172, 112806.	5.3	114
26	Designing an aptamer based magnetic and upconversion nanoparticles conjugated fluorescence sensor for screening Escherichia coli in food. Food Control, 2020, 107, 106761.	2.8	110
27	Discrimination of green tea quality using the electronic nose technique and the human panel test, comparison of linear and nonlinear classification tools. Sensors and Actuators B: Chemical, 2011, 159, 294-300.	4.0	108
28	Classification of tea category using a portable electronic nose based on an odor imaging sensor array. Journal of Pharmaceutical and Biomedical Analysis, 2013, 84, 77-83.	1.4	106
29	Rapid differentiation of Ghana cocoa beans by FT-NIR spectroscopy coupled with multivariate classification. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2013, 114, 183-189.	2.0	105
30	Development of an Inner Filter Effects-Based Upconversion Nanoparticlesâ€“Curcumin Nanosystem for the Sensitive Sensing of Fluoride Ion. ACS Applied Materials & Interfaces, 2017, 9, 18314-18321.	4.0	105
31	Qualitative identification of tea categories by near infrared spectroscopy and support vector machine. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1198-1204.	1.4	104
32	Color compensation and comparison of shortwave near infrared and long wave near infrared spectroscopy for determination of soluble solids content of â€˜Fujiâ€™ apple. Postharvest Biology and Technology, 2016, 115, 81-90.	2.9	103
33	Signal-enhanced SERS-sensors of CAR-PLS and GA-PLS coupled AgNPs for ochratoxin A and aflatoxin B1 detection. Food Chemistry, 2020, 315, 126231.	4.2	100
34	Measurement of total flavone content in snow lotus (Saussurea involucrate) using near infrared spectroscopy combined with interval PLS and genetic algorithm. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2010, 76, 50-55.	2.0	99
35	Recent developments of green analytical techniques in analysis of tea's quality and nutrition. Trends in Food Science and Technology, 2015, 43, 63-82.	7.8	99
36	Rapid and specific sensing of tetracycline in food using a novel upconversion aptasensor. Food Control, 2017, 81, 156-163.	2.8	97

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37	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO2 luminescent resonance energy transfer biosensor. Food Chemistry, 2021, 349, 129157.	4.2	97
38	A magnetite/PMAA nanospheres-targeting SERS aptasensor for tetracycline sensing using mercapto molecules embedded core/shell nanoparticles for signal amplification. Biosensors and Bioelectronics, 2017, 92, 192-199.	5.3	96
39	Simultaneous analysis of main catechins contents in green tea (Camellia sinensis (L.)) by Fourier transform near infrared reflectance (FT-NIR) spectroscopy. Food Chemistry, 2009, 113, 1272-1277.	4.2	91
40	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. Food Chemistry, 2019, 286, 282-288.	4.2	89
41	The counteractive effects of nitrogen addition and watering on soil bacterial communities in a steppe ecosystem. Soil Biology and Biochemistry, 2014, 72, 26-34.	4.2	88
42	Comparisons of different regressions tools in measurement of antioxidant activity in green tea using near infrared spectroscopy. Journal of Pharmaceutical and Biomedical Analysis, 2012, 60, 92-97.	1.4	87
43	Evaluating green tea quality based on multisensor data fusion combining hyperspectral imaging and olfactory visualization systems. Journal of the Science of Food and Agriculture, 2019, 99, 1787-1794.	1.7	87
44	Freshness measurement of eggs using near infrared (NIR) spectroscopy and multivariate data analysis. Innovative Food Science and Emerging Technologies, 2011, 12, 182-186.	2.7	86
45	Determination of caffeine content and main catechins contents in green tea (Camellia sinensis L.) using taste sensor technique and multivariate calibration. Journal of Food Composition and Analysis, 2010, 23, 353-358.	1.9	85
46	Application of linear/non-linear classification algorithms in discrimination of pork storage time using Fourier transform near infrared (FT-NIR) spectroscopy. LWT - Food Science and Technology, 2011, 44, 2053-2058.	2.5	84
47	A universal SERS aptasensor based on DTNB labeled GNTs/Ag core-shell nanotriangle and CS-Fe 3 O 4 magnetic-bead trace detection of Aflatoxin B1. Analytica Chimica Acta, 2017, 986, 122-130.	2.6	84
48	Hyperspectral technique combined with deep learning algorithm for detection of compound heavy metals in lettuce. Food Chemistry, 2020, 321, 126503.	4.2	84
49	Response of the Abundance of Key Soil Microbial Nitrogen-Cycling Genes to Multi-Factorial Global Changes. PLoS ONE, 2013, 8, e76500.	1.1	83
50	Au@Ag nanostructure based SERS substrate for simultaneous determination of pesticides residue in tea via solid phase extraction coupled multivariate calibration. LWT - Food Science and Technology, 2019, 105, 290-297.	2.5	83
51	Thermoviscosifying polymer used for enhanced oil recovery: rheological behaviors and core flooding test. Polymer Bulletin, 2013, 70, 391-401.	1.7	82
52	Rapid measurement of total acid content (TAC) in vinegar using near infrared spectroscopy based on efficient variables selection algorithm and nonlinear regression tools. Food Chemistry, 2012, 135, 590-595.	4.2	80
53	A highly sensitive upconversion nanoparticles-WS2 nanosheet sensing platform for Escherichia coli detection. Sensors and Actuators B: Chemical, 2020, 320, 128434.	4.0	80
54	A large Raman scattering cross-section molecular embedded SERS aptasensor for ultrasensitive Aflatoxin B1 detection using CS-Fe 3 O 4 for signal enrichment. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 189, 147-153.	2.0	79

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55	An Overview on the Applications of Typical Non-linear Algorithms Coupled With NIR Spectroscopy in Food Analysis. Food Engineering Reviews, 2020, 12, 173-190.	3.1	77
56	Nitrogen Addition Regulates Soil Nematode Community Composition through Ammonium Suppression. PLoS ONE, 2012, 7, e43384.	1.1	77
57	18.87%-efficient inverted pyramid structured silicon solar cell by one-step Cu-assisted texturization technique. Solar Energy Materials and Solar Cells, 2017, 166, 121-126.	3.0	76
58	Identification of eggâ€™s freshness using NIR and support vector data description. Journal of Food Engineering, 2010, 98, 408-414.	2.7	75
59	Evaluation of matcha tea quality index using portable NIR spectroscopy coupled with chemometric algorithms. Journal of the Science of Food and Agriculture, 2019, 99, 5019-5027.	1.7	75
60	Metal organic framework based fluorescence sensor for detection of antibiotics. Trends in Food Science and Technology, 2021, 116, 1002-1028.	7.8	74
61	Fabricating Upconversion Fluorescent Probes for Rapidly Sensing Foodborne Pathogens. Journal of Agricultural and Food Chemistry, 2015, 63, 8068-8074.	2.4	73
62	Evaluation of chicken freshness using a low-cost colorimetric sensor array with AdaBoostâ€“OLDA classification algorithm. LWT - Food Science and Technology, 2014, 57, 502-507.	2.5	70
63	Identification of green teaâ€™s (Camellia sinensis (L.)) quality level according to measurement of main catechins and caffeine contents by HPLC and support vector classification pattern recognition. Journal of Pharmaceutical and Biomedical Analysis, 2008, 48, 1321-1325.	1.4	69
64	Instrumental intelligent test of food sensory quality as mimic of human panel test combining multiple cross-perception sensors and data fusion. Analytica Chimica Acta, 2014, 841, 68-76.	2.6	69
65	Intelligent evaluation of total volatile basic nitrogen (TVB-N) content in chicken meat by an improved multiple level data fusion model. Sensors and Actuators B: Chemical, 2017, 238, 337-345.	4.0	68
66	Highly sensitive and label-free determination of thiram residue using surface-enhanced Raman spectroscopy (SERS) coupled with paper-based microfluidics. Analytical Methods, 2017, 9, 6186-6193.	1.3	67
67	Qualitative and quantitative analysis of chlorpyrifos residues in tea by surface-enhanced Raman spectroscopy (SERS) combined with chemometric models. LWT - Food Science and Technology, 2018, 97, 760-769.	2.5	67
68	Rapid on-site identification of pesticide residues in tea by one-dimensional convolutional neural network coupled with surface-enhanced Raman scattering. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 246, 118994.	2.0	65
69	Application of FT-NIR spectroscopy for simultaneous estimation of taste quality and taste-related compounds content of black tea. Journal of Food Science and Technology, 2018, 55, 4363-4368.	1.4	64
70	Signal optimized rough silver nanoparticle for rapid SERS sensing of pesticide residues in tea. Food Chemistry, 2021, 338, 127796.	4.2	64
71	Automated tea quality classification by hyperspectral imaging. Applied Optics, 2009, 48, 3557.	2.1	62
72	Synthesis and Surface Activities of Amidobetaine Surfactants with Ultraâ€long Unsaturated Hydrophobic Chains. Journal of Surfactants and Detergents, 2012, 15, 657-661.	1.0	62

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73	Investigation of nonlinear relationship of surface enhanced Raman scattering signal for robust prediction of thiabendazole in apple. Food Chemistry, 2021, 339, 127843.	4.2	62
74	Determination of free amino acid content in Radix Pseudostellariae using near infrared (NIR) spectroscopy and different multivariate calibrations. Journal of Pharmaceutical and Biomedical Analysis, 2009, 50, 803-808.	1.4	61
75	Classification of rice wine according to different marked ages using a novel artificial olfactory technique based on colorimetric sensor array. Food Chemistry, 2013, 138, 1320-1324.	4.2	61
76	Temporal and spatial variability and controls of soil respiration in a temperate steppe in northern China. Global Biogeochemical Cycles, 2010, 24, .	1.9	59
77	Nondestructively sensing of total viable count (TVC) in chicken using an artificial olfaction system based colorimetric sensor array. Journal of Food Engineering, 2016, 168, 259-266.	2.7	59
78	Oil solubilization in sodium dodecylbenzenesulfonate micelles: New insights into surfactant enhanced oil recovery. Journal of Colloid and Interface Science, 2020, 569, 219-228.	5.0	59
79	Identification of solid state fermentation degree with FT-NIR spectroscopy: Comparison of wavelength variable selection methods of CARS and SCARS. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 149, 1-7.	2.0	58
80	Quantitative analysis of yeast fermentation process using Raman spectroscopy: Comparison of CARS and VCPA for variable selection. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 228, 117781.	2.0	56
81	Intelligent evaluation of taste constituents and polyphenols-to-amino acids ratio in matcha tea powder using near infrared spectroscopy. Food Chemistry, 2021, 353, 129372.	4.2	56
82	Determination of Amino Acid Nitrogen in Soy Sauce Using Near Infrared Spectroscopy Combined with Characteristic Variables Selection and Extreme Learning Machine. Food and Bioprocess Technology, 2013, 6, 2486-2493.	2.6	55
83	Rapid detection of chloramphenicol in food using SERS flexible sensor coupled artificial intelligent tools. Food Control, 2021, 128, 108186.	2.8	55
84	Monitoring vinegar acetic fermentation using a colorimetric sensor array. Sensors and Actuators B: Chemical, 2013, 183, 608-616.	4.0	54
85	Non-destructive evaluation of pork freshness using a portable electronic nose (E-nose) based on a colorimetric sensor array. Analytical Methods, 2014, 6, 6271-6277.	1.3	54
86	Development of a fluorescence aptasensor for rapid and sensitive detection of Listeria monocytogenes in food. Food Control, 2021, 122, 107808.	2.8	54
87	Identification of spoilage bacteria using a simple colorimetric sensor array. Sensors and Actuators B: Chemical, 2014, 205, 1-8.	4.0	53
88	Climate and ecosystem ¹⁵N natural abundance along a transect of Inner Mongolian grasslands: Contrasting regional patterns and global patterns. Global Biogeochemical Cycles, 2009, 23, .	1.9	52
89	Quantifying Total Viable Count in Pork Meat Using Combined Hyperspectral Imaging and Artificial Olfaction Techniques. Food Analytical Methods, 2016, 9, 3015-3024.	1.3	52
90	Prediction of amino acids, caffeine, theaflavins and water extract in black tea using FT-NIR spectroscopy coupled chemometrics algorithms. Analytical Methods, 2018, 10, 3023-3031.	1.3	52

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91	Rapid sensing of total theaflavins content in black tea using a portable electronic tongue system coupled to efficient variables selection algorithms. Journal of Food Composition and Analysis, 2019, 75, 43-48.	1.9	52
92	SERS based sensor for mycotoxins detection: Challenges and improvements. Food Chemistry, 2021, 344, 128652.	4.2	52
93	The pattern between nitrogen mineralization and grazing intensities in an Inner Mongolian typical steppe. Plant and Soil, 2007, 300, 289-300.	1.8	51
94	Non-destructively sensing porkâ€™s freshness indicator using near infrared multispectral imaging technique. Journal of Food Engineering, 2015, 154, 69-75.	2.7	51
95	Real-time monitoring of process parameters in rice wine fermentation by a portable spectral analytical system combined with multivariate analysis. Food Chemistry, 2016, 190, 135-141.	4.2	51
96	Ultra-sensitive detection of malathion residues using FRET-based upconversion fluorescence sensor in food. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 241, 118654.	2.0	51
97	Advances in Nondestructive Methods for Meat Quality and Safety Monitoring. Food Reviews International, 2019, 35, 536-562.	4.3	50
98	Fast sensing of imidacloprid residue in tea using surface-enhanced Raman scattering by comparative multivariate calibration. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 211, 86-93.	2.0	50
99	Bioinspired morphology-controlled silver nanoparticles for antimicrobial application. Materials Science and Engineering C, 2020, 108, 110421.	3.8	50
100	SERS Sensors Based on Aptamer-Gated Mesoporous Silica Nanoparticles for Quantitative Detection of Staphylococcus aureus with Signal Molecular Release. Analytical Chemistry, 2021, 93, 9788-9796.	3.2	50
101	Rapid and sensitive detection of diazinon in food based on the FRET between rare-earth doped upconversion nanoparticles and graphene oxide. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 239, 118500.	2.0	50
102	Classification of rice wine according to different marked ages using a portable multi-electrode electronic tongue coupled with multivariate analysis. Food Research International, 2013, 51, 633-640.	2.9	49
103	A facile and sensitive SERS-based biosensor for colormetric detection of acetamiprid in green tea based on unmodified gold nanoparticles. Journal of Food Measurement and Characterization, 2019, 13, 259-268.	1.6	49
104	Quantification of deltamethrin residues in wheat by Ag@ZnO NFs-based surface-enhanced Raman spectroscopy coupling chemometric models. Food Chemistry, 2021, 337, 127652.	4.2	49
105	Soil Bacterial Communities Respond to Mowing and Nutrient Addition in a Steppe Ecosystem. PLoS ONE, 2013, 8, e84210.	1.1	49
106	Quantitative analysis of fatty acid value during rice storage based on olfactory visualization sensor technology. Sensors and Actuators B: Chemical, 2020, 309, 127816.	4.0	48
107	Upconversion Nanoprobes Based on a Horseradish Peroxidase-Regulated Dual-Mode Strategy for the Ultrasensitive Detection of Staphylococcus aureus in Meat. Journal of Agricultural and Food Chemistry, 2021, 69, 9947-9956.	2.4	48
108	Classification of different varieties of Oolong tea using novel artificial sensing tools and data fusion. LWT - Food Science and Technology, 2015, 60, 781-787.	2.5	47

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109	Synthesized Au NPs@silica composite as surface-enhanced Raman spectroscopy (SERS) substrate for fast sensing trace contaminant in milk. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 206, 405-412.	2.0	47
110	Evaluating aroma quality of black tea by an olfactory visualization system: Selection of feature sensor using particle swarm optimization. Food Research International, 2019, 126, 108605.	2.9	47
111	Comparison of algorithms for wavelength variables selection from near-infrared (NIR) spectra for quantitative monitoring of yeast (Saccharomyces cerevisiae) cultivations. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 214, 366-371.	2.0	47
112	A highly structured hollow ZnO@Ag nanosphere SERS substrate for sensing traces of nitrate and nitrite species in pickled food. Sensors and Actuators B: Chemical, 2019, 285, 302-309.	4.0	47
113	Functionalized hollow Au@Ag nanoflower SERS matrix for pesticide sensing in food. Sensors and Actuators B: Chemical, 2020, 324, 128718.	4.0	47
114	Variation in small-scale spatial heterogeneity of soil properties and vegetation with different land use in semiarid grassland ecosystem. Plant and Soil, 2008, 310, 103-112.	1.8	46
115	rGO-NS SERS-based coupled chemometric prediction of acetamiprid residue in green tea. Journal of Food and Drug Analysis, 2019, 27, 145-153.	0.9	45
116	Synthesis of improved upconversion nanoparticles as ultrasensitive fluorescence probe for mycotoxins. Analytica Chimica Acta, 2016, 938, 137-145.	2.6	44
117	AuNS@Ag core-shell nanocubes grafted with rhodamine for concurrent metal-enhanced fluorescence and surfaced enhanced Raman determination of mercury ions. Analytica Chimica Acta, 2018, 1018, 94-103.	2.6	44
118	Simultaneous quantification of active constituents and antioxidant capability of green tea using NIR spectroscopy coupled with swarm intelligence algorithm. LWT - Food Science and Technology, 2020, 129, 109510.	2.5	44
119	Lanthanide ion (Ln³⁺)â€based upconversion sensor for quantification of food contaminants: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3531-3578.	5.9	44
120	Ratiometric fluorescence detection of Cd2+ and Pb2+ by inner filter-based upconversion nanoparticle-dithizone nanosystem. Microchemical Journal, 2019, 144, 296-302.	2.3	43
121	Determination of Adulteration Content in Extra Virgin Olive Oil Using FT-NIR Spectroscopy Combined with the BOSSâ€“PLS Algorithm. Molecules, 2019, 24, 2134.	1.7	42
122	Fluorometric determination of lead(II) by using aptamer-functionalized upconversion nanoparticles and magnetite-modified gold nanoparticles. Mikrochimica Acta, 2020, 187, 85.	2.5	42
123	Determination of tea polyphenols in green tea by homemade color sensitive sensor combined with multivariate analysis. Food Chemistry, 2020, 319, 126584.	4.2	41
124	Warming and increased precipitation individually influence soil carbon sequestration of Inner Mongolian grasslands, China. Agriculture, Ecosystems and Environment, 2012, 158, 184-191.	2.5	40
125	Model development for soluble solids and lycopene contents of cherry tomato at different temperatures using near-infrared spectroscopy. Postharvest Biology and Technology, 2019, 156, 110952.	2.9	40
126	Room-Temperature Ozone Sensing Capability of IGZO-Decorated Amorphous Ga₂O₃ Films. ACS Applied Materials & Interfaces, 2020, 12, 8929-8934.	4.0	40

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127	A turn-on upconversion fluorescence sensor for acrylamide in potato chips based on fluorescence resonance energy transfer and thiol-ene Michael addition. Food Chemistry, 2021, 351, 129215.	4.2	40
128	Metal organic framework based sensors for the detection of food contaminants. TrAC - Trends in Analytical Chemistry, 2022, 154, 116642.	5.8	40
129	Electrochemiluminescence metal-organic frameworks biosensing materials for detecting cancer biomarkers. TrAC - Trends in Analytical Chemistry, 2022, 157, 116735.	5.8	40
130	Nondestructive measurement of total volatile basic nitrogen (TVB-N) content in salted pork in jelly using a hyperspectral imaging technique combined with efficient hypercube processing algorithms. Analytical Methods, 2013, 5, 6382.	1.3	39
131	Determination of rice syrup adulterant concentration in honey using three-dimensional fluorescence spectra and multivariate calibrations. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2014, 131, 177-182.	2.0	39
132	Difference in anisotropic etching characteristics of alkaline and copper based acid solutions for single-crystalline Si. Scientific Reports, 2018, 8, 3408.	1.6	39
133	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. Food Reviews International, 2023, 39, 1440-1461.	4.3	39
134	Paper-supported near-infrared-light-triggered photoelectrochemical platform for monitoring Escherichia coli O157:H7 based on silver nanoparticles-sensitized-upconversion nanophosphors. Biosensors and Bioelectronics, 2022, 203, 114022.	5.3	39
135	Intelligent sensing sensory quality of Chinese rice wine using near infrared spectroscopy and nonlinear tools. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2016, 154, 42-46.	2.0	38
136	Intelligent evaluation of color sensory quality of black tea by visible-near infrared spectroscopy technology: A comparison of spectra and color data information. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2017, 180, 91-96.	2.0	38
137	Prediction of black tea fermentation quality indices using NIRS and nonlinear tools. Food Science and Biotechnology, 2017, 26, 853-860.	1.2	38
138	Optimization of Informative Spectral Variables for the Quantification of EGCG in Green Tea Using Fourier Transform Near-Infrared (FT-NIR) Spectroscopy and Multivariate Calibration. Applied Spectroscopy, 2011, 65, 1062-1067.	1.2	37
139	Chemometric Models for the Quantitative Descriptive Sensory Properties of Green Tea (Camellia) Tj ETQq1 1 0.784314 rgBT /Overloc 2015, 8, 954-962.	1.3	37
140	Comparison of different chemometric methods in quantifying total volatile basic-nitrogen (TVB-N) content in chicken meat using a fabricated colorimetric sensor array. RSC Advances, 2016, 6, 4663-4672.	1.7	37
141	Portable spectroscopy system determination of acid value in peanut oil based on variables selection algorithms. Measurement: Journal of the International Measurement Confederation, 2017, 103, 179-185.	2.5	37
142	A new type of tri-axial accelerometers with high dynamic range MEMS for earthquake early warning. Computers and Geosciences, 2017, 100, 179-187.	2.0	37
143	Monitoring black tea fermentation using a colorimetric sensor array-based artificial olfaction system. Journal of Food Processing and Preservation, 2018, 42, e13348.	0.9	37
144	Rapid screening of phenolic compounds in congou black tea (Camellia sinensis) during in vitro fermentation process using portable spectral analytical system coupled chemometrics. Journal of Food Processing and Preservation, 2019, 43, e13996.	0.9	37

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145	Evaluation of black tea by using smartphone imaging coupled with micro-near-infrared spectrometer. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 246, 118991.	2.0	37
146	Dual-mode of magnetic assisted Au@Ag SERS tags and cationic conjugated UCNPs for qualitative and quantitative analysis of multiple foodborne pathogens. Sensors and Actuators B: Chemical, 2021, 344, 130305.	4.0	37
147	Detection of Bruise on Pear by Hyperspectral Imaging Sensor with Different Classification Algorithms. Sensor Letters, 2010, 8, 570-576.	0.4	37
148	Simultaneous and Rapid Measurement of Main Compositions in Black Tea Infusion Using a Developed Spectroscopy System Combined with Multivariate Calibration. Food Analytical Methods, 2015, 8, 749-757.	1.3	35
149	Quantitative detection of fatty acid value during storage of wheat flour based on a portable near-infrared (NIR) spectroscopy system. Infrared Physics and Technology, 2020, 109, 103423.	1.3	35
150	Label-free surface enhanced Raman scattering spectroscopy for discrimination and detection of dominant apple spoilage fungus. International Journal of Food Microbiology, 2021, 338, 108990.	2.1	35
151	Effect of inorganic salts on viscosifying behavior of a thermoassociative waterâ€soluble terpolymer based on 2â€acrylamidoâ€methylpropane sulfonic acid. Journal of Applied Polymer Science, 2012, 125, 4041-4048.	1.3	34
152	Fabricating a Novel Raman Spectroscopy-Based Aptasensor for Rapidly Sensing Salmonella typhimurium. Food Analytical Methods, 2017, 10, 3032-3041.	1.3	34
153	Dual-Color Upconversion Nanoparticles (UCNPs)-Based Fluorescent Immunoassay Probes for Sensitive Sensing Foodborne Pathogens. Food Analytical Methods, 2017, 10, 2036-2045.	1.3	34
154	Near infrared chemo-responsive dye intermediaries spectra-based in-situ quantification of volatile organic compounds. Sensors and Actuators B: Chemical, 2018, 254, 597-602.	4.0	34
155	Amplification of Raman spectra by gold nanorods combined with chemometrics for rapid classification of four Pseudomonas. International Journal of Food Microbiology, 2019, 304, 58-67.	2.1	34
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