Xia Liu

List of Publications by Year
in descending order

19	414	840776	794594
papers	citations	11	19
		h-index	g-index

19	19	19	624
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Recent developments and applications of surface plasmon resonance biosensors for the detection of mycotoxins in foodstuffs. Food Chemistry, 2012, 132, 1549-1554.	8.2	101
2	Electrochemical Immunosensor Based on the Chitosan-Magnetic Nanoparticles for Detection of Tetracycline. Food Analytical Methods, 2016, 9, 2972-2978.	2.6	60
3	Ultrasensitive detection of deltamethrin by immune magnetic nanoparticles separation coupled with surface plasmon resonance sensor. Biosensors and Bioelectronics, 2014, 59, 328-334.	10.1	38
4	Investigation of the interaction for three Citrus flavonoids and α-amylase by surface plasmon resonance. Food Research International, 2017, 97, 1-6.	6.2	34
5	Electrochemical Sensor based on Imprinted Sol-Gel Polymer on Au NPs-MWCNTs-CS Modified Electrode for the Determination of Acrylamide. Food Analytical Methods, 2016, 9, 114-121.	2.6	28
6	Rapid and selective extraction of norfloxacin from milk using magnetic molecular imprinting polymers nanoparticles. Food Chemistry, 2021, 353, 129464.	8.2	27
7	A highly sensitive tetracycline sensor based on a combination of magnetic molecularly imprinted polymer nanoparticles and surface plasmon resonance detection. Mikrochimica Acta, 2019, 186, 637.	5.0	23
8	Effects of metal ions on formation of acrylamide and 5-hydroxymethylfurfural in asparagine–glucose model system. International Journal of Food Science and Technology, 2016, 51, 279-285.	2.7	17
9	Preparation of Magnetic Molecularly Imprinted Polymer (MMIP) Nanoparticles (NPs) for the Selective Extraction of Tetracycline from Milk. Analytical Letters, 2020, 53, 1097-1112.	1.8	16
10	A Rapid and Nondestructive Approach for the Classification of Different-Age Citri Reticulatae Pericarpium Using Portable Near Infrared Spectroscopy. Sensors, 2020, 20, 1586.	3.8	13
11	Three *Citrus* flavonoids retard the digestion of starch and its working mechanisms. International Journal of Food Science and Technology, 2018, 53, 365-371.	2.7	12
12	Excitation wavelength and intensity dependence of photo-spectral blue shift in single CdSe/ZnS quantum dots. Journal of Nanoparticle Research, 2014, 16, 1.	1.9	10
13	Synthesis, characterization and absorption evaluation of bifunctional monomer magnetic molecularly imprinted polymers nanoparticles for the extraction of 6-benzylaminopurine from vegetables. Food Chemistry, 2022, 386, 132792.	8.2	9
14	Nondestructive Characterization of Citrus Fruit by near-Infrared Diffuse Reflectance Spectroscopy (NIRDRS) with Principal Component Analysis (PCA) and Fisher Linear Discriminant Analysis (FLDA). Analytical Letters, 2022, 55, 2554-2563.	1.8	7
15	Lipopeptides against COVID-19 RNA-dependent RNA polymerase using molecular docking. Biomedical Journal, 2021, 44, S15-S24.	3.1	6
16	In situ growth of flower-like Cu3BiS3 on copper foam for electrocatalyzing hydrogen evolution reaction. Ionics, 2021, 27, 1645-1652.	2.4	5
17	Kinetic Analysis of the Interaction between Nonsteroidal Anti-inflammatory Drugs and Cyclooxygenase-2 Using Wavelength Modulation Surface Plasmon Resonance. Chinese Journal of Chemistry, 2011, 29, 165-170.	4.9	3
18	Accurate nondestructive prediction of soluble solids content in citrus by near-infrared diffuse reflectance spectroscopy with characteristic variable selection. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3

#	Article	IF	Citations
19	Detection of Edible Plant Oil Adulteration by Triacylglycerol Profiles Using an Atmospheric Pressure Chemical Ionization Source and MS^3 Ion Trap Mass Spectrometry. European Journal of Lipid Science and Technology, 2019, 121, 1900029.	1.5	2