Quansheng Chen

List of Publications by Year in Descending Order

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	An Up-conversion signal probe-MnO nanosheet sensor for rapid and sensitive detection of tetracycline in food.. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2022**, 270, 120855	4.4	1
349	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	11.8	5
348	Qualitative and quantitative analysis of volatile metabolites of foodborne pathogens using colorimetric-bionic sensor coupled robust models. *Microchemical Journal*, **2022**, 177, 107282	4.8	1
347	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	
346	A sensitive and accurate fluorescent genosensor for Staphylococcus aureus detection. *Sensors and Actuators B: Chemical*, **2022**, 355, 131311	8.5	0
345	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. *Microchemical Journal*, **2022**, 175, 107173	4.8	1
344	Non-destructive detection of multi-component heavy metals in corn oil using nano-modified colorimetric sensor combined with near-infrared spectroscopy. *Food Control*, **2022**, 133, 108640	6.2	1
343	Identification of characteristic volatiles and metabolomic pathway during pork storage using HS-SPME-GC/MS coupled with multivariate analysis. *Food Chemistry*, **2022**, 373, 131431	8.5	1
342	Simultaneous quantification of deoxymyoglobin and oxymyoglobin in pork by Raman spectroscopy coupled with multivariate calibration. *Food Chemistry*, **2022**, 372, 131146	8.5	2
341	Rapid determination of process parameters during simultaneous saccharification and fermentation (SSF) of cassava based on molecular spectral fusion (MSF) features. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2022**, 264, 120245	4.4	0
340	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. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2022**, 265, 120341	4.4	2
339	Development of a fluorescence sensing platform for specific and sensitive detection of pathogenic bacteria in food samples. *Food Control*, **2022**, 131, 108419	6.2	10
338	Physicochemical indicators coupled with multivariate analysis for comprehensive evaluation of matcha sensory quality. *Food Chemistry*, **2022**, 371, 131100	8.5	5
337	Determination of lead in food by surface-enhanced Raman spectroscopy with aptamer regulating gold nanoparticles reduction. *Food Control*, **2022**, 132, 108498	6.2	3
336	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	
335	Overview of advanced technologies for volatile organic compounds measurement in food quality and safety.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-23	11.5	0
334	Application of portable visible and near-infrared spectroscopy for rapid detection of cooking loss rate in pork: Comparing spectra from frozen and thawed pork. *LWT - Food Science and Technology*, **2022**, 160, 113304	5.4	0

333	Enhancing count of Aspergillus colony in wheat based on nanoparticles modified chemo-responsive dyes combined with visible/near-infrared spectroscopy. *Sensors and Actuators B: Chemical*, **2022**, 131816	8.5	0
332	Catalytic hairpin activated gold-magnetic/gold-core-silver-shell rapid self-assembly for ultrasensitive Staphylococcus aureus sensing via PDMS-based SERS platform.. *Biosensors and Bioelectronics*, **2022**, 209, 114240	11.8	1
331	Characteristic wavelengths optimization improved the predictive performance of near-infrared spectroscopy models for determination of aflatoxin B1 in maize. *Journal of Cereal Science*, **2022**, 103474	3.8	2
330	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. *Microchemical Journal*, **2022**, 178, 107407	4.8	1
329	Determination of aflatoxin B (AFB) in maize based on a portable Raman spectroscopy system and multivariate analysis.. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2022**, 275, 121148	4.4	1
328	A solid-phase capture probe based on upconvertion nanoparticles and inner filter effect for the determination of ampicillin in food.. *Food Chemistry*, **2022**, 386, 132739	8.5	0
327	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. *Sensors and Actuators B: Chemical*, **2022**, 131915	8.5	0
326	Metal organic framework based sensors for the detection of food contaminants. *TrAC - Trends in Analytical Chemistry*, **2022**, 116642	14.6	3
325	Surface-enhanced Raman scattering biosensor-based sandwich-type for facile and sensitive detection of Staphylococcus aureus. *Sensors and Actuators B: Chemical*, **2022**, 131929	8.5	0
324	Tunable multiplexed fluorescence biosensing platform for simultaneous and selective detection of paraquat and carbendazim pesticides.. *Food Chemistry*, **2022**, 388, 132950	8.5	1
323	Recyclable flexible upconversion-luminescence sensing platform for quantifying sulfite based on inner filter effect.. *Analytica Chimica Acta*, **2022**, 1209, 339832	6.6	0
322	Fraud detection in crude palm oil using SERS combined with chemometrics.. *Food Chemistry*, **2022**, 388, 132973	8.5	3
321	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	
320	Development of a sensor-based fluorescent method for quality evaluation of used frying oils. *Journal of Food Composition and Analysis*, **2022**, 104640	4.1	0
319	High Precisive Prediction of Aflatoxin B1 in Pressing Peanut Oil Using Raman Spectra Combined with Multivariate Data Analysis. *Foods*, **2022**, 11, 1565	4.9	0
318	Feasibility study on Raman spectra-based deep learning models for monitoring the contamination degree and level of aflatoxin B1 in edible oil. *Microchemical Journal*, **2022**, 180, 107613	4.8	1
317	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. *Food Chemistry*, **2022**, 391, 133277	8.5	5
316	Recent progress in chemometrics driven biosensors for food application. *TrAC - Trends in Analytical Chemistry*, **2022**, 116707	14.6	1

315	A target-responsive release SERS sensor for sensitive detection of tetracycline using aptamer-gated HP-UiO-66-NH2 nanochannel strategy. *Analytica Chimica Acta*, **2022**, 339999	6.6	0
314	Noble Metals Based Bimetallic and Trimetallic Nanoparticles: Controlled Synthesis, Antimicrobial and Anticancer Applications. *Critical Reviews in Analytical Chemistry*, **2021**, 51, 454-481	5.2	22
313	Regenerative Flexible Upconversion-Luminescence Biosensor for Visual Detection of Diethylstilbestrol Based on Smartphone Imaging. *Analytical Chemistry*, **2021**, 93, 15667-15676	7.8	2
312	Application of NIR spectroscopy for rapid quantification of acid and peroxide in crude peanut oil coupled multivariate analysis. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy* , **2021**, 120624	4.4	3
311	Rapid and selective detection of Bacillus cereus in food using cDNA-based up-conversion fluorescence spectrum copy and aptamer modified magnetic separation. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 267, 120618	4.4	3
310	Label-free Au NRs-based SERS coupled with chemometrics for rapid quantitative detection of thiabendazole residues in citrus. *Food Chemistry*, **2021**, 375, 131681	8.5	2
309	Rapid detection and prediction of chloramphenicol in food employing label-free HAu/Ag NFs-SERS sensor coupled multivariate calibration.. *Food Chemistry*, **2021**, 374, 131765	8.5	4
308	SERS-based Au@Ag NPs Solid-phase substrate combined with chemometrics for rapid discrimination of multiple foodborne pathogens.. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 270, 120814	4.4	4
307	Rapid monitoring of black tea fermentation quality based on a solution-phase sensor array combined with UV-visible spectroscopy.. *Food Chemistry*, **2021**, 377, 131974	8.5	2
306	Recent progress on graphene quantum dots-based fluorescence sensors for food safety and quality assessment applications. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 5765-5801	16.4	4
305	An upconversion nanosensor for rapid and sensitive detection of tetracycline in food based on magnetic-field-assisted separation. *Food Chemistry*, **2021**, 373, 131497	8.5	3
304	Aggregation triggered aflatoxin B1 determination in foodstuff employing 5-aminotetramethylrhodamine decorated gold□silver core□shell nanoparticles in surface enhanced Raman scattering. *Sensors and Actuators B: Chemical*, **2021**, 331, 129424	8.5	8
303	Detection of volatile marker in the wheat infected with Aspergillus flavus by porous silica nanospheres doped Bodipy dyes. *Sensors and Actuators B: Chemical*, **2021**, 330, 129407	8.5	13
302	Enhancing Oil Recovery by Low Concentration of Alkylaryl Sulfonate Surfactant without Ultralow Interfacial Tension. *Journal of Surfactants and Detergents*, **2021**, 24, 669-681	1.9	4
301	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. *Food Analytical Methods*, **2021**, 14, 1826-1835	3.4	4
300	Insights into chemometric algorithms for quality attributes and hazards detection in foodstuffs using Raman/surface enhanced Raman spectroscopy. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2476-2507	16.4	6
299	Determination of Fatty Acid Content of Rice during Storage Based on Feature Fusion of Olfactory Visualization Sensor Data and Near-Infrared Spectra. *Sensors*, **2021**, 21,	3.8	3
298	Non-destructive detection of heavy metals in vegetable oil based on nano-chemoselective response dye combined with near-infrared spectroscopy. *Sensors and Actuators B: Chemical*, **2021**, 335, 129716	8.5	12

297	Micellar solubilization of petroleum fractions by heavy alkylbenzene sulfonate surfactant. *Journal of Molecular Liquids*, **2021**, 329, 115519	6	6
296	SERS based sensor for mycotoxins detection: Challenges and improvements. *Food Chemistry*, **2021**, 344, 128652	8.5	21
295	Lanthanide ion (Ln)-based upconversion sensor for quantification of food contaminants: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3531-3578	16.4	11
294	Evolving trends in SERS-based techniques for food quality and safety: A review. *Trends in Food Science and Technology*, **2021**, 112, 225-240	15.3	37
293	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	8.5	18
292	Upconversion nanoparticles-based FRET system for sensitive detection of Staphylococcus aureus. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 255, 119734	4.4	12
291	Development of a bimodal sensor based on upconversion nanoparticles and surface-enhanced Raman for the sensitive determination of dibutyl phthalate in food. *Journal of Food Composition and Analysis*, **2021**, 100, 103929	4.1	4
290	SERS based artificial peroxidase enzyme regulated multiple signal amplified system for quantitative detection of foodborne pathogens. *Food Control*, **2021**, 123, 107733	6.2	13
289	A SERS aptasensor based on AuNPs functionalized PDMS film for selective and sensitive detection of Staphylococcus aureus. *Biosensors and Bioelectronics*, **2021**, 172, 112806	11.8	54
288	Signal optimized rough silver nanoparticle for rapid SERS sensing of pesticide residues in tea. *Food Chemistry*, **2021**, 338, 127796	8.5	27
287	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. *Food Chemistry*, **2021**, 338, 127828	8.5	4
286	Quantification of deltamethrin residues in wheat by Ag@ZnO NFs-based surface-enhanced Raman spectroscopy coupling chemometric models. *Food Chemistry*, **2021**, 337, 127652	8.5	28
285	Intelligent evaluation of total polar compounds (TPC) content of frying oil based on fluorescence spectroscopy and low-field NMR. *Food Chemistry*, **2021**, 342, 128242	8.5	5
284	Investigation of nonlinear relationship of surface enhanced Raman scattering signal for robust prediction of thiabendazole in apple. *Food Chemistry*, **2021**, 339, 127843	8.5	37
283	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	4.4	19
282	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	4.4	9
281	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. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3328-3335	4.3	3
280	Development of a fluorescence aptasensor for rapid and sensitive detection of Listeria monocytogenes in food. *Food Control*, **2021**, 122, 107808	6.2	24

279	Cellulose paper-based SERS sensor for sensitive detection of 2,4-D residue levels in tea coupled uninformative variable elimination-partial least squares. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 248, 119198	4.4	9
278	Intelligent and Portable Equipment of Nondestructive Detection Technologies in Food **2021**, 257-300		
277	Computer Vision Technology in Food **2021**, 91-126		1
276	Colorimetric Sensor Technology in Food **2021**, 161-205		
275	Spectral Imaging Technology in Food **2021**, 127-160		0
274	Near-Infrared Spectroscopy Technology in Food **2021**, 23-58		
273	Nondestructive Detection Technologies for Real-Time Monitoring Food Quality During Processing **2021**, 301-333		1
272	Acoustic and Vibrating Signal Analysis Technologies in Food **2021**, 207-231		
271	Multi-sensor Data Fusion Technologies in Food **2021**, 233-255		
270	Self-Cleaning-Mediated SERS Chip Coupled Chemometric Algorithms for Detection and Photocatalytic Degradation of Pesticides in Food. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 1667-1674	5.7	11
269	Simultaneous quantification of chemical constituents in matcha with visible-near infrared hyperspectral imaging technology. *Food Chemistry*, **2021**, 350, 129141	8.5	8
268	Identification of the apple spoilage causative fungi and prediction of the spoilage degree using electronic nose. *Journal of Food Process Engineering*, **2021**, 44, e13816	2.4	2
267	Recent advancement in nano-optical strategies for detection of pathogenic bacteria and their metabolites in food safety. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-19	11.5	2
266	Fabricating a nano-bionic sensor for rapid detection of HS during pork spoilage using Ru NPs modulated catalytic hydrogenation conversion. *Meat Science*, **2021**, 177, 108507	6.4	6
265	SERS Sensors Based on Aptamer-Gated Mesoporous Silica Nanoparticles for Quantitative Detection of with Signal Molecular Release. *Analytical Chemistry*, **2021**, 93, 9788-9796	7.8	5
264	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO luminescent resonance energy transfer biosensor. *Food Chemistry*, **2021**, 349, 129157	8.5	37
263	Upconversion Nanoprobes Based on a Horseradish Peroxidase-Regulated Dual-Mode Strategy for the Ultrasensitive Detection of in Meat. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 9947-9956	5.7	6
262	Quantitation of volatile aldehydes using chemoselective response dyes combined with multivariable data analysis. *Food Chemistry*, **2021**, 353, 129485	8.5	3

261	Intelligent evaluation of taste constituents and polyphenols-to-amino acids ratio in matcha tea powder using near infrared spectroscopy. *Food Chemistry*, **2021**, 353, 129372	8.5	16
260	Advanced applications of chemo-responsive dyes based odor imaging technology for fast sensing food quality and safety: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 5145-5172	16.4	2
259	Quantitative analysis of colony number in mouldy wheat based on near infrared spectroscopy combined with colorimetric sensor. *Food Chemistry*, **2021**, 354, 129545	8.5	6
258	Ratiometric upconversion fluorometric turn-off nanosensor for quantification of furfural in foods. *Sensors and Actuators B: Chemical*, **2021**, 350, 130843	8.5	5
257	Trends in the bacterial recognition patterns used in surface enhanced Raman spectroscopy. *TrAC - Trends in Analytical Chemistry*, **2021**, 142, 116310	14.6	1
256	Fabricating a novel colorimetric-bionic sensor coupled multivariate calibration for simultaneous determination of myoglobin proportions in pork. *Sensors and Actuators B: Chemical*, **2021**, 343, 130181	8.5	5
255	High-precision recognition of wheat mildew degree based on colorimetric sensor technique combined with multivariate analysis. *Microchemical Journal*, **2021**, 168, 106468	4.8	3
254	Recent advances of nanomaterial-based optical sensor for the detection of benzimidazole fungicides in food: a review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-22	11.5	3
253	The avenue of fruit wastes to worth for synthesis of silver and gold nanoparticles and their antimicrobial application against foodborne pathogens: A review. *Food Chemistry*, **2021**, 359, 129912	8.5	6
252	Recent advances in assessing qualitative and quantitative aspects of cereals using nondestructive techniques: A review. *Trends in Food Science and Technology*, **2021**, 116, 815-828	15.3	6
251	Metal organic framework based fluorescence sensor for detection of antibiotics. *Trends in Food Science and Technology*, **2021**, 116, 1002-1028	15.3	7
250	Au@Ag nanoflowers based SERS coupled chemometric algorithms for determination of organochlorine pesticides in milk. *LWT - Food Science and Technology*, **2021**, 150, 111978	5.4	5
249	Rapid detection of mercury in food via rhodamine 6G signal using surface-enhanced Raman scattering coupled multivariate calibration. *Food Chemistry*, **2021**, 358, 129844	8.5	11
248	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	8.5	11
247	Application of benchtop NIR spectroscopy coupled with multivariate analysis for rapid prediction of antioxidant properties of walnut (Juglans regia). *Food Chemistry*, **2021**, 359, 129928	8.5	6
246	Rapid detection of chloramphenicol in food using SERS flexible sensor coupled artificial intelligent tools. *Food Control*, **2021**, 128, 108186	6.2	13
245	Rapid detection of chlorpyrifos residue in rice using surface-enhanced Raman scattering coupled with chemometric algorithm. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 261, 119996	4.4	5
244	Comparison of wavelength selected methods for improving of prediction performance of PLS model to determine aflatoxin B1 (AFB1) in wheat samples during storage. *Microchemical Journal*, **2021**, 170, 106642	4.8	2

243	Rapid enrichment detection of patulin and alternariol in apple using surface enhanced Raman spectroscopy with coffee-ring effect. *LWT - Food Science and Technology*, **2021**, 152, 112333	5.4	3
242	Fluorescence resonance energy transfer-based aptasensor for sensitive detection of kanamycin in food. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 262, 120147	4.4	6
241	Highly specific and sensitive detection of aflatoxin B1 in food based on upconversion nanoparticles-black phosphorus nanosheets aptasensor. *Microchemical Journal*, **2021**, 171, 106847	4.8	1
240	Sensitive label-free Cu2O/Ag fused chemometrics SERS sensor for rapid detection of total arsenic in tea. *Food Control*, **2021**, 130, 108341	6.2	11
239	Determination of perchlorate in tea using SERS with a superhydrophobically treated cysteine modified silver film/polydimethylsiloxane substrate. *Analytical Methods*, **2021**, 13, 1625-1634	3.2	0
238	Rice Freshness Identification Based on Visible Near-Infrared Spectroscopy and Colorimetric Sensor Array. *Food Analytical Methods*, **2021**, 14, 1305-1314	3.4	2
237	Label-free surface enhanced Raman scattering spectroscopy for discrimination and detection of dominant apple spoilage fungus. *International Journal of Food Microbiology*, **2021**, 338, 108990	5.8	10
236	Bionic Sensors Technologies in Food **2021**, 59-90		
235	Qualitative identification of the edible oil storage period using a homemade portable electronic nose combined with multivariate analysis. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3448-3456	4.3	5
234	Development of near-infrared online grading device for long jujube. *Journal of Food Process Engineering*, **2020**, 43, e13411	2.4	4
233	A Theoretical Study of Metalloporphyrin-Based Fluorescent Array Sensor using Density Functional Theory. *Journal of Fluorescence*, **2020**, 30, 687-694	2.4	2
232	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	5.4	20
231	A feasibility of nondestructive rapid detection of total volatile basic nitrogen content in frozen pork based on portable near-infrared spectroscopy. *Microchemical Journal*, **2020**, 157, 105020	4.8	10
230	A highly sensitive upconversion nanoparticles-WS2 nanosheet sensing platform for Escherichia coli detection. *Sensors and Actuators B: Chemical*, **2020**, 320, 128434	8.5	40
229	High-precision identification of the actual storage periods of edible oil by FT-NIR spectroscopy combined with chemometric methods. *Analytical Methods*, **2020**, 12, 3722-3728	3.2	6
228	Dynamic monitoring of fatty acid value in rice storage based on a portable near-infrared spectroscopy system. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 240, 118620	4.4	8
227	Determination of tea polyphenols in green tea by homemade color sensitive sensor combined with multivariate analysis. *Food Chemistry*, **2020**, 319, 126584	8.5	19
226	Hyperspectral technique combined with deep learning algorithm for detection of compound heavy metals in lettuce. *Food Chemistry*, **2020**, 321, 126503	8.5	38

225	Assessment of matcha sensory quality using hyperspectral microscope imaging technology. *LWT - Food Science and Technology*, **2020**, 125, 109254	5.4	5
224	Interval combination iterative optimization approach coupled with SIMPLS (ICIOA-SIMPLS) for quantitative analysis of surface-enhanced Raman scattering (SERS) spectra. *Analytica Chimica Acta*, **2020**, 1105, 45-55	6.6	8
223	Oil solubilization in sodium dodecylbenzenesulfonate micelles: New insights into surfactant enhanced oil recovery. *Journal of Colloid and Interface Science*, **2020**, 569, 219-228	9.3	31
222	Detection of mites Tyrophagus putrescentiae and Cheyletus eruditus in flour using hyperspectral imaging system coupled with chemometrics. *Journal of Food Process Engineering*, **2020**, 43, e13386	2.4	5
221	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. *Journal of Food Engineering*, **2020**, 279, 109955	6	65
220	An Overview on the Applications of Typical Non-linear Algorithms Coupled With NIR Spectroscopy in Food Analysis. *Food Engineering Reviews*, **2020**, 12, 173-190	6.5	30
219	Design of Physicochemical Factors for Regulating the Retention Mechanism of 4-Aminothiophenol in Surface-Enhanced Raman Scattering toward Nitrite Sensing. *Journal of Physical Chemistry C*, **2020**, 124, 7768-7776	3.8	7
218	Signal-enhanced SERS-sensors of CAR-PLS and GA-PLS coupled AgNPs for ochratoxin A and aflatoxin B1 detection. *Food Chemistry*, **2020**, 315, 126231	8.5	72
217	Room-Temperature Ozone Sensing Capability of IGZO-Decorated Amorphous GaO Films. *ACS Applied Materials & Interfaces*, **2020**, 12, 8929-8934	9.5	17
216	Mesoporous silica supported orderly-spaced gold nanoparticles SERS-based sensor for pesticides detection in food. *Food Chemistry*, **2020**, 315, 126300	8.5	80
215	Quantitative analysis of fatty acid value during rice storage based on olfactory visualization sensor technology. *Sensors and Actuators B: Chemical*, **2020**, 309, 127816	8.5	21
214	Regulation of surface texturization through copper-assisted chemical etching for silicon solar cells. *Solar Energy*, **2020**, 201, 461-468	6.8	17
213	Landing microextraction sediment phase onto surface enhanced Raman scattering to enhance sensitivity and selectivity for chromium speciation in food and environmental samples. *Food Chemistry*, **2020**, 323, 126812	8.5	18
212	Classification for Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. *Sensors*, **2020**, 20,	3.8	9
211	Optical properties of chain inverted pyramids on silicon. *Applied Optics*, **2020**, 59, 2065-2071	1.7	2
210	Rapid detection of organophosphorus in tea using NaY/GdF4:Yb, Er-based fluorescence sensor. *Microchemical Journal*, **2020**, 159, 105462	4.8	3
209	Pre etched Ag nanocluster as SERS substrate for the rapid quantification of AFB1 in peanut oil via DFT coupled multivariate calibration. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 239, 118411	4.4	10
208	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	4.4	24

207	Bioinspired morphology-controlled silver nanoparticles for antimicrobial application. *Materials Science and Engineering C*, **2020**, 108, 110421	8.3	20
206	Fluorometric determination of lead(II) by using aptamer-functionalized upconversion nanoparticles and magnetite-modified gold nanoparticles. *Mikrochimica Acta*, **2020**, 187, 85	5.8	22
205	Amine functionalized NaY/GdF4:Yb,Er upconversion-silver nanoparticles system as fluorescent turn-off probe for sensitive detection of Cr(III). *Journal of Photochemistry and Photobiology A: Chemistry*, **2020**, 388, 112203	4.7	14
204	Preparation of zinc porphyrin nanoparticles and application in monitoring the ethanol content during the solid-state fermentation of Zhenjiang Aromatic vinegar. *Microchemical Journal*, **2020**, 153, 104353	4.8	6
203	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	4.4	30
202	Dual-channel biosensor for Hg2+ sensing in food using Au@Ag/graphene-upconversion□hanohybrids as metal-enhanced fluorescence and SERS indicators. *Microchemical Journal*, **2020**, 154, 104563	4.8	13
201	Influence of different-sized inverted-pyramids of silicon texture by Ag manipulation on solar cell performance. *Applied Surface Science*, **2020**, 506, 144778	6.7	7
200	A novel hyperspectral microscope imaging technology for rapid evaluation of particle size distribution in matcha. *Journal of Food Engineering*, **2020**, 272, 109782	6	10
199	Development of deep learning method for lead content prediction of lettuce leaf using hyperspectral images. *International Journal of Remote Sensing*, **2020**, 41, 2263-2276	3.1	16
198	Rapid prediction of caffeine in tea based on surface-enhanced Raman spectroscopy coupled multivariate calibration. *Microchemical Journal*, **2020**, 159, 105431	4.8	7
197	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. *Journal of Photochemistry and Photobiology A: Chemistry*, **2020**, 401, 112788	4.7	8
196	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	4.4	30
195	SERS-based rapid detection of 2,4-dichlorophenoxyacetic acid in food matrices using molecularly imprinted magnetic polymers. *Mikrochimica Acta*, **2020**, 187, 454	5.8	9
194	Nondestructive monitoring storage quality of apples at different temperatures by near-infrared transmittance spectroscopy. *Food Science and Nutrition*, **2020**, 8, 3793-3805	3.2	7
193	Intelligent evaluation of storage period of green tea based on VNIR hyperspectral imaging combined with chemometric analysis. *Infrared Physics and Technology*, **2020**, 110, 103450	2.7	4
192	Functionalized hollow Au@Ag nanoflower SERS matrix for pesticide sensing in food. *Sensors and Actuators B: Chemical*, **2020**, 324, 128718	8.5	19
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