

Xiaobo Zou

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189
papers

4,239
citations

31
h-index

57
g-index

206
ext. papers

5,990
ext. citations

6.1
avg, IF

6.08
L-index

#	Paper	IF	Citations
189	Variables selection methods in near-infrared spectroscopy. <i>Analytica Chimica Acta</i> , 2010 , 667, 14-32	6.6	659
188	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	8.5	202
187	Novel colorimetric films based on starch/polyvinyl alcohol incorporated with roselle anthocyanins for fish freshness monitoring. <i>Food Hydrocolloids</i> , 2017 , 69, 308-317	10.6	200
186	Metal nanoparticles fabricated by green chemistry using natural extracts: biosynthesis, mechanisms, and applications.. <i>RSC Advances</i> , 2019 , 9, 24539-24559	3.7	133
185	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	2.1	120
184	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	3.8	112
183	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	8.5	97
182	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	8.5	72
181	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	5.7	70
180	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
179	Recent developments in gum edible coating applications for fruits and vegetables preservation: A review. <i>Carbohydrate Polymers</i> , 2019 , 224, 115141	10.3	57
178	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. <i>Food Chemistry</i> , 2019 , 286, 282-288	8.5	57
177	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	8.5	54
176	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	8.5	54
175	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, 105-12	6.6	52
174	Discrimination of honeys using colorimetric sensor arrays, sensory analysis and gas chromatography techniques. <i>Food Chemistry</i> , 2016 , 206, 37-43	8.5	51
173	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	8.5	48

172	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	3.3	47
171	Measurement of total anthocyanins content in flowering tea using near infrared spectroscopy combined with ant colony optimization models. <i>Food Chemistry</i> , 2014 , 164, 536-43	8.5	47
170	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	8.5	44
169	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	8.5	44
168	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	3.8	39
167	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, 786-94	3.1	38
166	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	6.4	38
165	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	6.6	35
164	Determination Geographical Origin and Flavonoids Content of Goji Berry Using Near-Infrared Spectroscopy and Chemometrics. <i>Food Analytical Methods</i> , 2016 , 9, 68-79	3.4	34
163	Copper nanoclusters @ nitrogen-doped carbon quantum dots-based ratiometric fluorescence probe for lead (II) ions detection in porphyra. <i>Food Chemistry</i> , 2020 , 320, 126623	8.5	33
162	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	3.4	33
161	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	8.5	31
160	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	11.8	31
159	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	6.8	31
158	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	11.8	31
157	Non-invasive sensing for food reassurance. <i>Analyst, The</i> , 2016 , 141, 1587-610	5	30
156	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	3.8	30
155	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	8.5	30

154	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	8.5	29
153	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	5.1	29
152	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	3.4	29
151	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	3.4	28
150	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, 203-10	6.4	28
149	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	14.7	28
148	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	8.5	28
147	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	4.7	27
146	Rapid Determination of Antioxidant Compounds and Antioxidant Activity of Sudanese Karkade (Hibiscus sabdariffa L.) Using Near Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2016 , 9, 1228-1236	3.4	27
145	Oil Uptake by Potato Chips or French Fries: A Review. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800058	3	27
144	A smartphone-integrated ratiometric fluorescence sensor for visual detection of cadmium ions. <i>Journal of Hazardous Materials</i> , 2021 , 408, 124872	12.8	27
143	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	8.5	26
142	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	8.5	23
141	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	8.5	23
140	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	4.7	22
139	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	1.5	21
138	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, 190-6	8.5	20
137	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	6	20

136	Effects of pulsed electric field on freeze-thaw quality of Atlantic salmon. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 65, 102454	6.8	20
135	Sensing of mercury ions in Porphyra by Copper @ Gold nanoclusters based ratiometric fluorescent aptasensor. <i>Food Chemistry</i> , 2021 , 344, 128694	8.5	20
134	Visual detection of nitrite in sausage based on a ratiometric fluorescent system. <i>Food Control</i> , 2019 , 106, 106704	6.2	19
133	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	2.8	19
132	Determination of Geographical Origin and Anthocyanin Content of Black Goji Berry (<i>Lycium ruthenicum</i> Murr.) Using Near-Infrared Spectroscopy and Chemometrics. <i>Food Analytical Methods</i> , 2017 , 10, 1034-1044	3.4	19
131	Antimicrobial Properties of 's Bee Venom. <i>Toxins</i> , 2020 , 12,	4.9	19
130	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	8.5	19
129	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	2.8	18
128	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	4.4	18
127	Extruded low density polyethylene-curcumin film: A hydrophobic ammonia sensor for intelligent food packaging. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100595	8.2	18
126	Bee Pollen: Current Status and Therapeutic Potential. <i>Nutrients</i> , 2021 , 13,	6.7	18
125	Noise-free microbial colony counting method based on hyperspectral features of agar plates. <i>Food Chemistry</i> , 2019 , 274, 925-932	8.5	18
124	Impedimetric aptasensor based on highly porous gold for sensitive detection of acetamiprid in fruits and vegetables. <i>Food Chemistry</i> , 2020 , 322, 126762	8.5	17
123	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	5.8	17
122	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	6	17
121	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	15.3	17
120	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	12.8	17
119	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	4.4	16

118	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	3.4	16
117	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
116	Simple electrochemical sensing for mercury ions in dairy product using optimal Cu-based metal-organic frameworks as signal reporting. <i>Journal of Hazardous Materials</i> , 2020 , 400, 123222	12.8	15
115	Comprehensive Evaluation of Antioxidant Properties and Volatile Compounds of Sudanese Honeys. <i>Journal of Food Biochemistry</i> , 2015 , 39, 349-359	3.3	15
114	Antagonistic interaction of phenols and alkaloids in Sichuan pepper (<i>Zanthoxylum bungeanum</i>) pericarp. <i>Industrial Crops and Products</i> , 2020 , 152, 112551	5.9	15
113	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	5.4	15
112	Determinations of trace lead in various natural samples by a novel active microband-electrode probe. <i>Chemical Engineering Journal</i> , 2017 , 309, 305-312	14.7	14
111	Preparation of conducting polyaniline/protoporphyrin composites and their application for sensing VOCs. <i>Food Chemistry</i> , 2019 , 276, 291-297	8.5	14
110	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	6.2	14
109	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	4.4	13
108	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	3.8	13
107	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	3	13
106	A visual bi-layer indicator based on roselle anthocyanins with high hydrophobic property for monitoring griskin freshness. <i>Food Chemistry</i> , 2021 , 355, 129573	8.5	13
105	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	11.8	12
104	Rapid determination of cadmium in rice using an all-solid RGO-enhanced light addressable potentiometric sensor. <i>Food Chemistry</i> , 2018 , 261, 1-7	8.5	12
103	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	7	12
102	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	11.8	12
101	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	3	12

100	Determination of Retrogradation Degree in Starch by Mid-infrared and Raman Spectroscopy during Storage. <i>Food Analytical Methods</i> , 2017 , 10, 3694-3705	3.4	11
99	Preparation and comparison of two functional nanoparticle-based bilayers reinforced with a Earrageenan-anthocyanin complex. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 758-769	7.9	11
98	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
97	In situ prediction of phenolic compounds in puff dried Ziziphus jujuba Mill. using hand-held spectral analytical system. <i>Food Chemistry</i> , 2020 , 331, 127361	8.5	10
96	Bacteria counting method based on polyaniline/bacteria thin film. <i>Biosensors and Bioelectronics</i> , 2016 , 81, 75-79	11.8	10
95	A ECD/MWCNT-modified-microelectrode array for rapid determination of imidacloprid in vegetables. <i>Food Analytical Methods</i> , 2019 , 12, 2326-2333	3.4	10
94	Assessment of antioxidant properties, instrumental and sensory aroma profile of red and white Karkade/Roselle (Hibiscus sabdariffa L.). <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1559-1568	2.8	10
93	Micrometer-scale light-addressable potentiometric sensor on an optical fiber for biological glucose determination. <i>Analytica Chimica Acta</i> , 2020 , 1123, 36-43	6.6	10
92	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
91	NIR Spectroscopy Coupled Chemometric Algorithms for Rapid Antioxidants Activity Assessment of Chinese Dates (Zizyphus Jujuba Mill.). <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	9
90	Classification for Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. <i>Sensors</i> , 2020 , 20,	3.8	9
89	A heuristic and parallel simulated annealing algorithm for variable selection in near-infrared spectroscopy analysis. <i>Journal of Chemometrics</i> , 2016 , 30, 442-450	1.6	9
88	A ZnO/BGO-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	3.2	9
87	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	5.8	9
86	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	5.4	9
85	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	8.5	9
84	Beyond the Pandemic: COVID-19 Pandemic Changed the Face of Life. <i>International Journal of Environmental Research and Public Health</i> , 2021 , 18,	4.6	9
83	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. <i>Food Reviews International</i> , 1-22	5.5	9

82	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	7.9	9
81	Estimating the health burden of aflatoxin attributable stunting among children in low income countries of Africa. <i>Scientific Reports</i> , 2021 , 11, 1619	4.9	9
80	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	8.5	8
79	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	8.5	8
78	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	8.5	8
77	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	8.5	8
76	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	5.4	7
75	Rapid detection of Atlantic salmon multi-quality based on impedance properties. <i>Food Science and Nutrition</i> , 2020 , 8, 862-869	3.2	7
74	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
73	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
72	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,	4.9	7
71	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	4.8	7
70	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 ,	15.3	6
69	Geographical origin discrimination of edible bird's nests using smart handheld device based on colorimetric sensor array. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 514-526	2.8	6
68	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	8.5	6
67	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	8.5	6
66	Rapid authentication of Indonesian edible bird's nests by near-infrared spectroscopy and chemometrics. <i>Analytical Methods</i> , 2017 , 9, 1297-1306	3.2	5
65	Cyanidin 3-rutinoside defibrillated bovine serum albumin under the glycation-promoting conditions: A study with multispectral, microstructural, and computational analysis. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1195-1203	7.9	5

64	Food intake targeting and improving acidity in diabetes and cancer. <i>Food Frontiers</i> , 2020 , 1, 9-12	4.2	5
63	Oligonucleotide Functionalized Microporous Gold Electrode for the Selective and Sensitive Determination of Mercury by Differential Pulse Adsorptive Stripping Voltammetry (DPAdSV). <i>Analytical Letters</i> , 2019 , 52, 2938-2950	2.2	5
62	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 ,	7.9	5
61	Programmable-Printing Paper-Based Device with a MoS NP and Gmp/Eu-Cit Fluorescence Couple for Ratiometric Tetracycline Analysis in Various Natural Samples. <i>ACS Sensors</i> , 2021 , 6, 4038-4047	9.2	5
60	Comparative analyses of phenolic compounds and antioxidant properties of Chinese jujube as affected by geographical region and drying methods (Puff-drying and convective hot air-drying systems). <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 933-943	2.8	5
59	Rapid discrimination of beer based on quantitative aroma determination using colorimetric sensor array. <i>Food Chemistry</i> , 2021 , 363, 130297	8.5	5
58	Nondestructive diagnostics of magnesium deficiency based on distribution features of chlorophyll concentrations map on cucumber leaf. <i>Journal of Plant Nutrition</i> , 2019 , 42, 2773-2783	2.3	4
57	Geospatial visualisation of food contaminant distributions: Polychlorinated naphthalenes (PCNs), potentially toxic elements (PTEs) and aflatoxins. <i>Chemosphere</i> , 2019 , 230, 559-566	8.4	4
56	Voltammetric, spectroscopic, and cellular characterization of redox functionality of eckol and phlorofucofuroeckol-A: A comparative study. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12845	3.3	4
55	Characterization of colorimetric sensor arrays by a multi-spectral technique. <i>Analytical Methods</i> , 2016 , 8, 2357-2365	3.2	4
54	A dual-signal fluorescent sensor based on MoS and CdTe quantum dots for tetracycline detection in milk.. <i>Food Chemistry</i> , 2022 , 378, 132076	8.5	4
53	Data Fusion Approach Improves the Prediction of Single Phenolic Compounds in Honey: A Study of NIR and Raman Spectroscopies. <i>EFood</i> , 2020 , 1, 173	1.9	4
52	A gender classification method for Chinese mitten crab using deep convolutional neural network. <i>Multimedia Tools and Applications</i> , 2020 , 79, 7669-7684	2.5	4
51	Hypha-templated synthesis of carbon/ZnO microfiber for dopamine sensing in pork. <i>Food Chemistry</i> , 2021 , 335, 127646	8.5	4
50	Competitive immunosensor for sensitive and optical anti-interference detection of imidacloprid by surface-enhanced Raman scattering. <i>Food Chemistry</i> , 2021 , 358, 129898	8.5	4
49	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	10.6	4
48	Employing CuInS quantum dots modified with vancomycin for detecting Staphylococcus aureus and iron(III). <i>Analytical Methods</i> , 2021 , 13, 1517-1526	3.2	4
47	Rapid identification of Lactobacillus species using near infrared spectral features of bacterial colonies. <i>Journal of Near Infrared Spectroscopy</i> , 2019 , 27, 302-313	1.5	3

46	A high-stable and sensitive colorimetric nanofiber sensor based on PCL incorporating anthocyanins for shrimp freshness.. <i>Food Chemistry</i> , 2021 , 377, 131909	8.5	3
45	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> , 2021 , 373, 131514	8.5	3
44	Freezing characteristics and relative permittivity of rice flour gel in pulsed electric field assisted freezing. <i>Food Chemistry</i> , 2022 , 373, 131449	8.5	3
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