Xiaobo Zou

List of Publications by Year in Descending Order

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	A cell-based electrochemical sensor for assessing immunomodulatory effects by atrazine and its metabolites.. *Biosensors and Bioelectronics*, **2022**, 203, 114015	11.8	1
188	Development of nanofiber indicator with high sensitivity for pork preservation and freshness monitoring.. *Food Chemistry*, **2022**, 381, 132224	8.5	2
187	Ratiometric immunosensor with DNA tetrahedron nanostructure as high-performance carrier of reference signal and its applications in selective phoxim determination for vegetables.. *Food Chemistry*, **2022**, 383, 132445	8.5	2
186	Ionic conductive and stretchable interpenetrating hydrogels prepared with homogenously synthesized acrylamide-modified agar and polyacrylamide for strain sensing. *Polymer*, **2022**, 238, 124387	3.9	1
185	A dual-signal fluorescent sensor based on MoS and CdTe quantum dots for tetracycline detection in milk.. *Food Chemistry*, **2022**, 378, 132076	8.5	4
184	Spectral variable selection based on least absolute shrinkage and selection operator with ridge-adding homotopy. *Chemometrics and Intelligent Laboratory Systems*, **2022**, 221, 104487	3.8	0
183	Freezing characteristics and relative permittivity of rice flour gel in pulsed electric field assisted freezing. *Food Chemistry*, **2022**, 373, 131449	8.5	3
182	Facile synthesis of Au@Ag core-shell nanorod with bimetallic synergistic effect for SERS detection of thiabendazole in fruit juice. *Food Chemistry*, **2022**, 370, 131276	8.5	6
181	The use of analytical techniques coupled with chemometrics for tracing the geographical origin of oils: A systematic review (2013-2020). *Food Chemistry*, **2022**, 366, 130633	8.5	8
180	Agar/TiO2/radish anthocyanin/neem essential oil bionanocomposite bilayer films with improved bioactive capability and electrochemical writing property for banana preservation. *Food Hydrocolloids*, **2022**, 123, 107187	10.6	4
179	Bioinspired nanozyme enabling glucometer readout for portable monitoring of pesticide under resource-scarce environments. *Chemical Engineering Journal*, **2022**, 429, 132243	14.7	3
178	Discrimination of basmati rice adulteration using colorimetric sensor array system. *Food Control*, **2022**, 132, 108513	6.2	1
177	Discrimination of rice varieties using smartphone-based colorimetric sensor arrays and gas chromatography techniques. *Food Chemistry*, **2022**, 368, 130783	8.5	2
176	Aflatoxin B1 variations in animal feeds along the supply chain in Tanzania and its possible reduction by heat treatment. *Food and Agricultural Immunology*, **2022**, 33, 192-206	2.9	1
175	Thermal-controlled active sensor module using enzyme-regulated UiO-66-NH2/MnO2 fluorescence probe for total organophosphorus pesticide determination. *Journal of Hazardous Materials*, **2022**, 129111	12.8	1
174	Novel hydrophobic colorimetric films based on ethylcellulose/castor oil/anthocyanins for pork freshness monitoring. *LWT - Food Science and Technology*, **2022**, 113631	5.4	2
173	Marine organisms: Pioneer natural sources of polysaccharides/proteins for green synthesis of nanoparticles and their potential applications. *International Journal of Biological Macromolecules*, **2021**,	7.9	5

172	Cosmetic Applications of Bee Venom. *Toxins*, **2021**, 13,	4.9	2
171	Simultaneous and nondestructive diagnostics of nitrogen/magnesium/potassium-deficient cucumber leaf based on chlorophyll density distribution features. *Biosystems Engineering*, **2021**, 212, 458-467	4.8	1
170	Quantitative detection of restructured steak adulteration based on hyperspectral technology combined with a wavelength selection algorithm cascade strategy. *Food Science and Technology Research*, **2021**, 27, 859-869	0.8	
169	A high-stable and sensitive colorimetric nanofiber sensor based on PCL incorporating anthocyanins for shrimp freshness.. *Food Chemistry*, **2021**, 377, 131909	8.5	3
168	Programmable-Printing Paper-Based Device with a MoS NP and Gmp/Eu-Cit Fluorescence Couple for Ratiometric Tetracycline Analysis in Various Natural Samples. *ACS Sensors*, **2021**, 6, 4038-4047	9.2	5
167	Characterization of invisible symptoms caused by early phosphorus deficiency in cucumber plants using near-infrared hyperspectral imaging technology. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 267, 120540	4.4	0
166	Intelligent colorimetric pH sensoring packaging films based on sugarcane wax/agar integrated with butterfly pea flower extract for optical tracking of shrimp freshness. *Food Chemistry*, **2021**, 373, 131514	8.5	3
165	Electrochemical determination of hantavirus using gold nanoparticle-modified graphene as an electrode material and Cu-based metal-organic framework assisted signal generation. *Mikrochimica Acta*, **2021**, 188, 112	5.8	1
164	A comparative overview on chili pepper (capsicum genus) and sichuan pepper (zanthoxylum genus): From pungent spices to pharma-foods. *Trends in Food Science and Technology*, **2021**,	15.3	6
163	Near infrared spectroscopy coupled chemometric algorithms for prediction of the antioxidant activity of peanut seed (Arachis hypogaea). *Journal of Near Infrared Spectroscopy*, **2021**, 29, 191-200	1.5	0
162	Rapid Discrimination of Beer Flavors Using Ion-Selective Electrode Array System Combined with Chemometrics. *Food Analytical Methods*, **2021**, 14, 1836-1842	3.4	1
161	Bee Pollen: Current Status and Therapeutic Potential. *Nutrients*, **2021**, 13,	6.7	18
160	Interactions between Phenols and Alkylamides of Sichuan Pepper (Genus) in □Glucosidase Inhibition: A Structural Mechanism Analysis. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5583-5598	5.7	2
159	Sensing of mercury ions in Porphyra by Copper @ Gold nanoclusters based ratiometric fluorescent aptasensor. *Food Chemistry*, **2021**, 344, 128694	8.5	20
158	Beyond the Pandemic: COVID-19 Pandemic Changed the Face of Life. *International Journal of Environmental Research and Public Health*, **2021**, 18,	4.6	9
157	Physical properties and bioactivities of chitosan/gelatin-based films loaded with tannic acid and its application on the preservation of fresh-cut apples. *LWT - Food Science and Technology*, **2021**, 144, 111223	5.4	15
156	Metabolite profiling reveals the metabolic features of the progenies resulting from the low phytic acid rice (Oryza sativa L.) mutant. *Journal of Cereal Science*, **2021**, 100, 103251	3.8	0
155	Anti-Viral and Immunomodulatory Properties of Propolis: Chemical Diversity, Pharmacological Properties, Preclinical and Clinical Applications, and In Silico Potential against SARS-CoV-2. *Foods*, **2021**, 10,	4.9	7

154	Hollow cellulose-carbon nanotubes composite beads with aligned porous structure for fast methylene blue adsorption. *International Journal of Biological Macromolecules*, **2021**, 182, 750-759	7.9	9
153	Rapid Screening of Phenolic Compounds from Wild Lycium ruthenicum Murr. Using Portable near-Infrared (NIR) Spectroscopy Coupled Multivariate Analysis. *Analytical Letters*, **2021**, 54, 512-526	2.2	3
152	A visual indicator based on curcumin with high stability for monitoring the freshness of freshwater shrimp, Macrobrachium rosenbergii. *Journal of Food Engineering*, **2021**, 292, 110290	6	17
151	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. *Food Chemistry*, **2021**, 336, 127634	8.5	26
150	Hypha-templated synthesis of carbon/ZnO microfiber for dopamine sensing in pork. *Food Chemistry* , **2021**, 335, 127646	8.5	4
149	A dual-emission fluorescence sensor for ultrasensitive sensing mercury in milk based on carbon quantum dots modified with europium (III) complexes. *Sensors and Actuators B: Chemical*, **2021**, 328, 128997	8.5	23
148	Green one-step synthesis of carbon quantum dots from orange peel for fluorescent detection of Escherichia coli in milk. *Food Chemistry*, **2021**, 339, 127775	8.5	44
147	A nitrile-mediated SERS aptasensor coupled with magnetic separation for optical interference-free detection of atrazine. *Sensors and Actuators B: Chemical*, **2021**, 329, 129075	8.5	8
146	Recent trends in quality control, discrimination and authentication of alcoholic beverages using nondestructive instrumental techniques. *Trends in Food Science and Technology*, **2021**, 107, 80-113	15.3	17
145	Facile fabrication of three-dimensional gold nanodendrites decorated by silver nanoparticles as hybrid SERS-active substrate for the detection of food contaminants. *Food Control*, **2021**, 122, 107772	6.2	14
144	Feasibility study for the use of colorimetric sensor arrays, NIR and FT-IR spectroscopy in the quantitative analysis of volatile components in honey. *Microchemical Journal*, **2021**, 160, 105730	4.8	7
143	A smartphone-integrated ratiometric fluorescence sensor for visual detection of cadmium ions. *Journal of Hazardous Materials*, **2021**, 408, 124872	12.8	27
142	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). *Journal of Food Measurement and Characterization*, **2021**, 15, 933-943	2.8	5
141	One-pot construction of acid phosphatase and hemin loaded multifunctional metal-organic framework nanosheets for ratiometric fluorescent arsenate sensing. *Journal of Hazardous Materials* , **2021**, 412, 124407	12.8	17
140	Fluorescence and colorimetric dual-mode sensor for visual detection of malathion in cabbage based on carbon quantum dots and gold nanoparticles. *Food Chemistry*, **2021**, 343, 128494	8.5	23
139	Estimating the health burden of aflatoxin attributable stunting among children in low income countries of Africa. *Scientific Reports*, **2021**, 11, 1619	4.9	9
138	Conventional and rapid methods for measurement of total bioactive components and antioxidant activity in Hibiscus sabdariffa **2021**, 199-214		
137	Ratiometric electrochemical analysis on a flexibly-fabricated vibratory electrode module for reliable and selective determination of imidacloprid. *Sensors and Actuators B: Chemical*, **2021**, 329, 129228	8.5	8

136	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
135	Efficient preparation of dual-emission ratiometric fluorescence sensor system based on aptamer-composite and detection of bis(2-ethylhexyl) phthalate in pork. *Food Chemistry*, **2021**, 352, 129352	8.5	6
134	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
133	A portable test strip based on fluorescent europium-based metal-organic framework for rapid and visual detection of tetracycline in food samples. *Food Chemistry*, **2021**, 354, 129501	8.5	19
132	Rapid detection of cadmium ions in meat by a multi-walled carbon nanotubes enhanced metal-organic framework modified electrochemical sensor. *Food Chemistry*, **2021**, 357, 129762	8.5	8
131	A visual bi-layer indicator based on roselle anthocyanins with high hydrophobic property for monitoring griskin freshness. *Food Chemistry*, **2021**, 355, 129573	8.5	13
130	Competitive immunosensor for sensitive and optical anti-interference detection of imidacloprid by surface-enhanced Raman scattering. *Food Chemistry*, **2021**, 358, 129898	8.5	4
129	Collaborative compounding of metal-organic frameworks and lanthanide coordination polymers for ratiometric visual detection of tetracycline. *Dyes and Pigments*, **2021**, 194, 109545	4.6	3
128	Color 3D printing of pulped yam utilizing a natural pH sensitive pigment. *Additive Manufacturing*, **2021**, 46, 102062	6.1	3
127	Application of spectral features for separating homochromatic foreign matter from mixed congee. *Food Chemistry: X*, **2021**, 11, 100128	4.7	0
126	Rapid discrimination of beer based on quantitative aroma determination using colorimetric sensor array. *Food Chemistry*, **2021**, 363, 130297	8.5	5
125	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
124	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
123	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
122	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
121	Employing CuInS quantum dots modified with vancomycin for detecting Staphylococcus aureus and iron(iii). *Analytical Methods*, **2021**, 13, 1517-1526	3.2	4
120	Development and Characterization of Roselle Anthocyanins in Food Packaging **2021**, 129-141		
119	Development of differential pulse voltammetric method for rapid quantification of total hydroxyl-sanshools in Sichuan Pepper. *LWT - Food Science and Technology*, **2020**, 130, 109640	5.4	7

118	Simple electrochemical sensing for mercury ions in dairy product using optimal Cu-based metal-organic frameworks as signal reporting. *Journal of Hazardous Materials*, **2020**, 400, 123222	12.8	15
117	Cyanidin 3-rutinoside defibrillated bovine serum albumin under the glycation-promoting conditions: A study with multispectral, microstructural, and computational analysis. *International Journal of Biological Macromolecules*, **2020**, 162, 1195-1203	7.9	5
116	In situ prediction of phenolic compounds in puff dried Ziziphus jujuba Mill. using hand-held spectral analytical system. *Food Chemistry*, **2020**, 331, 127361	8.5	10
115	Refining transfer set in calibration transfer of near infrared spectra by backward refinement of samples. *Analytical Methods*, **2020**, 12, 1495-1503	3.2	1
114	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. *Journal of Food Engineering*, **2020**, 279, 109955	6	65
113	A signal on-off ratiometric electrochemical sensor coupled with a molecular imprinted polymer for selective and stable determination of imidacloprid. *Biosensors and Bioelectronics*, **2020**, 154, 112091	11.8	31
112	Rapid detection of Atlantic salmon multi-quality based on impedance properties. *Food Science and Nutrition*, **2020**, 8, 862-869	3.2	7
111	Food intake targeting and improving acidity in diabetes and cancer. *Food Frontiers*, **2020**, 1, 9-12	4.2	5
110	Copper nanoclusters @ nitrogen-doped carbon quantum dots-based ratiometric fluorescence probe for lead (II) ions detection in porphyra. *Food Chemistry*, **2020**, 320, 126623	8.5	33
109	Classification for Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. *Sensors*, **2020**, 20,	3.8	9
108	Impedimetric aptasensor based on highly porous gold for sensitive detection of acetamiprid in fruits and vegetables. *Food Chemistry*, **2020**, 322, 126762	8.5	17
107	Data Fusion Approach Improves the Prediction of Single Phenolic Compounds in Honey: A Study of NIR and Raman Spectroscopies. *EFood*, **2020**, 1, 173	1.9	4
106	Antagonistic interaction of phenols and alkaloids in Sichuan pepper (Zanthoxylum bungeanum) pericarp. *Industrial Crops and Products*, **2020**, 152, 112551	5.9	15
105	A gender classification method for Chinese mitten crab using deep convolutional neural network. *Multimedia Tools and Applications*, **2020**, 79, 7669-7684	2.5	4
104	Fluorometric and electrochemical dual-mode nanoprobe for tetracycline by using a nanocomposite prepared from carbon nitride quantum dots and silver nanoparticles. *Mikrochimica Acta*, **2020**, 187, 83	5.8	9
103	Preparation of boron nitrogen co-doped carbon quantum dots for rapid detection of Cr(VI). *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 243, 118807	4.4	18
102	Single-step electrochemical sensing of ppt-level lead in leaf vegetables based on peroxidase-mimicking metal-organic framework. *Biosensors and Bioelectronics*, **2020**, 168, 112544	11.8	12
101	Preparation and comparison of two functional nanoparticle-based bilayers reinforced with a κ-carrageenan-anthocyanin complex. *International Journal of Biological Macromolecules*, **2020**, 165, 758-766	7.9	11

100	Effects of pulsed electric field pretreatment on frying quality of fresh-cut lotus root slices. *LWT - Food Science and Technology*, **2020**, 132, 109873	5.4	9
99	Micrometer-scale light-addressable potentiometric sensor on an optical fiber for biological glucose determination. *Analytica Chimica Acta*, **2020**, 1123, 36-43	6.6	10
98	Effects of pulsed electric field on freeze-thaw quality of Atlantic salmon. *Innovative Food Science and Emerging Technologies*, **2020**, 65, 102454	6.8	20
97	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
96	Rapid determination of the chemical compositions of peanut seed (Arachis hypogaea.) Using portable near-infrared spectroscopy. *Vibrational Spectroscopy*, **2020**, 110, 103138	2.1	3
95	Rapid and highly sensitive detection of in lettuce by using magnetic fluorescent nanoparticles. *Analytical Methods*, **2020**, 12, 5861-5868	3.2	3
94	Extruded low density polyethylene-curcumin film: A hydrophobic ammonia sensor for intelligent food packaging. *Food Packaging and Shelf Life*, **2020**, 26, 100595	8.2	18
93	Chemometrics coupled 4-Aminothiophenol labelled Ag-Au alloy SERS off-signal nanosensor for quantitative detection of mercury in black tea. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 242, 118747	4.4	7
92	Antimicrobial Properties of 's Bee Venom. *Toxins*, **2020**, 12,	4.9	19
91	Synthesis and characterization of quaternized agar in KOH/urea aqueous solution. *New Journal of Chemistry*, **2020**, 44, 17062-17069	3.6	3
90	Active Temperature Regulation and Teamed Boronate Affinity-Facilitated Microelectrode Module for Blood Glucose Detection in Physiological Environment. *Sensors and Actuators B: Chemical*, **2020**, 324, 128720	8.5	9
89	Effect of gum arabic edible coating incorporated with African baobab pulp extract on postharvest quality of cold stored blueberries. *Food Science and Biotechnology*, **2020**, 29, 217-226	3	12
88	Electrochemical DNA sensor for inorganic mercury(II) ion at attomolar level in dairy product using Cu(II)-anchored metal-organic framework as mimetic catalyst. *Chemical Engineering Journal*, **2020**, 383, 123182	14.7	28
87	Amine-responsive bilayer films with improved illumination stability and electrochemical writing property for visual monitoring of meat spoilage. *Sensors and Actuators B: Chemical*, **2020**, 302, 127130	8.5	30
86	Geographical origin discrimination of edible bird□ nests using smart handheld device based on colorimetric sensor array. *Journal of Food Measurement and Characterization*, **2020**, 14, 514-526	2.8	6
85	A smart-phone-based electrochemical platform with programmable solid-state-microwave flow digestion for determination of heavy metals in liquid food. *Food Chemistry*, **2020**, 303, 125378	8.5	28
84	Characterization of peanut seed oil of selected varieties and its application in the cereal-based product. *Journal of Food Science and Technology*, **2020**, 57, 4044-4053	3.3	2
83	Protective effects of raspberry on the oxidative damage in HepG2 cells through Keap1/Nrf2-dependent signaling pathway. *Food and Chemical Toxicology*, **2019**, 133, 110781	4.7	22

82	Nondestructive diagnostics of magnesium deficiency based on distribution features of chlorophyll concentrations map on cucumber leaf. *Journal of Plant Nutrition*, **2019**, 42, 2773-2783	2.3	4
81	A nitrile-mediated aptasensor for optical anti-interference detection of acetamiprid in apple juice by surface-enhanced Raman scattering. *Biosensors and Bioelectronics*, **2019**, 145, 111672	11.8	31
80	Rapid identification of Lactobacillus species using near infrared spectral features of bacterial colonies. *Journal of Near Infrared Spectroscopy*, **2019**, 27, 302-313	1.5	3
79	Visual detection of nitrite in sausage based on a ratiometric fluorescent system. *Food Control*, **2019**, 106, 106704	6.2	19
78	A ratiometric fluorescence sensor for ultra-sensitive detection of trypsin inhibitor in soybean flour using gold nanocluster@carbon nitride quantum dots. *Analytical and Bioanalytical Chemistry*, **2019**, 411, 3341-3351	4.4	16
77	Geospatial visualisation of food contaminant distributions: Polychlorinated naphthalenes (PCNs), potentially toxic elements (PTEs) and aflatoxins. *Chemosphere*, **2019**, 230, 559-566	8.4	4
76	NIR Spectroscopy Coupled Chemometric Algorithms for Rapid Antioxidants Activity Assessment of Chinese Dates (Zizyphus Jujuba Mill.). *International Journal of Food Engineering*, **2019**, 15,	1.9	9
75	Hypoglycemic effect of dietary fibers from bamboo shoot shell: An in vitro and in vivo study. *Food and Chemical Toxicology*, **2019**, 127, 120-126	4.7	27
74	A colorimetric hydrogen sulfide sensor based on gellan gum-silver nanoparticles bionanocomposite for monitoring of meat spoilage in intelligent packaging. *Food Chemistry*, **2019**, 290, 135-143	8.5	72
73	Voltammetric, spectroscopic, and cellular characterization of redox functionality of eckol and phlorofucofuroeckol-A: A comparative study. *Journal of Food Biochemistry*, **2019**, 43, e12845	3.3	4
72	Multivariate analysis of three chemometric algorithms on rapid prediction of some important quality parameters of crude shea butter using Fourier transform-near infrared spectroscopy. *Journal of Near Infrared Spectroscopy*, **2019**, 27, 220-231	1.5	2
71	Use of a smartphone for visual detection of melamine in milk based on Au@Carbon quantum dots nanocomposites. *Food Chemistry*, **2019**, 272, 58-65	8.5	54
70	Preparation of an intelligent pH film based on biodegradable polymers and roselle anthocyanins for monitoring pork freshness. *Food Chemistry*, **2019**, 272, 306-312	8.5	202
69	Metal nanoparticles fabricated by green chemistry using natural extracts: biosynthesis, mechanisms, and applications.. *RSC Advances*, **2019**, 9, 24539-24559	3.7	133
68	Improved Postharvest Quality of Cold Stored Blueberry by Edible Coating Based on Composite Gum Arabic/Roselle Extract. *Food and Bioprocess Technology*, **2019**, 12, 1537-1547	5.1	29
67	Recent developments in gum edible coating applications for fruits and vegetables preservation: A review. *Carbohydrate Polymers*, **2019**, 224, 115141	10.3	57
66	Recent Progress in Rapid Analyses of Vitamins, Phenolic, and Volatile Compounds in Foods Using Vibrational Spectroscopy Combined with Chemometrics: a Review. *Food Analytical Methods*, **2019**, 12, 2361-2382	3.4	29
65	A □CD/MWCNT-modified-microelectrode array for rapid determination of imidacloprid in vegetables. *Food Analytical Methods*, **2019**, 12, 2326-2333	3.4	10

64	A low cost smart system to analyze different types of edible Bird's nest adulteration based on colorimetric sensor array. *Journal of Food and Drug Analysis*, **2019**, 27, 876-886	7	12
63	Highly sensitive colorimetric detection of arsenite based on reassembly-induced oxidase-mimicking activity inhibition of dithiothreitol-capped Pd nanozyme. *Sensors and Actuators B: Chemical*, **2019**, 298, 126876	8.5	44
62	Oligonucleotide Functionalized Microporous Gold Electrode for the Selective and Sensitive Determination of Mercury by Differential Pulse Adsorptive Stripping Voltammetry (DPAdSV). *Analytical Letters*, **2019**, 52, 2938-2950	2.2	5
61	Variable selection by double competitive adaptive reweighted sampling for calibration transfer of near infrared spectra. *Chemometrics and Intelligent Laboratory Systems*, **2019**, 191, 109-117	3.8	13
60	Optimization of betacyanins from agricultural by-products using pressurized hot water extraction for antioxidant and in vitro oleic acid-induced steatohepatitis inhibitory activity. *Journal of Food Biochemistry*, **2019**, 43, e13044	3.3	2
59	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. *Food Chemistry*, **2019**, 286, 282-288	8.5	57
58	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. *Mikrochimica Acta*, **2019**, 186, 815	5.8	17
57	A dual-mode sensor for colorimetric and fluorescent detection of nitrite in hams based on carbon dots-neutral red system. *Meat Science*, **2019**, 147, 127-134	6.4	38
56	Noise-free microbial colony counting method based on hyperspectral features of agar plates. *Food Chemistry*, **2019**, 274, 925-932	8.5	18
55	In situ formation of fluorescent polydopamine catalyzed by peroxidase-mimicking FeCo-LDH for pyrophosphate ion and pyrophosphatase activity detection. *Analytica Chimica Acta*, **2019**, 1053, 89-97	6.6	35
54	Total polyphenol quantitation using integrated NIR and MIR spectroscopy: A case study of Chinese dates (Ziziphus jujuba). *Phytochemical Analysis*, **2019**, 30, 357-363	3.4	16
53	Preparation of conducting polyaniline/protoporphyrin composites and their application for sensing VOCs. *Food Chemistry*, **2019**, 276, 291-297	8.5	14
52	Quality and postharvest-shelf life of cold-stored strawberry fruit as affected by gum arabic (Acacia senegal) edible coating. *Journal of Food Biochemistry*, **2018**, 42, e12527	3.3	47
51	Rapid determination of cadmium in rice using an all-solid RGO-enhanced light addressable potentiometric sensor. *Food Chemistry*, **2018**, 261, 1-7	8.5	12
50	Detection of triterpene acids distribution in loquat (Eriobotrya japonica) leaf using hyperspectral imaging. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2018**, 188, 436-442	4.4	13
49	Oil Uptake by Potato Chips or French Fries: A Review. *European Journal of Lipid Science and Technology*, **2018**, 120, 1800058	3	27
48	Near infrared spectroscopy coupled with chemometric algorithms for predicting chemical components in black goji berries (Lycium ruthenicum Murr.). *Journal of Near Infrared Spectroscopy*, **2018**, 26, 275-286	1.5	21
47	Near-infrared spectroscopy coupled chemometric algorithms for prediction of antioxidant activity of black goji berries (Lycium ruthenicum Murr.). *Journal of Food Measurement and Characterization*, **2018**, 12, 2366-2376	2.8	18

46	A Self-assembled L-Cysteine and Electrodeposited Gold Nanoparticles-reduced Graphene Oxide Modified Electrode for Adsorptive Stripping Determination of Copper. *Electroanalysis*, **2018**, 30, 194-203	3	13
45	Micro-sensors based on hypha-templated coaxial microfibers. *Analytical Methods*, **2018**, 10, 138-144	3.2	3
44	Natural Biomaterial-Based Edible and pH-Sensitive Films Combined with Electrochemical Writing for Intelligent Food Packaging. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12836-12846	5.7	70
43	Rapid prediction of phenolic compounds and antioxidant activity of Sudanese honey using Raman and Fourier transform infrared (FT-IR) spectroscopy. *Food Chemistry*, **2017**, 226, 202-211	8.5	97
42	Novel colorimetric films based on starch/polyvinyl alcohol incorporated with roselle anthocyanins for fish freshness monitoring. *Food Hydrocolloids*, **2017**, 69, 308-317	10.6	200
41	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. *Food Chemistry*, **2017**, 229, 235-241	8.5	31
40	Rapid authentication of Indonesian edible bird's nests by near-infrared spectroscopy and chemometrics. *Analytical Methods*, **2017**, 9, 1297-1306	3.2	5
39	Rapid and wide-range determination of Cd(II), Pb(II), Cu(II) and Hg(II) in fish tissues using light addressable potentiometric sensor. *Food Chemistry*, **2017**, 221, 541-547	8.5	29
38	A real-time-range potentiostat coupled to nano-Au-modified microband electrode array for high-speed stripping determination of human blood lead. *Biosensors and Bioelectronics*, **2017**, 97, 267-272	11.8	12
37	Electrodeposition of gold nanoparticles and reduced graphene oxide on an electrode for fast and sensitive determination of methylmercury in fish. *Food Chemistry*, **2017**, 237, 423-430	8.5	54
36	Determination of Retrogradation Degree in Starch by Mid-infrared and Raman Spectroscopy during Storage. *Food Analytical Methods*, **2017**, 10, 3694-3705	3.4	11
35	Assessment of antioxidant properties, instrumental and sensory aroma profile of red and white Karkade/Roselle (Hibiscus sabdariffa L.). *Journal of Food Measurement and Characterization*, **2017**, 11, 1559-1568	2.8	10
34	Edge effect detection for real-time cellular analyzer using statistical analysis. *RSC Advances*, **2017**, 7, 20833-20839	3.7	1
33	A ZnO@RGO-modified electrode coupled to microwave digestion for the determination of trace cadmium and lead in six species fish. *Analytical Methods*, **2017**, 9, 4418-4424	3.2	9
32	Complementing the dietary fiber and antioxidant potential of gluten free bread with guava pulp powder. *Journal of Food Measurement and Characterization*, **2017**, 11, 1959-1968	2.8	19
31	Determinations of trace lead in various natural samples by a novel active microband-electrode probe. *Chemical Engineering Journal*, **2017**, 309, 305-312	14.7	14
30	Determination of Geographical Origin and Anthocyanin Content of Black Goji Berry (Lycium ruthenicum Murr.) Using Near-Infrared Spectroscopy and Chemometrics. *Food Analytical Methods*, **2017**, 10, 1034-1044	3.4	19
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