

# Qin Ouyang

## List of Publications by Year in descending order

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Version: 2024-02-01

67  
papers

2,843  
citations

126708

33  
h-index

182168

51  
g-index

68  
all docs

68  
docs citations

68  
times ranked

2209  
citing authors

#	ARTICLE	IF	CITATIONS
1	Turn-On Fluorescence Sensor for Hg <sup>2+</sup> in Food Based on FRET between Aptamers-Functionalized Upconversion Nanoparticles and Gold Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6188-6195.	2.4	128
2	Fabricating a novel label-free aptasensor for acetamiprid by fluorescence resonance energy transfer between NH <sub>2</sub> -NaYF <sub>4</sub> : Yb, Ho@SiO <sub>2</sub> and Au nanoparticles. <i>Biosensors and Bioelectronics</i> , 2016, 80, 398-404.	5.3	121
3	A SERS aptasensor based on AuNPs functionalized PDMS film for selective and sensitive detection of <i>Staphylococcus aureus</i> . <i>Biosensors and Bioelectronics</i> , 2021, 172, 112806.	5.3	114
4	Designing an aptamer based magnetic and upconversion nanoparticles conjugated fluorescence sensor for screening <i>Escherichia coli</i> in food. <i>Food Control</i> , 2020, 107, 106761.	2.8	110
5	Development of an Inner Filter Effects-Based Upconversion Nanoparticles-“Curcumin Nanosystem for the Sensitive Sensing of Fluoride Ion. <i>ACS Applied Materials &amp; Interfaces</i> , 2017, 9, 18314-18321.	4.0	105
6	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO <sub>2</sub> luminescent resonance energy transfer biosensor. <i>Food Chemistry</i> , 2021, 349, 129157.	4.2	97
7	A magnetite/PMAA nanospheres-targeting SERS aptasensor for tetracycline sensing using mercapto molecules embedded core/shell nanoparticles for signal amplification. <i>Biosensors and Bioelectronics</i> , 2017, 92, 192-199.	5.3	96
8	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. <i>Food Chemistry</i> , 2019, 286, 282-288.	4.2	89
9	A universal SERS aptasensor based on DTNB labeled GNTs/Ag core-shell nanotriangle and CS-Fe <sub>3</sub> O <sub>4</sub> magnetic-bead trace detection of Aflatoxin B <sub>1</sub> . <i>Analytica Chimica Acta</i> , 2017, 986, 122-130.	2.6	84
10	A highly sensitive upconversion nanoparticles-WS <sub>2</sub> nanosheet sensing platform for <i>Escherichia coli</i> detection. <i>Sensors and Actuators B: Chemical</i> , 2020, 320, 128434.	4.0	80
11	Evaluation of matcha tea quality index using portable NIR spectroscopy coupled with chemometric algorithms. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5019-5027.	1.7	75
12	Instrumental intelligent test of food sensory quality as mimic of human panel test combining multiple cross-perception sensors and data fusion. <i>Analytica Chimica Acta</i> , 2014, 841, 68-76.	2.6	69
13	Highly sensitive and label-free determination of thiram residue using surface-enhanced Raman spectroscopy (SERS) coupled with paper-based microfluidics. <i>Analytical Methods</i> , 2017, 9, 6186-6193.	1.3	67
14	Rapid on-site identification of pesticide residues in tea by one-dimensional convolutional neural network coupled with surface-enhanced Raman scattering. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 246, 118994.	2.0	65
15	Application of FT-NIR spectroscopy for simultaneous estimation of taste quality and taste-related compounds content of black tea. <i>Journal of Food Science and Technology</i> , 2018, 55, 4363-4368.	1.4	64
16	Investigation of nonlinear relationship of surface enhanced Raman scattering signal for robust prediction of thiabendazole in apple. <i>Food Chemistry</i> , 2021, 339, 127843.	4.2	62
17	Classification of rice wine according to different marked ages using a novel artificial olfactory technique based on colorimetric sensor array. <i>Food Chemistry</i> , 2013, 138, 1320-1324.	4.2	61
18	Determination of Amino Acid Nitrogen in Soy Sauce Using Near Infrared Spectroscopy Combined with Characteristic Variables Selection and Extreme Learning Machine. <i>Food and Bioprocess Technology</i> , 2013, 6, 2486-2493.	2.6	55

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19	Non-destructive evaluation of pork freshness using a portable electronic nose (E-nose) based on a colorimetric sensor array. <i>Analytical Methods</i> , 2014, 6, 6271-6277.	1.3	54
20	Real-time monitoring of process parameters in rice wine fermentation by a portable spectral analytical system combined with multivariate analysis. <i>Food Chemistry</i> , 2016, 190, 135-141.	4.2	51
21	Ultra-sensitive detection of malathion residues using FRET-based upconversion fluorescence sensor in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 241, 118654.	2.0	51
22	SERS Sensors Based on Aptamer-Gated Mesoporous Silica Nanoparticles for Quantitative Detection of <i>Staphylococcus aureus</i> with Signal Molecular Release. <i>Analytical Chemistry</i> , 2021, 93, 9788-9796.	3.2	50
23	Rapid and sensitive detection of diazinon in food based on the FRET between rare-earth doped upconversion nanoparticles and graphene oxide. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 239, 118500.	2.0	50
24	Upconversion Nanoprobes Based on a Horseradish Peroxidase-Regulated Dual-Mode Strategy for the Ultrasensitive Detection of <i>Staphylococcus aureus</i> in Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9947-9956.	2.4	48
25	Synthesis of improved upconversion nanoparticles as ultrasensitive fluorescence probe for mycotoxins. <i>Analytica Chimica Acta</i> , 2016, 938, 137-145.	2.6	44
26	AuNS@Ag core-shell nanocubes grafted with rhodamine for concurrent metal-enhanced fluorescence and surfaced enhanced Raman determination of mercury ions. <i>Analytica Chimica Acta</i> , 2018, 1018, 94-103.	2.6	44
27	Lanthanide ion (Ln <sup>3+</sup> )-based upconversion sensor for quantification of food contaminants: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3531-3578.	5.9	44
28	A turn-on upconversion fluorescence sensor for acrylamide in potato chips based on fluorescence resonance energy transfer and thiol-ene Michael addition. <i>Food Chemistry</i> , 2021, 351, 129215.	4.2	40
29	Determination of rice syrup adulterant concentration in honey using three-dimensional fluorescence spectra and multivariate calibrations. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 131, 177-182.	2.0	39
30	Intelligent sensing sensory quality of Chinese rice wine using near infrared spectroscopy and nonlinear tools. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2016, 154, 42-46.	2.0	38
31	Intelligent evaluation of color sensory quality of black tea by visible-near infrared spectroscopy technology: A comparison of spectra and color data information. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017, 180, 91-96.	2.0	38
32	Rapid screening of phenolic compounds in congou black tea ( <i>Camellia sinensis</i> ) during in vitro fermentation process using portable spectral analytical system coupled chemometrics. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13996.	0.9	37
33	Fabricating a Novel Raman Spectroscopy-Based Aptasensor for Rapidly Sensing <i>Salmonella typhimurium</i> . <i>Food Analytical Methods</i> , 2017, 10, 3032-3041.	1.3	34
34	Dual-Color Upconversion Nanoparticles (UCNPs)-Based Fluorescent Immunoassay Probes for Sensitive Sensing Foodborne Pathogens. <i>Food Analytical Methods</i> , 2017, 10, 2036-2045.	1.3	34
35	Amplification of Raman spectra by gold nanorods combined with chemometrics for rapid classification of four <i>Pseudomonas</i> . <i>International Journal of Food Microbiology</i> , 2019, 304, 58-67.	2.1	34
36	Upconversion nanoparticles-based FRET system for sensitive detection of <i>Staphylococcus aureus</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 255, 119734.	2.0	34

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37	Simultaneous quantification of chemical constituents in matcha with visible-near infrared hyperspectral imaging technology. <i>Food Chemistry</i> , 2021, 350, 129141.	4.2	33
38	Rapid quantitative analysis of Hg <sup>2+</sup> residue in dairy products using SERS coupled with ACO-BP-AdaBoost algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 223, 117281.	2.0	30
39	Identification of characteristic volatiles and metabolomic pathway during pork storage using HS-SPME-GC/MS coupled with multivariate analysis. <i>Food Chemistry</i> , 2022, 373, 131431.	4.2	26
40	SERS-based Au@Ag NPs Solid-phase substrate combined with chemometrics for rapid discrimination of multiple foodborne pathogens. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 270, 120814.	2.0	26
41	Real-time monitoring of total polyphenols content in tea using a developed optical sensors system. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2014, 97, 116-122.	1.4	25
42	Physicochemical indicators coupled with multivariate analysis for comprehensive evaluation of matcha sensory quality. <i>Food Chemistry</i> , 2022, 371, 131100.	4.2	25
43	Regenerative Flexible Upconversion-Luminescence Biosensor for Visual Detection of Diethylstilbestrol Based on Smartphone Imaging. <i>Analytical Chemistry</i> , 2021, 93, 15667-15676.	3.2	25
44	Measurement of non-sugar solids content in Chinese rice wine using near infrared spectroscopy combined with an efficient characteristic variables selection algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 151, 280-285.	2.0	24
45	Rapid measurement of antioxidant activity in dark soy sauce by NIR spectroscopy combined with spectral intervals selection and nonlinear regression tools. <i>Analytical Methods</i> , 2012, 4, 940.	1.3	23
46	Classification of vinegar with different marked ages using olfactory sensors and gustatory sensors. <i>Analytical Methods</i> , 2014, 6, 9783-9790.	1.3	22
47	An upconversion nanosensor for rapid and sensitive detection of tetracycline in food based on magnetic-field-assisted separation. <i>Food Chemistry</i> , 2022, 373, 131497.	4.2	22
48	Label-free Au NRs-based SERS coupled with chemometrics for rapid quantitative detection of thiabendazole residues in citrus. <i>Food Chemistry</i> , 2022, 375, 131681.	4.2	22
49	Fabricating a nano-bionic sensor for rapid detection of H <sub>2</sub> S during pork spoilage using Ru NPs modulated catalytic hydrogenation conversion. <i>Meat Science</i> , 2021, 177, 108507.	2.7	20
50	Simultaneous quantification of deoxymyoglobin and oxymyoglobin in pork by Raman spectroscopy coupled with multivariate calibration. <i>Food Chemistry</i> , 2022, 372, 131146.	4.2	20
51	Fluorescence resonance energy transfer-based aptasensor for sensitive detection of kanamycin in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 262, 120147.	2.0	20
52	Tunable multiplexed fluorescence biosensing platform for simultaneous and selective detection of paraquat and carbendazim pesticides. <i>Food Chemistry</i> , 2022, 388, 132950.	4.2	20
53	Self-Cleaning-Mediated SERS Chip Coupled Chemometric Algorithms for Detection and Photocatalytic Degradation of Pesticides in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1667-1674.	2.4	19
54	Classification for <i>Penicillium expansum</i> Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. <i>Sensors</i> , 2020, 20, 2130.	2.1	18

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55	Development of a novel wavelength selection method VCPA-PLS for robust quantification of soluble solids in tomato by on-line diffuse reflectance NIR. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 243, 118765.	2.0	15
56	Design of Physicochemical Factors for Regulating the Retention Mechanism of 4-Aminothiophenol in Surface-Enhanced Raman Scattering toward Nitrite Sensing. <i>Journal of Physical Chemistry C</i> , 2020, 124, 7768-7776.	1.5	13
57	NaYF <sub>4</sub> @Yb,Ho,Au/GO-nanohybrid materials for SERS applications of Pb(II) detection and prediction. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 174, 598-606.	2.5	11
58	A Novel Hyperspectral Microscopic Imaging System for Evaluating Fresh Degree of Pork. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 362-375.	1.5	11
59	Rapid Detection of Adulteration in Extra-Virgin Olive Oil using Three-Dimensional Fluorescence Spectra Technology with Selected Multivariate Calibrations. <i>International Journal of Food Properties</i> , 2015, 18, 2085-2098.	1.3	10
60	Cysteamine-mediated upconversion sensor for lead ion detection in food. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4849-4857.	1.6	10
61	Detection of mites <i>Tyrophagus putrescentiae</i> and <i>Cheyletus eruditus</i> in flour using hyperspectral imaging system coupled with chemometrics. <i>Journal of Food Process Engineering</i> , 2020, 43, e13386.	1.5	8
62	An Up-conversion signal probe-MnO <sub>2</sub> nanosheet sensor for rapid and sensitive detection of tetracycline in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 270, 120855.	2.0	8
63	Preparation and Characterization of Bio-based Nanocomposites Packaging Films Reinforced with Cellulose Nanofibers from Unripe Banana Peels. <i>Starch/Staerke</i> , 2022, 74, .	1.1	6
64	Recyclable flexible upconversion-luminescence sensing platform for quantifying sulfite based on inner filter effect. <i>Analytica Chimica Acta</i> , 2022, 1209, 339832.	2.6	6
65	A solid-phase capture probe based on upconversion nanoparticles and inner filter effect for the determination of ampicillin in food. <i>Food Chemistry</i> , 2022, 386, 132739.	4.2	5
66	Real-time monitoring of alcalase hydrolysis of egg white protein using near infrared spectroscopy technique combined with efficient modeling algorithm. <i>International Journal of Food Properties</i> , 2017, 20, 1488-1499.	1.3	4
67	Determination of Fipronil and Its Metabolites in Eggs by Indirect Competitive ELISA and Lateral-flow Immunochromatographic Strip. <i>Biomedical and Environmental Sciences</i> , 2020, 33, 731-734.	0.2	3