

# Hongbin Pu

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

118  
papers

5,343  
citations

48  
h-index

68  
g-index

120  
ext. papers

7,157  
ext. citations

8.6  
avg, IF

7.05  
L-index

#	Paper	IF	Citations
118	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> , <b>2017</b> , 69, 25-35	15.3	166
117	Non-destructive prediction of thiobarbituric acid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. <i>Food Chemistry</i> , <b>2015</b> , 179, 175-81	8.5	139
116	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. <i>Meat Science</i> , <b>2015</b> , 99, 81-8	6.4	128
115	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> , <b>2017</b> , 57, 1524-1538	11.5	122
114	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> , <b>2018</b> , 75, 10-22	15.3	120
113	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> , <b>2018</b> , 72, 162-174	15.3	120
112	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> , <b>2016</b> , 197, 855-63	8.5	118
111	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> , <b>2017</b> , 218, 543-552	8.5	102
110	Stable, Flexible, and High-Performance SERS Chip Enabled by a Ternary Film-Packaged Plasmonic Nanoparticle Array. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 29177-29186	9.5	98
109	Surface-enhanced Raman scattering of core-shell Au@Ag nanoparticles aggregates for rapid detection of difenoconazole in grapes. <i>Talanta</i> , <b>2019</b> , 191, 449-456	6.2	95
108	Development of hyperspectral imaging coupled with chemometric analysis to monitor K value for evaluation of chemical spoilage in fish fillets. <i>Food Chemistry</i> , <b>2015</b> , 185, 245-53	8.5	94
107	Nondestructive Measurements of Freezing Parameters of Frozen Porcine Meat by NIR Hyperspectral Imaging. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 1444-1454	5.1	92
106	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> , <b>2016</b> , 197, 257-65	8.5	91
105	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> , <b>2017</b> , 75, 529-536	5.4	91
104	Heterospectral two-dimensional correlation analysis with near-infrared hyperspectral imaging for monitoring oxidative damage of pork myofibrils during frozen storage. <i>Food Chemistry</i> , <b>2018</b> , 248, 119-127	8.5	89
103	Ultrasensitive analysis of kanamycin residue in milk by SERS-based aptasensor. <i>Talanta</i> , <b>2019</b> , 197, 151-162	8.5	84
102	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> , <b>2017</b> , 82, 377-385	5.4	81

101	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> , <b>2020</b> , 95, 233-246	15.3	78
100	Fabrication of gold nanorods for SERS detection of thiabendazole in apple. <i>Talanta</i> , <b>2019</b> , 195, 841-849	6.2	78
99	Shell thickness-dependent Au@Ag nanoparticles aggregates for high-performance SERS applications. <i>Talanta</i> , <b>2019</b> , 195, 506-515	6.2	77
98	Rapid nondestructive detection of mixed pesticides residues on fruit surface using SERS combined with self-modeling mixture analysis method. <i>Talanta</i> , <b>2020</b> , 217, 120998	6.2	76
97	Bimetallic core shelled nanoparticles (Au@AgNPs) for rapid detection of thiram and dicyandiamide contaminants in liquid milk using SERS. <i>Food Chemistry</i> , <b>2020</b> , 317, 126429	8.5	74
96	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> , <b>2017</b> , 196, 65-72	6	71
95	Recent advances in nanofabrication techniques for SERS substrates and their applications in food safety analysis. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2800-2813	11.5	69
94	Novel techniques for evaluating freshness quality attributes of fish: A review of recent developments. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 83, 259-273	15.3	69
93	Innovative nondestructive imaging techniques for ripening and maturity of fruits [A review of recent applications. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 72, 144-152	15.3	68
92	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> , <b>2017</b> , 221, 1989-1996	8.5	68
91	Characterization of myofibrils cold structural deformation degrees of frozen pork using hyperspectral imaging coupled with spectral angle mapping algorithm. <i>Food Chemistry</i> , <b>2018</b> , 239, 1001-1008	8.5	67
90	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> , <b>2020</b> , 328, 127105	8.5	67
89	Bridging FeO@Au nanoflowers and Au@Ag nanospheres with aptamer for ultrasensitive SERS detection of aflatoxin B1. <i>Food Chemistry</i> , <b>2020</b> , 324, 126832	8.5	66
88	Two-dimensional Au@Ag nanodot array for sensing dual-fungicides in fruit juices with surface-enhanced Raman spectroscopy technique. <i>Food Chemistry</i> , <b>2020</b> , 310, 125923	8.5	66
87	A colorimetric paper sensor based on the domino reaction of acetylcholinesterase and degradable MnOOH nanozyme for sensitive detection of organophosphorus pesticides. <i>Sensors and Actuators B: Chemical</i> , <b>2019</b> , 290, 573-580	8.5	65
86	Principles and applications of spectroscopic techniques for evaluating food protein conformational changes: A review. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 67, 207-219	15.3	65
85	Application of Wavelet Analysis to Spectral Data for Categorization of Lamb Muscles. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1-16	5.1	65
84	Development of Nanozymes for Food Quality and Safety Detection: Principles and Recent Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1496-1513	16.4	62

83	Fabrication of silver-coated gold nanoparticles to simultaneously detect multi-class insecticide residues in peach with SERS technique. <i>Talanta</i> , <b>2019</b> , 196, 537-545	6.2	62
82	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> , <b>2017</b> , 132, 119-129	6.2	60
81	Advanced Techniques for Hyperspectral Imaging in the Food Industry: Principles and Recent Applications. <i>Annual Review of Food Science and Technology</i> , <b>2019</b> , 10, 197-220	14.7	60
80	Soluble Solids Content and pH Prediction and Maturity Discrimination of Lychee Fruits Using Visible and Near Infrared Hyperspectral Imaging. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 235-244	3.4	59
79	Feasibility of using hyperspectral imaging to predict moisture content of porcine meat during salting process. <i>Food Chemistry</i> , <b>2014</b> , 152, 197-204	8.5	58
78	Use of Hyperspectral Imaging to Discriminate the Variety and Quality of Rice. <i>Food Analytical Methods</i> , <b>2015</b> , 8, 515-523	3.4	57
77	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> , <b>2018</b> , 66, 2180-2187	5.7	57
76	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> , <b>2018</b> , 94, 119-128	5.4	55
75	Detection of Omethoate Residues in Peach with Surface-Enhanced Raman Spectroscopy. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 2518-2527	3.4	52
74	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> , <b>2021</b> , 109, 690-701	15.3	52
73	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> , <b>2019</b> , 59, 770-793	11.5	52
72	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> , <b>2014</b> , 7, 3088-3099	5.1	50
71	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> , <b>2020</b> , 229, 117994	4.4	48
70	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> , <b>2015</b> , 60, 649-655	5.4	47
69	Emerging Spectroscopic and Spectral Imaging Techniques for the Rapid Detection of Microorganisms: An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 256-273	16.4	46
68	Application of Hyperspectral Imaging to Discriminate the Variety of Maize Seeds. <i>Food Analytical Methods</i> , <b>2016</b> , 9, 225-234	3.4	46
67	Double strand DNA functionalized Au@Ag Nps for ultrasensitive detection of 17 $\beta$ -estradiol using surface-enhanced raman spectroscopy. <i>Talanta</i> , <b>2019</b> , 195, 419-425	6.2	46
66	Applications of emerging imaging techniques for meat quality and safety detection and evaluation: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 755-768	11.5	45

65	A dynamically optical and highly stable pNIPAM @ Au NRs nanohybrid substrate for sensitive SERS detection of malachite green in fish fillet. <i>Talanta</i> , <b>2020</b> , 218, 121188	6.2	43
64	Quantification and visualization of $\beta$ -tocopherol in oil-in-water emulsion based delivery systems by Raman microspectroscopy. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 96, 66-74	5.4	43
63	A rapid dual-channel readout approach for sensing carbendazim with 4-aminobenzenethiol-functionalized core-shell Au@Ag nanoparticles. <i>Analyst, The</i> , <b>2020</b> , 145, 1801-1809 <sup>5</sup>		42
62	Polymer multilayers enabled stable and flexible Au@Ag nanoparticle array for nondestructive SERS detection of pesticide residues. <i>Talanta</i> , <b>2021</b> , 223, 121782	6.2	42
61	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> , <b>2019</b> , 36, 851-862	3.2	41
60	Hierarchical variable selection for predicting chemical constituents in lamb meats using hyperspectral imaging. <i>Journal of Food Engineering</i> , <b>2014</b> , 143, 44-52	6	39
59	Detection of <i>A. alternata</i> from pear juice using surface-enhanced Raman spectroscopy based silver nanodots array. <i>Journal of Food Engineering</i> , <b>2017</b> , 215, 147-155	6	39
58	Potential of visible/near-infrared hyperspectral imaging for rapid detection of freshness in unfrozen and frozen prawns. <i>Journal of Food Engineering</i> , <b>2015</b> , 149, 97-104	6	37
57	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> , <b>2014</b> , 7, 3109-3120	5.1	37
56	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> , <b>2015</b> , 62, 202-209	5.4	36
55	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> , <b>2021</b> , 110, 304-320	15.3	36
54	Introducing reticular chemistry into agrochemistry. <i>Chemical Society Reviews</i> , <b>2021</b> , 50, 1070-1110	58.5	36
53	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> , <b>2020</b> , 236, 118357	4.4	35
52	DNA functionalized metal and metal oxide nanoparticles: principles and recent advances in food safety detection. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2277-2296	11.5	33
51	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> , <b>2019</b> , 91, 66-82	15.3	32
50	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> , <b>2019</b> , 12, 2094-2105	3.4	32
49	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> , <b>2018</b> , 66, 11180-11187	5.7	30
48	Quantitative determination of total pigments in red meats using hyperspectral imaging and multivariate analysis. <i>Food Chemistry</i> , <b>2015</b> , 178, 339-45	8.5	29

47	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> , <b>2021</b> , 245, 118908	4.4	29
46	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> , <b>2020</b> , 14, 2021-2029	2.8	28
45	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> , <b>2019</b> , 18, 853-866	16.4	27
44	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> , <b>2019</b> , 36, 762-778	3.2	27
43	Research developments in methods to reduce the carbon footprint of the food system: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 1270-86	11.5	26
42	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> , <b>2019</b> , 91, 598-608	15.3	25
41	Protein content evaluation of processed pork meats based on a novel single shot (snapshot) hyperspectral imaging sensor. <i>Journal of Food Engineering</i> , <b>2019</b> , 240, 207-213	6	24
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> , <b>2021</b> , 110, 393-404	15.3	24
39	Core size optimized silver coated gold nanoparticles for rapid screening of tricyclazole and thiram residues in pear extracts using SERS. <i>Food Chemistry</i> , <b>2021</b> , 350, 129025	8.5	24
38	Reproducible, shelf-stable, and bioaffinity SERS nanotags inspired by multivariate polyphenolic chemistry for bacterial identification. <i>Analytica Chimica Acta</i> , <b>2021</b> , 1167, 338570	6.6	23
37	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> , <b>2021</b> , 343, 128548	8.5	23
36	Magnetic surface-enhanced Raman scattering (MagSERS) biosensors for microbial food safety: Fundamentals and applications. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 113, 366-381	15.3	22
35	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> , <b>2021</b> , 113, 193-204	15.3	22
34	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> , <b>2019</b> , 154, 96-104	6.2	21
33	Regression Algorithms in Hyperspectral Data Analysis for Meat Quality Detection and Evaluation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2016</b> , 15, 529-541	16.4	21
32	Rapid detection of anthocyanin content in lychee pericarp during storage using hyperspectral imaging coupled with model fusion. <i>Postharvest Biology and Technology</i> , <b>2015</b> , 103, 55-65	6.2	20
31	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> , <b>2019</b> , 263, 311-319	6	20
30	Recent Developments in Methods and Techniques for Rapid Monitoring of Sugar Metabolism in Fruits. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2016</b> , 15, 1067-1079	16.4	20



29	Rapid detection and control of psychrotrophic microorganisms in cold storage foods: A review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 453-464	15.3	18
28	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> , <b>2019</b> , 59, 758-769	11.5	18
27	Shelf-Life Prediction of Gros Michel Bananas with Different Browning Levels Using Hyperspectral Reflectance Imaging. <i>Food Analytical Methods</i> , <b>2015</b> , 8, 1173-1184	3.4	15
26	Applications of Imaging Spectrometry in Inland Water Quality Monitoring: Review of Recent Developments. <i>Water, Air, and Soil Pollution</i> , <b>2017</b> , 228, 1	2.6	14
25	Determination of acrylamide in food products based on the fluorescence enhancement induced by distance increase between functionalized carbon quantum dots. <i>Talanta</i> , <b>2020</b> , 218, 121152	6.2	13
24	Recent developments in Raman spectral analysis of microbial single cells: Techniques and applications. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-15	11.5	13
23	Recent advances in the detection of 17 $\beta$ -estradiol in food matrices: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2144-2157	11.5	12
22	A simple and sensitive aptasensor based on SERS for trace analysis of kanamycin in milk. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 3184-3193	2.8	12
21	TiCTx MXenes loaded with Au nanoparticle dimers as a surface-enhanced Raman scattering aptasensor for AFB1 detection. <i>Food Chemistry</i> , <b>2022</b> , 372, 131293	8.5	11
20	A fluorescence biosensor based on single-stranded DNA and carbon quantum dots for acrylamide detection. <i>Food Chemistry</i> , <b>2021</b> , 356, 129668	8.5	11
19	Development of a Highly Sensitive Colorimetric Method for Detecting 17 $\beta$ -Estradiol Based on Combination of Gold Nanoparticles and Shortening DNA Aptamers. <i>Water, Air, and Soil Pollution</i> , <b>2019</b> , 230, 1	2.6	10
18	Recent Advances in De-Noising Methods and Their Applications in Hyperspectral Image Processing for the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2014</b> , 13, 1207-1218	16.4	10
17	Optical nanosensors for biofilm detection in the food industry: principles, applications and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2107-2124	11.5	10
16	Comparison of spectral properties of three hyperspectral imaging (HSI) sensors in evaluating main chemical compositions of cured pork. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 100-108	6	9
15	On-off-on fluorescent nanosensing: Materials, detection strategies and recent food applications. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 119, 243-256	15.3	8
14	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> , <b>2021</b> , 38, 1386-1399	3.2	6
13	Photosensitized Peroxidase Mimicry at the Hierarchical 0D/2D Heterojunction-Like Quasi Metal-Organic Framework Interface for Boosting Biocatalytic Disinfection.. <i>Small</i> , <b>2022</b> , e2200178	11	5
12	Vis/NIR Chemical Imaging Technique for Predicting Sodium Humate Contents in Aquaculture Environment. <i>Water, Air, and Soil Pollution</i> , <b>2017</b> , 228, 1	2.6	4

11	Development of a fluorescent microwave-assisted synthesized carbon dots/Cu <sup>2+</sup> probe for rapid detection of tea polyphenols. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13419	2.4	4
10	A fluorescence aptasensor based on carbon quantum dots and magnetic FeO nanoparticles for highly sensitive detection of 17 $\beta$ Estradiol. <i>Food Chemistry</i> , <b>2021</b> , 373, 131591	8.5	2
9	Comparing Four Dimension Reduction Algorithms to Classify Algae Concentration Levels in Water Samples Using Hyperspectral Imaging. <i>Water, Air, and Soil Pollution</i> , <b>2016</b> , 227, 1	2.6	2
8	Shell thickness-dependent Au@Ag nanorods aggregates for rapid detection of thiram. <i>Journal of Food Measurement and Characterization</i> , <b>2022</b> , 16, 1448	2.8	1
7	Development of core-satellite-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> ,	2.3	1
6	Interfacing metal-polyphenolic networks upon photothermal gold nanorods for triplex-evolved biocompatible bactericidal activity. <i>Journal of Hazardous Materials</i> , <b>2021</b> , 127824	12.8	1
5	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> , <b>2021</b> , 1-19	11.5	1
4	Detection of Bioactive Metabolite in Culture Using Surface-Enhanced Raman Spectroscopy.. <i>Applied Spectroscopy</i> , <b>2022</b> , 37028221079661	3.1	1
3	Analyzing macromolecular composition of E. Coli O157:H7 using Raman-stable isotope probing.. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2022</b> , 276, 121217	4.4	1
2	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> , <b>2021</b> , 20, 3818-3837	16.4	0
1	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> , <b>2021</b> , 56, 3495-3506	3.8	0