

Fei Jia

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

824
citations

687363

13
h-index

677142

22
g-index

22
all docs

22
docs citations

22
times ranked

1082
citing authors

#	ARTICLE	IF	CITATIONS
1	An aptamer-based electrochemical biosensor for the detection of Salmonella. <i>Journal of Microbiological Methods</i> , 2014, 98, 94-98.	1.6	181
2	Impedimetric aptasensor for <i>Staphylococcus aureus</i> based on nanocomposite prepared from reduced graphene oxide and gold nanoparticles. <i>Mikrochimica Acta</i> , 2014, 181, 967-974.	5.0	106
3	Impedimetric Salmonella aptasensor using a glassy carbon electrode modified with an electrodeposited composite consisting of reduced graphene oxide and carbon nanotubes. <i>Mikrochimica Acta</i> , 2016, 183, 337-344.	5.0	105
4	Towards muscle-specific meat color stability of Chinese Luxi yellow cattle: A proteomic insight into post-mortem storage. <i>Journal of Proteomics</i> , 2016, 147, 108-118.	2.4	61
5	Quality and proteome changes of beef <i>M.longissimus dorsi</i> cooked using a water bath and ohmic heating process. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 34, 259-266.	5.6	59
6	Impedimetric aptamer-based determination of the mold toxin fumonisin B1. <i>Mikrochimica Acta</i> , 2015, 182, 1709-1714.	5.0	52
7	Comparative proteomics to reveal muscle-specific beef color stability of Holstein cattle during post-mortem storage. <i>Food Chemistry</i> , 2017, 229, 769-778.	8.2	51
8	A magnetic relaxation switch aptasensor for the rapid detection of <i>Pseudomonas aeruginosa</i> using superparamagnetic nanoparticles. <i>Mikrochimica Acta</i> , 2017, 184, 1539-1545.	5.0	41
9	Detection of Pyocyanin Using a New Biodegradable SERS Biosensor Fabricated Using Gold Coated Zein Nanostructures Further Decorated with Gold Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4603-4610.	5.2	29
10	A CRISPR-Cas12a-powered magnetic relaxation switching biosensor for the sensitive detection of Salmonella. <i>Biosensors and Bioelectronics</i> , 2022, 213, 114437.	10.1	25
11	New Insights Into the Response of Metabolome of <i>Escherichia coli</i> O157:H7 to Ohmic Heating. <i>Frontiers in Microbiology</i> , 2018, 9, 2936.	3.5	16
12	High-pressure thawing of pork: Water holding capacity, protein denaturation and ultrastructure. <i>Food Bioscience</i> , 2020, 38, 100688.	4.4	16
13	A Low-Field Magnetic Resonance Imaging Aptasensor for the Rapid and Visual Sensing of <i>Pseudomonas aeruginosa</i> in Food, Juice, and Water. <i>Analytical Chemistry</i> , 2021, 93, 8631-8637.	6.5	15
14	Modified atmosphere packaging of eggs: Effects on the functional properties of albumen. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100377.	7.5	11
15	Unravelling proteome changes of chicken egg whites under carbon dioxide modified atmosphere packaging. <i>Food Chemistry</i> , 2018, 239, 657-663.	8.2	10
16	A novel biodegradable ESERS (enhanced SERS) platform with deposition of Au, Ag and Au/Ag nanoparticles on gold coated zein nanophotonic structures for the detection of food analytes. <i>Vibrational Spectroscopy</i> , 2020, 106, 103013.	2.2	10
17	The Effect of High-Pressure Carbon Dioxide on the Skeletal Muscle Myoglobin. <i>Food and Bioprocess Technology</i> , 2016, 9, 1716-1723.	4.7	9
18	Monovalent Antigen-Induced Aggregation (MAA) Biosensors Using Immunomagnetic Beads in Both Sample Separation and Signal Generation for Label-Free Detection of Enrofloxacin. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 8816-8823.	8.0	9

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19	The Use of Electronic Nose in the Quality Evaluation and Adulteration Identification of Beijing-You Chicken. <i>Foods</i> , 2022, 11, 782.	4.3	9
20	Categorization and authentication of Beijing-You chicken from four breeds of chickens using near-infrared hyperspectral imaging combined with chemometrics. <i>Journal of Food Process Engineering</i> , 2020, 43, e13553.	2.9	5
21	The effect of dense phase carbon dioxide on the conformation of hemoglobin. <i>Food Research International</i> , 2018, 106, 885-891.	6.2	2
22	Electrochemical Conversion of Magnetic Nanoparticles Using Disposable Working Electrode in a 3D-Printed Electrochemical Cell. <i>Electroanalysis</i> , 2020, 32, 1426-1432.	2.9	2