

Zhiming Guo

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/677735/publications.pdf>

Version: 2024-02-01

56
papers

2,199
citations

172457

29
h-index

233421

45
g-index

56
all docs

56
docs citations

56
times ranked

1759
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. <i>Food Reviews International</i> , 2023, 39, 1440-1461.	8.4	39
2	Determination of lead in food by surface-enhanced Raman spectroscopy with aptamer regulating gold nanoparticles reduction. <i>Food Control</i> , 2022, 132, 108498.	5.5	21
3	General model of multi-quality detection for apple from different origins by Vis/NIR transmittance spectroscopy. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2582-2595.	3.2	11
4	Bee Stressors from an Immunological Perspective and Strategies to Improve Bee Health. <i>Veterinary Sciences</i> , 2022, 9, 199.	1.7	21
5	SERS nanosensor of 3-aminobenzenboronic acid labeled Ag for detecting total arsenic in black tea combined with chemometric algorithms. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104588.	3.9	5
6	Complex Management Countermeasures of Postgraduate Education Quality Based on Comparison of International Training Models. <i>Complexity</i> , 2022, 2022, 1-9.	1.6	1
7	Two-wavelength image detection of early decayed oranges by coupling spectral classification with image processing. <i>Journal of Food Composition and Analysis</i> , 2022, 111, 104642.	3.9	7
8	Green reduction of silver nanoparticles for cadmium detection in food using surface-enhanced Raman spectroscopy coupled multivariate calibration. <i>Food Chemistry</i> , 2022, 394, 133481.	8.2	18
9	Bee Pollen: Clinical Trials and Patent Applications. <i>Nutrients</i> , 2022, 14, 2858.	4.1	27
10	Rapid and sensitive detection of zearalenone in corn using SERS-based lateral flow immunosensor. <i>Food Chemistry</i> , 2022, 396, 133707.	8.2	21
11	Screening for natural and derived bio-active compounds in preclinical and clinical studies: One of the frontlines of fighting the coronaviruses pandemic. <i>Phytomedicine</i> , 2021, 85, 153311.	5.3	51
12	Exploring natural products-based cancer therapeutics derived from egyptian flora. <i>Journal of Ethnopharmacology</i> , 2021, 269, 113626.	4.1	23
13	Cyanobacteria—From the Oceans to the Potential Biotechnological and Biomedical Applications. <i>Marine Drugs</i> , 2021, 19, 241.	4.6	66
14	Bee Pollen: Current Status and Therapeutic Potential. <i>Nutrients</i> , 2021, 13, 1876.	4.1	77
15	Improving the Sense of Gain of Graduate Students in Food Science. <i>Journal of Food Quality</i> , 2021, 2021, 1-7.	2.6	4
16	Anti-Viral and Immunomodulatory Properties of Propolis: Chemical Diversity, Pharmacological Properties, Preclinical and Clinical Applications, and In Silico Potential against SARS-CoV-2. <i>Foods</i> , 2021, 10, 1776.	4.3	42
17	Identification of the apple spoilage causative fungi and prediction of the spoilage degree using electronic nose. <i>Journal of Food Process Engineering</i> , 2021, 44, e13816.	2.9	7
18	Intelligent evaluation of taste constituents and polyphenols-to-amino acids ratio in matcha tea powder using near infrared spectroscopy. <i>Food Chemistry</i> , 2021, 353, 129372.	8.2	56

#	ARTICLE	IF	CITATIONS
19	Application of spectral features for separating homochromatic foreign matter from mixed congee. <i>Food Chemistry</i> : X, 2021, 11, 100128.	4.3	5
20	Rapid enrichment detection of patulin and alternariol in apple using surface enhanced Raman spectroscopy with coffee-ring effect. <i>LWT - Food Science and Technology</i> , 2021, 152, 112333.	5.2	14
21	Sensitive label-free Cu ₂ O/Ag fused chemometrics SERS sensor for rapid detection of total arsenic in tea. <i>Food Control</i> , 2021, 130, 108341.	5.5	21
22	Determination of perchlorate in tea using SERS with a superhydrophobically treated cysteine modified silver film/polydimethylsiloxane substrate. <i>Analytical Methods</i> , 2021, 13, 1625-1634.	2.7	1
23	Label-free surface enhanced Raman scattering spectroscopy for discrimination and detection of dominant apple spoilage fungus. <i>International Journal of Food Microbiology</i> , 2021, 338, 108990.	4.7	35
24	Marine organisms: Pioneer natural sources of polysaccharides/proteins for green synthesis of nanoparticles and their potential applications. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1767-1798.	7.5	42
25	Measurement of total free amino acids content in black tea using electronic tongue technology coupled with chemometrics. <i>LWT - Food Science and Technology</i> , 2020, 118, 108768.	5.2	34
26	A novel hyperspectral microscope imaging technology for rapid evaluation of particle size distribution in matcha. <i>Journal of Food Engineering</i> , 2020, 272, 109782.	5.2	16
27	Single-step electrochemical sensing of ppt-level lead in leaf vegetables based on peroxidase-mimicking metal-organic framework. <i>Biosensors and Bioelectronics</i> , 2020, 168, 112544.	10.1	35
28	Nondestructive monitoring storage quality of apples at different temperatures by near-infrared transmittance spectroscopy. <i>Food Science and Nutrition</i> , 2020, 8, 3793-3805.	3.4	14
29	Chemometrics coupled 4-Aminothiophenol labelled Ag-Au alloy SERS off-signal nanosensor for quantitative detection of mercury in black tea. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 242, 118747.	3.9	15
30	Antimicrobial Properties of Apis mellifera's Bee Venom. <i>Toxins</i> , 2020, 12, 451.	3.4	54
31	Comprehensive Overview on Multiple Strategies Fighting COVID-19. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 5813.	2.6	24
32	Simultaneous quantification of active constituents and antioxidant capability of green tea using NIR spectroscopy coupled with swarm intelligence algorithm. <i>LWT - Food Science and Technology</i> , 2020, 129, 109510.	5.2	44
33	Assessment of matcha sensory quality using hyperspectral microscope imaging technology. <i>LWT - Food Science and Technology</i> , 2020, 125, 109254.	5.2	10
34	Simple electrochemical sensing for mercury ions in dairy product using optimal Cu ²⁺ -based metal-organic frameworks as signal reporting. <i>Journal of Hazardous Materials</i> , 2020, 400, 123222.	12.4	40
35	Development of Carbon Quantum Dot-Labeled Antibody Fluorescence Immunoassays for the Detection of Morphine in Hot Pot Soup Base. <i>Food Analytical Methods</i> , 2020, 13, 1042-1049.	2.6	27
36	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. <i>Journal of Food Engineering</i> , 2020, 279, 109955.	5.2	116

#	ARTICLE	IF	CITATIONS
37	Classification for <i>Penicillium expansum</i> Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. <i>Sensors</i> , 2020, 20, 2130.	3.8	18
38	Pre etched Ag nanocluster as SERS substrate for the rapid quantification of AFB1 in peanut oil via DFT coupled multivariate calibration. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 239, 118411.	3.9	17
39	Nondestructive diagnostics of magnesium deficiency based on distribution features of chlorophyll concentrations map on cucumber leaf. <i>Journal of Plant Nutrition</i> , 2019, 42, 2773-2783.	1.9	8
40	Rapid identification of <i>Lactobacillus</i> species using near infrared spectral features of bacterial colonies. <i>Journal of Near Infrared Spectroscopy</i> , 2019, 27, 302-313.	1.5	5
41	Fabricating an Acetylcholinesterase Modulated UCNPs-Cu ²⁺ Fluorescence Biosensor for Ultrasensitive Detection of Organophosphorus Pesticides-Diazinon in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4071-4079.	5.2	119
42	Advances in Nondestructive Methods for Meat Quality and Safety Monitoring. <i>Food Reviews International</i> , 2019, 35, 536-562.	8.4	50
43	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.	3.5	75
44	Long-term evaluation of soluble solids content of apples with biological variability by using near-infrared spectroscopy and calibration transfer method. <i>Postharvest Biology and Technology</i> , 2019, 151, 79-87.	6.0	98
45	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. <i>Food Chemistry</i> , 2019, 286, 282-288.	8.2	89
46	Noise-free microbial colony counting method based on hyperspectral features of agar plates. <i>Food Chemistry</i> , 2019, 274, 925-932.	8.2	33
47	Rapid sensing of total theaflavins content in black tea using a portable electronic tongue system coupled to efficient variables selection algorithms. <i>Journal of Food Composition and Analysis</i> , 2019, 75, 43-48.	3.9	52
48	Rapid <i>Pseudomonas</i> Species Identification from Chicken by Integrating Colorimetric Sensors with Near-Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 1199-1208.	2.6	29
49	A large Raman scattering cross-section molecular embedded SERS aptasensor for ultrasensitive Aflatoxin B1 detection using CS-Fe ₃ O ₄ for signal enrichment. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018, 189, 147-153.	3.9	79
50	Portable spectroscopy system determination of acid value in peanut oil based on variables selection algorithms. <i>Measurement: Journal of the International Measurement Confederation</i> , 2017, 103, 179-185.	5.0	37
51	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.	10.1	96
52	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.	3.9	38
53	Color compensation and comparison of shortwave near infrared and long wave near infrared spectroscopy for determination of soluble solids content of "Fuji" apple. <i>Postharvest Biology and Technology</i> , 2016, 115, 81-90.	6.0	103
54	Comparisons of different regressions tools in measurement of antioxidant activity in green tea using near infrared spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 60, 92-97.	2.8	87

#	ARTICLE	IF	CITATIONS
55	Optimization of Informative Spectral Variables for the Quantification of EGCG in Green Tea Using Fourier Transform Near-Infrared (FT-NIR) Spectroscopy and Multivariate Calibration. <i>Applied Spectroscopy</i> , 2011, 65, 1062-1067.	2.2	37
56	Determination of caffeine content and main catechins contents in green tea (<i>Camellia sinensis</i> L.) using taste sensor technique and multivariate calibration. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 353-358.	3.9	85