## Felix Yh Kutsanedzie

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Hydrothermal fabrication of MoS2/reduced graphene oxide nanohybrid composite for the electrochemical sensing of Hg(II) in green tea. Materials Today: Proceedings, 2022, 62, 5378-5384.	0.9	1
2	Cysteamine-mediated upconversion sensor for lead ion detection in food. Journal of Food Measurement and Characterization, 2021, 15, 4849-4857.	1.6	10
3	Functionalized hollow Au@Ag nanoflower SERS matrix for pesticide sensing in food. Sensors and Actuators B: Chemical, 2020, 324, 128718.	4.0	47
4	Development of Colorimetric Detection of 2,4,5-Trimethyloxazole in Volatile Organic Compounds Based on Porphyrin Complexes for Vinegar Storage Time Discrimination. Food Analytical Methods, 2020, 13, 2192-2203.	1.3	9
5	FT-NIR coupled chemometric methods rapid prediction of K-value in fish. Vibrational Spectroscopy, 2020, 108, 103044.	1.2	23
6	An Overview on the Applications of Typical Non-linear Algorithms Coupled With NIR Spectroscopy in Food Analysis. Food Engineering Reviews, 2020, 12, 173-190.	3.1	77
7	Signal-enhanced SERS-sensors of CAR-PLS and GA-PLS coupled AgNPs for ochratoxin A and aflatoxin B1 detection. Food Chemistry, 2020, 315, 126231.	4.2	100
8	Mesoporous silica supported orderly-spaced gold nanoparticles SERS-based sensor for pesticides detection in food. Food Chemistry, 2020, 315, 126300.	4.2	135
9	rGO-NS SERS-based coupled chemometric prediction of acetamiprid residue in green tea. Journal of Food and Drug Analysis, 2019, 27, 145-153.	0.9	45
10	Synthesized Au NPs@silica composite as surface-enhanced Raman spectroscopy (SERS) substrate for fast sensing trace contaminant in milk. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 206, 405-412.	2.0	47
11	Synthesis of highly fluorescent RhDCP as an ideal inner filter effect pair for the NaYF4:Yb,Er upconversion fluorescent nanoparticles to detect trace amount of Hg(II) in water and food samples. Journal of Photochemistry and Photobiology A: Chemistry, 2019, 382, 111950.	2.0	12
12	A Novel Nanoscaled Chemo Dye–Based Sensor for the Identification of Volatile Organic Compounds During the Mildewing Process of Stored Wheat. Food Analytical Methods, 2019, 12, 2895-2907.	1.3	17
13	Rapid and Nondestructive Quantification of Trimethylamine by FT-NIR Coupled with Chemometric Techniques. Food Analytical Methods, 2019, 12, 2035-2044.	1.3	25
14	Advances in Nondestructive Methods for Meat Quality and Safety Monitoring. Food Reviews International, 2019, 35, 536-562.	4.3	50
15	Fast sensing of imidacloprid residue in tea using surface-enhanced Raman scattering by comparative multivariate calibration. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 211, 86-93.	2.0	50
16	NaYF4@Yb,Ho,Au/GO-nanohybrid materials for SERS applications—Pb(II) detection and prediction. Colloids and Surfaces B: Biointerfaces, 2019, 174, 598-606.	2.5	11
17	SERS-signal optimised AgNPs-plated-ZnO nanoflower-like structure synthesised for sensing applications. Physics Letters, Section A: General, Atomic and Solid State Physics, 2019, 383, 1312-1317.	0.9	23
18	Ratiometric fluorescence detection of Cd2+ and Pb2+ by inner filter-based upconversion nanoparticle-dithizone nanosystem. Microchemical Journal, 2019, 144, 296-302.	2.3	43

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19	Rapid Pseudomonas Species Identification from Chicken by Integrating Colorimetric Sensors with Near-Infrared Spectroscopy. Food Analytical Methods, 2018, 11, 1199-1208.	1.3	29
20	Near infrared system coupled chemometric algorithms for enumeration of total fungi count in cocoa beans neat solution. Food Chemistry, 2018, 240, 231-238.	4.2	129
21	Near infrared chemo-responsive dye intermediaries spectra-based in-situ quantification of volatile organic compounds. Sensors and Actuators B: Chemical, 2018, 254, 597-602.	4.0	34
22	Evaluation of extra-virgin olive oil adulteration using FTIR spectroscopy combined with multivariate algorithms. Quality Assurance and Safety of Crops and Foods, 2018, 10, 411-421.	1.8	13
23	Qualitative and quantitative analysis of chlorpyrifos residues in tea by surface-enhanced Raman spectroscopy (SERS) combined with chemometric models. LWT - Food Science and Technology, 2018, 97, 760-769.	2.5	67
24	A nanosystem composed of upconversion nanoparticles and N, N-diethyl-p-phenylenediamine for fluorimetric determination of ferric ion. Mikrochimica Acta, 2018, 185, 378.	2.5	25
25	Prediction of amino acids, caffeine, theaflavins and water extract in black tea using FT-NIR spectroscopy coupled chemometrics algorithms. Analytical Methods, 2018, 10, 3023-3031.	1.3	52
26	Portable spectroscopy system determination of acid value in peanut oil based on variables selection algorithms. Measurement: Journal of the International Measurement Confederation, 2017, 103, 179-185.	2.5	37
27	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.	1.3	67
28	In situ cocoa beans quality grading by near-infrared-chemodyes systems. Analytical Methods, 2017, 9, 5455-5463.	1.3	21
29	Comparative analysis on the effectiveness of various filtration methods on the potability of water. Water Quality Research Journal of Canada, 2016, 51, 42-46.	1.2	1
30	Quantifying Total Viable Count in Pork Meat Using Combined Hyperspectral Imaging and Artificial Olfaction Techniques. Food Analytical Methods, 2016, 9, 3015-3024.	1.3	52
31	Feasibility study on nondestructively sensing meat's freshness using light scattering imaging technique. Meat Science, 2016, 119, 102-109.	2.7	25
32	Assessment of Irrigation Dynamics on Vegetable Production Safety in the Accra Metropolis. Open Access Library Journal (oalib), 2015, 02, 1-7.	0.1	1