

Quansheng Chen

List of Publications by Citations

Source: <https://exaly.com/author-pdf/2972577/quansheng-chen-publications-by-citations.pdf>

Version: 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

350
papers

9,534
citations

55
h-index

79
g-index

363
ext. papers

12,140
ext. citations

5.7
avg, IF

6.99
L-index

#	Paper	IF	Citations
350	Determination of total polyphenols content in green tea using FT-NIR spectroscopy and different PLS algorithms. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008 , 46, 568-73	3.5	214
349	Feasibility study on identification of green, black and Oolong teas using near-infrared reflectance spectroscopy based on support vector machine (SVM). <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2007 , 66, 568-74	4.4	203
348	Linking stoichiometric homeostasis with ecosystem structure, functioning and stability. <i>Ecology Letters</i> , 2010 , 13, 1390-9	10	202
347	Determination of total volatile basic nitrogen (TVB-N) content and WarnerBratzler shear force (WBSF) in pork using Fourier transform near infrared (FT-NIR) spectroscopy. <i>Food Chemistry</i> , 2011 , 126, 1354-1360	8.5	181
346	Nondestructive measurement of total volatile basic nitrogen (TVB-N) in pork meat by integrating near infrared spectroscopy, computer vision and electronic nose techniques. <i>Food Chemistry</i> , 2014 , 145, 228-36	8.5	178
345	Increased temperature and precipitation interact to affect root production, mortality, and turnover in a temperate steppe: implications for ecosystem C cycling. <i>Global Change Biology</i> , 2010 , 16, 1306-1316	11.4	146
344	Microbial denitrification dominates nitrate losses from forest ecosystems. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2015 , 112, 1470-4	11.5	137
343	Stoichiometric homeostasis of vascular plants in the Inner Mongolia grassland. <i>Oecologia</i> , 2011 , 166, 1-10	2.9	128
342	Study on discrimination of Roast green tea (<i>Camellia sinensis</i> L.) according to geographical origin by FT-NIR spectroscopy and supervised pattern recognition. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2009 , 72, 845-50	4.4	117
341	Recent advances in emerging imaging techniques for non-destructive detection of food quality and safety. <i>TrAC - Trends in Analytical Chemistry</i> , 2013 , 52, 261-274	14.6	114
340	Rapid detection of total viable count (TVC) in pork meat by hyperspectral imaging. <i>Food Research International</i> , 2013 , 54, 821-828	7	111
339	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. <i>LWT - Food Science and Technology</i> , 2015 , 63, 268-274	5.4	111
338	Nondestructive quantifying total volatile basic nitrogen (TVB-N) content in chicken using hyperspectral imaging (HSI) technique combined with different data dimension reduction algorithms. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1191-9	8.5	107
337	Identification of the green tea grade level using electronic tongue and pattern recognition. <i>Food Research International</i> , 2008 , 41, 500-504	7	107
336	Feasibility study on qualitative and quantitative analysis in tea by near infrared spectroscopy with multivariate calibration. <i>Analytica Chimica Acta</i> , 2006 , 572, 77-84	6.6	103
335	Enhancing the antimicrobial activity of natural extraction using the synthetic ultrasmall metal nanoparticles. <i>Scientific Reports</i> , 2015 , 5, 11033	4.9	102
334	Simultaneous determination of total polyphenols and caffeine contents of green tea by near-infrared reflectance spectroscopy. <i>Microchemical Journal</i> , 2006 , 83, 42-47	4.8	101

333	Fabricating a novel label-free aptasensor for acetamiprid by fluorescence resonance energy transfer between NH ₂ -NaYF ₄ : Yb, Ho@SiO ₂ and Au nanoparticles. <i>Biosensors and Bioelectronics</i> , 2016 , 80, 398-404	11.8	97
332	Near infrared system coupled chemometric algorithms for enumeration of total fungi count in cocoa beans neat solution. <i>Food Chemistry</i> , 2018 , 240, 231-238	8.5	96
331	Turn-On Fluorescence Sensor for Hg in Food Based on FRET between Aptamers-Functionalized Upconversion Nanoparticles and Gold Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6188-6195	5.7	94
330	Qualitative identification of tea categories by near infrared spectroscopy and support vector machine. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006 , 41, 1198-204	3.5	91
329	Classification of tea category using a portable electronic nose based on an odor imaging sensor array. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013 , 84, 77-83	3.5	90
328	Rapid differentiation of Ghana cocoa beans by FT-NIR spectroscopy coupled with multivariate classification. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013 , 114, 183-9	4.4	88
327	Measurement of total flavone content in snow lotus (<i>Saussurea involucre</i>) using near infrared spectroscopy combined with interval PLS and genetic algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2010 , 76, 50-5	4.4	85
326	Fabricating an Acetylcholinesterase Modulated UCNPs-Cu Fluorescence Biosensor for Ultrasensitive Detection of Organophosphorus Pesticides-Diazinon in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4071-4079	5.7	82
325	Discrimination of green tea quality using the electronic nose technique and the human panel test, comparison of linear and nonlinear classification tools. <i>Sensors and Actuators B: Chemical</i> , 2011 , 159, 294-300	8.5	82
324	Mesoporous silica supported orderly-spaced gold nanoparticles SERS-based sensor for pesticides detection in food. <i>Food Chemistry</i> , 2020 , 315, 126300	8.5	80
323	Color compensation and comparison of shortwave near infrared and long wave near infrared spectroscopy for determination of soluble solids content of Fujian Apple. <i>Postharvest Biology and Technology</i> , 2016 , 115, 81-90	6.2	80
322	Recent developments of green analytical techniques in analysis of tea's quality and nutrition. <i>Trends in Food Science and Technology</i> , 2015 , 43, 63-82	15.3	78
321	Simultaneous analysis of main catechins contents in green tea (<i>Camellia sinensis</i> (L.)) by Fourier transform near infrared reflectance (FT-NIR) spectroscopy. <i>Food Chemistry</i> , 2009 , 113, 1272-1277	8.5	77
320	Determination of caffeine content and main catechins contents in green tea (<i>Camellia sinensis</i> L.) using taste sensor technique and multivariate calibration. <i>Journal of Food Composition and Analysis</i> , 2010 , 23, 353-358	4.1	75
319	A magnetite/PMAA nanospheres-targeting SERS aptasensor for tetracycline sensing using mercapto molecules embedded core/shell nanoparticles for signal amplification. <i>Biosensors and Bioelectronics</i> , 2017 , 92, 192-199	11.8	74
318	Development of an Inner Filter Effects-Based Upconversion Nanoparticles-Curcumin Nanosystem for the Sensitive Sensing of Fluoride Ion. <i>ACS Applied Materials & Interfaces</i> , 2017 , 9, 18314-18321	9.5	73
317	Comparisons of different regressions tools in measurement of antioxidant activity in green tea using near infrared spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012 , 60, 92-7	3.5	73
316	Signal-enhanced SERS-sensors of CAR-PLS and GA-PLS coupled AgNPs for ochratoxin A and aflatoxin B1 detection. <i>Food Chemistry</i> , 2020 , 315, 126231	8.5	72

315	Application of linear/non-linear classification algorithms in discrimination of pork storage time using Fourier transform near infrared (FT-NIR) spectroscopy. <i>LWT - Food Science and Technology</i> , 2011 , 44, 2053-2058	5.4	72
314	Rapid measurement of total acid content (TAC) in vinegar using near infrared spectroscopy based on efficient variables selection algorithm and nonlinear regression tools. <i>Food Chemistry</i> , 2012 , 135, 590-595	8.5	71
313	Designing an aptamer based magnetic and upconversion nanoparticles conjugated fluorescence sensor for screening Escherichia coli in food. <i>Food Control</i> , 2020 , 107, 106761	6.2	71
312	Response of the abundance of key soil microbial nitrogen-cycling genes to multi-factorial global changes. <i>PLoS ONE</i> , 2013 , 8, e76500	3.7	68
311	Thermoviscosifying polymer used for enhanced oil recovery: rheological behaviors and core flooding test. <i>Polymer Bulletin</i> , 2013 , 70, 391-401	2.4	67
310	Freshness measurement of eggs using near infrared (NIR) spectroscopy and multivariate data analysis. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 182-186	6.8	67
309	Rapid and specific sensing of tetracycline in food using a novel upconversion aptasensor. <i>Food Control</i> , 2017 , 81, 156-163	6.2	66
308	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. <i>Journal of Food Engineering</i> , 2020 , 279, 109955	6	65
307	Fabricating Upconversion Fluorescent Probes for Rapidly Sensing Foodborne Pathogens. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8068-74	5.7	63
306	Identification of green tea's (<i>Camellia sinensis</i> (L.)) quality level according to measurement of main catechins and caffeine contents by HPLC and support vector classification pattern recognition. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008 , 48, 1321-5	3.5	61
305	Evaluation of chicken freshness using a low-cost colorimetric sensor array with AdaBoost+DLDA classification algorithm. <i>LWT - Food Science and Technology</i> , 2014 , 57, 502-507	5.4	60
304	Identification of egg freshness using NIR and support vector data description. <i>Journal of Food Engineering</i> , 2010 , 98, 408-414	6	60
303	The counteractive effects of nitrogen addition and watering on soil bacterial communities in a steppe ecosystem. <i>Soil Biology and Biochemistry</i> , 2014 , 72, 26-34	7.5	59
302	18.87%-efficient inverted pyramid structured silicon solar cell by one-step Cu-assisted texturization technique. <i>Solar Energy Materials and Solar Cells</i> , 2017 , 166, 121-126	6.4	57
301	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. <i>Food Chemistry</i> , 2019 , 286, 282-288	8.5	57
300	Evaluating green tea quality based on multisensor data fusion combining hyperspectral imaging and olfactory visualization systems. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1787-1794	4.3	56
299	Au@Ag nanostructure based SERS substrate for simultaneous determination of pesticides residue in tea via solid phase extraction coupled multivariate calibration. <i>LWT - Food Science and Technology</i> , 2019 , 105, 290-297	5.4	55
298	Intelligent evaluation of total volatile basic nitrogen (TVB-N) content in chicken meat by an improved multiple level data fusion model. <i>Sensors and Actuators B: Chemical</i> , 2017 , 238, 337-345	8.5	55

297	Nitrogen addition regulates soil nematode community composition through ammonium suppression. <i>PLoS ONE</i> , 2012 , 7, e43384	3.7	55
296	A large Raman scattering cross-section molecular embedded SERS aptasensor for ultrasensitive Aflatoxin B1 detection using CS-FeO for signal enrichment. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018 , 189, 147-153	4.4	55
295	Evaluation of matcha tea quality index using portable NIR spectroscopy coupled with chemometric algorithms. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5019-5027	4.3	54
294	Instrumental intelligent test of food sensory quality as mimic of human panel test combining multiple cross-perception sensors and data fusion. <i>Analytica Chimica Acta</i> , 2014 , 841, 68-76	6.6	54
293	A universal SERS aptasensor based on DTNB labeled GNTs/Ag core-shell nanotriangle and CS-FeO magnetic-bead trace detection of Aflatoxin B1. <i>Analytica Chimica Acta</i> , 2017 , 986, 122-130	6.6	54
292	A SERS aptasensor based on AuNPs functionalized PDMS film for selective and sensitive detection of Staphylococcus aureus. <i>Biosensors and Bioelectronics</i> , 2021 , 172, 112806	11.8	54
291	Determination of free amino acid content in Radix Pseudostellariae using near infrared (NIR) spectroscopy and different multivariate calibrations. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2009 , 50, 803-8	3.5	51
290	Nondestructively sensing of total viable count (TVC) in chicken using an artificial olfaction system based colorimetric sensor array. <i>Journal of Food Engineering</i> , 2016 , 168, 259-266	6	50
289	Qualitative and quantitative analysis of chlorpyrifos residues in tea by surface-enhanced Raman spectroscopy (SERS) combined with chemometric models. <i>LWT - Food Science and Technology</i> , 2018 , 97, 760-769	5.4	50
288	Classification of rice wine according to different marked ages using a novel artificial olfactory technique based on colorimetric sensor array. <i>Food Chemistry</i> , 2013 , 138, 1320-4	8.5	50
287	Automated tea quality classification by hyperspectral imaging. <i>Applied Optics</i> , 2009 , 48, 3557-64	0.2	49
286	The pattern between nitrogen mineralization and grazing intensities in an Inner Mongolian typical steppe. <i>Plant and Soil</i> , 2007 , 300, 289-300	4.2	47
285	Determination of Amino Acid Nitrogen in Soy Sauce Using Near Infrared Spectroscopy Combined with Characteristic Variables Selection and Extreme Learning Machine. <i>Food and Bioprocess Technology</i> , 2013 , 6, 2486-2493	5.1	45
284	Identification of solid state fermentation degree with FT-NIR spectroscopy: Comparison of wavelength variable selection methods of CARS and SCARS. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015 , 149, 1-7	4.4	44
283	Monitoring vinegar acetic fermentation using a colorimetric sensor array. <i>Sensors and Actuators B: Chemical</i> , 2013 , 183, 608-616	8.5	44
282	Climate and ecosystem 15N natural abundance along a transect of Inner Mongolian grasslands: Contrasting regional patterns and global patterns. <i>Global Biogeochemical Cycles</i> , 2009 , 23, n/a-n/a	5.9	44
281	Highly sensitive and label-free determination of thiram residue using surface-enhanced Raman spectroscopy (SERS) coupled with paper-based microfluidics. <i>Analytical Methods</i> , 2017 , 9, 6186-6193	3.2	43
280	Temporal and spatial variability and controls of soil respiration in a temperate steppe in northern China. <i>Global Biogeochemical Cycles</i> , 2010 , 24, n/a-n/a	5.9	43

279	Rapid sensing of total theaflavins content in black tea using a portable electronic tongue system coupled to efficient variables selection algorithms. <i>Journal of Food Composition and Analysis</i> , 2019 , 75, 43-48	4.1	43
278	Prediction of amino acids, caffeine, theaflavins and water extract in black tea using FT-NIR spectroscopy coupled chemometrics algorithms. <i>Analytical Methods</i> , 2018 , 10, 3023-3031	3.2	42
277	Classification of rice wine according to different marked ages using a portable multi-electrode electronic tongue coupled with multivariate analysis. <i>Food Research International</i> , 2013 , 51, 633-640	7	42
276	Synthesis and Surface Activities of Amidobetaine Surfactants with Ultra-long Unsaturated Hydrophobic Chains. <i>Journal of Surfactants and Detergents</i> , 2012 , 15, 657-661	1.9	42
275	Quantifying Total Viable Count in Pork Meat Using Combined Hyperspectral Imaging and Artificial Olfaction Techniques. <i>Food Analytical Methods</i> , 2016 , 9, 3015-3024	3.4	42
274	Real-time monitoring of process parameters in rice wine fermentation by a portable spectral analytical system combined with multivariate analysis. <i>Food Chemistry</i> , 2016 , 190, 135-141	8.5	41
273	Identification of spoilage bacteria using a simple colorimetric sensor array. <i>Sensors and Actuators B: Chemical</i> , 2014 , 205, 1-8	8.5	41
272	A highly sensitive upconversion nanoparticles-WS2 nanosheet sensing platform for Escherichia coli detection. <i>Sensors and Actuators B: Chemical</i> , 2020 , 320, 128434	8.5	40
271	Non-destructive evaluation of pork freshness using a portable electronic nose (E-nose) based on a colorimetric sensor array. <i>Analytical Methods</i> , 2014 , 6, 6271-6277	3.2	40
270	Non-destructively sensing pork freshness indicator using near infrared multispectral imaging technique. <i>Journal of Food Engineering</i> , 2015 , 154, 69-75	6	40
269	Hyperspectral technique combined with deep learning algorithm for detection of compound heavy metals in lettuce. <i>Food Chemistry</i> , 2020 , 321, 126503	8.5	38
268	Classification of different varieties of Oolong tea using novel artificial sensing tools and data fusion. <i>LWT - Food Science and Technology</i> , 2015 , 60, 781-787	5.4	37
267	Application of FT-NIR spectroscopy for simultaneous estimation of taste quality and taste-related compounds content of black tea. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4363-4368	3.3	37
266	Soil bacterial communities respond to mowing and nutrient addition in a steppe ecosystem. <i>PLoS ONE</i> , 2013 , 8, e84210	3.7	37
265	Evolving trends in SERS-based techniques for food quality and safety: A review. <i>Trends in Food Science and Technology</i> , 2021 , 112, 225-240	15.3	37
264	Investigation of nonlinear relationship of surface enhanced Raman scattering signal for robust prediction of thiabendazole in apple. <i>Food Chemistry</i> , 2021 , 339, 127843	8.5	37
263	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO luminescent resonance energy transfer biosensor. <i>Food Chemistry</i> , 2021 , 349, 129157	8.5	37
262	Optimization of informative spectral variables for the quantification of EGCG in green tea using Fourier transform near-infrared (FT-NIR) spectroscopy and multivariate calibration. <i>Applied Spectroscopy</i> , 2011 , 65, 1062-7	3.1	36

261	Variation in small-scale spatial heterogeneity of soil properties and vegetation with different land use in semiarid grassland ecosystem. <i>Plant and Soil</i> , 2008 , 310, 103-112	4.2	36
260	Comparison of algorithms for wavelength variables selection from near-infrared (NIR) spectra for quantitative monitoring of yeast (<i>Saccharomyces cerevisiae</i>) cultivations. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019 , 214, 366-371	4.4	35
259	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. <i>Analytical Methods</i> , 2013 , 5, 6382	3.2	35
258	Simultaneous and Rapid Measurement of Main Compositions in Black Tea Infusion Using a Developed Spectroscopy System Combined with Multivariate Calibration. <i>Food Analytical Methods</i> , 2015 , 8, 749-757	3.4	34
257	Intelligent evaluation of color sensory quality of black tea by visible-near infrared spectroscopy technology: A comparison of spectra and color data information. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 180, 91-96	4.4	33
256	Chemometric Models for the Quantitative Descriptive Sensory Properties of Green Tea (<i>Camellia sinensis</i> L.) Using Fourier Transform Near Infrared (FT-NIR) Spectroscopy. <i>Food Analytical Methods</i> , 2015 , 8, 954-962	3.4	33
255	Intelligent sensing sensory quality of Chinese rice wine using near infrared spectroscopy and nonlinear tools. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2016 , 154, 42-46	4.4	33
254	AuNS@Ag core-shell nanocubes grafted with rhodamine for concurrent metal-enhanced fluorescence and surfaced enhanced Raman determination of mercury ions. <i>Analytica Chimica Acta</i> , 2018 , 1018, 94-103	6.6	32
253	Synthesized Au NPs@silica composite as surface-enhanced Raman spectroscopy (SERS) substrate for fast sensing trace contaminant in milk. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019 , 206, 405-412	4.4	32
252	A facile and sensitive SERS-based biosensor for colorimetric detection of acetamiprid in green tea based on unmodified gold nanoparticles. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 259-268	2.8	32
251	Fabricating a Novel Raman Spectroscopy-Based Aptasensor for Rapidly Sensing Salmonella typhimurium. <i>Food Analytical Methods</i> , 2017 , 10, 3032-3041	3.4	31
250	Oil solubilization in sodium dodecylbenzenesulfonate micelles: New insights into surfactant enhanced oil recovery. <i>Journal of Colloid and Interface Science</i> , 2020 , 569, 219-228	9.3	31
249	Detection of Bruise on Pear by Hyperspectral Imaging Sensor with Different Classification Algorithms. <i>Sensor Letters</i> , 2010 , 8, 570-576	0.9	31
248	Quantifying of total volatile basic nitrogen (TVB-N) content in chicken using a colorimetric sensor array and nonlinear regression tool. <i>Analytical Methods</i> , 2015 , 7, 5682-5688	3.2	30
247	An Overview on the Applications of Typical Non-linear Algorithms Coupled With NIR Spectroscopy in Food Analysis. <i>Food Engineering Reviews</i> , 2020 , 12, 173-190	6.5	30
246	rGO-NS SERS-based coupled chemometric prediction of acetamiprid residue in green tea. <i>Journal of Food and Drug Analysis</i> , 2019 , 27, 145-153	7	30
245	Effect of inorganic salts on viscosifying behavior of a thermoassociative water-soluble terpolymer based on 2-acrylamido-methylpropane sulfonic acid. <i>Journal of Applied Polymer Science</i> , 2012 , 125, 4041-4048	2.8	30
244	Quantitative analysis of yeast fermentation process using Raman spectroscopy: Comparison of CARS and VCPA for variable selection. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 228, 117781	4.4	30

243	Ultra-sensitive detection of malathion residues using FRET-based upconversion fluorescence sensor in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 241, 118654 ⁴⁻⁴	4.4	30
242	Synthesis of improved upconversion nanoparticles as ultrasensitive fluorescence probe for mycotoxins. <i>Analytica Chimica Acta</i> , 2016 , 938, 137-45	6.6	30
241	Determination of rice syrup adulterant concentration in honey using three-dimensional fluorescence spectra and multivariate calibrations. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014 , 131, 177-82	4.4	29
240	Fast sensing of imidacloprid residue in tea using surface-enhanced Raman scattering by comparative multivariate calibration. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019 , 211, 86-93	4.4	29
239	Comparison of different chemometric methods in quantifying total volatile basic-nitrogen (TVB-N) content in chicken meat using a fabricated colorimetric sensor array. <i>RSC Advances</i> , 2016 , 6, 4663-4672	3.7	28
238	Prediction of black tea fermentation quality indices using NIRS and nonlinear tools. <i>Food Science and Biotechnology</i> , 2017 , 26, 853-860	3	28
237	A highly structured hollow ZnO@Ag nanosphere SERS substrate for sensing traces of nitrate and nitrite species in pickled food. <i>Sensors and Actuators B: Chemical</i> , 2019 , 285, 302-309	8.5	28
236	Ratiometric fluorescence detection of Cd ²⁺ and Pb ²⁺ by inner filter-based upconversion nanoparticle-dithizone nanosystem. <i>Microchemical Journal</i> , 2019 , 144, 296-302	4.8	28
235	Quantification of deltamethrin residues in wheat by Ag@ZnO NFs-based surface-enhanced Raman spectroscopy coupling chemometric models. <i>Food Chemistry</i> , 2021 , 337, 127652	8.5	28
234	Rapid screening of phenolic compounds in congou black tea (<i>Camellia sinensis</i>) during in vitro fermentation process using portable spectral analytical system coupled chemometrics. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13996	2.1	27
233	Advances in Nondestructive Methods for Meat Quality and Safety Monitoring. <i>Food Reviews International</i> , 2019 , 35, 536-562	5.5	27
232	Difference in anisotropic etching characteristics of alkaline and copper based acid solutions for single-crystalline Si. <i>Scientific Reports</i> , 2018 , 8, 3408	4.9	27
231	Signal optimized rough silver nanoparticle for rapid SERS sensing of pesticide residues in tea. <i>Food Chemistry</i> , 2021 , 338, 127796	8.5	27
230	Portable spectroscopy system determination of acid value in peanut oil based on variables selection algorithms. <i>Measurement: Journal of the International Measurement Confederation</i> , 2017 , 103, 179-185	4.6	26
229	A new type of tri-axial accelerometers with high dynamic range MEMS for earthquake early warning. <i>Computers and Geosciences</i> , 2017 , 100, 179-187	4.5	26
228	Dual-Color Upconversion Nanoparticles (UCNPs)-Based Fluorescent Immunoassay Probes for Sensitive Sensing Foodborne Pathogens. <i>Food Analytical Methods</i> , 2017 , 10, 2036-2045	3.4	25
227	Model development for soluble solids and lycopene contents of cherry tomato at different temperatures using near-infrared spectroscopy. <i>Postharvest Biology and Technology</i> , 2019 , 156, 110952	6.2	25
226	Warming and increased precipitation individually influence soil carbon sequestration of Inner Mongolian grasslands, China. <i>Agriculture, Ecosystems and Environment</i> , 2012 , 158, 184-191	5.7	25

225	Amplification of Raman spectra by gold nanorods combined with chemometrics for rapid classification of four <i>Pseudomonas</i> . <i>International Journal of Food Microbiology</i> , 2019 , 304, 58-67	5.8	24
224	Monitoring black tea fermentation using a colorimetric sensor array-based artificial olfaction system. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13348	2.1	24
223	Rapid and sensitive detection of diazinon in food based on the FRET between rare-earth doped upconversion nanoparticles and graphene oxide. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 239, 118500	4.4	24
222	Development of a fluorescence aptasensor for rapid and sensitive detection of <i>Listeria monocytogenes</i> in food. <i>Food Control</i> , 2021 , 122, 107808	6.2	24
221	Near infrared chemo-responsive dye intermediaries spectra-based in-situ quantification of volatile organic compounds. <i>Sensors and Actuators B: Chemical</i> , 2018 , 254, 597-602	8.5	23
220	Evaluating aroma quality of black tea by an olfactory visualization system: Selection of feature sensor using particle swarm optimization. <i>Food Research International</i> , 2019 , 126, 108605	7	23
219	Discrimination of <i>Radix Pseudostellariae</i> according to geographical origins using NIR spectroscopy and support vector data description. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2011 , 79, 1381-5	4.4	23
218	Measurement of total free amino acids content in black tea using electronic tongue technology coupled with chemometrics. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108768	5.4	23
217	Determination of Adulteration Content in Extra Virgin Olive Oil Using FT-NIR Spectroscopy Combined with the BOSS-PLS Algorithm. <i>Molecules</i> , 2019 , 24,	4.8	22
216	In situ monitoring of total polyphenols content during tea extract oxidation using a portable spectroscopy system with variables selection algorithms. <i>RSC Advances</i> , 2015 , 5, 60876-60883	3.7	22
215	Measurement of non-sugar solids content in Chinese rice wine using near infrared spectroscopy combined with an efficient characteristic variables selection algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015 , 151, 280-5	4.4	22
214	Noble Metals Based Bimetallic and Trimetallic Nanoparticles: Controlled Synthesis, Antimicrobial and Anticancer Applications. <i>Critical Reviews in Analytical Chemistry</i> , 2021 , 51, 454-481	5.2	22
213	Rapid <i>Pseudomonas</i> Species Identification from Chicken by Integrating Colorimetric Sensors with Near-Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2018 , 11, 1199-1208	3.4	22
212	Qualitative Identification of Tea by near Infrared Spectroscopy Based on Soft Independent Modelling of Class Analogy Pattern Recognition. <i>Journal of Near Infrared Spectroscopy</i> , 2005 , 13, 327-332	1.5	22
211	Fluorometric determination of lead(II) by using aptamer-functionalized upconversion nanoparticles and magnetite-modified gold nanoparticles. <i>Mikrochimica Acta</i> , 2020 , 187, 85	5.8	22
210	Quantifying Aflatoxin B1 in peanut oil using fabricating fluorescence probes based on upconversion nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2016 , 165, 120-126	4.4	22
209	Classification of foodborne pathogens using near infrared (NIR) laser scatter imaging system with multivariate calibration. <i>Scientific Reports</i> , 2015 , 5, 9524	4.9	21
208	Quantitative analysis of fatty acid value during rice storage based on olfactory visualization sensor technology. <i>Sensors and Actuators B: Chemical</i> , 2020 , 309, 127816	8.5	21

207	Rapid measurement of antioxidant activity in dark soy sauce by NIR spectroscopy combined with spectral intervals selection and nonlinear regression tools. <i>Analytical Methods</i> , 2012 , 4, 940	3.2	21
206	Simultaneous measurement of total acid content and soluble salt-free solids content in Chinese vinegar using near-infrared spectroscopy. <i>Journal of Food Science</i> , 2012 , 77, C222-7	3.4	21
205	SERS based sensor for mycotoxins detection: Challenges and improvements. <i>Food Chemistry</i> , 2021 , 344, 128652	8.5	21
204	Feasibility study on nondestructively sensing meat's freshness using light scattering imaging technique. <i>Meat Science</i> , 2016 , 119, 102-9	6.4	21
203	Rapid quantitative analysis of Hg residue in dairy products using SERS coupled with ACO-BP-AdaBoost algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019 , 223, 117281	4.4	20
202	Simultaneous quantification of active constituents and antioxidant capability of green tea using NIR spectroscopy coupled with swarm intelligence algorithm. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109510	5.4	20
201	Classification of vinegar with different marked ages using olfactory sensors and gustatory sensors. <i>Analytical Methods</i> , 2014 , 6, 9783-9790	3.2	20
200	Simultaneous determination of amino acid nitrogen and total acid in soy sauce using near infrared spectroscopy combined with characteristic variables selection. <i>Food Science and Technology International</i> , 2013 , 19, 305-14	2.6	20
199	Bioinspired morphology-controlled silver nanoparticles for antimicrobial application. <i>Materials Science and Engineering C</i> , 2020 , 108, 110421	8.3	20
198	Rapid and Nondestructive Quantification of Trimethylamine by FT-NIR Coupled with Chemometric Techniques. <i>Food Analytical Methods</i> , 2019 , 12, 2035-2044	3.4	19
197	Determination of tea polyphenols in green tea by homemade color sensitive sensor combined with multivariate analysis. <i>Food Chemistry</i> , 2020 , 319, 126584	8.5	19
196	Monitoring alcohol concentration and residual glucose in solid state fermentation of ethanol using FT-NIR spectroscopy and L1-PLS regression. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018 , 204, 73-80	4.4	19
195	Qualitative and quantitative analysis in solid-state fermentation of protein feed by FT-NIR spectroscopy integrated with multivariate data analysis. <i>Analytical Methods</i> , 2013 , 5, 1872	3.2	19
194	Functionalized hollow Au@Ag nanoflower SERS matrix for pesticide sensing in food. <i>Sensors and Actuators B: Chemical</i> , 2020 , 324, 128718	8.5	19
193	Rapid on-site identification of pesticide residues in tea by one-dimensional convolutional neural network coupled with surface-enhanced Raman scattering. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 246, 118994	4.4	19
192	Qualitative discrimination of yeast fermentation stages based on an olfactory visualization sensor system integrated with a pattern recognition algorithm. <i>Analytical Methods</i> , 2019 , 11, 3294-3300	3.2	18
191	Identification of species and geographical strains of <i>Sitophilus oryzae</i> and <i>Sitophilus zeamais</i> using the visible/near-infrared hyperspectral imaging technique. <i>Pest Management Science</i> , 2015 , 71, 1113-21	4.6	18
190	Landing microextraction sediment phase onto surface enhanced Raman scattering to enhance sensitivity and selectivity for chromium speciation in food and environmental samples. <i>Food Chemistry</i> , 2020 , 323, 126812	8.5	18

189	The orientation and optical properties of inverted-pyramid-like structures on multi-crystalline silicon textured by Cu-assisted chemical etching. <i>Solar Energy</i> , 2018 , 171, 675-680	6.8	18
188	Detection of viability of soybean seed based on fluorescence hyperspectra and CARS-SVM-AdaBoost model. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14238	2.1	18
187	A turn-on upconversion fluorescence sensor for acrylamide in potato chips based on fluorescence resonance energy transfer and thiol-ene Michael addition. <i>Food Chemistry</i> , 2021 , 351, 129215	8.5	18
186	High-Efficient Solar Cells Textured by Cu/Ag-Cocatalyzed Chemical Etching on Diamond Wire Sawing Multicrystalline Silicon. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 10052-10058	9.5	18
185	Room-Temperature Ozone Sensing Capability of IGZO-Decorated Amorphous GaO Films. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 8929-8934	9.5	17
184	Regulation of surface texturization through copper-assisted chemical etching for silicon solar cells. <i>Solar Energy</i> , 2020 , 201, 461-468	6.8	17
183	Optical properties of a random inverted pyramid textured silicon surface studied by the ray tracing method. <i>Solar Energy</i> , 2019 , 186, 392-397	6.8	16
182	Development of deep learning method for lead content prediction of lettuce leaf using hyperspectral images. <i>International Journal of Remote Sensing</i> , 2020 , 41, 2263-2276	3.1	16
181	Intelligent evaluation of taste constituents and polyphenols-to-amino acids ratio in matcha tea powder using near infrared spectroscopy. <i>Food Chemistry</i> , 2021 , 353, 129372	8.5	16
180	Recent advances in electronic nose techniques for monitoring of fermentation process. <i>World Journal of Microbiology and Biotechnology</i> , 2015 , 31, 1845-52	4.4	15
179	A nanosystem composed of upconversion nanoparticles and N, N-diethyl-p-phenylenediamine for fluorimetric determination of ferric ion. <i>Mikrochimica Acta</i> , 2018 , 185, 378	5.8	15
178	Real-time monitoring of total polyphenols content in tea using a developed optical sensors system. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014 , 97, 116-22	3.5	15
177	Rapid identification of fermentation stages of bioethanol solid-state fermentation (SSF) using FT-NIR spectroscopy: comparisons of linear and non-linear algorithms for multiple classification issues. <i>Analytical Methods</i> , 2017 , 9, 5769-5776	3.2	15
176	Quantitative analysis of yeast growth process based on FT-NIR spectroscopy integrated with Gaussian mixture regression. <i>RSC Advances</i> , 2017 , 7, 24988-24994	3.7	14
175	Rapid Diagnosis of Normal and Abnormal Conditions in Solid-State Fermentation of Bioethanol Using Fourier Transform Near-Infrared Spectroscopy. <i>Energy & Fuels</i> , 2017 , 31, 12959-12964	4.1	14
174	Monitoring of solid-state fermentation of protein feed by electronic nose and chemometric analysis. <i>Process Biochemistry</i> , 2014 , 49, 583-588	4.8	14
173	In situ cocoa beans quality grading by near-infrared-chemodyes systems. <i>Analytical Methods</i> , 2017 , 9, 5455-5463	3.2	14
172	Amine functionalized NaY/GdF ₄ :Yb,Er upconversion-silver nanoparticles system as fluorescent turn-off probe for sensitive detection of Cr(III). <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2020 , 388, 112203	4.7	14

171	Quantitative detection of fatty acid value during storage of wheat flour based on a portable near-infrared (NIR) spectroscopy system. <i>Infrared Physics and Technology</i> , 2020 , 109, 103423	2.7	14
170	A Novel Nanoscaled Chemo DyeBased Sensor for the Identification of Volatile Organic Compounds During the Mildewing Process of Stored Wheat. <i>Food Analytical Methods</i> , 2019 , 12, 2895-2907	3.4	13
169	Development of a novel wavelength selection method for the trace determination of chlorpyrifos on Au@Ag NPs substrate coupled surface-enhanced Raman spectroscopy. <i>Analyst, The</i> , 2019 , 144, 1167-1177	5.1	13
168	Simultaneous multi-component analysis of pork meat during bacterial spoiling process by FT-NIR evaluated with a non-linear algorithm. <i>Analytical Methods</i> , 2012 , 4, 3816	3.2	13
167	Dual-channel biosensor for Hg ²⁺ sensing in food using Au@Ag/graphene-upconversionnanohybrids as metal-enhanced fluorescence and SERS indicators. <i>Microchemical Journal</i> , 2020 , 154, 104563	4.8	13
166	Detection of volatile marker in the wheat infected with <i>Aspergillus flavus</i> by porous silica nanospheres doped Bodipy dyes. <i>Sensors and Actuators B: Chemical</i> , 2021 , 330, 129407	8.5	13
165	SERS based artificial peroxidase enzyme regulated multiple signal amplified system for quantitative detection of foodborne pathogens. <i>Food Control</i> , 2021 , 123, 107733	6.2	13
164	Rapid detection of chloramphenicol in food using SERS flexible sensor coupled artificial intelligent tools. <i>Food Control</i> , 2021 , 128, 108186	6.2	13
163	Non-destructive detection of heavy metals in vegetable oil based on nano-chemoselective response dye combined with near-infrared spectroscopy. <i>Sensors and Actuators B: Chemical</i> , 2021 , 335, 129716	8.5	12
162	Upconversion nanoparticles-based FRET system for sensitive detection of <i>Staphylococcus aureus</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 255, 119734	4.4	12
161	Development of electronic nose and near infrared spectroscopy analysis techniques to monitor the critical time in SSF process of feed protein. <i>Sensors</i> , 2014 , 14, 19441-56	3.8	11
160	Lanthanide ion (Ln ³⁺)-based upconversion sensor for quantification of food contaminants: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3531-3578	16.4	11
159	An octahedral Cu ₂ O@AgNCs substrate in liquid-microextraction coupled chemometric algorithms for SERS sensing of chromium(III & VI) species. <i>Analytical Methods</i> , 2019 , 11, 6004-6012	3.2	11
158	Micellar Aggregation Behavior of Alkylaryl Sulfonate Surfactants for Enhanced Oil Recovery. <i>Molecules</i> , 2019 , 24,	4.8	11
157	Self-Cleaning-Mediated SERS Chip Coupled Chemometric Algorithms for Detection and Photocatalytic Degradation of Pesticides in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1667-1674	5.7	11
156	Rapid detection of mercury in food via rhodamine 6G signal using surface-enhanced Raman scattering coupled multivariate calibration. <i>Food Chemistry</i> , 2021 , 358, 129844	8.5	11
155	Dual-mode of magnetic assisted Au@Ag SERS tags and cationic conjugated UCNPs for qualitative and quantitative analysis of multiple foodborne pathogens. <i>Sensors and Actuators B: Chemical</i> , 2021 , 344, 130305	8.5	11
154	Sensitive label-free Cu ₂ O/Ag fused chemometrics SERS sensor for rapid detection of total arsenic in tea. <i>Food Control</i> , 2021 , 130, 108341	6.2	11

153	A feasibility of nondestructive rapid detection of total volatile basic nitrogen content in frozen pork based on portable near-infrared spectroscopy. <i>Microchemical Journal</i> , 2020 , 157, 105020	4.8	10
152	Synthesis of highly fluorescent RhDCP as an ideal inner filter effect pair for the NaYF ₄ :Yb,Er upconversion fluorescent nanoparticles to detect trace amount of Hg(II) in water and food samples. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2019 , 382, 111950	4.7	10
151	A Novel Hyperspectral Microscopic Imaging System for Evaluating Fresh Degree of Pork. <i>Korean Journal for Food Science of Animal Resources</i> , 2018 , 38, 362-375		10
150	Pre etched Ag nanocluster as SERS substrate for the rapid quantification of AFB ₁ in peanut oil via DFT coupled multivariate calibration. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 239, 118411	4.4	10
149	A novel hyperspectral microscope imaging technology for rapid evaluation of particle size distribution in matcha. <i>Journal of Food Engineering</i> , 2020 , 272, 109782	6	10
148	High precision qualitative identification of yeast growth phases using molecular fusion spectra. <i>Microchemical Journal</i> , 2019 , 151, 104211	4.8	10
147	A system composed of polyethylenimine-capped upconversion nanoparticles, copper(II), hydrogen peroxide and 3,3',5,5'-tetramethylbenzidine for colorimetric and fluorometric determination of glyphosate. <i>Mikrochimica Acta</i> , 2019 , 186, 835	5.8	10
146	Development of a fluorescence sensing platform for specific and sensitive detection of pathogenic bacteria in food samples. <i>Food Control</i> , 2022 , 131, 108419	6.2	10
145	Label-free surface enhanced Raman scattering spectroscopy for discrimination and detection of dominant apple spoilage fungus. <i>International Journal of Food Microbiology</i> , 2021 , 338, 108990	5.8	10
144	Classification for Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. <i>Sensors</i> , 2020 , 20,	3.8	9
143	Classification of oolong tea varieties based on hyperspectral imaging technology and BOSS-LightGBM model. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13289	2.4	9
142	Hydrophobically Associating Polyacrylamides Prepared by Inverse Suspension Polymerization: Synthesis, Characterization and Aqueous Solution Properties. <i>Journal of Macromolecular Science - Pure and Applied Chemistry</i> , 2010 , 47, 358-367	2.2	9
141	SERS-based rapid detection of 2,4-dichlorophenoxyacetic acid in food matrices using molecularly imprinted magnetic polymers. <i>Mikrochimica Acta</i> , 2020 , 187, 454	5.8	9
140	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. <i>Food Reviews International</i> , 1-22	5.5	9
139	Performance Evaluation of a Dense MEMS-Based Seismic Sensor Array Deployed in the Sichuan-Yunnan Border Region for Earthquake Early Warning. <i>Micromachines</i> , 2019 , 10,	3.3	9
138	SERS-signal optimised AgNPs-plated-ZnO nanoflower-like structure synthesised for sensing applications. <i>Physics Letters, Section A: General, Atomic and Solid State Physics</i> , 2019 , 383, 1312-1317	2.3	9
137	Evaluation of black tea by using smartphone imaging coupled with micro-near-infrared spectrometer. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 246, 118991	4.4	9
136	Cellulose paper-based SERS sensor for sensitive detection of 2,4-D residue levels in tea coupled uninformative variable elimination-partial least squares. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 248, 119198	4.4	9

135	Dynamic monitoring of fatty acid value in rice storage based on a portable near-infrared spectroscopy system. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 240, 118620	4.4	8
134	Interval combination iterative optimization approach coupled with SIMPLS (ICIOA-SIMPLS) for quantitative analysis of surface-enhanced Raman scattering (SERS) spectra. <i>Analytica Chimica Acta</i> , 2020 , 1105, 45-55	6.6	8
133	Surface plasmon enhanced solar-blind photoresponse of Ga ₂ O ₃ film with Ga nanospheres. <i>Science China: Physics, Mechanics and Astronomy</i> , 2018 , 61, 1	3.6	8
132	Facile preparation of fluorescent carbon quantum dots from denatured sour milk and its multifunctional applications in the fluorometric determination of gold ions, in vitro bioimaging and fluorescent polymer film. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2020 , 401, 112788	4.7	8
131	Aggregation triggered aflatoxin B1 determination in foodstuff employing 5-aminotetramethylrhodamine decorated gold-silver core-shell nanoparticles in surface enhanced Raman scattering. <i>Sensors and Actuators B: Chemical</i> , 2021 , 331, 129424	8.5	8
130	Simultaneous quantification of chemical constituents in matcha with visible-near infrared hyperspectral imaging technology. <i>Food Chemistry</i> , 2021 , 350, 129141	8.5	8
129	Design of Physicochemical Factors for Regulating the Retention Mechanism of 4-Aminothiophenol in Surface-Enhanced Raman Scattering toward Nitrite Sensing. <i>Journal of Physical Chemistry C</i> , 2020 , 124, 7768-7776	3.8	7
128	Broadband omnidirectional anti-reflection property of V-groove textured silicon. <i>Solar Energy</i> , 2019 , 193, 132-138	6.8	7
127	Colorimetric sensor array-based artificial olfactory system for sensing Chinese green tea quality: A method of fabrication. <i>International Journal of Food Properties</i> , 2017 , 1-12	3	7
126	Influence of different-sized inverted-pyramids of silicon texture by Ag manipulation on solar cell performance. <i>Applied Surface Science</i> , 2020 , 506, 144778	6.7	7
125	Rapid prediction of caffeine in tea based on surface-enhanced Raman spectroscopy coupled multivariate calibration. <i>Microchemical Journal</i> , 2020 , 159, 105431	4.8	7
124	Nondestructive monitoring storage quality of apples at different temperatures by near-infrared transmittance spectroscopy. <i>Food Science and Nutrition</i> , 2020 , 8, 3793-3805	3.2	7
123	Chemometrics coupled 4-Aminothiophenol labelled Ag-Au alloy SERS off-signal nanosensor for quantitative detection of mercury in black tea. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 242, 118747	4.4	7
122	Metal organic framework based fluorescence sensor for detection of antibiotics. <i>Trends in Food Science and Technology</i> , 2021 , 116, 1002-1028	15.3	7
121	High-precision identification of the actual storage periods of edible oil by FT-NIR spectroscopy combined with chemometric methods. <i>Analytical Methods</i> , 2020 , 12, 3722-3728	3.2	6
120	Non-destructively sensing pork quality using near infrared multispectral imaging technique. <i>RSC Advances</i> , 2015 , 5, 95903-95910	3.7	6
119	Rapid Detection of Adulteration in Extra-Virgin Olive Oil using Three-Dimensional Fluorescence Spectra Technology with Selected Multivariate Calibrations. <i>International Journal of Food Properties</i> , 2015 , 18, 2085-2098	3	6
118	Research on Recognition System of Agriculture Products Gas Sensor Array and its Application. <i>Procedia Engineering</i> , 2012 , 29, 2252-2256		6

117	Preparation of zinc porphyrin nanoparticles and application in monitoring the ethanol content during the solid-state fermentation of Zhenjiang Aromatic vinegar. <i>Microchemical Journal</i> , 2020 , 153, 104353	4.8	6
116	Development of a novel wavelength selection method VCPA-PLS for robust quantification of soluble solids in tomato by on-line diffuse reflectance NIR. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 243, 118765	4.4	6
115	Insights into chemometric algorithms for quality attributes and hazards detection in foodstuffs using Raman/surface enhanced Raman spectroscopy. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2476-2507	16.4	6
114	Micellar solubilization of petroleum fractions by heavy alkylbenzene sulfonate surfactant. <i>Journal of Molecular Liquids</i> , 2021 , 329, 115519	6	6
113	NaYF@Yb,Ho,Au/GO-nanohybrid materials for SERS applications-Pb(II) detection and prediction. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 174, 598-606	6	6
112	Fabricating a nano-bionic sensor for rapid detection of HS during pork spoilage using Ru NPs modulated catalytic hydrogenation conversion. <i>Meat Science</i> , 2021 , 177, 108507	6.4	6
111	Upconversion Nanoprobes Based on a Horseradish Peroxidase-Regulated Dual-Mode Strategy for the Ultrasensitive Detection of in Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9947-9956	5.7	6
110	Quantitative analysis of colony number in mouldy wheat based on near infrared spectroscopy combined with colorimetric sensor. <i>Food Chemistry</i> , 2021 , 354, 129545	8.5	6
109	The avenue of fruit wastes to worth for synthesis of silver and gold nanoparticles and their antimicrobial application against foodborne pathogens: A review. <i>Food Chemistry</i> , 2021 , 359, 129912	8.5	6
108	Recent advances in assessing qualitative and quantitative aspects of cereals using nondestructive techniques: A review. <i>Trends in Food Science and Technology</i> , 2021 , 116, 815-828	15.3	6
107	Application of benchtop NIR spectroscopy coupled with multivariate analysis for rapid prediction of antioxidant properties of walnut (<i>Juglans regia</i>). <i>Food Chemistry</i> , 2021 , 359, 129928	8.5	6
106	Fluorescence resonance energy transfer-based aptasensor for sensitive detection of kanamycin in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 262, 120147	4.4	6
105	Monitoring of Cell Concentration during Culture by a Color Sensor: Optimization of Feature Sensor Using ACO. <i>Sensors</i> , 2019 , 19,	3.8	5
104	Assessment of matcha sensory quality using hyperspectral microscope imaging technology. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109254	5.4	5
103	Detection of mites <i>Tyrophagus putrescentiae</i> and <i>Cheyletus eruditus</i> in flour using hyperspectral imaging system coupled with chemometrics. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13386	2.4	5
102	Fabricating upconversion fluorescent nanoparticles modified substrate for dynamical control of cancer cells and pathogenic bacteria. <i>Journal of Biophotonics</i> , 2017 , 10, 1034-1042	3.1	5
101	Integer-Programming Model for Plasmonic Waveguide Demultiplexers. <i>Plasmonics</i> , 2015 , 10, 329-334	2.4	5
100	Paper-supported near-infrared-light-triggered photoelectrochemical platform for monitoring <i>Escherichia coli</i> O157:H7 based on silver nanoparticles-sensitized-upconversion nanophosphors.. <i>Biosensors and Bioelectronics</i> , 2022 , 203, 114022	11.8	5

99	Qualitative identification of rice actual storage period using olfactory visualization technique combined with chemometrics analysis. <i>Microchemical Journal</i> , 2020 , 159, 105339	4.8	5
98	Nano-conjugates of Cefadroxil as Efficient Antibacterial Agent Against <i>Staphylococcus aureus</i> ATCC 11632. <i>Journal of Cluster Science</i> , 2020 , 31, 811-821	3	5
97	Intelligent evaluation of total polar compounds (TPC) content of frying oil based on fluorescence spectroscopy and low-field NMR. <i>Food Chemistry</i> , 2021 , 342, 128242	8.5	5
96	SERS Sensors Based on Aptamer-Gated Mesoporous Silica Nanoparticles for Quantitative Detection of with Signal Molecular Release. <i>Analytical Chemistry</i> , 2021 , 93, 9788-9796	7.8	5
95	Ratiometric upconversion fluorometric turn-off nanosensor for quantification of furfural in foods. <i>Sensors and Actuators B: Chemical</i> , 2021 , 350, 130843	8.5	5
94	Fabricating a novel colorimetric-bionic sensor coupled multivariate calibration for simultaneous determination of myoglobin proportions in pork. <i>Sensors and Actuators B: Chemical</i> , 2021 , 343, 130181	8.5	5
93	Au@Ag nanoflowers based SERS coupled chemometric algorithms for determination of organochlorine pesticides in milk. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111978	5.4	5
92	Rapid detection of chlorpyrifos residue in rice using surface-enhanced Raman scattering coupled with chemometric algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 261, 119996	4.4	5
91	Physicochemical indicators coupled with multivariate analysis for comprehensive evaluation of matcha sensory quality. <i>Food Chemistry</i> , 2022 , 371, 131100	8.5	5
90	Qualitative identification of the edible oil storage period using a homemade portable electronic nose combined with multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3448-3456	4.3	5
89	Dispersive micro solid phase extraction based ionic liquid functionalized ZnO nanoflowers couple with chromatographic methods for rapid determination of aflatoxins in wheat and peanut samples. <i>Food Chemistry</i> , 2022 , 391, 133277	8.5	5
88	A fast room temperature single step nano-gold synthesis in organic phase for rapid detection of methamidophos in water. <i>Microchemical Journal</i> , 2019 , 146, 872-880	4.8	4
87	Development of near-infrared online grading device for long jujube. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13411	2.4	4
86	Real-time monitoring of alcalase hydrolysis of egg white protein using near infrared spectroscopy technique combined with efficient modeling algorithm. <i>International Journal of Food Properties</i> , 2017 , 20, 1488-1499	3	4
85	Actively controlled plasmonic Bragg reflector based on a graphene parallel-plate waveguide. <i>AIP Advances</i> , 2015 , 5, 077152	1.5	4
84	Prediction of the Property of Colorimetric Sensor Array Based on Density Functional Theory. <i>Sensors and Materials</i> , 2019 , 31, 3067	1.5	4
83	Rapid detection and prediction of chloramphenicol in food employing label-free HAu/Ag NFs-SERS sensor coupled multivariate calibration.. <i>Food Chemistry</i> , 2021 , 374, 131765	8.5	4
82	SERS-based Au@Ag NPs Solid-phase substrate combined with chemometrics for rapid discrimination of multiple foodborne pathogens.. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 270, 120814	4.4	4

81	Swollen Surfactant Micelles: Properties and Applications. <i>Wuli Huaxue Xuebao/Acta Physico - Chimica Sinica</i> , 2019 , 35, 816-828	3.8	4
80	Recent progress on graphene quantum dots-based fluorescence sensors for food safety and quality assessment applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5765-5801	16.4	4
79	Intelligent evaluation of storage period of green tea based on VNIR hyperspectral imaging combined with chemometric analysis. <i>Infrared Physics and Technology</i> , 2020 , 110, 103450	2.7	4
78	Rapid Assessment of Total Polar Material in Used Frying Oils Using Manganese Tetraphenylporphyrin Fluorescent Sensor with Enhanced Sensitivity. <i>Food Analytical Methods</i> , 2020 , 13, 2080-2086	3.4	4
77	Enhancing Oil Recovery by Low Concentration of Alkylaryl Sulfonate Surfactant without Ultralow Interfacial Tension. <i>Journal of Surfactants and Detergents</i> , 2021 , 24, 669-681	1.9	4
76	Quantitative Detection of Acid Value During Edible Oil Storage by Raman Spectroscopy: Comparison of the Optimization Effects of BOSS and VCPA Algorithms on the Characteristic Raman Spectra of Edible Oils. <i>Food Analytical Methods</i> , 2021 , 14, 1826-1835	3.4	4
75	Development of a bimodal sensor based on upconversion nanoparticles and surface-enhanced Raman for the sensitive determination of dibutyl phthalate in food. <i>Journal of Food Composition and Analysis</i> , 2021 , 100, 103929	4.1	4
74	Rapid measurement of fatty acid content during flour storage using a color-sensitive gas sensor array: Comparing the effects of swarm intelligence optimization algorithms on sensor features. <i>Food Chemistry</i> , 2021 , 338, 127828	8.5	4
73	Nondestructive Estimation of Total Free Amino Acid in Green Tea by Near Infrared Spectroscopy and Artificial Neural Networks. <i>International Federation for Information Processing</i> , 2012 , 43-53		3
72	Total Fungi Counts and Metabolic Dynamics of Volatile Organic Compounds in Paddy Contaminated by <i>Aspergillus niger</i> During Storage Employing Gas Chromatography-Ion Mobility Spectrometry. <i>Food Analytical Methods</i> ,	3.4	3
71	Application of NIR spectroscopy for rapid quantification of acid and peroxide in crude peanut oil coupled multivariate analysis. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 120624	4.4	3
70	Rapid and selective detection of <i>Bacillus cereus</i> in food using cDNA-based up-conversion fluorescence spectrum copy and aptamer modified magnetic separation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 267, 120618	4.4	3
69	An upconversion nanosensor for rapid and sensitive detection of tetracycline in food based on magnetic-field-assisted separation. <i>Food Chemistry</i> , 2021 , 373, 131497	8.5	3
68	Rapid detection of organophosphorus in tea using NaY/GdF ₄ :Yb, Er-based fluorescence sensor. <i>Microchemical Journal</i> , 2020 , 159, 105462	4.8	3
67	Determination of Fatty Acid Content of Rice during Storage Based on Feature Fusion of Olfactory Visualization Sensor Data and Near-Infrared Spectra. <i>Sensors</i> , 2021 , 21,	3.8	3
66	Determination of acid value during edible oil storage using a portable NIR spectroscopy system combined with variable selection algorithms based on an MPA-based strategy. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3328-3335	4.3	3
65	Quantitation of volatile aldehydes using chemoselective response dyes combined with multivariable data analysis. <i>Food Chemistry</i> , 2021 , 353, 129485	8.5	3
64	High-precision recognition of wheat mildew degree based on colorimetric sensor technique combined with multivariate analysis. <i>Microchemical Journal</i> , 2021 , 168, 106468	4.8	3

63	Recent advances of nanomaterial-based optical sensor for the detection of benzimidazole fungicides in food: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-22	11.5	3
62	Rapid enrichment detection of patulin and alternariol in apple using surface enhanced Raman spectroscopy with coffee-ring effect. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112333	5.4	3
61	Determination of lead in food by surface-enhanced Raman spectroscopy with aptamer regulating gold nanoparticles reduction. <i>Food Control</i> , 2022 , 132, 108498	6.2	3
60	Metal organic framework based sensors for the detection of food contaminants. <i>TrAC - Trends in Analytical Chemistry</i> , 2022 , 116642	14.6	3
59	Fraud detection in crude palm oil using SERS combined with chemometrics.. <i>Food Chemistry</i> , 2022 , 388, 132973	8.5	3
58	A Theoretical Study of Metalloporphyrin-Based Fluorescent Array Sensor using Density Functional Theory. <i>Journal of Fluorescence</i> , 2020 , 30, 687-694	2.4	2
57	Regenerative Flexible Upconversion-Luminescence Biosensor for Visual Detection of Diethylstilbestrol Based on Smartphone Imaging. <i>Analytical Chemistry</i> , 2021 , 93, 15667-15676	7.8	2
56	Label-free Au NRs-based SERS coupled with chemometrics for rapid quantitative detection of thiabendazole residues in citrus. <i>Food Chemistry</i> , 2021 , 375, 131681	8.5	2
55	Rapid monitoring of black tea fermentation quality based on a solution-phase sensor array combined with UV-visible spectroscopy.. <i>Food Chemistry</i> , 2021 , 377, 131974	8.5	2
54	Optical properties of chain inverted pyramids on silicon. <i>Applied Optics</i> , 2020 , 59, 2065-2071	1.7	2
53	Optical Design of Inverted Pyramid Textured PERC Solar Cells. <i>ACS Applied Electronic Materials</i> , 2019 , 1, 2684-2691	4	2
52	Identification of the apple spoilage causative fungi and prediction of the spoilage degree using electronic nose. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13816	2.4	2
51	Recent advancement in nano-optical strategies for detection of pathogenic bacteria and their metabolites in food safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	2
50	Advanced applications of chemo-responsive dyes based odor imaging technology for fast sensing food quality and safety: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5145-5172	16.4	2
49	Simultaneous quantification of deoxymyoglobin and oxymyoglobin in pork by Raman spectroscopy coupled with multivariate calibration. <i>Food Chemistry</i> , 2022 , 372, 131146	8.5	2
48	Comparison of wavelength selected methods for improving of prediction performance of PLS model to determine aflatoxin B1 (AFB1) in wheat samples during storage. <i>Microchemical Journal</i> , 2021 , 170, 106642	4.8	2
47	A turn-on fluorescence sensor for rapid sensing of ATP based on luminescence resonance energy transfer between upconversion nanoparticles and Cy3 in vivo or vitro. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022 , 265, 120341	4.4	2
46	Rice Freshness Identification Based on Visible Near-Infrared Spectroscopy and Colorimetric Sensor Array. <i>Food Analytical Methods</i> , 2021 , 14, 1305-1314	3.4	2

45	Characteristic wavelengths optimization improved the predictive performance of near-infrared spectroscopy models for determination of aflatoxin B1 in maize. <i>Journal of Cereal Science</i> , 2022 , 103474	3.8	2
44	Dichroic directional excitation of surface plasmon based on an integer-programming model. <i>Applied Optics</i> , 2015 , 54, 2625-9	1.7	1
43	Narrow-band plasmonic directional excitation of two metallic slits with a coupled cavity. <i>Applied Optics</i> , 2015 , 54, 8152-5	0.2	1
42	An Up-conversion signal probe-MnO nanosheet sensor for rapid and sensitive detection of tetracycline in food.. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022 , 270, 120855	4.4	1
41	Qualitative and quantitative analysis of volatile metabolites of foodborne pathogens using colorimetric-bionic sensor coupled robust models. <i>Microchemical Journal</i> , 2022 , 177, 107282	4.8	1
40	Determination of aflatoxin B1 in wheat based on colourimetric sensor array technology: Optimization of sensor features and model parameters to improve the model generalization performance. <i>Microchemical Journal</i> , 2022 , 175, 107173	4.8	1
39	Non-destructive detection of multi-component heavy metals in corn oil using nano-modified colorimetric sensor combined with near-infrared spectroscopy. <i>Food Control</i> , 2022 , 133, 108640	6.2	1
38	Identification of characteristic volatiles and metabolomic pathway during pork storage using HS-SPME-GC/MS coupled with multivariate analysis. <i>Food Chemistry</i> , 2022 , 373, 131431	8.5	1
37	Surface plasmon enhanced solar-blind photoresponse of Ga2O3 film with Ga nanospheres 2018 , 61, 1		1
36	Tunable plasmon-induced transparency with graphene-sheet structure. <i>Modern Physics Letters B</i> , 2016 , 30, 1650232	1.6	1
35	Computer Vision Technology in Food 2021 , 91-126		1
34	Nondestructive Detection Technologies for Real-Time Monitoring Food Quality During Processing 2021 , 301-333		1
33	Cysteamine-mediated upconversion sensor for lead ion detection in food. <i>Journal of Food Measurement and Characterization</i> ,1	2.8	1
32	Trends in the bacterial recognition patterns used in surface enhanced Raman spectroscopy. <i>TrAC - Trends in Analytical Chemistry</i> , 2021 , 142, 116310	14.6	1
31	Highly specific and sensitive detection of aflatoxin B1 in food based on upconversion nanoparticles-black phosphorus nanosheets aptasensor. <i>Microchemical Journal</i> , 2021 , 171, 106847	4.8	1
30	Catalytic hairpin activated gold-magnetic/gold-core-silver-shell rapid self-assembly for ultrasensitive Staphylococcus aureus sensing via PDMS-based SERS platform.. <i>Biosensors and Bioelectronics</i> , 2022 , 209, 114240	11.8	1
29	Input features and parameters optimization improved the prediction accuracy of support vector regression models based on colorimetric sensor data for detection of aflatoxin B1 in corn. <i>Microchemical Journal</i> , 2022 , 178, 107407	4.8	1
28	Determination of aflatoxin B (AFB) in maize based on a portable Raman spectroscopy system and multivariate analysis.. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022 , 275, 121148	4.4	1

27	Tunable multiplexed fluorescence biosensing platform for simultaneous and selective detection of paraquat and carbendazim pesticides.. <i>Food Chemistry</i> , 2022 , 388, 132950	8.5	1
26	Feasibility study on Raman spectra-based deep learning models for monitoring the contamination degree and level of aflatoxin B1 in edible oil. <i>Microchemical Journal</i> , 2022 , 180, 107613	4.8	1
25	Recent progress in chemometrics driven biosensors for food application. <i>TrAC - Trends in Analytical Chemistry</i> , 2022 , 116707	14.6	1
24	A sensitive and accurate fluorescent genosensor for <i>Staphylococcus aureus</i> detection. <i>Sensors and Actuators B: Chemical</i> , 2022 , 355, 131311	8.5	0
23	Spectral Imaging Technology in Food 2021 , 127-160		0
22	Rapid determination of process parameters during simultaneous saccharification and fermentation (SSF) of cassava based on molecular spectral fusion (MSF) features. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022 , 264, 120245	4.4	0
21	Determination of perchlorate in tea using SERS with a superhydrophobically treated cysteine modified silver film/polydimethylsiloxane substrate. <i>Analytical Methods</i> , 2021 , 13, 1625-1634	3.2	0
20	Overview of advanced technologies for volatile organic compounds measurement in food quality and safety.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-23	11.5	0
19	Application of portable visible and near-infrared spectroscopy for rapid detection of cooking loss rate in pork: Comparing spectra from frozen and thawed pork. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113304	5.4	0
18	Enhancing count of <i>Aspergillus</i> colony in wheat based on nanoparticles modified chemo-responsive dyes combined with visible/near-infrared spectroscopy. <i>Sensors and Actuators B: Chemical</i> , 2022 , 131816	8.5	0
17	A solid-phase capture probe based on upconversion nanoparticles and inner filter effect for the determination of ampicillin in food.. <i>Food Chemistry</i> , 2022 , 386, 132739	8.5	0
16	A tailorable and recyclable TiO ₂ NFSF/Ti@Ag NPs SERS substrate fabricated by a facile method and its applications in prohibited fish drugs detection. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	0
15	MIL-101(Cr)-induced nano-optical sensor for ultra-sensitive detection of enrofloxacin in aquatic products using a fluorescence turn-on mechanism via upconversion nanoparticles. <i>Sensors and Actuators B: Chemical</i> , 2022 , 131915	8.5	0
14	Surface-enhanced Raman scattering biosensor-based sandwich-type for facile and sensitive detection of <i>Staphylococcus aureus</i> . <i>Sensors and Actuators B: Chemical</i> , 2022 , 131929	8.5	0
13	Recyclable flexible upconversion-luminescence sensing platform for quantifying sulfite based on inner filter effect.. <i>Analytica Chimica Acta</i> , 2022 , 1209, 339832	6.6	0
12	Development of a sensor-based fluorescent method for quality evaluation of used frying oils. <i>Journal of Food Composition and Analysis</i> , 2022 , 104640	4.1	0
11	High Precise Prediction of Aflatoxin B1 in Pressing Peanut Oil Using Raman Spectra Combined with Multivariate Data Analysis. <i>Foods</i> , 2022 , 11, 1565	4.9	0
10	A target-responsive release SERS sensor for sensitive detection of tetracycline using aptamer-gated HP-UiO-66-NH ₂ nanochannel strategy. <i>Analytica Chimica Acta</i> , 2022 , 339999	6.6	0

- 9 Qualitative and Quantitative Analysis of Oxidative Degradation Products in Frying Oil by Three-Dimensional Fluorescence Spectroscopy with Metalloporphyrin-Based Sensor. *Food Analytical Methods*, **2022**, 15, 1143 3.4
- 8 Intelligent and Portable Equipment of Nondestructive Detection Technologies in Food **2021**, 257-300
- 7 Colorimetric Sensor Technology in Food **2021**, 161-205
- 6 Near-Infrared Spectroscopy Technology in Food **2021**, 23-58
- 5 Acoustic and Vibrating Signal Analysis Technologies in Food **2021**, 207-231
- 4 Multi-sensor Data Fusion Technologies in Food **2021**, 233-255
- 3 A feasibility study for rapid evaluation of emulsion oxidation using synchronous fluorescence spectroscopy coupled with chemometrics. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2022**, 265, 120337 4.4
- 2 Bionic Sensors Technologies in Food **2021**, 59-90
- 1 A solid-phase porphyrin and boron-dipyrromethene sensing platform for the infestation detection of two main hidden pests in rice. *Sensors and Actuators B: Chemical*, **2022**, 364, 131843 8.5