Qin Ouyang

List of Publications by Year in Descending Order

67 papers	1,655 citations	27 h-index	39 g-index
68 ext. papers	2,230 ext. citations	5.9 avg, IF	5.5 L-index

#	Paper	IF	Citations
67	An Up-conversion signal probe-MnO nanosheet sensor for rapid and sensitive detection of tetracycline in food.. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2022**, 270, 120855	4.4	1
66	Identification of characteristic volatiles and metabolomic pathway during pork storage using HS-SPME-GC/MS coupled with multivariate analysis. *Food Chemistry*, **2022**, 373, 131431	8.5	1
65	Simultaneous quantification of deoxymyoglobin and oxymyoglobin in pork by Raman spectroscopy coupled with multivariate calibration. *Food Chemistry*, **2022**, 372, 131146	8.5	2
64	Physicochemical indicators coupled with multivariate analysis for comprehensive evaluation of matcha sensory quality. *Food Chemistry*, **2022**, 371, 131100	8.5	5
63	A solid-phase capture probe based on upconvertion nanoparticles and inner filter effect for the determination of ampicillin in food.. *Food Chemistry*, **2022**, 386, 132739	8.5	0
62	Tunable multiplexed fluorescence biosensing platform for simultaneous and selective detection of paraquat and carbendazim pesticides.. *Food Chemistry*, **2022**, 388, 132950	8.5	1
61	Recyclable flexible upconversion-luminescence sensing platform for quantifying sulfite based on inner filter effect.. *Analytica Chimica Acta*, **2022**, 1209, 339832	6.6	0
60	Regenerative Flexible Upconversion-Luminescence Biosensor for Visual Detection of Diethylstilbestrol Based on Smartphone Imaging. *Analytical Chemistry*, **2021**, 93, 15667-15676	7.8	2
59	Label-free Au NRs-based SERS coupled with chemometrics for rapid quantitative detection of thiabendazole residues in citrus. *Food Chemistry*, **2021**, 375, 131681	8.5	2
58	SERS-based Au@Ag NPs Solid-phase substrate combined with chemometrics for rapid discrimination of multiple foodborne pathogens.. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 270, 120814	4.4	4
57	An upconversion nanosensor for rapid and sensitive detection of tetracycline in food based on magnetic-field-assisted separation. *Food Chemistry*, **2021**, 373, 131497	8.5	3
56	Lanthanide ion (Ln)-based upconversion sensor for quantification of food contaminants: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3531-3578	16.4	11
55	A turn-on upconversion fluorescence sensor for acrylamide in potato chips based on fluorescence resonance energy transfer and thiol-ene Michael addition. *Food Chemistry*, **2021**, 351, 129215	8.5	18
54	Upconversion nanoparticles-based FRET system for sensitive detection of Staphylococcus aureus. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 255, 119734	4.4	12
53	A SERS aptasensor based on AuNPs functionalized PDMS film for selective and sensitive detection of Staphylococcus aureus. *Biosensors and Bioelectronics*, **2021**, 172, 112806	11.8	54
52	Investigation of nonlinear relationship of surface enhanced Raman scattering signal for robust prediction of thiabendazole in apple. *Food Chemistry*, **2021**, 339, 127843	8.5	37
51	Rapid on-site identification of pesticide residues in tea by one-dimensional convolutional neural network coupled with surface-enhanced Raman scattering. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 246, 118994	4.4	19

50	Self-Cleaning-Mediated SERS Chip Coupled Chemometric Algorithms for Detection and Photocatalytic Degradation of Pesticides in Food. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 1667-1674	5.7	11
49	Simultaneous quantification of chemical constituents in matcha with visible-near infrared hyperspectral imaging technology. *Food Chemistry*, **2021**, 350, 129141	8.5	8
48	Fabricating a nano-bionic sensor for rapid detection of HS during pork spoilage using Ru NPs modulated catalytic hydrogenation conversion. *Meat Science*, **2021**, 177, 108507	6.4	6
47	SERS Sensors Based on Aptamer-Gated Mesoporous Silica Nanoparticles for Quantitative Detection of with Signal Molecular Release. *Analytical Chemistry*, **2021**, 93, 9788-9796	7.8	5
46	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO luminescent resonance energy transfer biosensor. *Food Chemistry*, **2021**, 349, 129157	8.5	37
45	Upconversion Nanoprobes Based on a Horseradish Peroxidase-Regulated Dual-Mode Strategy for the Ultrasensitive Detection of in Meat. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 9947-9956	5.7	6
44	Fluorescence resonance energy transfer-based aptasensor for sensitive detection of kanamycin in food. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 262, 120147	4.4	6
43	A highly sensitive upconversion nanoparticles-WS2 nanosheet sensing platform for Escherichia coli detection. *Sensors and Actuators B: Chemical*, **2020**, 320, 128434	8.5	40
42	Detection of mites Tyrophagus putrescentiae and Cheyletus eruditus in flour using hyperspectral imaging system coupled with chemometrics. *Journal of Food Process Engineering*, **2020**, 43, e13386	2.4	5
41	Design of Physicochemical Factors for Regulating the Retention Mechanism of 4-Aminothiophenol in Surface-Enhanced Raman Scattering toward Nitrite Sensing. *Journal of Physical Chemistry C*, **2020**, 124, 7768-7776	3.8	7
40	Classification for Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. *Sensors*, **2020**, 20,	3.8	9
39	Rapid and sensitive detection of diazinon in food based on the FRET between rare-earth doped upconversion nanoparticles and graphene oxide. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 239, 118500	4.4	24
38	Ultra-sensitive detection of malathion residues using FRET-based upconversion fluorescence sensor in food. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 241, 118654	4.4	30
37	Development of a novel wavelength selection method VCPA-PLS for robust quantification of soluble solids in tomato by on-line diffuse reflectance NIR. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 243, 118765	4.4	6
36	Designing an aptamer based magnetic and upconversion nanoparticles conjugated fluorescence sensor for screening Escherichia coli in food. *Food Control*, **2020**, 107, 106761	6.2	71
35	Determination of Fipronil and Its Metabolites in Eggs by Indirect Competitive ELISA and Lateral-flow Immunochromatographic Strip. *Biomedical and Environmental Sciences*, **2020**, 33, 731-734	1.1	
34	Rapid screening of phenolic compounds in congou black tea (Camellia sinensis) during in vitro fermentation process using portable spectral analytical system coupled chemometrics. *Journal of Food Processing and Preservation*, **2019**, 43, e13996	2.1	27
33	Rapid quantitative analysis of Hg residue in dairy products using SERS coupled with ACO-BP-AdaBoost algorithm. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2019**, 223, 117281	4.4	20

32	Amplification of Raman spectra by gold nanorods combined with chemometrics for rapid classification of four Pseudomonas. *International Journal of Food Microbiology*, **2019**, 304, 58-67	5.8	24
31	Evaluation of matcha tea quality index using portable NIR spectroscopy coupled with chemometric algorithms. *Journal of the Science of Food and Agriculture*, **2019**, 99, 5019-5027	4.3	54
30	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. *Food Chemistry*, **2019**, 286, 282-288	8.5	57
29	NaYF@Yb,Ho,Au/GO-nanohybrid materials for SERS applications-Pb(II) detection and prediction. *Colloids and Surfaces B: Biointerfaces*, **2019**, 174, 598-606	6	6
28	AuNS@Ag core-shell nanocubes grafted with rhodamine for concurrent metal-enhanced fluorescence and surfaced enhanced Raman determination of mercury ions. *Analytica Chimica Acta*, **2018**, 1018, 94-103	6.6	32
27	Application of FT-NIR spectroscopy for simultaneous estimation of taste quality and taste-related compounds content of black tea. *Journal of Food Science and Technology*, **2018**, 55, 4363-4368	3.3	37
26	A Novel Hyperspectral Microscopic Imaging System for Evaluating Fresh Degree of Pork. *Korean Journal for Food Science of Animal Resources*, **2018**, 38, 362-375		10
25	Turn-On Fluoresence Sensor for Hg in Food Based on FRET between Aptamers-Functionalized Upconversion Nanoparticles and Gold Nanoparticles. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6188-6195	5.7	94
24	A magnetite/PMAA nanospheres-targeting SERS aptasensor for tetracycline sensing using mercapto molecules embedded core/shell nanoparticles for signal amplification. *Biosensors and Bioelectronics*, **2017**, 92, 192-199	11.8	74
23	Intelligent evaluation of color sensory quality of black tea by visible-near infrared spectroscopy technology: A comparison of spectra and color data information. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2017**, 180, 91-96	4.4	33
22	Fabricating a Novel Raman Spectroscopy-Based Aptasensor for Rapidly Sensing Salmonella typhimurium. *Food Analytical Methods*, **2017**, 10, 3032-3041	3.4	31
21	Development of an Inner Filter Effects-Based Upconversion Nanoparticles-Curcumin Nanosystem for the Sensitive Sensing of Fluoride Ion. *ACS Applied Materials & Interfaces*, **2017**, 9, 18314-18321	9.5	73
20	Dual-Color Upconversion Nanoparticles (UCNPs)-Based Fluorescent Immunoassay Probes for Sensitive Sensing Foodborne Pathogens. *Food Analytical Methods*, **2017**, 10, 2036-2045	3.4	25
19	Highly sensitive and label-free determination of thiram residue using surface-enhanced Raman spectroscopy (SERS) coupled with paper-based microfluidics. *Analytical Methods*, **2017**, 9, 6186-6193	3.2	43
18	A universal SERS aptasensor based on DTNB labeled GNTs/Ag core-shell nanotriangle and CS-FeO magnetic-bead trace detection of Aflatoxin B1. *Analytica Chimica Acta*, **2017**, 986, 122-130	6.6	54
17	Real-time monitoring of alcalase hydrolysis of egg white protein using near infrared spectroscopy technique combined with efficient modeling algorithm. *International Journal of Food Properties*, **2017**, 20, 1488-1499	3	4
16	Real-time monitoring of process parameters in rice wine fermentation by a portable spectral analytical system combined with multivariate analysis. *Food Chemistry*, **2016**, 190, 135-141	8.5	41
15	Fabricating a novel label-free aptasensor for acetamiprid by fluorescence resonance energy transfer between NH2-NaYF4: Yb, Ho@SiO2 and Au nanoparticles. *Biosensors and Bioelectronics*, **2016**, 80, 398-404	11.8	97

14	Intelligent sensing sensory quality of Chinese rice wine using near infrared spectroscopy and nonlinear tools. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2016**, 154, 42-46	4.4	33
13	Synthesis of improved upconversion nanoparticles as ultrasensitive fluorescence probe for mycotoxins. *Analytica Chimica Acta*, **2016**, 938, 137-45	6.6	30
12	Measurement of non-sugar solids content in Chinese rice wine using near infrared spectroscopy combined with an efficient characteristic variables selection algorithm. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2015**, 151, 280-5	4.4	22
11	Rapid Detection of Adulteration in Extra-Virgin Olive Oil using Three-Dimensional Fluorescence Spectra Technology with Selected Multivariate Calibrations. *International Journal of Food Properties* , **2015**, 18, 2085-2098	3	6
10	Non-destructive evaluation of pork freshness using a portable electronic nose (E-nose) based on a colorimetric sensor array. *Analytical Methods*, **2014**, 6, 6271-6277	3.2	40
9	Real-time monitoring of total polyphenols content in tea using a developed optical sensors system. *Journal of Pharmaceutical and Biomedical Analysis*, **2014**, 97, 116-22	3.5	15
8	Determination of rice syrup adulterant concentration in honey using three-dimensional fluorescence spectra and multivariate calibrations. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2014**, 131, 177-82	4.4	29
7	Instrumental intelligent test of food sensory quality as mimic of human panel test combining multiple cross-perception sensors and data fusion. *Analytica Chimica Acta*, **2014**, 841, 68-76	6.6	54
6	Classification of vinegar with different marked ages using olfactory sensors and gustatory sensors. *Analytical Methods*, **2014**, 6, 9783-9790	3.2	20
5	Determination of Amino Acid Nitrogen in Soy Sauce Using Near Infrared Spectroscopy Combined with Characteristic Variables Selection and Extreme Learning Machine. *Food and Bioprocess Technology*, **2013**, 6, 2486-2493	5.1	45
4	Classification of rice wine according to different marked ages using a novel artificial olfactory technique based on colorimetric sensor array. *Food Chemistry*, **2013**, 138, 1320-4	8.5	50
3	Rapid measurement of antioxidant activity in dark soy sauce by NIR spectroscopy combined with spectral intervals selection and nonlinear regression tools. *Analytical Methods*, **2012**, 4, 940	3.2	21
2	Preparation and Characterization of Bio-based Nanocomposites Packaging Films Reinforced with Cellulose Nanofibers from Unripe Banana Peels. *Starch/Staerke*,2100283	2.3	3
1	Cysteamine-mediated upconversion sensor for lead ion detection in food. *Journal of Food Measurement and Characterization*,1	2.8	1