

Xiaobo Zou

List of Publications by Year in descending order

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Version: 2024-02-01

206
papers

7,969
citations

53660

45
h-index

69108

77
g-index

206
all docs

206
docs citations

206
times ranked

6376
citing authors

#	ARTICLE	IF	CITATIONS
1	Variables selection methods in near-infrared spectroscopy. <i>Analytica Chimica Acta</i> , 2010, 667, 14-32.	2.6	853
2	Preparation of an intelligent pH film based on biodegradable polymers and roselle anthocyanins for monitoring pork freshness. <i>Food Chemistry</i> , 2019, 272, 306-312.	4.2	371
3	Novel colorimetric films based on starch/polyvinyl alcohol incorporated with roselle anthocyanins for fish freshness monitoring. <i>Food Hydrocolloids</i> , 2017, 69, 308-317.	5.6	361
4	Metal nanoparticles fabricated by green chemistry using natural extracts: biosynthesis, mechanisms, and applications. <i>RSC Advances</i> , 2019, 9, 24539-24559.	1.7	247
5	A colorimetric hydrogen sulfide sensor based on gellan gum-silver nanoparticles bionanocomposite for monitoring of meat spoilage in intelligent packaging. <i>Food Chemistry</i> , 2019, 290, 135-143.	4.2	153
6	Rapid prediction of phenolic compounds and antioxidant activity of Sudanese honey using Raman and Fourier transform infrared (FT-IR) spectroscopy. <i>Food Chemistry</i> , 2017, 226, 202-211.	4.2	137
7	Selection of the efficient wavelength regions in FT-NIR spectroscopy for determination of SSC of "Fuji" apple based on BiPLS and FiPLS models. <i>Vibrational Spectroscopy</i> , 2007, 44, 220-227.	1.2	135
8	Green one-step synthesis of carbon quantum dots from orange peel for fluorescent detection of <i>Escherichia coli</i> in milk. <i>Food Chemistry</i> , 2021, 339, 127775.	4.2	127
9	Use of FT-NIR spectrometry in non-invasive measurements of soluble solid contents (SSC) of "Fuji" apple based on different PLS models. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 87, 43-51.	1.8	123
10	Natural Biomaterial-Based Edible and pH-Sensitive Films Combined with Electrochemical Writing for Intelligent Food Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12836-12846.	2.4	123
11	Recent developments in gum edible coating applications for fruits and vegetables preservation: A review. <i>Carbohydrate Polymers</i> , 2019, 224, 115141.	5.1	120
12	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. <i>Journal of Food Engineering</i> , 2020, 279, 109955.	2.7	116
13	Quality and postharvest-shelf life of cold-stored strawberry fruit as affected by gum arabic (<i>Acacia senegal</i>) edible coating. <i>Journal of Food Biochemistry</i> , 2018, 42, e12527.	1.2	91
14	A portable test strip based on fluorescent europium-based metal-organic framework for rapid and visual detection of tetracycline in food samples. <i>Food Chemistry</i> , 2021, 354, 129501.	4.2	91
15	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. <i>Food Chemistry</i> , 2019, 286, 282-288.	4.2	89
16	A smartphone-integrated ratiometric fluorescence sensor for visual detection of cadmium ions. <i>Journal of Hazardous Materials</i> , 2021, 408, 124872.	6.5	81
17	Bee Pollen: Current Status and Therapeutic Potential. <i>Nutrients</i> , 2021, 13, 1876.	1.7	77
18	Use of a smartphone for visual detection of melamine in milk based on Au@Carbon quantum dots nanocomposites. <i>Food Chemistry</i> , 2019, 272, 58-65.	4.2	73

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19	Sensing of mercury ions in Porphyrin by Copper @ Gold nanoclusters based ratiometric fluorescent aptasensor. <i>Food Chemistry</i> , 2021, 344, 128694.	4.2	72
20	Amine-responsive bilayer films with improved illumination stability and electrochemical writing property for visual monitoring of meat spoilage. <i>Sensors and Actuators B: Chemical</i> , 2020, 302, 127130.	4.0	68
21	Discrimination of honeys using colorimetric sensor arrays, sensory analysis and gas chromatography techniques. <i>Food Chemistry</i> , 2016, 206, 37-43.	4.2	67
22	Copper nanoclusters @ nitrogen-doped carbon quantum dots-based ratiometric fluorescence probe for lead (II) ions detection in porphyrin. <i>Food Chemistry</i> , 2020, 320, 126623.	4.2	67
23	Electrodeposition of gold nanoparticles and reduced graphene oxide on an electrode for fast and sensitive determination of methylmercury in fish. <i>Food Chemistry</i> , 2017, 237, 423-430.	4.2	65
24	A signal on-off ratiometric electrochemical sensor coupled with a molecular imprinted polymer for selective and stable determination of imidacloprid. <i>Biosensors and Bioelectronics</i> , 2020, 154, 112091.	5.3	65
25	Extruded low density polyethylene-curcumin film: A hydrophobic ammonia sensor for intelligent food packaging. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100595.	3.3	64
26	Fluorescence and colorimetric dual-mode sensor for visual detection of malathion in cabbage based on carbon quantum dots and gold nanoparticles. <i>Food Chemistry</i> , 2021, 343, 128494.	4.2	63
27	Highly sensitive colorimetric detection of arsenite based on reassembly-induced oxidase-mimicking activity inhibition of dithiothreitol-capped Pd nanozyme. <i>Sensors and Actuators B: Chemical</i> , 2019, 298, 126876.	4.0	62
28	A nitrile-mediated aptasensor for optical anti-interference detection of acetamiprid in apple juice by surface-enhanced Raman scattering. <i>Biosensors and Bioelectronics</i> , 2019, 145, 111672.	5.3	61
29	Physical properties and bioactivities of chitosan/gelatin-based films loaded with tannic acid and its application on the preservation of fresh-cut apples. <i>LWT - Food Science and Technology</i> , 2021, 144, 111223.	2.5	61
30	Measurement of total anthocyanins content in flowering tea using near infrared spectroscopy combined with ant colony optimization models. <i>Food Chemistry</i> , 2014, 164, 536-543.	4.2	60
31	Fast response ammonia sensor based on porous thin film of polyaniline/sulfonated nickel phthalocyanine composites. <i>Sensors and Actuators B: Chemical</i> , 2016, 226, 553-562.	4.0	60
32	In vivo noninvasive detection of chlorophyll distribution in cucumber (<i>Cucumis sativus</i>) leaves by indices based on hyperspectral imaging. <i>Analytica Chimica Acta</i> , 2011, 706, 105-112.	2.6	58
33	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. <i>Food Chemistry</i> , 2021, 336, 127634.	4.2	58
34	A dual-mode sensor for colorimetric and fluorescent detection of nitrite in hams based on carbon dots-neutral red system. <i>Meat Science</i> , 2019, 147, 127-134.	2.7	57
35	A dual-emission fluorescence sensor for ultrasensitive sensing mercury in milk based on carbon quantum dots modified with europium (III) complexes. <i>Sensors and Actuators B: Chemical</i> , 2021, 328, 128997.	4.0	56
36	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.	4.2	56

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37	Antimicrobial Properties of Apis mellifera's Bee Venom. <i>Toxins</i> , 2020, 12, 451.	1.5	54
38	Hypoglycemic effect of dietary fibers from bamboo shoot shell: An in vitro and in vivo study. <i>Food and Chemical Toxicology</i> , 2019, 127, 120-126.	1.8	53
39	In situ formation of fluorescent polydopamine catalyzed by peroxidase-mimicking FeCo-LDH for pyrophosphate ion and pyrophosphatase activity detection. <i>Analytica Chimica Acta</i> , 2019, 1053, 89-97.	2.6	53
40	Facile synthesis of Au@Ag core-shell nanorod with bimetallic synergistic effect for SERS detection of thiabendazole in fruit juice. <i>Food Chemistry</i> , 2022, 370, 131276.	4.2	53
41	Determination Geographical Origin and Flavonoids Content of Goji Berry Using Near-Infrared Spectroscopy and Chemometrics. <i>Food Analytical Methods</i> , 2016, 9, 68-79.	1.3	52
42	Improved Postharvest Quality of Cold Stored Blueberry by Edible Coating Based on Composite Gum Arabic/Roselle Extract. <i>Food and Bioprocess Technology</i> , 2019, 12, 1537-1547.	2.6	52
43	Electrochemical DNA sensor for inorganic mercury(II) ion at attomolar level in dairy product using Cu(II)-anchored metal-organic framework as mimetic catalyst. <i>Chemical Engineering Journal</i> , 2020, 383, 123182.	6.6	50
44	Agar/TiO ₂ /radish anthocyanin/neem essential oil bionanocomposite bilayer films with improved bioactive capability and electrochemical writing property for banana preservation. <i>Food Hydrocolloids</i> , 2022, 123, 107187.	5.6	50
45	Oil Uptake by Potato Chips or French Fries: A Review. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800058.	1.0	49
46	Independent component analysis in information extraction from visible/near-infrared hyperspectral imaging data of cucumber leaves. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2010, 104, 265-270.	1.8	48
47	A visual indicator based on curcumin with high stability for monitoring the freshness of freshwater shrimp, <i>Macrobrachium rosenbergii</i> . <i>Journal of Food Engineering</i> , 2021, 292, 110290.	2.7	47
48	Rapid detection of cadmium ions in meat by a multi-walled carbon nanotubes enhanced metal-organic framework modified electrochemical sensor. <i>Food Chemistry</i> , 2021, 357, 129762.	4.2	47
49	Genetic Algorithm Interval Partial Least Squares Regression Combined Successive Projections Algorithm for Variable Selection in Near-Infrared Quantitative Analysis of Pigment in Cucumber Leaves. <i>Applied Spectroscopy</i> , 2010, 64, 786-794.	1.2	46
50	A visual bi-layer indicator based on roselle anthocyanins with high hydrophobic property for monitoring griskin freshness. <i>Food Chemistry</i> , 2021, 355, 129573.	4.2	46
51	Monitoring the biogenic amines in Chinese traditional salted pork in jelly (Yao-meat) by colorimetric sensor array based on nine natural pigments. <i>International Journal of Food Science and Technology</i> , 2015, 50, 203-209.	1.3	45
52	Preparation of boron nitrogen co-doped carbon quantum dots for rapid detection of Cr(VI). <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 243, 118807.	2.0	45
53	A smart-phone-based electrochemical platform with programmable solid-state-microwave flow digestion for determination of heavy metals in liquid food. <i>Food Chemistry</i> , 2020, 303, 125378.	4.2	42
54	Anti-Viral and Immunomodulatory Properties of Propolis: Chemical Diversity, Pharmacological Properties, Preclinical and Clinical Applications, and In Silico Potential against SARS-CoV-2. <i>Foods</i> , 2021, 10, 1776.	1.9	42

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55	Marine organisms: Pioneer natural sources of polysaccharides/proteins for green synthesis of nanoparticles and their potential applications. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1767-1798.	3.6	42
56	A dual-signal fluorescent sensor based on MoS ₂ and CdTe quantum dots for tetracycline detection in milk. <i>Food Chemistry</i> , 2022, 378, 132076.	4.2	42
57	One-pot construction of acid phosphatase and hemin loaded multifunctional metal-organic framework nanosheets for ratiometric fluorescent arsenate sensing. <i>Journal of Hazardous Materials</i> , 2021, 412, 124407.	6.5	41
58	A high-stable and sensitive colorimetric nanofiber sensor based on PCL incorporating anthocyanins for shrimp freshness. <i>Food Chemistry</i> , 2022, 377, 131909.	4.2	41
59	Effects of pulsed electric field on freeze-thaw quality of Atlantic salmon. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102454.	2.7	40
60	Simple electrochemical sensing for mercury ions in dairy product using optimal Cu ²⁺ -based metal-organic frameworks as signal reporting. <i>Journal of Hazardous Materials</i> , 2020, 400, 123222.	6.5	40
61	Impedimetric aptasensor based on highly porous gold for sensitive detection of acetamiprid in fruits and vegetables. <i>Food Chemistry</i> , 2020, 322, 126762.	4.2	40
62	Development of nanofiber indicator with high sensitivity for pork preservation and freshness monitoring. <i>Food Chemistry</i> , 2022, 381, 132224.	4.2	40
63	Recent Progress in Rapid Analyses of Vitamins, Phenolic, and Volatile Compounds in Foods Using Vibrational Spectroscopy Combined with Chemometrics: a Review. <i>Food Analytical Methods</i> , 2019, 12, 2361-2382.	1.3	39
64	Visual detection of nitrite in sausage based on a ratiometric fluorescent system. <i>Food Control</i> , 2019, 106, 106704.	2.8	39
65	Recent trends in quality control, discrimination and authentication of alcoholic beverages using nondestructive instrumental techniques. <i>Trends in Food Science and Technology</i> , 2021, 107, 80-113.	7.8	39
66	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. <i>Food Reviews International</i> , 2023, 39, 1440-1461.	4.3	39
67	Intelligent colorimetric pH sensing packaging films based on sugarcane wax/agar integrated with butterfly pea flower extract for optical tracking of shrimp freshness. <i>Food Chemistry</i> , 2022, 373, 131514.	4.2	39
68	A novel sensor for determination of dopamine in meat based on ZnO-decorated reduced graphene oxide composites. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 196-203.	2.7	38
69	A rapid and nondestructive method to determine the distribution map of protein, carbohydrate and sialic acid on Edible bird's nest by hyper-spectral imaging and chemometrics. <i>Food Chemistry</i> , 2017, 229, 235-241.	4.2	38
70	Non-invasive sensing for food reassurance. <i>Analyst</i> , 2016, 141, 1587-1610.	1.7	37
71	Rapid and wide-range determination of Cd(II), Pb(II), Cu(II) and Hg(II) in fish tissues using light addressable potentiometric sensor. <i>Food Chemistry</i> , 2017, 221, 541-547.	4.2	37
72	Facile fabrication of three-dimensional gold nanodendrites decorated by silver nanoparticles as hybrid SERS-active substrate for the detection of food contaminants. <i>Food Control</i> , 2021, 122, 107772.	2.8	37

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73	Protective effects of raspberry on the oxidative damage in HepG2 cells through Keap1/Nrf2-dependent signaling pathway. <i>Food and Chemical Toxicology</i> , 2019, 133, 110781.	1.8	36
74	Single-step electrochemical sensing of ppt-level lead in leaf vegetables based on peroxidase-mimicking metal-organic framework. <i>Biosensors and Bioelectronics</i> , 2020, 168, 112544.	5.3	35
75	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.	2.1	35
76	Characterization of Volatile Organic Compounds of Vinegars with Novel Electronic Nose System Combined with Multivariate Analysis. <i>Food Analytical Methods</i> , 2014, 7, 1073-1082.	1.3	33
77	Noise-free microbial colony counting method based on hyperspectral features of agar plates. <i>Food Chemistry</i> , 2019, 274, 925-932.	4.2	33
78	A comparative overview on chili pepper (capsicum genus) and sichuan pepper (zanthoxylum genus): From pungent spices to pharma-foods. <i>Trends in Food Science and Technology</i> , 2021, 117, 148-162.	7.8	33
79	Simple Design Concept for Dual-Channel Detection of Ochratoxin A Based on Bifunctional Metal-Organic Framework. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 5615-5623.	4.0	33
80	Beyond the Pandemic: COVID-19 Pandemic Changed the Face of Life. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 5645.	1.2	32
81	Near-Infrared (NIR) Spectroscopy for Rapid Measurement of Antioxidant Properties and Discrimination of Sudanese Honeys from Different Botanical Origin. <i>Food Analytical Methods</i> , 2016, 9, 2631-2641.	1.3	31
82	Sensing the quality parameters of Chinese traditional Yao-meat by using a colorimetric sensor combined with genetic algorithm partial least squares regression. <i>Meat Science</i> , 2014, 98, 203-210.	2.7	30
83	Colorimetric determination of As(III) based on 3-mercaptopropionic acid assisted active site and interlayer channel dual-masking of Fe-Co-layered double hydroxides with oxidase-like activity. <i>Mikrochimica Acta</i> , 2019, 186, 815.	2.5	30
84	Near infrared spectroscopy coupled with chemometric algorithms for predicting chemical components in black goji berries (<i>Lycium ruthenicum</i> Murr.). <i>Journal of Near Infrared Spectroscopy</i> , 2018, 26, 275-286.	0.8	29
85	Collaborative compounding of metal-organic frameworks and lanthanide coordination polymers for ratiometric visual detection of tetracycline. <i>Dyes and Pigments</i> , 2021, 194, 109545.	2.0	29
86	The use of analytical techniques coupled with chemometrics for tracing the geographical origin of oils: A systematic review (2013-2020). <i>Food Chemistry</i> , 2022, 366, 130633.	4.2	29
87	Microfabricated interdigitated Au electrode for voltammetric determination of lead and cadmium in Chinese mitten crab (<i>Eriocheir sinensis</i>). <i>Food Chemistry</i> , 2016, 201, 190-196.	4.2	28
88	Rapid Determination of Antioxidant Compounds and Antioxidant Activity of Sudanese Karkade (<i>Hibiscus sabdariffa</i> L.) Using Near Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2016, 9, 1228-1236.	1.3	28
89	Antagonistic interaction of phenols and alkaloids in Sichuan pepper (<i>Zanthoxylum bungeanum</i>) pericarp. <i>Industrial Crops and Products</i> , 2020, 152, 112551.	2.5	28
90	Determination of Geographical Origin and Anthocyanin Content of Black Goji Berry (<i>Lycium</i>) <i>Trends in Food Science and Technology</i> , 2017, 10, 1034-1044.	1.3	27

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91	A β -CD/MWCNT-modified-microelectrode array for rapid determination of imidacloprid in vegetables. <i>Food Analytical Methods</i> , 2019, 12, 2326-2333.	1.3	26
92	Preparation and comparison of two functional nanoparticle-based bilayers reinforced with a β -carrageenan- α -anthocyanin complex. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 758-766.	3.6	26
93	Variable selection by double competitive adaptive reweighted sampling for calibration transfer of near infrared spectra. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2019, 191, 109-117.	1.8	25
94	A nitrile-mediated SERS aptasensor coupled with magnetic separation for optical interference-free detection of atrazine. <i>Sensors and Actuators B: Chemical</i> , 2021, 329, 129075.	4.0	25
95	Estimating the health burden of aflatoxin attributable stunting among children in low income countries of Africa. <i>Scientific Reports</i> , 2021, 11, 1619.	1.6	25
96	Determination of total acid content and moisture content during solid-state fermentation processes using hyperspectral imaging. <i>Journal of Food Engineering</i> , 2016, 174, 75-84.	2.7	24
97	Complementing the dietary fiber and antioxidant potential of gluten free bread with guava pulp powder. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1959-1968.	1.6	24
98	Near-infrared spectroscopy coupled chemometric algorithms for prediction of antioxidant activity of black goji berries (<i>Lycium ruthenicum</i> Murr.). <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2366-2376.	1.6	24
99	Smart films fabricated from natural pigments for measurement of total volatile basic nitrogen (TVB-N) content of meat for freshness evaluation: A systematic review. <i>Food Chemistry</i> , 2022, 396, 133674.	4.2	24
100	Determination of Retrogradation Degree in Starch by Mid-infrared and Raman Spectroscopy during Storage. <i>Food Analytical Methods</i> , 2017, 10, 3694-3705.	1.3	23
101	Total polyphenol quantitation using integrated NIR and MIR spectroscopy: A case study of Chinese dates (<i>Ziziphus jujuba</i>). <i>Phytochemical Analysis</i> , 2019, 30, 357-363.	1.2	23
102	Comprehensive Evaluation of Antioxidant Properties and Volatile Compounds of Sudanese Honeys. <i>Journal of Food Biochemistry</i> , 2015, 39, 349-359.	1.2	22
103	A ratiometric fluorescence sensor for ultra-sensitive detection of trypsin inhibitor in soybean flour using gold nanocluster@carbon nitride quantum dots. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 3341-3351.	1.9	22
104	Hollow cellulose-carbon nanotubes composite beads with aligned porous structure for fast methylene blue adsorption. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 750-759.	3.6	22
105	Efficient preparation of dual-emission ratiometric fluorescence sensor system based on aptamer-composite and detection of bis(2-ethylhexyl) phthalate in pork. <i>Food Chemistry</i> , 2021, 352, 129352.	4.2	22
106	Determinations of trace lead in various natural samples by a novel active microband-electrode probe. <i>Chemical Engineering Journal</i> , 2017, 309, 305-312.	6.6	21
107	Effect of gum arabic edible coating incorporated with African baobab pulp extract on postharvest quality of cold stored blueberries. <i>Food Science and Biotechnology</i> , 2020, 29, 217-226.	1.2	21
108	Competitive immunosensor for sensitive and optical anti-interference detection of imidacloprid by surface-enhanced Raman scattering. <i>Food Chemistry</i> , 2021, 358, 129898.	4.2	21

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109	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.	2.8	21
110	In situ prediction of phenolic compounds in puff dried <i>Ziziphus jujuba</i> Mill. using hand-held spectral analytical system. <i>Food Chemistry</i> , 2020, 331, 127361.	4.2	20
111	High-sensitivity bilayer nanofiber film based on polyvinyl alcohol/sodium alginate/polyvinylidene fluoride for pork spoilage visual monitoring and preservation. <i>Food Chemistry</i> , 2022, 394, 133439.	4.2	20
112	Hydrogen sulfide gas sensing toward on-site monitoring of chilled meat spoilage based on ratio-type fluorescent probe. <i>Food Chemistry</i> , 2022, 396, 133654.	4.2	20
113	Preparation of conducting polyaniline/protoporphyrin composites and their application for sensing VOCs. <i>Food Chemistry</i> , 2019, 276, 291-297.	4.2	19
114	Effects of pulsed electric field pretreatment on frying quality of fresh-cut lotus root slices. <i>LWT - Food Science and Technology</i> , 2020, 132, 109873.	2.5	19
115	Programmable-Printing Paper-Based Device with a MoS ₂ NP and Gmp/Eu-Cit Fluorescence Couple for Ratiometric Tetracycline Analysis in Various Natural Samples. <i>ACS Sensors</i> , 2021, 6, 4038-4047.	4.0	19
116	Rapid determination of cadmium in rice using an all-solid RGO-enhanced light addressable potentiometric sensor. <i>Food Chemistry</i> , 2018, 261, 1-7.	4.2	18
117	Micrometer-scale light-addressable potentiometric sensor on an optical fiber for biological glucose determination. <i>Analytica Chimica Acta</i> , 2020, 1123, 36-43.	2.6	18
118	Classification for <i>Penicillium expansum</i> Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. <i>Sensors</i> , 2020, 20, 2130.	2.1	18
119	Thermal-controlled active sensor module using enzyme-regulated UiO-66-NH ₂ /MnO ₂ fluorescence probe for total organophosphorus pesticide determination. <i>Journal of Hazardous Materials</i> , 2022, 436, 129111.	6.5	18
120	Detection of triterpene acids distribution in loquat (<i>Eriobotrya japonica</i>) leaf using hyperspectral imaging. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018, 188, 436-442.	2.0	17
121	A low cost smart system to analyze different types of edible Bird's nest adulteration based on colorimetric sensor array. <i>Journal of Food and Drug Analysis</i> , 2019, 27, 876-886.	0.9	17
122	Rapid discrimination of beer based on quantitative aroma determination using colorimetric sensor array. <i>Food Chemistry</i> , 2021, 363, 130297.	4.2	17
123	Discrimination of rice varieties using smartphone-based colorimetric sensor arrays and gas chromatography techniques. <i>Food Chemistry</i> , 2022, 368, 130783.	4.2	17
124	A ZnO@RGO-modified electrode coupled to microwave digestion for the determination of trace cadmium and lead in six species fish. <i>Analytical Methods</i> , 2017, 9, 4418-4424.	1.3	16
125	A Self-assembled L-cysteine and Electrodeposited Gold Nanoparticles-reduced Graphene Oxide Modified Electrode for Adsorptive Stripping Determination of Copper. <i>Electroanalysis</i> , 2018, 30, 194-203.	1.5	16
126	Feasibility study for the use of colorimetric sensor arrays, NIR and FT-IR spectroscopy in the quantitative analysis of volatile components in honey. <i>Microchemical Journal</i> , 2021, 160, 105730.	2.3	16

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127	Ratiometric electrochemical analysis on a flexibly-fabricated vibratory electrode module for reliable and selective determination of imidacloprid. <i>Sensors and Actuators B: Chemical</i> , 2021, 329, 129228.	4.0	16
128	Discrimination of basmati rice adulteration using colorimetric sensor array system. <i>Food Control</i> , 2022, 132, 108513.	2.8	16
129	Bacteria counting method based on polyaniline/bacteria thin film. <i>Biosensors and Bioelectronics</i> , 2016, 81, 75-79.	5.3	15
130	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.	2.0	15
131	Ratiometric immunosensor with DNA tetrahedron nanostructure as high-performance carrier of reference signal and its applications in selective phoxim determination for vegetables. <i>Food Chemistry</i> , 2022, 383, 132445.	4.2	15
132	Fluorometric and electrochemical dual-mode nanoprobe for tetracycline by using a nanocomposite prepared from carbon nitride quantum dots and silver nanoparticles. <i>Mikrochimica Acta</i> , 2020, 187, 83.	2.5	14
133	Nondestructive monitoring storage quality of apples at different temperatures by near-infrared transmittance spectroscopy. <i>Food Science and Nutrition</i> , 2020, 8, 3793-3805.	1.5	14
134	Active Temperature Regulation and Teamed Boronate Affinity-Facilitated Microelectrode Module for Blood Glucose Detection in Physiological Environment. <i>Sensors and Actuators B: Chemical</i> , 2020, 324, 128720.	4.0	14
135	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.	2.5	14
136	Freezing characteristics and relative permittivity of rice flour gel in pulsed electric field assisted freezing. <i>Food Chemistry</i> , 2022, 373, 131449.	4.2	14
137	A real-time-range potentiostat coupled to nano-Au-modified microband electrode array for high-speed stripping determination of human blood lead. <i>Biosensors and Bioelectronics</i> , 2017, 97, 267-272.	5.3	13
138	Development of differential pulse voltammetric method for rapid quantification of total hydroxyl-sanshools in Sichuan Pepper. <i>LWT - Food Science and Technology</i> , 2020, 130, 109640.	2.5	13
139	Rapid detection of Atlantic salmon multi-quality based on impedance properties. <i>Food Science and Nutrition</i> , 2020, 8, 862-869.	1.5	13
140	Food intake targeting and improving acidity in diabetes and cancer. <i>Food Frontiers</i> , 2020, 1, 9-12.	3.7	13
141	Bioinspired nanozyme enabling glucometer readout for portable monitoring of pesticide under resource-scarce environments. <i>Chemical Engineering Journal</i> , 2022, 429, 132243.	6.6	13
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