Hongbin Pu

List of Publications by Year in Descending Order

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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	Shell thickness-dependent Au@Ag nanorods aggregates for rapid detection of thiram. *Journal of Food Measurement and Characterization*, **2022**, 16, 1448	2.8	1
117	On-off-on fluorescent nanosensing: Materials, detection strategies and recent food applications. *Trends in Food Science and Technology*, **2022**, 119, 243-256	15.3	8
116	TiCTx MXenes loaded with Au nanoparticle dimers as a surface-enhanced Raman scattering aptasensor for AFB1 detection. *Food Chemistry*, **2022**, 372, 131293	8.5	11
115	Detection of Bioactive Metabolite in Culture Using Surface-Enhanced Raman Spectroscopy.. *Applied Spectroscopy*, **2022**, 37028221079661	3.1	1
114	Analyzing macromolecular composition of E. Coli O157:H7 using Raman-stable isotope probing.. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2022**, 276, 121217	4.4	1
113	Photosensitized Peroxidase Mimicry at the Hierarchical 0D/2D Heterojunction-Like Quasi Metal-Organic Framework Interface for Boosting Biocatalytic Disinfection.. *Small*, **2022**, e2200178	11	5
112	Interfacing metal-polyphenolic networks upon photothermal gold nanorods for triplex-evolved biocompatible bactericidal activity. *Journal of Hazardous Materials*, **2021**, 127824	12.8	1
111	A fluorescence aptasensor based on carbon quantum dots and magnetic FeO nanoparticles for highly sensitive detection of 17□estradiol. *Food Chemistry*, **2021**, 373, 131591	8.5	2
110	Precision release systems of food bioactive compounds based on metal-organic frameworks: synthesis, mechanisms and recent applications. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-19	11.5	1
109	Optical nanosensors for biofilm detection in the food industry: principles, applications and challenges. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 2107-2124	11.5	10
108	DNA functionalized metal and metal oxide nanoparticles: principles and recent advances in food safety detection. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 2277-2296	11.5	33
107	Advances in flexible surface-enhanced Raman scattering (SERS) substrates for nondestructive food detection: Fundamentals and recent applications. *Trends in Food Science and Technology*, **2021**, 109, 690-701	15.3	52
106	Multifunctional cellulose based substrates for SERS smart sensing: Principles, applications and emerging trends for food safety detection. *Trends in Food Science and Technology*, **2021**, 110, 304-320	15.3	36
105	Fingerprinting and tagging detection of mycotoxins in agri-food products by surface-enhanced Raman spectroscopy: Principles and recent applications. *Trends in Food Science and Technology*, **2021**, 110, 393-404	15.3	24
104	Computer simulation of submicron fluid flows in microfluidic chips and their applications in food analysis. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3818-3837	16.4	0
103	Synthesis of bimetallic core-shelled nanoparticles modified by 2-mercaptoethanol as SERS substrates for detecting ferbam and thiabendazole in apple puree. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2021**, 38, 1386-1399	3.2	6
102	Magnetic surface-enhanced Raman scattering (MagSERS) biosensors for microbial food safety: Fundamentals and applications. *Trends in Food Science and Technology*, **2021**, 113, 366-381	15.3	22

101	Reproducible, shelf-stable, and bioaffinity SERS nanotags inspired by multivariate polyphenolic chemistry for bacterial identification. *Analytica Chimica Acta*, **2021**, 1167, 338570	6.6	23
100	Efficient extraction of deep image features using convolutional neural network (CNN) for applications in detecting and analysing complex food matrices. *Trends in Food Science and Technology*, **2021**, 113, 193-204	15.3	22
99	Polymer multilayers enabled stable and flexible Au@Ag nanoparticle array for nondestructive SERS detection of pesticide residues. *Talanta*, **2021**, 223, 121782	6.2	42
98	Two-dimensional self-assembled Au-Ag core-shell nanorods nanoarray for sensitive detection of thiram in apple using surface-enhanced Raman spectroscopy. *Food Chemistry*, **2021**, 343, 128548	8.5	23
97	Au@Ag-TGANPs based SERS for facile screening of thiabendazole and ferbam in liquid milk. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 245, 118908	4.4	29
96	Introducing reticular chemistry into agrochemistry. *Chemical Society Reviews*, **2021**, 50, 1070-1110	58.5	36
95	Biofilm formation of Pectobacterium carotovorum subsp. carotovorum on polypropylene surface during multiple cycles of vacuum cooling. *International Journal of Food Science and Technology*, **2021**, 56, 3495-3506	3.8	0
94	Recent developments in Raman spectral analysis of microbial single cells: Techniques and applications. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-15	11.5	13
93	Core size optimized silver coated gold nanoparticles for rapid screening of tricyclazole and thiram residues in pear extracts using SERS. *Food Chemistry*, **2021**, 350, 129025	8.5	24
92	A fluorescence biosensor based on single-stranded DNA and carbon quantum dots for acrylamide detection. *Food Chemistry*, **2021**, 356, 129668	8.5	11
91	A dynamically optical and highly stable pNIPAM @ Au NRs nanohybrid substrate for sensitive SERS detection of malachite green in fish fillet. *Talanta*, **2020**, 218, 121188	6.2	43
90	Cysteamine modified core-shell nanoparticles for rapid assessment of oxamyl and thiacloprid pesticides in milk using SERS. *Journal of Food Measurement and Characterization*, **2020**, 14, 2021-2029	2.8	28
89	Bimetallic core shelled nanoparticles (Au@AgNPs) for rapid detection of thiram and dicyandiamide contaminants in liquid milk using SERS. *Food Chemistry*, **2020**, 317, 126429	8.5	74
88	Bridging FeO@Au nanoflowers and Au@Ag nanospheres with aptamer for ultrasensitive SERS detection of aflatoxin B1. *Food Chemistry*, **2020**, 324, 126832	8.5	66
87	Rapid detection of ziram residues in apple and pear fruits by SERS based on octanethiol functionalized bimetallic core-shell nanoparticles. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 236, 118357	4.4	35
86	Plasmonic nanoparticles on metal-organic framework: A versatile SERS platform for adsorptive detection of new coccine and orange II dyes in food. *Food Chemistry*, **2020**, 328, 127105	8.5	67
85	Determination of acrylamide in food products based on the fluorescence enhancement induced by distance increase between functionalized carbon quantum dots. *Talanta*, **2020**, 218, 121152	6.2	13
84	Recent development in rapid detection techniques for microorganism activities in food matrices using bio-recognition: A review. *Trends in Food Science and Technology*, **2020**, 95, 233-246	15.3	78

83	A rapid dual-channel readout approach for sensing carbendazim with 4-aminobenzenethiol-functionalized core-shell Au@Ag nanoparticles. *Analyst, The*, **2020**, 145, 1801-1809	5	42
82	Two-dimensional Au@Ag nanodot array for sensing dual-fungicides in fruit juices with surface-enhanced Raman spectroscopy technique. *Food Chemistry*, **2020**, 310, 125923	8.5	66
81	SERS detection of sodium thiocyanate and benzoic acid preservatives in liquid milk using cysteamine functionalized core-shelled nanoparticles. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 229, 117994	4.4	48
80	A simple and sensitive aptasensor based on SERS for trace analysis of kanamycin in milk. *Journal of Food Measurement and Characterization*, **2020**, 14, 3184-3193	2.8	12
79	Development of a fluorescent microwave-assisted synthesized carbon dots/Cu2+ probe for rapid detection of tea polyphenols. *Journal of Food Process Engineering*, **2020**, 43, e13419	2.4	4
78	Rapid nondestructive detection of mixed pesticides residues on fruit surface using SERS combined with self-modeling mixture analysis method. *Talanta*, **2020**, 217, 120998	6.2	76
77	Recent advances in detecting and regulating ethylene concentrations for shelf-life extension and maturity control of fruit: A review. *Trends in Food Science and Technology*, **2019**, 91, 66-82	15.3	32
76	Comparison of spectral properties of three hyperspectral imaging (HSI) sensors in evaluating main chemical compositions of cured pork. *Journal of Food Engineering*, **2019**, 261, 100-108	6	9
75	Principles of Hyperspectral Microscope Imaging Techniques and Their Applications in Food Quality and Safety Detection: A Review. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 853-866	16.4	27
74	Pathogenetic process monitoring and early detection of pear black spot disease caused by Alternaria alternata using hyperspectral imaging. *Postharvest Biology and Technology*, **2019**, 154, 96-104	6.2	21
73	Development of a Highly Sensitive Colorimetric Method for Detecting 17β-Estradiol Based on Combination of Gold Nanoparticles and Shortening DNA Aptamers. *Water, Air, and Soil Pollution*, **2019**, 230, 1	2.6	10
72	Recent advances in the detection of 17β-estradiol in food matrices: A review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2144-2157	11.5	12
71	SERS detection of urea and ammonium sulfate adulterants in milk with coffee ring effect. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2019**, 36, 851-862	3.2	41
70	A colorimetric paper sensor based on the domino reaction of acetylcholinesterase and degradable β-MnOOH nanozyme for sensitive detection of organophosphorus pesticides. *Sensors and Actuators B: Chemical*, **2019**, 290, 573-580	8.5	65
69	Rapid detection of multiple organophosphorus pesticides (triazophos and parathion-methyl) residues in peach by SERS based on core-shell bimetallic Au@Ag NPs. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2019**, 36, 762-778	3.2	27
68	Rapid detection and control of psychrotrophic microorganisms in cold storage foods: A review. *Trends in Food Science and Technology*, **2019**, 86, 453-464	15.3	18
67	Surface-enhanced Raman scattering of core-shell Au@Ag nanoparticles aggregates for rapid detection of difenoconazole in grapes. *Talanta*, **2019**, 191, 449-456	6.2	95
66	Protein content evaluation of processed pork meats based on a novel single shot (snapshot) hyperspectral imaging sensor. *Journal of Food Engineering*, **2019**, 240, 207-213	6	24

65	Development of Nanozymes for Food Quality and Safety Detection: Principles and Recent Applications. *Comprehensive Reviews in Food Science and Food Safety*, **2019**, 18, 1496-1513	16.4	62
64	Stable, Flexible, and High-Performance SERS Chip Enabled by a Ternary Film-Packaged Plasmonic Nanoparticle Array. *ACS Applied Materials & Interfaces*, **2019**, 11, 29177-29186	9.5	98
63	Effects of Ions on Core-Shell Bimetallic Au@Ag NPs for Rapid Detection of Phosalone Residues in Peach by SERS. *Food Analytical Methods*, **2019**, 12, 2094-2105	3.4	32
62	Lipid oxidation degree of pork meat during frozen storage investigated by near-infrared hyperspectral imaging: Effect of ice crystal growth and distribution. *Journal of Food Engineering*, **2019**, 263, 311-319	6	20
61	Classical and emerging non-destructive technologies for safety and quality evaluation of cereals: A review of recent applications. *Trends in Food Science and Technology*, **2019**, 91, 598-608	15.3	25
60	Measurements of lycopene contents in fruit: A review of recent developments in conventional and novel techniques. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 758-769	11.5	18
59	Fabrication of silver-coated gold nanoparticles to simultaneously detect multi-class insecticide residues in peach with SERS technique. *Talanta*, **2019**, 196, 537-545	6.2	62
58	Shell thickness-dependent Au@Ag nanoparticles aggregates for high-performance SERS applications. *Talanta*, **2019**, 195, 506-515	6.2	77
57	Advanced Techniques for Hyperspectral Imaging in the Food Industry: Principles and Recent Applications. *Annual Review of Food Science and Technology*, **2019**, 10, 197-220	14.7	60
56	Ultrasensitive analysis of kanamycin residue in milk by SERS-based aptasensor. *Talanta*, **2019**, 197, 151-158	6.2	84
55	Applications of Raman spectroscopic techniques for quality and safety evaluation of milk: A review of recent developments. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 770-793	11.5	52
54	Double strand DNA functionalized Au@Ag Nps for ultrasensitive detection of 17β-estradiol using surface-enhanced raman spectroscopy. *Talanta*, **2019**, 195, 419-425	6.2	46
53	Novel techniques for evaluating freshness quality attributes of fish: A review of recent developments. *Trends in Food Science and Technology*, **2019**, 83, 259-273	15.3	69
52	Fabrication of gold nanorods for SERS detection of thiabendazole in apple. *Talanta*, **2019**, 195, 841-849	6.2	78
51	Surface enhanced Raman spectroscopy (SERS): A novel reliable technique for rapid detection of common harmful chemical residues. *Trends in Food Science and Technology*, **2018**, 75, 10-22	15.3	120
50	Predicting intramuscular fat content variations in boiled pork muscles by hyperspectral imaging using a novel spectral pre-processing technique. *LWT - Food Science and Technology*, **2018**, 94, 119-128	5.4	55
49	Detection of Omethoate Residues in Peach with Surface-Enhanced Raman Spectroscopy. *Food Analytical Methods*, **2018**, 11, 2518-2527	3.4	52
48	Simple Approach for the Rapid Detection of Alternariol in Pear Fruit by Surface-Enhanced Raman Scattering with Pyridine-Modified Silver Nanoparticles. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 2180-2187	5.7	57

47	Heterospectral two-dimensional correlation analysis with near-infrared hyperspectral imaging for monitoring oxidative damage of pork myofibrils during frozen storage. *Food Chemistry*, **2018**, 248, 119-127	8.5	89
46	Innovative nondestructive imaging techniques for ripening and maturity of fruits □A review of recent applications. *Trends in Food Science and Technology*, **2018**, 72, 144-152	15.3	68
45	Functionalization techniques for improving SERS substrates and their applications in food safety evaluation: A review of recent research trends. *Trends in Food Science and Technology*, **2018**, 72, 162-174	15.3	120
44	Emerging Spectroscopic and Spectral Imaging Techniques for the Rapid Detection of Microorganisms: An Overview. *Comprehensive Reviews in Food Science and Food Safety*, **2018**, 17, 256-273	16.4	46
43	Characterization of myofibrils cold structural deformation degrees of frozen pork using hyperspectral imaging coupled with spectral angle mapping algorithm. *Food Chemistry*, **2018**, 239, 1001-1008	8.5	67
42	Recent advances in nanofabrication techniques for SERS substrates and their applications in food safety analysis. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2800-2813	11.5	69
41	New Method for Accurate Determination of Polyphenol Oxidase Activity Based on Reduction in SERS Intensity of Catechol. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 11180-11187	5.7	30
40	Quantification and visualization of □-tocopherol in oil-in-water emulsion based delivery systems by Raman microspectroscopy. *LWT - Food Science and Technology*, **2018**, 96, 66-74	5.4	43
39	Applications of emerging imaging techniques for meat quality and safety detection and evaluation: A review. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 755-768	11.5	45
38	Quality analysis, classification, and authentication of liquid foods by near-infrared spectroscopy: A review of recent research developments. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 1524-1538	11.5	122
37	Applications of Imaging Spectrometry in Inland Water Quality Monitoring□ Review of Recent Developments. *Water, Air, and Soil Pollution*, **2017**, 228, 1	2.6	14
36	Prediction of textural changes in grass carp fillets as affected by vacuum freeze drying using hyperspectral imaging based on integrated group wavelengths. *LWT - Food Science and Technology*, **2017**, 82, 377-385	5.4	81
35	Insights into the changes in chemical compositions of the cell wall of pear fruit infected by Alternaria alternata with confocal Raman microspectroscopy. *Postharvest Biology and Technology*, **2017**, 132, 119-129	6.2	60
34	Vis/NIR Chemical Imaging Technique for Predicting Sodium Humate Contents in Aquaculture Environment. *Water, Air, and Soil Pollution*, **2017**, 228, 1	2.6	4
33	Hyperspectral imaging technique for evaluating food quality and safety during various processes: A review of recent applications. *Trends in Food Science and Technology*, **2017**, 69, 25-35	15.3	166
32	Detection of A. alternata from pear juice using surface-enhanced Raman spectroscopy based silver nanodots array. *Journal of Food Engineering*, **2017**, 215, 147-155	6	39
31	Principles and applications of spectroscopic techniques for evaluating food protein conformational changes: A review. *Trends in Food Science and Technology*, **2017**, 67, 207-219	15.3	65
30	Model improvement for predicting moisture content (MC) in pork longissimus dorsi muscles under diverse processing conditions by hyperspectral imaging. *Journal of Food Engineering*, **2017**, 196, 65-72	6	71

29	Mapping moisture contents in grass carp (Ctenopharyngodon idella) slices under different freeze drying periods by Vis-NIR hyperspectral imaging. *LWT - Food Science and Technology*, **2017**, 75, 529-536	5.4	91
28	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. *Food Chemistry*, **2017**, 221, 1989-1996	8.5	68
27	Determination of trace thiophanate-methyl and its metabolite carbendazim with teratogenic risk in red bell pepper (Capsicumannuum L.) by surface-enhanced Raman imaging technique. *Food Chemistry*, **2017**, 218, 543-552	8.5	102
26	Soluble Solids Content and pH Prediction and Maturity Discrimination of Lychee Fruits Using Visible and Near Infrared Hyperspectral Imaging. *Food Analytical Methods*, **2016**, 9, 235-244	3.4	59
25	Prediction of total volatile basic nitrogen contents using wavelet features from visible/near-infrared hyperspectral images of prawn (Metapenaeus ensis). *Food Chemistry*, **2016**, 197, 257-65	8.5	91
24	Combining the genetic algorithm and successive projection algorithm for the selection of feature wavelengths to evaluate exudative characteristics in frozen-thawed fish muscle. *Food Chemistry*, **2016**, 197, 855-63	8.5	118
23	Application of Hyperspectral Imaging to Discriminate the Variety of Maize Seeds. *Food Analytical Methods*, **2016**, 9, 225-234	3.4	46
22	Recent Developments in Methods and Techniques for Rapid Monitoring of Sugar Metabolism in Fruits. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 1067-1079	16.4	20
21	Nondestructive Measurements of Freezing Parameters of Frozen Porcine Meat by NIR Hyperspectral Imaging. *Food and Bioprocess Technology*, **2016**, 9, 1444-1454	5.1	92
20	Comparing Four Dimension Reduction Algorithms to Classify Algae Concentration Levels in Water Samples Using Hyperspectral Imaging. *Water, Air, and Soil Pollution*, **2016**, 227, 1	2.6	2
19	Regression Algorithms in Hyperspectral Data Analysis for Meat Quality Detection and Evaluation. *Comprehensive Reviews in Food Science and Food Safety*, **2016**, 15, 529-541	16.4	21
18	Development of hyperspectral imaging coupled with chemometric analysis to monitor K value for evaluation of chemical spoilage in fish fillets. *Food Chemistry*, **2015**, 185, 245-53	8.5	94
17	Rapid detection of anthocyanin content in lychee pericarp during storage using hyperspectral imaging coupled with model fusion. *Postharvest Biology and Technology*, **2015**, 103, 55-65	6.2	20
16	Research developments in methods to reduce the carbon footprint of the food system: a review. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 1270-86	11.5	26
15	Use of Hyperspectral Imaging to Discriminate the Variety and Quality of Rice. *Food Analytical Methods*, **2015**, 8, 515-523	3.4	57
14	Combination of spectra and texture data of hyperspectral imaging for differentiating between free-range and broiler chicken meats. *LWT - Food Science and Technology*, **2015**, 60, 649-655	5.4	47
13	Shelf-Life Prediction of Cavendish Bananas with Different Browning Levels Using Hyperspectral Reflectance Imaging. *Food Analytical Methods*, **2015**, 8, 1173-1184	3.4	15
12	Potential of visible/near-infrared hyperspectral imaging for rapid detection of freshness in unfrozen and frozen prawns. *Journal of Food Engineering*, **2015**, 149, 97-104	6	37

11	Classification of fresh and frozen-thawed pork muscles using visible and near infrared hyperspectral imaging and textural analysis. *Meat Science*, **2015**, 99, 81-8	6.4	128
10	Discrimination of shelled shrimp (Metapenaeus ensis) among fresh, frozen-thawed and cold-stored by hyperspectral imaging technique. *LWT - Food Science and Technology*, **2015**, 62, 202-209	5.4	36
9	Non-destructive prediction of thiobarbituricacid reactive substances (TBARS) value for freshness evaluation of chicken meat using hyperspectral imaging. *Food Chemistry*, **2015**, 179, 175-81	8.5	139
8	Quantitative determination of total pigments in red meats using hyperspectral imaging and multivariate analysis. *Food Chemistry*, **2015**, 178, 339-45	8.5	29
7	Application of Wavelet Analysis to Spectral Data for Categorization of Lamb Muscles. *Food and Bioprocess Technology*, **2015**, 8, 1-16	5.1	65
6	Hierarchical variable selection for predicting chemical constituents in lamb meats using hyperspectral imaging. *Journal of Food Engineering*, **2014**, 143, 44-52	6	39
5	Comparison of Visible and Long-wave Near-Infrared Hyperspectral Imaging for Colour Measurement of Grass Carp (Ctenopharyngodon idella). *Food and Bioprocess Technology*, **2014**, 7, 3109-3120	5.1	37
4	Feasibility of using hyperspectral imaging to predict moisture content of porcine meat during salting process. *Food Chemistry*, **2014**, 152, 197-204	8.5	58
3	Using Wavelet Textural Features of Visible and Near Infrared Hyperspectral Image to Differentiate Between Fresh and Frozen□Thawed Pork. *Food and Bioprocess Technology*, **2014**, 7, 3088-3099	5.1	50
2	Recent Advances in De-Noising Methods and Their Applications in Hyperspectral Image Processing for the Food Industry. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 1207-1218	16.4	10
1	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. *Journal of Raman Spectroscopy*,	2.3	1