

Yiqun Huang

List of Publications by Year in descending order

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Version: 2024-02-01

47
papers

1,953
citations

279798

23
h-index

254184

43
g-index

47
all docs

47
docs citations

47
times ranked

2005
citing authors

#	ARTICLE	IF	CITATIONS
1	Stability of carotenoids and carotenoid esters in pumpkin (<i>Cucurbita maxima</i>) slices during hot air drying. <i>Food Chemistry</i> , 2022, 367, 130710.	8.2	14
2	Cryoprotective effect of low molecular weight collagen peptides on myofibrillar protein stability and gel properties of frozen silver carp surimi. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2527-2535.	3.2	5
3	Protein degradation and aggregation in silver carp (<i>Hypophthalmichthys molitrix</i>) muscle during hot air drying. <i>LWT - Food Science and Technology</i> , 2022, 163, 113540.	5.2	3
4	Detection of thiram on fruit surfaces and in juices with minimum sample pretreatment via a bendable and reusable substrate for surface-enhanced Raman scattering. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6211-6219.	3.5	8
5	Formation of protein-bound N-carboxymethyllysine and N-carboxyethyllysine in ground pork during commercial sterilization as affected by the type and concentration of sugars. <i>Food Chemistry</i> , 2021, 336, 127706.	8.2	36
6	Phenolics and ascorbic acid in pumpkin (<i>Cucurbita maxima</i>) slices: effects of hot air drying and degradation kinetics. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 247-255.	3.2	12
7	Effects of aggregating agents on the analysis of histamine in squid muscle via surface-enhanced Raman scattering. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4552-4560.	3.2	3
8	Textural properties of firm tofu as affected by calcium coagulants. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4508-4516.	3.2	3
9	Effects of acetic acid, ethanol, and sodium chloride on the formation of N μ -carboxymethyllysine, N μ -carboxyethyllysine and their precursors in commercially sterilized pork. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5337-5344.	3.2	22
10	Effects of sodium chloride and cold storage on the amounts of glyoxal, methylglyoxal in raw and cooked white meat of grass carp (<i>Ctenopharyngodon idellus</i>). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5599-5606.	3.2	5
11	Cryoprotective effects of silver carp muscle hydrolysate on frozen dough subjected to multiple freeze-thaw cycles and their underlying mechanisms. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5507-5514.	3.2	9
12	Selective recognition and determination of malachite green in fish muscles via surface-enhanced Raman scattering coupled with molecularly imprinted polymers. <i>Food Control</i> , 2021, 130, 108367.	5.5	26
13	Rapid Determination of Thiram Residues in Fruit Juice by surface-enhanced Raman Scattering Coupled with a Gold@Silver nanoparticle-graphene Oxide Composite. <i>Analytical Letters</i> , 2020, 53, 1003-1018.	1.8	15
14	Revealing a key inhibitory mechanism of 2-amino-3,8-dimethylimidazo[4,5-f] quinoxaline via trapping of methylglyoxal. <i>Journal of Food Science</i> , 2020, 85, 2090-2097.	3.1	4
15	Trace analysis of organic compounds in foods with surface-enhanced Raman spectroscopy: Methodology, progress, and challenges. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 622-642.	11.7	42
16	Rapid analysis of herbicide diquat in apple juice with surface enhanced Raman spectroscopy: Effects of particle size and the ratio of gold to silver with gold and gold-silver core-shell bimetallic nanoparticles as substrates. <i>LWT - Food Science and Technology</i> , 2019, 116, 108547.	5.2	17
17	Gold Nanorods as Surface-Enhanced Raman Spectroscopy Substrates for Rapid and Sensitive Analysis of Allura Red and Sunset Yellow in Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2954-2961.	5.2	61
18	Rapid and sensitive surface-enhanced Raman spectroscopy (SERS) method combined with gold nanoparticles for determination of paraquat in apple juice. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3892-3898.	3.5	50

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19	Combination effects of salts and cold storage on the formation of protein-bound N-(carboxymethyl)lysine and N-(carboxyethyl)lysine in raw and subsequently commercially sterilized ground pork. <i>Food Chemistry</i> , 2018, 264, 455-461.	8.2	34
20	Rapid Detection of Flusilazole in Pears with Au@Ag Nanoparticles for Surface-Enhanced Raman Scattering. <i>Nanomaterials</i> , 2018, 8, 94.	4.1	17
21	Effects of powdered activated carbon, diatomaceous earth and β -cyclodextrin treatments on the clarity and volatile compounds of tilapia (<i>Oreochromis niloticus</i>) skin gelatin. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 894-901.	3.2	15
22	Formation of N β -carboxymethyllysine and N β -carboxyethyllysine in ground beef during heating as affected by fat, nitrite and erythorbate. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 320-328.	3.2	19
23	Rapid Analysis of Multiple Sudan Dyes in Chili Flakes Using Surface-Enhanced Raman Spectroscopy Coupled with Au@Ag Core-Shell Nanospheres. <i>Food Analytical Methods</i> , 2017, 10, 565-574.	2.6	28
24	Detection of Prohibited Fish Drugs Using Silver Nanowires as Substrate for Surface-Enhanced Raman Scattering. <i>Nanomaterials</i> , 2016, 6, 175.	4.1	29
25	Surface-enhanced Raman spectroscopy coupled with gold nanoparticles for rapid detection of phosmet and thiabendazole residues in apples. <i>Food Control</i> , 2016, 68, 229-235.	5.5	124
26	Dynamic Viscoelastic Properties of Tilapia (<i>Oreochromis niloticus</i>) Skin Gelatin. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 854-863.	1.4	14
27	Effects of Freshness on the Cook Loss and Shrinkage of Grass Carp (<i>Ctenopharyngodon</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 2297-2306.	3.0	19
28	Formation of free and protein-bound carboxymethyllysine and carboxyethyllysine in meats during commercial sterilization. <i>Meat Science</i> , 2016, 116, 1-7.	5.5	70
29	Analysis of trace methylene blue in fish muscles using ultra-sensitive surface-enhanced Raman spectroscopy. <i>Food Control</i> , 2016, 65, 99-105.	5.5	145
30	Au-Ag Core-Shell Nanospheres for Surface-Enhanced Raman Scattering Detection of Sudan I and Sudan II in Chili Powder. <i>Journal of Nanomaterials</i> , 2015, 2015, 1-8.	2.7	17
31	Formation of advanced glycation endproducts in ground beef under pasteurisation conditions. <i>Food Chemistry</i> , 2015, 172, 802-807.	8.2	96
32	Rapid analysis of malachite green and leucomalachite green in fish muscles with surface-enhanced resonance Raman scattering. <i>Food Chemistry</i> , 2015, 169, 80-84.	8.2	128
33	Determination of carbaryl pesticide in Fuji apples using surface-enhanced Raman spectroscopy coupled with multivariate analysis. <i>LWT - Food Science and Technology</i> , 2015, 60, 352-357.	5.2	100
34	Magnetic Fe ₃ O ₄ /Ag Hybrid Nanoparticles as Surface-Enhanced Raman Scattering Substrate for Trace Analysis of Furazolidone in Fish Feeds. <i>Journal of Nanomaterials</i> , 2014, 2014, 1-8.	2.7	21
35	Detection of Triphenylmethane Drugs in Fish Muscle by Surface-Enhanced Raman Spectroscopy Coupled with Au-Ag Core-Shell Nanoparticles. <i>Journal of Nanomaterials</i> , 2014, 2014, 1-8.	2.7	31
36	Determination of <i>t</i> -Butylhydroquinone in Vegetable Oils Using Surface-Enhanced Raman Spectroscopy. <i>Journal of Food Science</i> , 2014, 79, T1225-30.	3.1	26

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37	Rapid assessment of the quality of deep frying oils used by street vendors with Fourier transform infrared spectroscopy. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 336-342.	3.2	17
38	Analyses of Trace Crystal Violet and Leucocrystal Violet with Gold Nanospheres and Commercial Gold Nanosubstrates for Surface-Enhanced Raman Spectroscopy. <i>Food Analytical Methods</i> , 2014, 7, 2107-2112.	2.6	23
39	Analyses of phosmet residues in apples with surface-enhanced Raman spectroscopy. <i>Food Control</i> , 2014, 37, 153-157.	5.5	96
40	Use of Surface-enhanced Raman Spectroscopy for the Test of Residuals of Prohibited and Restricted Drugs in Fish Muscle. <i>Acta Chimica Sinica</i> , 2013, 71, 221.	1.4	8
41	Analyses of enrofloxacin, furazolidone and malachite green in fish products with surface-enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2012, 135, 845-850.	8.2	127
42	A novel approach to determine leucomalachite green and malachite green in fish fillets with surface-enhanced Raman spectroscopy (SERS) and multivariate analyses. <i>Journal of Raman Spectroscopy</i> , 2012, 43, 1208-1213.	2.5	47
43	Rapid Determination of Ractopamine in Swine Urine Using Surface-Enhanced Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10023-10027.	5.2	58
44	Determination of chloramphenicol and crystal violet with surface enhanced Raman spectroscopy. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2011, 5, 19-24.	1.5	76
45	Application of surface enhanced Raman spectroscopy for analyses of restricted sulfa drugs. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2011, 5, 91-96.	1.5	35
46	Applications of Artificial Neural Networks (ANNs) in Food Science. <i>Critical Reviews in Food Science and Nutrition</i> , 2007, 47, 113-126.	10.3	141
47	Detection of Sodium Chloride in Cured Salmon Roe by SWIR NIR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4161-4167.	5.2	57