

Hongbin Pu

List of Publications by Year in descending order

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Version: 2024-02-01

119
papers

8,912
citations

18436

62
h-index

46693

89
g-index

120
all docs

120
docs citations

120
times ranked

4866
citing authors

#	ARTICLE	IF	CITATIONS
1	Hyperspectral imaging technique for evaluating food quality and safety during various processes: A review of recent applications. <i>Trends in Food Science and Technology</i> , 2017, 69, 25-35.	7.8	239
2	Non-destructive prediction of thiobarbituric acid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. <i>Food Chemistry</i> , 2015, 179, 175-181.	4.2	180
3	Surface enhanced Raman spectroscopy (SERS): A novel reliable technique for rapid detection of common harmful chemical residues. <i>Trends in Food Science and Technology</i> , 2018, 75, 10-22.	7.8	178
4	Quality analysis, classification, and authentication of liquid foods by near-infrared spectroscopy: A review of recent research developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1524-1538.	5.4	172
5	Advances in flexible surface-enhanced Raman scattering (SERS) substrates for nondestructive food detection: Fundamentals and recent applications. <i>Trends in Food Science and Technology</i> , 2021, 109, 690-701.	7.8	171
6	Functionalization techniques for improving SERS substrates and their applications in food safety evaluation: A review of recent research trends. <i>Trends in Food Science and Technology</i> , 2018, 72, 162-174.	7.8	168
7	Stable, Flexible, and High-Performance SERS Chip Enabled by a Ternary Film-Packaged Plasmonic Nanoparticle Array. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 29177-29186.	4.0	164
8	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. <i>Meat Science</i> , 2015, 99, 81-88.	2.7	157
9	Novel techniques for evaluating freshness quality attributes of fish: A review of recent developments. <i>Trends in Food Science and Technology</i> , 2019, 83, 259-273.	7.8	146
10	Bridging Fe ₃ O ₄ @Au nanoflowers and Au@Ag nanospheres with aptamer for ultrasensitive SERS detection of aflatoxin B ₁ . <i>Food Chemistry</i> , 2020, 324, 126832.	4.2	139
11	Combining the genetic algorithm and successive projection algorithm for the selection of feature wavelengths to evaluate exudative characteristics in frozen-thawed fish muscle. <i>Food Chemistry</i> , 2016, 197, 855-863.	4.2	136
12	Surface-enhanced Raman scattering of core-shell Au@Ag nanoparticles aggregates for rapid detection of difenoconazole in grapes. <i>Talanta</i> , 2019, 191, 449-456.	2.9	132
13	Determination of trace thiophanate-methyl and its metabolite carbendazim with teratogenic risk in red bell pepper (<i>Capsicum annuum</i> L.) by surface-enhanced Raman imaging technique. <i>Food Chemistry</i> , 2017, 218, 543-552.	4.2	130
14	Rapid nondestructive detection of mixed pesticides residues on fruit surface using SERS combined with self-modeling mixture analysis method. <i>Talanta</i> , 2020, 217, 120998.	2.9	129
15	Recent development in rapid detection techniques for microorganism activities in food matrices using bio-recognition: A review. <i>Trends in Food Science and Technology</i> , 2020, 95, 233-246.	7.8	127
16	Bimetallic core shelled nanoparticles (Au@AgNPs) for rapid detection of thiram and dicyandiamide contaminants in liquid milk using SERS. <i>Food Chemistry</i> , 2020, 317, 126429.	4.2	126
17	Heterospectral two-dimensional correlation analysis with near-infrared hyperspectral imaging for monitoring oxidative damage of pork myofibrils during frozen storage. <i>Food Chemistry</i> , 2018, 248, 119-127.	4.2	122
18	A colorimetric paper sensor based on the domino reaction of acetylcholinesterase and degradable ¹³ C-MnOOH nanozyme for sensitive detection of organophosphorus pesticides. <i>Sensors and Actuators B: Chemical</i> , 2019, 290, 573-580.	4.0	122

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19	Shell thickness-dependent Au@Ag nanoparticles aggregates for high-performance SERS applications. <i>Talanta</i> , 2019, 195, 506-515.	2.9	121
20	Development of hyperspectral imaging coupled with chemometric analysis to monitor K value for evaluation of chemical spoilage in fish fillets. <i>Food Chemistry</i> , 2015, 185, 245-253.	4.2	120
21	Development of Nanozymes for Food Quality and Safety Detection: Principles and Recent Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1496-1513.	5.9	120
22	Ultrasensitive analysis of kanamycin residue in milk by SERS-based aptasensor. <i>Talanta</i> , 2019, 197, 151-158.	2.9	118
23	Efficient extraction of deep image features using convolutional neural network (CNN) for applications in detecting and analysing complex food matrices. <i>Trends in Food Science and Technology</i> , 2021, 113, 193-204.	7.8	116
24	Plasmonic nanoparticles on metal-organic framework: A versatile SERS platform for adsorptive detection of new coccine and orange II dyes in food. <i>Food Chemistry</i> , 2020, 328, 127105.	4.2	115
25	Principles and applications of spectroscopic techniques for evaluating food protein conformational changes: A review. <i>Trends in Food Science and Technology</i> , 2017, 67, 207-219.	7.8	113
26	Polymer multilayers enabled stable and flexible Au@Ag nanoparticle array for nondestructive SERS detection of pesticide residues. <i>Talanta</i> , 2021, 223, 121782.	2.9	113
27	Fabrication of gold nanorods for SERS detection of thiabendazole in apple. <i>Talanta</i> , 2019, 195, 841-849.	2.9	111
28	Recent advances in nanofabrication techniques for SERS substrates and their applications in food safety analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2800-2813.	5.4	108
29	Prediction of total volatile basic nitrogen contents using wavelet features from visible/near-infrared hyperspectral images of prawn (<i>Metapenaeus ensis</i>). <i>Food Chemistry</i> , 2016, 197, 257-265.	4.2	106
30	Two-dimensional Au@Ag nanodot array for sensing dual-fungicides in fruit juices with surface-enhanced Raman spectroscopy technique. <i>Food Chemistry</i> , 2020, 310, 125923.	4.2	106
31	Introducing reticular chemistry into agrochemistry. <i>Chemical Society Reviews</i> , 2021, 50, 1070-1110.	18.7	106
32	Mapping moisture contents in grass carp (<i>Ctenopharyngodon idella</i>) slices under different freeze drying periods by Vis-NIR hyperspectral imaging. <i>LWT - Food Science and Technology</i> , 2017, 75, 529-536.	2.5	105
33	Nondestructive Measurements of Freezing Parameters of Frozen Porcine Meat by NIR Hyperspectral Imaging. <i>Food and Bioprocess Technology</i> , 2016, 9, 1444-1454.	2.6	104
34	Innovative nondestructive imaging techniques for ripening and maturity of fruits – A review of recent applications. <i>Trends in Food Science and Technology</i> , 2018, 72, 144-152.	7.8	104
35	Advanced Techniques for Hyperspectral Imaging in the Food Industry: Principles and Recent Applications. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 197-220.	5.1	98
36	Recent advances in detecting and regulating ethylene concentrations for shelf-life extension and maturity control of fruit: A review. <i>Trends in Food Science and Technology</i> , 2019, 91, 66-82.	7.8	93

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37	Prediction of textural changes in grass carp fillets as affected by vacuum freeze drying using hyperspectral imaging based on integrated group wavelengths. <i>LWT - Food Science and Technology</i> , 2017, 82, 377-385.	2.5	92
38	Characterization of myofibrils cold structural deformation degrees of frozen pork using hyperspectral imaging coupled with spectral angle mapping algorithm. <i>Food Chemistry</i> , 2018, 239, 1001-1008.	4.2	92
39	Multifunctional cellulose based substrates for SERS smart sensing: Principles, applications and emerging trends for food safety detection. <i>Trends in Food Science and Technology</i> , 2021, 110, 304-320.	7.8	91
40	Fingerprinting and tagging detection of mycotoxins in agri-food products by surface-enhanced Raman spectroscopy: Principles and recent applications. <i>Trends in Food Science and Technology</i> , 2021, 110, 393-404.	7.8	91
41	Model improvement for predicting moisture content (MC) in pork longissimus dorsi muscles under diverse processing conditions by hyperspectral imaging. <i>Journal of Food Engineering</i> , 2017, 196, 65-72.	2.7	90
42	Ti3C2Tx MXenes loaded with Au nanoparticle dimers as a surface-enhanced Raman scattering aptasensor for AFB1 detection. <i>Food Chemistry</i> , 2022, 372, 131293.	4.2	90
43	A dynamically optical and highly stable pNIPAM @ Au NRs nanohybrid substrate for sensitive SERS detection of malachite green in fish fillet. <i>Talanta</i> , 2020, 218, 121188.	2.9	89
44	Chemical spoilage extent traceability of two kinds of processed pork meats using one multispectral system developed by hyperspectral imaging combined with effective variable selection methods. <i>Food Chemistry</i> , 2017, 221, 1989-1996.	4.2	86
45	Fabrication of silver-coated gold nanoparticles to simultaneously detect multi-class insecticide residues in peach with SERS technique. <i>Talanta</i> , 2019, 196, 537-545.	2.9	85
46	On-off-on fluorescent nanosensing: Materials, detection strategies and recent food applications. <i>Trends in Food Science and Technology</i> , 2022, 119, 243-256.	7.8	84
47	DNA functionalized metal and metal oxide nanoparticles: principles and recent advances in food safety detection. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2277-2296.	5.4	82
48	Use of Hyperspectral Imaging to Discriminate the Variety and Quality of Rice. <i>Food Analytical Methods</i> , 2015, 8, 515-523.	1.3	80
49	Soluble Solids Content and pH Prediction and Maturity Discrimination of Lychee Fruits Using Visible and Near Infrared Hyperspectral Imaging. <i>Food Analytical Methods</i> , 2016, 9, 235-244.	1.3	80
50	Magnetic surface-enhanced Raman scattering (MagSERS) biosensors for microbial food safety: Fundamentals and applications. <i>Trends in Food Science and Technology</i> , 2021, 113, 366-381.	7.8	78
51	Emerging Spectroscopic and Spectral Imaging Techniques for the Rapid Detection of Microorganisms: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 256-273.	5.9	77
52	Reproducible, shelf-stable, and bioaffinity SERS nanotags inspired by multivariate polyphenolic chemistry for bacterial identification. <i>Analytica Chimica Acta</i> , 2021, 1167, 338570.	2.6	76
53	Predicting intramuscular fat content variations in boiled pork muscles by hyperspectral imaging using a novel spectral pre-processing technique. <i>LWT - Food Science and Technology</i> , 2018, 94, 119-128.	2.5	74
54	Applications of Raman spectroscopic techniques for quality and safety evaluation of milk: A review of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 770-793.	5.4	74

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55	Core size optimized silver coated gold nanoparticles for rapid screening of tricyclazole and thiram residues in pear extracts using SERS. <i>Food Chemistry</i> , 2021, 350, 129025.	4.2	74
56	Insights into the changes in chemical compositions of the cell wall of pear fruit infected by <i>Alternaria alternata</i> with confocal Raman microspectroscopy. <i>Postharvest Biology and Technology</i> , 2017, 132, 119-129.	2.9	73
57	SERS detection of sodium thiocyanate and benzoic acid preservatives in liquid milk using cysteamine functionalized core-shelled nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 229, 117994.	2.0	73
58	Application of Wavelet Analysis to Spectral Data for Categorization of Lamb Muscles. <i>Food and Bioprocess Technology</i> , 2015, 8, 1-16.	2.6	71
59	Simple Approach for the Rapid Detection of Alternariol in Pear Fruit by Surface-Enhanced Raman Scattering with Pyridine-Modified Silver Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2180-2187.	2.4	71
60	Feasibility of using hyperspectral imaging to predict moisture content of porcine meat during salting process. <i>Food Chemistry</i> , 2014, 152, 197-204.	4.2	69
61	A rapid dual-channel readout approach for sensing carbendazim with 4-aminobenzenethiol-functionalized core-shell Au@Ag nanoparticles. <i>Analyst</i> , 2020, 145, 1801-1809.	1.7	69
62	Principles of Hyperspectral Microscope Imaging Techniques and Their Applications in Food Quality and Safety Detection: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 853-866.	5.9	68
63	Application of Hyperspectral Imaging to Discriminate the Variety of Maize Seeds. <i>Food Analytical Methods</i> , 2016, 9, 225-234.	1.3	65
64	Applications of emerging imaging techniques for meat quality and safety detection and evaluation: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 755-768.	5.4	65
65	Double strand DNA functionalized Au@Ag Nps for ultrasensitive detection of 17 β -estradiol using surface-enhanced raman spectroscopy. <i>Talanta</i> , 2019, 195, 419-425.	2.9	65
66	Combination of spectra and texture data of hyperspectral imaging for differentiating between free-range and broiler chicken meats. <i>LWT - Food Science and Technology</i> , 2015, 60, 649-655.	2.5	64
67	Photosensitized Peroxidase Mimicry at the Hierarchical OD/2D Heterojunction-Like Quasi Metal-Organic Framework Interface for Boosting Biocatalytic Disinfection. <i>Small</i> , 2022, 18, e2200178.	5.2	62
68	Two-dimensional self-assembled Au-Ag core-shell nanorods nanoarray for sensitive detection of thiram in apple using surface-enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2021, 343, 128548.	4.2	61
69	Using Wavelet Textural Features of Visible and Near Infrared Hyperspectral Image to Differentiate Between Fresh and Frozen-Thawed Pork. <i>Food and Bioprocess Technology</i> , 2014, 7, 3088-3099.	2.6	60
70	SERS detection of urea and ammonium sulfate adulterants in milk with coffee ring effect. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 851-862.	1.1	58
71	Rapid detection of ziram residues in apple and pear fruits by SERS based on octanethiol functionalized bimetallic core-shell nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 236, 118357.	2.0	58
72	Detection of Omethoate Residues in Peach with Surface-Enhanced Raman Spectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 2518-2527.	1.3	56

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73	Au@Ag-TGANPs based SERS for facile screening of thiabendazole and ferbam in liquid milk. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 245, 118908.	2.0	56
74	Recent developments in Raman spectral analysis of microbial single cells: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4294-4308.	5.4	56
75	Quantification and visualization of α -tocopherol in oil-in-water emulsion based delivery systems by Raman microspectroscopy. <i>LWT - Food Science and Technology</i> , 2018, 96, 66-74.	2.5	55
76	Pathogenetic process monitoring and early detection of pear black spot disease caused by <i>Alternaria alternata</i> using hyperspectral imaging. <i>Postharvest Biology and Technology</i> , 2019, 154, 96-104.	2.9	53
77	Hierarchical variable selection for predicting chemical constituents in lamb meats using hyperspectral imaging. <i>Journal of Food Engineering</i> , 2014, 143, 44-52.	2.7	51
78	Lipid oxidation degree of pork meat during frozen storage investigated by near-infrared hyperspectral imaging: Effect of ice crystal growth and distribution. <i>Journal of Food Engineering</i> , 2019, 263, 311-319.	2.7	50
79	Detection of <i>A. alternata</i> from pear juice using surface-enhanced Raman spectroscopy based silver nanodots array. <i>Journal of Food Engineering</i> , 2017, 215, 147-155.	2.7	49
80	Potential of visible/near-infrared hyperspectral imaging for rapid detection of freshness in unfrozen and frozen prawns. <i>Journal of Food Engineering</i> , 2015, 149, 97-104.	2.7	47
81	Classical and emerging non-destructive technologies for safety and quality evaluation of cereals: A review of recent applications. <i>Trends in Food Science and Technology</i> , 2019, 91, 598-608.	7.8	47
82	Protein content evaluation of processed pork meats based on a novel single shot (snapshot) hyperspectral imaging sensor. <i>Journal of Food Engineering</i> , 2019, 240, 207-213.	2.7	46
83	Discrimination of shelled shrimp (<i>Metapenaeus ensis</i>) among fresh, frozen-thawed and cold-stored by hyperspectral imaging technique. <i>LWT - Food Science and Technology</i> , 2015, 62, 202-209.	2.5	44
84	Cysteamine modified core-shell nanoparticles for rapid assessment of oxamyl and thiacloprid pesticides in milk using SERS. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2021-2029.	1.6	44
85	Research Developments in Methods to Reduce the Carbon Footprint of the Food System: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1270-1286.	5.4	40
86	Effects of Ions on Core-Shell Bimetallic Au@Ag NPs for Rapid Detection of Phosalone Residues in Peach by SERS. <i>Food Analytical Methods</i> , 2019, 12, 2094-2105.	1.3	39
87	Rapid detection and control of psychrotrophic microorganisms in cold storage foods: A review. <i>Trends in Food Science and Technology</i> , 2019, 86, 453-464.	7.8	39
88	A fluorescence biosensor based on single-stranded DNA and carbon quantum dots for acrylamide detection. <i>Food Chemistry</i> , 2021, 356, 129668.	4.2	39
89	Comparison of Visible and Long-wave Near-Infrared Hyperspectral Imaging for Colour Measurement of Grass Carp (<i>Ctenopharyngodon idella</i>). <i>Food and Bioprocess Technology</i> , 2014, 7, 3109-3120.	2.6	38
90	Rapid detection of multiple organophosphorus pesticides (triazophos and parathion-methyl) residues in peach by SERS based on core-shell bimetallic Au@Ag NPs. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019, 36, 762-778.	1.1	38

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91	Measurements of lycopene contents in fruit: A review of recent developments in conventional and novel techniques. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 758-769.	5.4	34
92	Synthesis of bimetallic core-shelled nanoparticles modified by 2-mercaptoethanol as SERS substrates for detecting ferbam and thiabendazole in apple puree. <i>Food Additives and Contaminants - Part A: Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 1386-1399.	1.1	34
93	A fluorescence aptasensor based on carbon quantum dots and magnetic Fe ₃ O ₄ nanoparticles for highly sensitive detection of 17 β -estradiol. <i>Food Chemistry</i> , 2022, 373, 131591.	4.2	33
94	Quantitative determination of total pigments in red meats using hyperspectral imaging and multivariate analysis. <i>Food Chemistry</i> , 2015, 178, 339-345.	4.2	32
95	New Method for Accurate Determination of Polyphenol Oxidase Activity Based on Reduction in SERS Intensity of Catechol. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11180-11187.	2.4	32
96	Recent advances in the detection of 17 β -estradiol in food matrices: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2144-2157.	5.4	32
97	Interfacing metal-polyphenolic networks upon photothermal gold nanorods for triplex-evolved biocompatible bactericidal activity. <i>Journal of Hazardous Materials</i> , 2022, 426, 127824.	6.5	32
98	Precision release systems of food bioactive compounds based on metal-organic frameworks: synthesis, mechanisms and recent applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3991-4009.	5.4	32
99	Recent Developments in Methods and Techniques for Rapid Monitoring of Sugar Metabolism in Fruits. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 1067-1079.	5.9	31
100	Analyzing macromolecular composition of E. Coli O157:H7 using Raman-stable isotope probing. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 276, 121217.	2.0	31
101	Regression Algorithms in Hyperspectral Data Analysis for Meat Quality Detection and Evaluation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 529-541.	5.9	30
102	A simple and sensitive aptasensor based on SERS for trace analysis of kanamycin in milk. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3184-3193.	1.6	28
103	Rapid detection of anthocyanin content in lychee pericarp during storage using hyperspectral imaging coupled with model fusion. <i>Postharvest Biology and Technology</i> , 2015, 103, 55-65.	2.9	27
104	Determination of acrylamide in food products based on the fluorescence enhancement induced by distance increase between functionalized carbon quantum dots. <i>Talanta</i> , 2020, 218, 121152.	2.9	27
105	Detection of Bioactive Metabolites in <i>Escherichia Coli</i> Cultures Using Surface-Enhanced Raman Spectroscopy. <i>Applied Spectroscopy</i> , 2022, 76, 812-822.	1.2	26
106	Comparison of spectral properties of three hyperspectral imaging (HSI) sensors in evaluating main chemical compositions of cured pork. <i>Journal of Food Engineering</i> , 2019, 261, 100-108.	2.7	25
107	Optical nanosensors for biofilm detection in the food industry: principles, applications and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2107-2124.	5.4	24
108	Surface-enhanced Raman spectroscopy combined with stable isotope probing to assess the metabolic activity of <i>Escherichia coli</i> cells in chicken carcass wash water. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 280, 121549.	2.0	23

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109	Development of core-shell structured MNP@Au@MIL-100(Fe) substrates for surface-enhanced Raman spectroscopy and their applications in trace level determination of malachite green in prawn. <i>Journal of Raman Spectroscopy</i> , 2022, 53, 682-693.	1.2	22
110	Applications of Imaging Spectrometry in Inland Water Quality Monitoring—a Review of Recent Developments. <i>Water, Air, and Soil Pollution</i> , 2017, 228, 1.	1.1	19
111	Development of a Highly Sensitive Colorimetric Method for Detecting 17 β -Estradiol Based on Combination of Gold Nanoparticles and Shortening DNA Aptamers. <i>Water, Air, and Soil Pollution</i> , 2019, 230, 1.	1.1	17
112	Recent Advances in Denoising Methods and Their Applications in Hyperspectral Image Processing for the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 1207-1218.	5.9	16
113	Shelf-Life Prediction of Gros Michel™ Bananas with Different Browning Levels Using Hyperspectral Reflectance Imaging. <i>Food Analytical Methods</i> , 2015, 8, 1173-1184.	1.3	16
114	Computer simulation of submicron fluid flows in microfluidic chips and their applications in food analysis. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3818-3837.	5.9	12
115	Shell thickness-dependent Au@Ag nanorods aggregates for rapid detection of thiram. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1448-1458.	1.6	10
116	Development of a fluorescent microwave-assisted synthesized carbon dots/Cu ²⁺ probe for rapid detection of tea polyphenols. <i>Journal of Food Process Engineering</i> , 2020, 43, e13419.	1.5	8
117	Comparing Four Dimension Reduction Algorithms to Classify Algae Concentration Levels in Water Samples Using Hyperspectral Imaging. <i>Water, Air, and Soil Pollution</i> , 2016, 227, 1.	1.1	4
118	Vis/NIR Chemical Imaging Technique for Predicting Sodium Humate Contents in Aquaculture Environment. <i>Water, Air, and Soil Pollution</i> , 2017, 228, 1.	1.1	4
119	Biofilm formation of <i>Pectobacterium carotovorum</i> subsp. <i>carotovorum</i> on polypropylene surface during multiple cycles of vacuum cooling. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3495-3506.	1.3	3