

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Monovalent Antigen-Induced Aggregation (MAA) Biosensors Using Immunomagnetic Beads in Both Sample Separation and Signal Generation for Label-Free Detection of Enrofloxacin. ACS Applied Materials & Interfaces, 2022, 14, 8816-8823.	8.0	9
2	The Use of Electronic Nose in the Quality Evaluation and Adulteration Identification of Beijing-You Chicken. Foods, 2022, 11, 782.	4.3	9
3	A CRISPR-Cas12a-powered magnetic relaxation switching biosensor for the sensitive detection of Salmonella. Biosensors and Bioelectronics, 2022, 213, 114437.	10.1	25
4	A Low-Field Magnetic Resonance Imaging Aptasensor for the Rapid and Visual Sensing of <i>Pseudomonas aeruginosa</i> in Food, Juice, and Water. Analytical Chemistry, 2021, 93, 8631-8637.	6.5	15
5	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. Vibrational Spectroscopy, 2020, 106, 103013.	2.2	10
6	High-pressure thawing of pork: Water holding capacity, protein denaturation and ultrastructure. Food Bioscience, 2020, 38, 100688.	4.4	16
7	Categorization and authentication of Beijingâ€you chicken from four breeds of chickens using nearâ€infrared hyperspectral imaging combined with chemometrics. Journal of Food Process Engineering, 2020, 43, e13553.	2.9	5
8	Electrochemical Conversion of Magnetic Nanoparticles Using Disposable Working Electrode in a 3Dâ€Printed Electrochemical Cell. Electroanalysis, 2020, 32, 1426-1432.	2.9	2
9	Modified atmosphere packaging of eggs: Effects on the functional properties of albumen. Food Packaging and Shelf Life, 2019, 22, 100377.	7.5	11
10	Detection of Pyocyanin Using a New Biodegradable SERS Biosensor Fabricated Using Gold Coated Zein Nanostructures Further Decorated with Gold Nanoparticles. Journal of Agricultural and Food Chemistry, 2019, 67, 4603-4610.	5.2	29
11	The effect of dense phase carbon dioxide on the conformation of hemoglobin. Food Research International, 2018, 106, 885-891.	6.2	2
12	Unravelling proteome changes of chicken egg whites under carbon dioxide modified atmosphere packaging. Food Chemistry, 2018, 239, 657-663.	8.2	10
13	New Insights Into the Response of Metabolome of Escherichia coli O157:H7 to Ohmic Heating. Frontiers in Microbiology, 2018, 9, 2936.	3.5	16
14	Comparative proteomics to reveal muscle-specific beef color stability of Holstein cattle during post-mortem storage. Food Chemistry, 2017, 229, 769-778.	8.2	51
15	A magnetic relaxation switch aptasensor for the rapid detection of Pseudomonas aeruginosa using superparamagnetic nanoparticles. Mikrochimica Acta, 2017, 184, 1539-1545.	5.0	41
16	The Effect of High-Pressure Carbon Dioxide on the Skeletal Muscle Myoglobin. Food and Bioprocess Technology, 2016, 9, 1716-1723.	4.7	9
17	Towards muscle-specific meat color stability of Chinese Luxi yellow cattle: A proteomic insight into post-mortem storage. Journal of Proteomics, 2016, 147, 108-118.	2.4	61
18	Quality and proteome changes of beef M.longissimus dorsi cooked using a water bath and ohmic heating process. Innovative Food Science and Emerging Technologies, 2016, 34, 259-266.	5.6	59

Fei Jia

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19	Impedimetric Salmonella aptasensor using a glassy carbon electrode modified with an electrodeposited composite consisting of reduced graphene oxide and carbon nanotubes. Mikrochimica Acta, 2016, 183, 337-344.	5.0	105
20	Impedimetric aptamer-based determination of the mold toxin fumonisin B1. Mikrochimica Acta, 2015, 182, 1709-1714.	5.0	52
21	Impedimetric aptasensor for Staphylococcus aureus based on nanocomposite prepared from reduced graphene oxide and gold nanoparticles. Mikrochimica Acta, 2014, 181, 967-974.	5.0	106
22	An aptamer-based electrochemical biosensor for the detection of Salmonella. Journal of Microbiological Methods, 2014, 98, 94-98.	1.6	181