Gaoshuang Hu

List of Publications by Year
in descending order

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9 papers	219 citations	1478505 6 h-index	1474206 9 g-index
9 all docs	9 docs citations	9 times ranked	287 citing authors

#	Article	IF	Citations
1	Water and alcohol extracts from Diaphragma juglandis on antiâ€fatigue and antioxidative effects in vitro and vivo. Journal of the Science of Food and Agriculture, 2021, 101, 3132-3139.	3.5	6
2	Facile and sensitive detection of norfloxacin in animal-derived foods using immuno-personal glucose meter. European Food Research and Technology, 2021, 247, 2635-2644.	3.3	7
3	Anti-hyperlipidemia effect of sea buckthorn fruit oil extract through the AMPK and Akt signaling pathway in hamsters. Journal of Functional Foods, 2020, 66, 103837.	3.4	22
4	Quantum dot based multiplex fluorescence quenching immune chromatographic strips for the simultaneous determination of sulfonamide and fluoroquinolone residues in chicken samples. RSC Advances, 2017, 7, 31123-31128.	3.6	15
5	Fluorescent quenching immune chromatographic strips with quantum dots and upconversion nanoparticles as fluorescent donors for visual detection of sulfaquinoxaline in foods of animal origin. Analytica Chimica Acta, 2017, 982, 185-192.	5.4	21
6	Upconversion Nanoparticles and Monodispersed Magnetic Polystyrene Microsphere Based Fluorescence Immunoassay for the Detection of Sulfaquinoxaline in Animal-Derived Foods. Journal of Agricultural and Food Chemistry, 2016, 64, 3908-3915.	5.2	67
7	Development of an Enzyme-Linked Immunosorbent Assay for the Detection of Tyramine as an Index of Freshness in Meat and Seafood. Journal of Agricultural and Food Chemistry, 2016, 64, 8944-8949.	5.2	30
8	Development of an Enzyme-Linked Immunosorbent Assay for the Detection of 2-Amino-3-Methylimidazo [4, 5-f] Quinoline (IQ) in Processed Foods. Food Analytical Methods, 2016, 9, 1036-1045.	2.6	4
9	A novel and sensitive fluorescence immunoassay for the detection of fluoroquinolones in animal-derived foods using upconversion nanoparticles as labels. Analytical and Bioanalytical Chemistry, 2015, 407, 8487-8496.	3.7	47