Xia Liu

List of Publications by Year in descending order

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840776 794594 19 414 11 19 citations h-index g-index papers 19 19 19 624 citing authors all docs docs citations times ranked

#	Article	IF	CITATIONS
1	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
2	Accurate nondestructive prediction of soluble solids content in citrus by nearâ€infrared diffuse reflectance spectroscopy with characteristic variable selection. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3
3	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
4	In situ growth of flower-like Cu3BiS3 on copper foam for electrocatalyzing hydrogen evolution reaction. Ionics, 2021, 27, 1645-1652.	2.4	5
5	Rapid and selective extraction of norfloxacin from milk using magnetic molecular imprinting polymers nanoparticles. Food Chemistry, 2021, 353, 129464.	8.2	27
6	Lipopeptides against COVID-19 RNA-dependent RNA polymerase using molecular docking. Biomedical Journal, 2021, 44, S15-S24.	3.1	6
7	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
8	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
9	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
10	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
11	Three <i>Citrus</i> 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	Investigation of the interaction for three Citrus flavonoids and \hat{l}_{\pm} -amylase by surface plasmon resonance. Food Research International, 2017, 97, 1-6.	6.2	34
13	Effects of metal ions on formation of acrylamide and 5â€hydroxymethylfurfural in asparagine–glucose model system. International Journal of Food Science and Technology, 2016, 51, 279-285.	2.7	17
14	Electrochemical Immunosensor Based on the Chitosan-Magnetic Nanoparticles for Detection of Tetracycline. Food Analytical Methods, 2016, 9, 2972-2978.	2.6	60
15	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
16	Excitation wavelength and intensity dependence of photo-spectral blue shift in singleÂCdSe/ZnS quantum dots. Journal of Nanoparticle Research, 2014, 16, 1.	1.9	10
17	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
18	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

#	Article	IF	CITATIONS
19	Kinetic Analysis of the Interaction between Nonsteroidal Antiâ€inflammatory Drugs and Cyclooxygenaseâ€2 Using Wavelength Modulation Surface Plasmon Resonance. Chinese Journal of Chemistry, 2011, 29, 165-170.	4.9	3