

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Fluorescence paper-based sensor for visual detection of carbamate pesticides in food based on CdTe quantum dot and nano ZnTPyP. Food Chemistry, 2020, 327, 127075.	8.2	85
2	One-class partial least squares (OCPLS) classifier. Chemometrics and Intelligent Laboratory Systems, 2013, 126, 1-5.	3.5	76
3	A MATLAB toolbox for class modeling using one-class partial least squares (OCPLS) classifiers. Chemometrics and Intelligent Laboratory Systems, 2014, 139, 58-63.	3.5	48
4	MCCV stacked regression for model combination and fast spectral interval selection in multivariate calibration. Chemometrics and Intelligent Laboratory Systems, 2007, 87, 226-230.	3.5	43
5	Rapid and nondestructive detection of multiple adulterants in kudzu starch by near infrared (NIR) spectroscopy and chemometrics. LWT - Food Science and Technology, 2015, 61, 590-595.	5.2	39
6	Rapid analysis of adulterations in Chinese lotus root powder (LRP) by near-infrared (NIR) spectroscopy coupled with chemometric class modeling techniques. Food Chemistry, 2013, 141, 2434-2439.	8.2	37
7	Multivariate quality control solved by oneâ€class partial least squares regression: identification of adulterated peanut oils by midâ€infrared spectroscopy. Journal of Chemometrics, 2011, 25, 568-574.	1.3	36
8	FTIR Spectroscopy and Chemometric Class Modeling Techniques for Authentication of Chinese Sesame Oil. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1003-1009.	1.9	34
9	Rapid Discrimination of the Geographical Origins of an Oolong Tea (Anxi-Tieguanyin) by Near-Infrared Spectroscopy and Partial Least Squares Discriminant Analysis. Journal of Analytical Methods in Chemistry, 2014, 2014, 1-6.	1.6	29
10	A comprehensive quality evaluation method by FT-NIR spectroscopy and chemometric: Fine classification and untargeted authentication against multiple frauds for Chinese Ganoderma lucidum. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2017, 182, 17-25.	3.9	29
11	"Turn-off―fluorescent sensor based on double quantum dots coupled with chemometrics for highly sensitive and specific recognition of 53 famous green teas. Analytica Chimica Acta, 2018, 1008, 103-110.	5.4	29
12	Detection of unexpected frauds: Screening and quantification of maleic acid in cassava starch by Fourier transform near-infrared spectroscopy. Food Chemistry, 2017, 227, 322-328.	8.2	28
13	Untargeted Detection of Illegal Adulterations in Chinese Glutinous Rice Flour (GRF) by NIR Spectroscopy and Chemometrics: Specificity of Detection Improved by Reducing Unnecessary Variations. Food Analytical Methods, 2013, 6, 1568-1575.	2.6	25
14	Predicting the Age and Type of Tuocha Tea by Fourier Transform Infrared Spectroscopy and Chemometric Data Analysis. Journal of Agricultural and Food Chemistry, 2011, 59, 10461-10469.	5.2	23
15	Combining local wavelength information and ensemble learning to enhance the specificity of class modeling techniques: Identification of food geographical origins and adulteration. Analytica Chimica Acta, 2012, 754, 31-38.	5.4	23
16	Untargeted detection and quantitative analysis of poplar balata (PB) in Chinese propolis by FT-NIR spectroscopy and chemometrics. Food Chemistry, 2013, 141, 4132-4137.	8.2	21
17	The Feasibility of Using Near-Infrared Spectroscopy and Chemometrics for Untargeted Detection of Protein Adulteration in Yogurt: Removing Unwanted Variations in Pure Yogurt. Journal of Analytical Methods in Chemistry, 2013, 2013, 1-9.	1.6	21
18	Fusion of nearâ€infrared and fluorescence spectroscopy for untargeted fraud detection ofÂChinese tea seed oil using chemometric methods. Journal of the Science of Food and Agriculture, 2019, 99, 2285-2291.	3.5	19

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19	Fine classification and untargeted detection of multiple adulterants of Gastrodia elata BI. (GE) by near-infrared spectroscopy coupled with chemometrics. Analytical Methods, 2017, 9, 1897-1904.	2.7	18
20	Construction of an Efficacious Model for a Nondestructive Identification of Traditional Chinese Medicines Liuwei Dihuang Pills from Different Manufacturers Using Near-infrared Spectroscopy and Moving Window Partial Least-squares Discriminant Analysis. Analytical Sciences, 2009, 25, 1143-1148.	1.6	17
21	Challenges of large-class-number classification (LCNC): A novel ensemble strategy (ES) and its application to discriminating the geographical origins of 25 green teas. Chemometrics and Intelligent Laboratory Systems, 2016, 157, 43-49.	3.5	17
22	Using near-infrared process analysis to study gas–solid adsorption process as well as its data treatment based on artificial neural network and partial least squares. Vibrational Spectroscopy, 2011, 56, 202-209.	2.2	16
23	Combining bootstrap and uninformative variable elimination: Chemometric identification of metabonomic biomarkers by nonparametric analysis of discriminant partial least squares. Chemometrics and Intelligent Laboratory Systems, 2012, 115, 37-43.	3.5	16
24	Simultaneous detection of multiple inherited metabolic diseases using GC-MS urinary metabolomics by chemometrics multi-class classification strategies. Talanta, 2018, 186, 489-496.	5.5	16
25	Moving Window Partial Least-Squares Discriminant Analysis for Identification of Different Kinds of Bezoar Samples by near Infrared Spectroscopy and Comparison of Different Pattern Recognition Methods. Journal of Near Infrared Spectroscopy, 2007, 15, 291-297.	1.5	15
26	Optimized sample-weighted partial least squares. Talanta, 2007, 71, 561-566.	5.5	15
27	Coupling bootstrap with synergy self-organizing map-based orthogonal partial least squares discriminant analysis: Stable metabolic biomarker selection for inherited metabolic diseases. Talanta, 2020, 219, 121370.	5.5	13
28	Robust and Automated Internal Quality Grading of a Chinese Green Tea (Longjing) by Near-Infrared Spectroscopy and Chemometrics. Journal of Spectroscopy, 2013, 2013, 1-7.	1.3	12
29	Dual-QDs ratios fluorescent probe for sensitive and selective detection of silver ions contamination in real sample. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 234, 118248.	3.9	12
30	Visual paper-based sensor for the highly sensitive detection of caffeine in food and biological matrix based on CdTe-nano ZnTPyP combined with chemometrics. Mikrochimica Acta, 2021, 188, 27.	5.0	12
31	Automatic configuration of optimized sample-weighted least-squares support vector machine by particle swarm optimization for multivariate spectral analysis. Analytical Methods, 2010, 2, 282.	2.7	10
32	Rapid Detection of Exogenous Adulterants and Species Discrimination for a <scp>C</scp> hinese Functional Tea (Banlangen) by Fourierâ€Transform Nearâ€Infrared (<scp>FT</scp> â€ <scp>NIR</scp>) Spectroscopy and Chemometrics. Journal of Food Quality, 2015, 38, 450-457.	2.6	10
33	Protected Geographical Indication Identification of a Chinese Green Tea (Anji-White) by Near-Infrared Spectroscopy and Chemometric Class Modeling Techniques. Journal of Spectroscopy, 2013, 2013, 1-8.	1.3	9
34	Variety identification and age prediction of Pu-erh tea using graphene oxide and porphyrin complex based mid-infrared spectroscopy coupled with chemometrics. Microchemical Journal, 2020, 158, 105255.	4.5	9
35	Rapid detection of five pesticide residues using complexes of gold nanoparticle and porphyrin combined with ultraviolet visible spectrum. Journal of the Science of Food and Agriculture, 2020, 100, 4464-4473.	3.5	9
36	Simultaneous Recognition of Species, Quality Grades, and Multivariate Calibration of Antioxidant Activities for 12 Famous Green Teas Using Mid- and Near-Infrared Spectroscopy Coupled with Chemometrics. Journal of Analytical Methods in Chemistry, 2019, 2019, 1-14.	1.6	8

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37	Combining Electronic Tongue Array and Chemometrics for Discriminating the Specific Geographical Origins of Green Tea. Journal of Analytical Methods in Chemistry, 2013, 2013, 1-5.	1.6	7
38	Combining Near-Infrared Spectroscopy and Chemometrics for Rapid Recognition of an Hg-Contaminated Plant. Journal of Spectroscopy, 2016, 2016, 1-7.	1.3	7
39	ZnCdSe-CdTe quantum dots: A "turn-off―fluorescent probe for the detection of multiple adulterants in an herbal honey. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 221, 117212.	3.9	7
40	Rapid Recognition of Geoherbalism and Authenticity of a Chinese Herb by Data Fusion of Near-Infrared Spectroscopy (NIR) and Mid-Infrared (MIR) Spectroscopy Combined with Chemometrics. Journal of Spectroscopy, 2019, 2019, 1-9.	1.3	7
41	Determination of <scp>lâ€</scp> theanine in tea water using fluorescenceâ€visualized paperâ€based sensors based on <scp>CdTe</scp> quantum dots/corn carbon dots and nanoâ€porphyrin with chemometrics. Journal of the Science of Food and Agriculture, 2021, 101, 2552-2560.	3.5	7
42	Nonlinear Multivariate Calibration of Shelf Life of Preserved Eggs (Pidan) by Near Infrared Spectroscopy: Stacked Least Squares Support Vector Machine with Ensemble Preprocessing. Journal of Spectroscopy, 2013, 2013, 1-7.	1.3	6
43	Simultaneous detection of multiple frauds in kiwifruit juice by fusion of traditional and double-quantum-dots enhanced fluorescent spectroscopic techniques and chemometrics. Microchemical Journal, 2020, 157, 105105.	4.5	6
44	Parallel calibration revisited: The second direction for shrinkage estimation of regression coefficients can be as natural and necessary as the traditional one. Analytica Chimica Acta, 2009, 644, 25-29.	5.4	5
45	Developing novel and general descriptors for traditional Chinese medicine (TCM) formulas: A case study of quantitative formula–activity relationship (QFAR) model for hypertension prescriptions. Chemometrics and Intelligent Laboratory Systems, 2011, 109, 186-191.	3.5	5
46	Calibrating the Shelf-life of Chinese Flavored Dry Tofu by FTIR Spectroscopy and Chemometrics: Effects of Data Preprocessing and Nonlinear Transformation on Multivariate Calibration Accuracy. Food Analytical Methods, 2012, 5, 1328-1334.	2.6	5
47	Studying a gas–solid multi-component adsorption process with near-infrared process analytical technique: Experimental setup, chemometrics, adsorption kinetics and mechanism. Chemometrics and Intelligent Laboratory Systems, 2015, 144, 80-86.	3.5	5
48	Rapid Quantification of Melamine in Different Brands/Types of Milk Powders Using Standard Addition Net Analyte Signal and Near-Infrared Spectroscopy. Journal of Analytical Methods in Chemistry, 2016, 2016, 1-9.	1.6	5
49	Enhanced Specificity for Detection of Frauds by Fusion of Multi-class and One-Class Partial Least Squares Discriminant Analysis: Geographical Origins of Chinese Shiitake Mushroom. Food Analytical Methods, 2016, 9, 451-458.	2.6	5
50	Chemometric Analysis of Elemental Fingerprints for GE Authentication of Multiple Geographical Origins. Journal of Analytical Methods in Chemistry, 2019, 2019, 1-7.	1.6	5
51	Fusion of elemental profiles and chemometrics: Discrimination of organic and conventional green teas. Microchemical Journal, 2019, 149, 104006.	4.5	4
52	Simultaneous quantitative structureâ€activity relationship analysis of catalyst activity and selectivity in the direct oxidation of C―H bonds. Journal of Chemometrics, 2019, 33, e3165.	1.3	3
53	Discriminating the Geographical Origins of Chinese White Lotus Seeds by Near-Infrared Spectroscopy and Chemometrics. Journal of Spectroscopy, 2015, 2015, 1-8.	1.3	2
54	Quality Degradation of Chinese White Lotus Seeds Caused by Dampening during Processing and Storage: Rapid and Nondestructive Discrimination Using Near-Infrared Spectroscopy. Journal of Analytical Methods in Chemistry, 2015, 2015, 1-7.	1.6	2

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55	Interpretable linear and nonlinear quantitative structure-selectivity relationship (QSSR) modeling of a biomimetic catalytic system by particle swarm optimization based sparse regression. Chemometrics and Intelligent Laboratory Systems, 2016, 159, 187-195.	3.5	2
56	Beyond one-against-all (OAA) and one-against-one (OAO): An exhaustive and parallel half-against-half (HAH) strategy for multi-class classification and applications to metabolomics. Chemometrics and Intelligent Laboratory Systems, 2020, 204, 104107.	3.5	2
57	Classification of Different Blueberry Cultivars by Analysis of Physical Factors, Chemical and Nutritional Ingredients, and Antioxidant Capacities. Journal of Food Quality, 2020, 2020, 1-9.	2.6	1
58	To correlate and predict the potential and new functions of traditional Chinese medicine formulas based on similarity indices. Journal of Chemometrics, 2018, 32, e2924.	1.3	0
59	A New Plant Indicator (<i>Artemisia lavandulaefolia</i> DC.) of Mercury in Soil Developed by Fourier-Transform Near-Infrared Spectroscopy Coupled with Least Squares Support Vector Machine. Journal of Analytical Methods in Chemistry, 2019, 2019, 1-6.	1.6	0
60	Hâ€ŧype indices with applications in chemometrics I: hâ€multiple similarity index. Journal of Chemometrics, 2021, 35, e3365.	1.3	0
61	Hâ€ŧype indices with applications in chemometrics II: hâ€outlyingness index. Journal of Chemometrics, 2021, 35, e3375.	1.3	0