

# Hongyan Bi

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

813  
citations

516215

16  
h-index

500791

28  
g-index

31  
all docs

31  
docs citations

31  
times ranked

1063  
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of Pathogenic Microorganisms by Microfluidics Based Analytical Methods. Analytical Chemistry, 2018, 90, 5512-5520.	3.2	108
2	Deposition of PEG onto PMMA microchannel surface to minimize nonspecific adsorption. Lab on a Chip, 2006, 6, 769.	3.1	106
3	On-chip chiral separation based on bovine serum albumin-conjugated carbon nanotubes as stationary phase in a microchannel. Electrophoresis, 2006, 27, 3129-3135.	1.3	83
4	Construction of a Biomimetic Surface on Microfluidic Chips for Biofouling Resistance. Analytical Chemistry, 2006, 78, 3399-3405.	3.2	51
5	Kinetics of Proteolytic Reactions in Nanoporous Materials. Journal of Proteome Research, 2009, 8, 4685-4692.	1.8	47
6	TiO <sub>2</sub> Printed Aluminum Foil: Single-Use Film for a Laser Desorption/Ionization Target Plate. Analytical Chemistry, 2009, 81, 1177-1183.	3.2	46
7	Performance enhanced UV/vis spectroscopic microfluidic sensor for ascorbic acid quantification in human blood. Biosensors and Bioelectronics, 2016, 85, 568-572.	5.3	42
8	Strategy for Allosteric Analysis Based on Protein-Patterned Stationary Phase in Microfluidic Chip. Journal of Proteome Research, 2005, 4, 2154-2160.	1.8	35
9	Interference-blind microfluidic sensor for ascorbic acid determination by UV/vis spectroscopy. Sensors and Actuators B: Chemical, 2016, 224, 668-675.	4.0	35
10	Identification of pathogenic bacteria in human blood using IgG-modified Fe <sub>3</sub> O <sub>4</sub> magnetic beads as a sorbent and MALDI-TOF MS for profiling. Mikrochimica Acta, 2018, 185, 542.	2.5	33
11	Controlling the specific enrichment of multi-phosphorylated peptides on oxide materials: aluminium foil as a target plate for laser desorption ionization mass spectrometry. Chemical Science, 2010, 1, 374.	3.7	27
12	In-source photocatalytic reduction of disulfide bonds during laser desorption ionization. Chemical Communications, 2008, , 6357.	2.2	23
13	Mass spectrometry-based metabolomics approach to reveal differential compounds in pufferfish soups: Flavor, nutrition, and safety. Food Chemistry, 2019, 301, 125261.	4.2	21
14	Differentiation and authentication of fishes at the species level through analysis of fish skin by matrix-assisted laser desorption/ionization time-of-flight mass spectrometry. Rapid Communications in Mass Spectrometry, 2019, 33, 1336-1343.	0.7	20
15	Photocatalytic Redox Reactions for In-source Peptide Fragmentation. Chemistry - A European Journal, 2009, 15, 6711-6717.	1.7	18
16	Characterization of efficient proteolysis by trypsin loaded macroporous silica. Molecular BioSystems, 2011, 7, 2890.	2.9	16
17	Electrochemical Reactions and Ionization Processes. European Journal of Mass Spectrometry, 2010, 16, 341-349.	0.5	13
18	Ga <sub>2</sub> O <sub>3</sub> photocatalyzed online tagging of cysteine to facilitate peptide mass fingerprinting. Proteomics, 2011, 11, 3501-3509.	1.3	12

#	ARTICLE	IF	CITATIONS
19	Electrostatic Spray Ionization-Mass Spectrometry for Direct and Fast Wine Characterization. ACS Omega, 2018, 3, 17881-17887.	1.6	12
20	Visualization of the Distance among Fishes by MALDI MS for Rapid Determination of the Taxonomic Status of Fish Fillets. Journal of Agricultural and Food Chemistry, 2020, 68, 8438-8446.	2.4	12
21	Super-fast seafood authenticity analysis by One-step pretreatment and comparison of mass spectral patterns. Food Control, 2021, 123, 107751.	2.8	11
22	Direct identification of fish species by surface molecular transferring. Analyst, The, 2020, 145, 4148-4155.	1.7	7
23	The investigation of storage situation of fish muscle via the analysis of its exudate by MALDI-TOF MS. Food Chemistry, 2022, 373, 131450.	4.2	7
24	Rapid Identification between Two Fish Species Using UV-Vis Spectroscopy for Substitution Detection. Molecules, 2021, 26, 6529.	1.7	7
25	Capture and identification of bacteria from fish muscle based on immunomagnetic beads and MALDI-TOF MS. Food Chemistry: X, 2022, 13, 100225.	1.8	7
26	Microchip coupled with MALDI-TOF MS for the investigation of bacterial contamination of fish muscle products. Food Chemistry, 2022, 396, 133658.	4.2	5
27	MALDI-TOF MS and Magnetic Beads for Rapid Seafood Allergen Tests. Journal of Agricultural and Food Chemistry, 2021, 69, 12909-12918.	2.4	4
28	Evaluation of Allergic Cross-Reactivity Among Fishes by Microfluidic Chips and MALDI-TOF MS. Journal of Agricultural and Food Chemistry, 2022, 70, 7525-7534.	2.4	3
29	MALDI-TOF mass spectrometry applied for animal species identification based on bone samples. Analyst, The, 2022, , .	1.7	1
30	Phosphorylated Protein Levels in Animal-Sourced Food Muscles Based on Fe <sup>3+</sup> and UV/Vis Spectrometry. ACS Omega, 2022, 7, 6560-6567.	1.6	1
31	Synthesis, Characterization and Biosensing-Applications of Gold Nanoparticles “ Experiments for Photonics and other Non-Chemistry Curricula in the Higher Education of Engineers. , 2018, , .		0