

Monoclonal antibody-based ELISA for the quantification of aflatoxin B₁ in food products

Food Chemistry

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Immunoassay for food quality evaluation. , 2019, , 661-695.		0
2	A novel non-enzymatic sensing platform for determination of 5â€²-guanosine monophosphate in meat. Food Chemistry, 2019, 286, 515-521.	4.2	12
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4	Recombinase Polymerase Amplification Based Multiplex Lateral Flow Dipstick for Fast Identification of Duck Ingredient in Adulterated Beef. Animals, 2020, 10, 1765.	1.0	17
5	Principles of halal-compliant fermentations: Microbial alternatives for the halal food industry. Trends in Food Science and Technology, 2020, 98, 1-9.	7.8	24
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9	Monoclonal antibody-based sandwich enzyme-linked immunosorbent assay for porcine hemoglobin quantification. Food Chemistry, 2020, 324, 126880.	4.2	14
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11	Determination of robenidine in shrimp and chicken samples using the indirect competitive enzyme-linked immunosorbent assay and immunochromatographic strip assay. Analyst, The, 2021, 146, 721-729.	1.7	22
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15	Authentication approach using enzyme-linked immunosorbent assay for detection of porcine substances. Quality Assurance and Safety of Crops and Foods, 2019, 11, 449-457.	1.8	22
16	Development of an Immunochromatographic Strip for the Rapid and Ultrasensitive Detection of Gamithromycin. Food Analytical Methods, 0, , 1.	1.3	5
17	Production and Use of Antibodies. Food Chemistry, Function and Analysis, 2019, , 6-31.	0.1	1
18	Procedures for the identification and detection of adulteration of fish and meat products. Potravinarstvo, 0, 14, 978-994.	0.5	6

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19	Innovatively identifying naringin and hesperidin by using terahertz spectroscopy and evaluating flavonoids extracts from waste orange peels by coupling with multivariate analysis. Food Control, 2022, 137, 108897.	2.8	11
20	Isolation and Characterization of Chicken Serum Albumin (Hen Egg Alpha-Livetin, Gal d 5). Foods, 2022, 11, 1637.	1.9	4
21	Visual Detection of Chicken Adulteration Based on a Lateral Flow Strip-PCR Strategy. Foods, 2022, 11, 2351.	1.9	7
22	Dietary Heme-Containing Proteins: Structures, Applications, and Challenges. Foods, 2022, 11, 3594.	1.9	10
23	Isoelectric point barcode and similarity analysis with the earth mover's distance for identification of species origin of raw meat. Food Research International, 2023, 166, 112600.	2.9	2