

# Lu Xu

## List of Publications by Year in descending order

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Version: 2024-02-01

61  
papers

977  
citations

489802

18  
h-index

563245

28  
g-index

61  
all docs

61  
docs citations

61  
times ranked

1077  
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination of theanine in tea water using fluorescence visualized paper-based sensors based on CdTe quantum dots/corn carbon dots and nano-porphyrin with chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2552-2560.	1.7	7
2	Visual paper-based sensor for the highly sensitive detection of caffeine in food and biological matrix based on CdTe-nano ZnTPyP combined with chemometrics. <i>Mikrochimica Acta</i> , 2021, 188, 27.	2.5	12
3	H-type indices with applications in chemometrics I: multiple similarity index. <i>Journal of Chemometrics</i> , 2021, 35, e3365.	0.7	0
4	H-type indices with applications in chemometrics II: outlyingness index. <i>Journal of Chemometrics</i> , 2021, 35, e3375.	0.7	0
5	Variety identification and age prediction of Pu-erh tea using graphene oxide and porphyrin complex based mid-infrared spectroscopy coupled with chemometrics. <i>Microchemical Journal</i> , 2020, 158, 105255.	2.3	9
6	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. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2020, 204, 104107.	1.8	2
7	Classification of Different Blueberry Cultivars by Analysis of Physical Factors, Chemical and Nutritional Ingredients, and Antioxidant Capacities. <i>Journal of Food Quality</i> , 2020, 2020, 1-9.	1.4	1
8	Rapid detection of five pesticide residues using complexes of gold nanoparticle and porphyrin combined with ultraviolet visible spectrum. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4464-4473.	1.7	9
9	Dual-QDs ratios fluorescent probe for sensitive and selective detection of silver ions contamination in real sample. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 234, 118248.	2.0	12
10	Simultaneous detection of multiple frauds in kiwifruit juice by fusion of traditional and double-quantum-dots enhanced fluorescent spectroscopic techniques and chemometrics. <i>Microchemical Journal</i> , 2020, 157, 105105.	2.3	6
11	Coupling bootstrap with synergy self-organizing map-based orthogonal partial least squares discriminant analysis: Stable metabolic biomarker selection for inherited metabolic diseases. <i>Talanta</i> , 2020, 219, 121370.	2.9	13
12	Fluorescence paper-based sensor for visual detection of carbamate pesticides in food based on CdTe quantum dot and nano ZnTPyP. <i>Food Chemistry</i> , 2020, 327, 127075.	4.2	85
13	Chemometric Analysis of Elemental Fingerprints for GE Authentication of Multiple Geographical Origins. <i>Journal of Analytical Methods in Chemistry</i> , 2019, 2019, 1-7.	0.7	5
14	Fusion of elemental profiles and chemometrics: Discrimination of organic and conventional green teas. <i>Microchemical Journal</i> , 2019, 149, 104006.	2.3	4
15	Simultaneous quantitative structure-activity relationship analysis of catalyst activity and selectivity in the direct oxidation of C-H bonds. <i>Journal of Chemometrics</i> , 2019, 33, e3165.	0.7	3
16	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. <i>Journal of Analytical Methods in Chemistry</i> , 2019, 2019, 1-6.	0.7	0
17	ZnCdSe-CdTe quantum dots: A turn-off fluorescent probe for the detection of multiple adulterants in an herbal honey. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 221, 117212.	2.0	7
18	Rapid Recognition of Geoherbalsm and Authenticity of a Chinese Herb by Data Fusion of Near-Infrared Spectroscopy (NIR) and Mid-Infrared (MIR) Spectroscopy Combined with Chemometrics. <i>Journal of Spectroscopy</i> , 2019, 2019, 1-9.	0.6	7

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19	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. <i>Journal of Analytical Methods in Chemistry</i> , 2019, 2019, 1-14.	0.7	8
20	Fusion of near-infrared and fluorescence spectroscopy for untargeted fraud detection of Chinese tea seed oil using chemometric methods. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2285-2291.	1.7	19
21	Turn-off-fluorescent sensor based on double quantum dots coupled with chemometrics for highly sensitive and specific recognition of 53 famous green teas. <i>Analytica Chimica Acta</i> , 2018, 1008, 103-110.	2.6	29
22	Simultaneous detection of multiple inherited metabolic diseases using GC-MS urinary metabolomics by chemometrics multi-class classification strategies. <i>Talanta</i> , 2018, 186, 489-496.	2.9	16
23	To correlate and predict the potential and new functions of traditional Chinese medicine formulas based on similarity indices. <i>Journal of Chemometrics</i> , 2018, 32, e2924.	0.7	0
24	Detection of unexpected frauds: Screening and quantification of maleic acid in cassava starch by Fourier transform near-infrared spectroscopy. <i>Food Chemistry</i> , 2017, 227, 322-328.	4.2	28
25	Fine classification and untargeted detection of multiple adulterants of <i>Gastrodia elata</i> Bl. (GE) by near-infrared spectroscopy coupled with chemometrics. <i>Analytical Methods</i> , 2017, 9, 1897-1904.	1.3	18
26	A comprehensive quality evaluation method by FT-NIR spectroscopy and chemometric: Fine classification and untargeted authentication against multiple frauds for Chinese <i>Ganoderma lucidum</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017, 182, 17-25.	2.0	29
27	Combining Near-Infrared Spectroscopy and Chemometrics for Rapid Recognition of an Hg-Contaminated Plant. <i>Journal of Spectroscopy</i> , 2016, 2016, 1-7.	0.6	7
28	Rapid Quantification of Melamine in Different Brands/Types of Milk Powders Using Standard Addition Net Analyte Signal and Near-Infrared Spectroscopy. <i>Journal of Analytical Methods in Chemistry</i> , 2016, 2016, 1-9.	0.7	5
29	Challenges of large-class-number classification (LCNC): A novel ensemble strategy (ES) and its application to discriminating the geographical origins of 25 green teas. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 157, 43-49.	1.8	17
30	Interpretable linear and nonlinear quantitative structure-selectivity relationship (QSSR) modeling of a biomimetic catalytic system by particle swarm optimization based sparse regression. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 159, 187-195.	1.8	2
31	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. <i>Food Analytical Methods</i> , 2016, 9, 451-458.	1.3	5
32	Rapid Detection of Exogenous Adulterants and Species Discrimination for a Chinese Functional Tea (Banlangen) by Fourier Transform Near-Infrared (FT-NIR) Spectroscopy and Chemometrics. <i>Journal of Food Quality</i> , 2015, 38, 450-457.	1.4	10
33	Discriminating the Geographical Origins of Chinese White Lotus Seeds by Near-Infrared Spectroscopy and Chemometrics. <i>Journal of Spectroscopy</i> , 2015, 2015, 1-8.	0.6	2
34	Quality Degradation of Chinese White Lotus Seeds Caused by Dampening during Processing and Storage: Rapid and Nondestructive Discrimination Using Near-Infrared Spectroscopy. <i>Journal of Analytical Methods in Chemistry</i> , 2015, 2015, 1-7.	0.7	2
35	Rapid and nondestructive detection of multiple adulterants in kudzu starch by near infrared (NIR) spectroscopy and chemometrics. <i>LWT - Food Science and Technology</i> , 2015, 61, 590-595.	2.5	39
36	Studying a gas-solid multi-component adsorption process with near-infrared process analytical technique: Experimental setup, chemometrics, adsorption kinetics and mechanism. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2015, 144, 80-86.	1.8	5

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37	Rapid Discrimination of the Geographical Origins of an Oolong Tea (Anxi-Tieguanyin) by Near-Infrared Spectroscopy and Partial Least Squares Discriminant Analysis. <i>Journal of Analytical Methods in Chemistry</i> , 2014, 2014, 1-6.	0.7	29
38	A MATLAB toolbox for class modeling using one-class partial least squares (OCPLS) classifiers. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2014, 139, 58-63.	1.8	48
39	Untargeted Detection of Illegal Adulterations in Chinese Glutinous Rice Flour (GRF) by NIR Spectroscopy and Chemometrics: Specificity of Detection Improved by Reducing Unnecessary Variations. <i>Food Analytical Methods</i> , 2013, 6, 1568-1575.	1.3	25
40	Rapid analysis of adulterations in Chinese lotus root powder (LRP) by near-infrared (NIR) spectroscopy coupled with chemometric class modeling techniques. <i>Food Chemistry</i> , 2013, 141, 2434-2439.	4.2	37
41	Untargeted detection and quantitative analysis of poplar balata (PB) in Chinese propolis by FT-NIR spectroscopy and chemometrics. <i>Food Chemistry</i> , 2013, 141, 4132-4137.	4.2	21
42	One-class partial least squares (OCPLS) classifier. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2013, 126, 1-5.	1.8	76
43	The Feasibility of Using Near-Infrared Spectroscopy and Chemometrics for Untargeted Detection of Protein Adulteration in Yogurt: Removing Unwanted Variations in Pure Yogurt. <i>Journal of Analytical Methods in Chemistry</i> , 2013, 2013, 1-9.	0.7	21
44	Combining Electronic Tongue Array and Chemometrics for Discriminating the Specific Geographical Origins of Green Tea. <i>Journal of Analytical Methods in Chemistry</i> , 2013, 2013, 1-5.	0.7	7
45	Protected Geographical Indication Identification of a Chinese Green Tea (Anji-White) by Near-Infrared Spectroscopy and Chemometric Class Modeling Techniques. <i>Journal of Spectroscopy</i> , 2013, 2013, 1-8.	0.6	9
46	Robust and Automated Internal Quality Grading of a Chinese Green Tea (Longjing) by Near-Infrared Spectroscopy and Chemometrics. <i>Journal of Spectroscopy</i> , 2013, 2013, 1-7.	0.6	12
47	Nonlinear Multivariate Calibration of Shelf Life of Preserved Eggs (Pidan) by Near Infrared Spectroscopy: Stacked Least Squares Support Vector Machine with Ensemble Preprocessing. <i>Journal of Spectroscopy</i> , 2013, 2013, 1-7.	0.6	6
48	Combining local wavelength information and ensemble learning to enhance the specificity of class modeling techniques: Identification of food geographical origins and adulteration. <i>Analytica Chimica Acta</i> , 2012, 754, 31-38.	2.6	23
49	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. <i>Food Analytical Methods</i> , 2012, 5, 1328-1334.	1.3	5
50	FTIR Spectroscopy and Chemometric Class Modeling Techniques for Authentication of Chinese Sesame Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1003-1009.	0.8	34
51	Combining bootstrap and uninformative variable elimination: Chemometric identification of metabonomic biomarkers by nonparametric analysis of discriminant partial least squares. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 115, 37-43.	1.8	16
52	Predicting the Age and Type of Tuocha Tea by Fourier Transform Infrared Spectroscopy and Chemometric Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10461-10469.	2.4	23
53	Using near-infrared process analysis to study gas-liquid adsorption process as well as its data treatment based on artificial neural network and partial least squares. <i>Vibrational Spectroscopy</i> , 2011, 56, 202-209.	1.2	16
54	Developing novel and general descriptors for traditional Chinese medicine (TCM) formulas: A case study of quantitative formula-activity relationship (QFAR) model for hypertension prescriptions. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2011, 109, 186-191.	1.8	5

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55	Multivariate quality control solved by one-class partial least squares regression: identification of adulterated peanut oils by mid-infrared spectroscopy. <i>Journal of Chemometrics</i> , 2011, 25, 568-574.	0.7	36
56	Automatic configuration of optimized sample-weighted least-squares support vector machine by particle swarm optimization for multivariate spectral analysis. <i>Analytical Methods</i> , 2010, 2, 282.	1.3	10
57	Parallel calibration revisited: The second direction for shrinkage estimation of regression coefficients can be as natural and necessary as the traditional one. <i>Analytica Chimica Acta</i> , 2009, 644, 25-29.	2.6	5
58	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. <i>Analytical Sciences</i> , 2009, 25, 1143-1148.	0.8	17
59	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. <i>Journal of Near Infrared Spectroscopy</i> , 2007, 15, 291-297.	0.8	15
60	Optimized sample-weighted partial least squares. <i>Talanta</i> , 2007, 71, 561-566.	2.9	15
61	MCCV stacked regression for model combination and fast spectral interval selection in multivariate calibration. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2007, 87, 226-230.	1.8	43