Muhammad Zareef

List of Publications by Year
in descending order

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234	9,767	34105 52	62596 80
papers	citations	h-index	g-index

235	235	235	5988
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Determination of total polyphenols content in green tea using FT-NIR spectroscopy and different PLS algorithms. Journal of Pharmaceutical and Biomedical Analysis, 2008, 46, 568-573.	2.8	255
2	Feasibility study on identification of green, black and Oolong teas using near-infrared reflectance spectroscopy based on support vector machine (SVM). Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2007, 66, 568-574.	3.9	240
3	Nondestructive measurement of total volatile basic nitrogen (TVB-N) in pork meat by integrating near infrared spectroscopy, computer vision and electronic nose techniques. Food Chemistry, 2014, 145, 228-236.	8.2	228
4	Evolving trends in SERS-based techniques for food quality and safety: A review. Trends in Food Science and Technology, 2021, 112, 225-240.	15.1	194
5	Nondestructive detection of total volatile basic nitrogen (TVB-N) content in pork meat by integrating hyperspectral imaging and colorimetric sensor combined with a nonlinear data fusion. LWT - Food Science and Technology, 2015, 63, 268-274.	5.2	150
6	Enhancing the antimicrobial activity of natural extraction using the synthetic ultrasmall metal nanoparticles. Scientific Reports, 2015, 5, 11033.	3.3	143
7	Mesoporous silica supported orderly-spaced gold nanoparticles SERS-based sensor for pesticides detection in food. Food Chemistry, 2020, 315, 126300.	8.2	135
8	Nondestructive quantifying total volatile basic nitrogen (TVB-N) content in chicken using hyperspectral imaging (HSI) technique combined with different data dimension reduction algorithms. Food Chemistry, 2016, 197, 1191-1199.	8.2	132
9	Study on discrimination of Roast green tea (Camellia sinensis L.) according to geographical origin by FT-NIR spectroscopy and supervised pattern recognition. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2009, 72, 845-850.	3.9	130
10	Near infrared system coupled chemometric algorithms for enumeration of total fungi count in cocoa beans neat solution. Food Chemistry, 2018, 240, 231-238.	8.2	129
11	Turn-On Fluoresence Sensor for Hg²⁺ in Food Based on FRET between Aptamers-Functionalized Upconversion Nanoparticles and Gold Nanoparticles. Journal of Agricultural and Food Chemistry, 2018, 66, 6188-6195.	5.2	128
12	Feasibility study on qualitative and quantitative analysis in tea by near infrared spectroscopy with multivariate calibration. Analytica Chimica Acta, 2006, 572, 77-84.	5.4	122
13	Fabricating a novel label-free aptasensor for acetamiprid by fluorescence resonance energy transfer between NH2-NaYF4: Yb, Ho@SiO2 and Au nanoparticles. Biosensors and Bioelectronics, 2016, 80, 398-404.	10.1	121
14	Fabricating an Acetylcholinesterase Modulated UCNPs-Cu²⁺ Fluorescence Biosensor for Ultrasensitive Detection of Organophosphorus Pesticides-Diazinon in Food. Journal of Agricultural and Food Chemistry, 2019, 67, 4071-4079.	5.2	119
15	A SERS aptasensor based on AuNPs functionalized PDMS film for selective and sensitive detection of Staphylococcus aureus. Biosensors and Bioelectronics, 2021, 172, 112806.	10.1	114
16	Designing an aptamer based magnetic and upconversion nanoparticles conjugated fluorescence sensor for screening Escherichia coli in food. Food Control, 2020, 107, 106761.	5.5	110
17	Discrimination of green tea quality using the electronic nose technique and the human panel test, comparison of linear and nonlinear classification tools. Sensors and Actuators B: Chemical, 2011, 159, 294-300.	7.8	108
18	Classification of tea category using a portable electronic nose based on an odor imaging sensor array. Journal of Pharmaceutical and Biomedical Analysis, 2013, 84, 77-83.	2.8	106

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19	Development of an Inner Filter Effects-Based Upconversion Nanoparticlesâ€“Curcumin Nanosystem for the Sensitive Sensing of Fluoride Ion. ACS Applied Materials & Interfaces, 2017, 9, 18314-18321.	8.0	105
20	Signal-enhanced SERS-sensors of CAR-PLS and GA-PLS coupled AgNPs for ochratoxin A and aflatoxin B1 detection. Food Chemistry, 2020, 315, 126231.	8.2	100
21	Measurement of total flavone content in snow lotus (Saussurea involucrate) using near infrared spectroscopy combined with interval PLS and genetic algorithm. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2010, 76, 50-55.	3.9	99
22	Recent developments of green analytical techniques in analysis of tea's quality and nutrition. Trends in Food Science and Technology, 2015, 43, 63-82.	15.1	99
23	Rapid and specific sensing of tetracycline in food using a novel upconversion aptasensor. Food Control, 2017, 81, 156-163.	5.5	97
24	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO2 luminescent resonance energy transfer biosensor. Food Chemistry, 2021, 349, 129157.	8.2	97
25	A magnetite/PMAA nanospheres-targeting SERS aptasensor for tetracycline sensing using mercapto molecules embedded core/shell nanoparticles for signal amplification. Biosensors and Bioelectronics, 2017, 92, 192-199.	10.1	96
26	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. Food Chemistry, 2019, 286, 282-288.	8.2	89
27	Comparisons of different regressions tools in measurement of antioxidant activity in green tea using near infrared spectroscopy. Journal of Pharmaceutical and Biomedical Analysis, 2012, 60, 92-97.	2.8	87
28	Evaluating green tea quality based on multisensor data fusion combining hyperspectral imaging and olfactory visualization systems. Journal of the Science of Food and Agriculture, 2019, 99, 1787-1794.	3.5	87
29	Determination of caffeine content and main catechins contents in green tea (Camellia sinensis L.) using taste sensor technique and multivariate calibration. Journal of Food Composition and Analysis, 2010, 23, 353-358.	3.9	85
30	Application of linear/non-linear classification algorithms in discrimination of pork storage time using Fourier transform near infrared (FT-NIR) spectroscopy. LWT - Food Science and Technology, 2011, 44, 2053-2058.	5.2	84
31	A universal SERS aptasensor based on DTNB labeled GNTs/Ag core-shell nanotriangle and CS-Fe 3 O 4 magnetic-bead trace detection of Aflatoxin B1. Analytica Chimica Acta, 2017, 986, 122-130.	5.4	84
32	Au@Ag nanostructure based SERS substrate for simultaneous determination of pesticides residue in tea via solid phase extraction coupled multivariate calibration. LWT - Food Science and Technology, 2019, 105, 290-297.	5.2	83
33	Rapid measurement of total acid content (TAC) in vinegar using near infrared spectroscopy based on efficient variables selection algorithm and nonlinear regression tools. Food Chemistry, 2012, 135, 590-595.	8.2	80
34	A large Raman scattering cross-section molecular embedded SERS aptasensor for ultrasensitive Aflatoxin B1 detection using CS-Fe 3 O 4 for signal enrichment. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 189, 147-153.	3.9	79
35	An Overview on the Applications of Typical Non-linear Algorithms Coupled With NIR Spectroscopy in Food Analysis. Food Engineering Reviews, 2020, 12, 173-190.	5.9	77
36	Evaluation of matcha tea quality index using portable NIR spectroscopy coupled with chemometric algorithms. Journal of the Science of Food and Agriculture, 2019, 99, 5019-5027.	3.5	75

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37	Fabricating Upconversion Fluorescent Probes for Rapidly Sensing Foodborne Pathogens. Journal of Agricultural and Food Chemistry, 2015, 63, 8068-8074.	5.2	73
38	Identification of green teaâ€™s (Camellia sinensis (L.)) quality level according to measurement of main catechins and caffeine contents by HPLC and support vector classification pattern recognition. Journal of Pharmaceutical and Biomedical Analysis, 2008, 48, 1321-1325.	2.8	69
39	Instrumental intelligent test of food sensory quality as mimic of human panel test combining multiple cross-perception sensors and data fusion. Analytica Chimica Acta, 2014, 841, 68-76.	5.4	69
40	Highly sensitive and label-free determination of thiram residue using surface-enhanced Raman spectroscopy (SERS) coupled with paper-based microfluidics. Analytical Methods, 2017, 9, 6186-6193.	2.7	67
41	Qualitative and quantitative analysis of chlorpyrifos residues in tea by surface-enhanced Raman spectroscopy (SERS) combined with chemometric models. LWT - Food Science and Technology, 2018, 97, 760-769.	5.2	67
42	Rapid on-site identification of pesticide residues in tea by one-dimensional convolutional neural network coupled with surface-enhanced Raman scattering. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 246, 118994.	3.9	65
43	Application of FT-NIR spectroscopy for simultaneous estimation of taste quality and taste-related compounds content of black tea. Journal of Food Science and Technology, 2018, 55, 4363-4368.	2.8	64
44	Signal optimized rough silver nanoparticle for rapid SERS sensing of pesticide residues in tea. Food Chemistry, 2021, 338, 127796.	8.2	64
45	Investigation of nonlinear relationship of surface enhanced Raman scattering signal for robust prediction of thiabendazole in apple. Food Chemistry, 2021, 339, 127843.	8.2	62
46	Identification of solid state fermentation degree with FT-NIR spectroscopy: Comparison of wavelength variable selection methods of CARS and SCARS. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 149, 1-7.	3.9	58
47	Quantitative analysis of yeast fermentation process using Raman spectroscopy: Comparison of CARS and VCPA for variable selection. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 228, 117781.	3.9	56
48	Intelligent evaluation of taste constituents and polyphenols-to-amino acids ratio in matcha tea powder using near infrared spectroscopy. Food Chemistry, 2021, 353, 129372.	8.2	56
49	Determination of Amino Acid Nitrogen in Soy Sauce Using Near Infrared Spectroscopy Combined with Characteristic Variables Selection and Extreme Learning Machine. Food and Bioprocess Technology, 2013, 6, 2486-2493.	4.7	55
50	Rapid detection of chloramphenicol in food using SERS flexible sensor coupled artificial intelligent tools. Food Control, 2021, 128, 108186.	5.5	55
51	Monitoring vinegar acetic fermentation using a colorimetric sensor array. Sensors and Actuators B: Chemical, 2013, 183, 608-616.	7.8	54
52	Non-destructive evaluation of pork freshness using a portable electronic nose (E-nose) based on a colorimetric sensor array. Analytical Methods, 2014, 6, 6271-6277.	2.7	54
53	Identification of spoilage bacteria using a simple colorimetric sensor array. Sensors and Actuators B: Chemical, 2014, 205, 1-8.	7.8	53
54	Quantifying Total Viable Count in Pork Meat Using Combined Hyperspectral Imaging and Artificial Olfaction Techniques. Food Analytical Methods, 2016, 9, 3015-3024.	2.6	52

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55	Prediction of amino acids, caffeine, theaflavins and water extract in black tea using FT-NIR spectroscopy coupled chemometrics algorithms. Analytical Methods, 2018, 10, 3023-3031.	2.7	52
56	Rapid sensing of total theaflavins content in black tea using a portable electronic tongue system coupled to efficient variables selection algorithms. Journal of Food Composition and Analysis, 2019, 75, 43-48.	3.9	52
57	SERS based sensor for mycotoxins detection: Challenges and improvements. Food Chemistry, 2021, 344, 128652.	8.2	52
58	Real-time monitoring of process parameters in rice wine fermentation by a portable spectral analytical system combined with multivariate analysis. Food Chemistry, 2016, 190, 135-141.	8.2	51
59	Ultra-sensitive detection of malathion residues using FRET-based upconversion fluorescence sensor in food. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 241, 118654.	3.9	51
60	Advances in Nondestructive Methods for Meat Quality and Safety Monitoring. Food Reviews International, 2019, 35, 536-562.	8.4	50
61	Fast sensing of imidacloprid residue in tea using surface-enhanced Raman scattering by comparative multivariate calibration. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 211, 86-93.	3.9	50
62	Bioinspired morphology-controlled silver nanoparticles for antimicrobial application. Materials Science and Engineering C, 2020, 108, 110421.	7.3	50
63	SERS Sensors Based on Aptamer-Gated Mesoporous Silica Nanoparticles for Quantitative Detection of Staphylococcus aureus with Signal Molecular Release. Analytical Chemistry, 2021, 93, 9788-9796.	6.5	50
64	Rapid and sensitive detection of diazinon in food based on the FRET between rare-earth doped upconversion nanoparticles and graphene oxide. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 239, 118500.	3.9	50
65	Classification of rice wine according to different marked ages using a portable multi-electrode electronic tongue coupled with multivariate analysis. Food Research International, 2013, 51, 633-640.	6.2	49
66	Oil Uptake by Potato Chips or French Fries: A Review. European Journal of Lipid Science and Technology, 2018, 120, 1800058.	1.5	49
67	A facile and sensitive SERS-based biosensor for colormetric detection of acetamiprid in green tea based on unmodified gold nanoparticles. Journal of Food Measurement and Characterization, 2019, 13, 259-268.	3.2	49
68	Quantification of deltamethrin residues in wheat by Ag@ZnO NFs-based surface-enhanced Raman spectroscopy coupling chemometric models. Food Chemistry, 2021, 337, 127652.	8.2	49
69	Quantitative analysis of fatty acid value during rice storage based on olfactory visualization sensor technology. Sensors and Actuators B: Chemical, 2020, 309, 127816.	7.8	48
70	Upconversion Nanoprobes Based on a Horseradish Peroxidase-Regulated Dual-Mode Strategy for the Ultrasensitive Detection of Staphylococcus aureus in Meat. Journal of Agricultural and Food Chemistry, 2021, 69, 9947-9956.	5.2	48
71	Classification of different varieties of Oolong tea using novel artificial sensing tools and data fusion. LWT - Food Science and Technology, 2015, 60, 781-787.	5.2	47
72	Synthesized Au NPs@silica composite as surface-enhanced Raman spectroscopy (SERS) substrate for fast sensing trace contaminant in milk. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 206, 405-412.	3.9	47

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73	Evaluating aroma quality of black tea by an olfactory visualization system: Selection of feature sensor using particle swarm optimization. Food Research International, 2019, 126, 108605.	6.2	47
74	Comparison of algorithms for wavelength variables selection from near-infrared (NIR) spectra for quantitative monitoring of yeast (Saccharomyces cerevisiae) cultivations. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 214, 366-371.	3.9	47
75	rGO-NS SERS-based coupled chemometric prediction of acetamiprid residue in green tea. Journal of Food and Drug Analysis, 2019, 27, 145-153.	1.9	45
76	Synthesis of improved upconversion nanoparticles as ultrasensitive fluorescence probe for mycotoxins. Analytica Chimica Acta, 2016, 938, 137-145.	5.4	44
77	AuNS@Ag core-shell nanocubes grafted with rhodamine for concurrent metal-enhanced fluorescence and surfaced enhanced Raman determination of mercury ions. Analytica Chimica Acta, 2018, 1018, 94-103.	5.4	44
78	Lanthanide ion (Ln³⁺)â€based upconversion sensor for quantification of food contaminants: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3531-3578.	11.7	44
79	Ratiometric fluorescence detection of Cd2+ and Pb2+ by inner filter-based upconversion nanoparticle-dithizone nanosystem. Microchemical Journal, 2019, 144, 296-302.	4.5	43
80	Determination of Adulteration Content in Extra Virgin Olive Oil Using FT-NIR Spectroscopy Combined with the BOSSâ€“PLS Algorithm. Molecules, 2019, 24, 2134.	3.8	42
81	Fluorometric determination of lead(II) by using aptamer-functionalized upconversion nanoparticles and magnetite-modified gold nanoparticles. Mikrochimica Acta, 2020, 187, 85.	5.0	42
82	Determination of tea polyphenols in green tea by homemade color sensitive sensor combined with multivariate analysis. Food Chemistry, 2020, 319, 126584.	8.2	41
83	A turn-on upconversion fluorescence sensor for acrylamide in potato chips based on fluorescence resonance energy transfer and thiol-ene Michael addition. Food Chemistry, 2021, 351, 129215.	8.2	40
84	Nondestructive measurement of total volatile basic nitrogen (TVB-N) content in salted pork in jelly using a hyperspectral imaging technique combined with efficient hypercube processing algorithms. Analytical Methods, 2013, 5, 6382.	2.7	39
85	Determination of rice syrup adulterant concentration in honey using three-dimensional fluorescence spectra and multivariate calibrations. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2014, 131, 177-182.	3.9	39
86	Recent trends in quality control, discrimination and authentication of alcoholic beverages using nondestructive instrumental techniques. Trends in Food Science and Technology, 2021, 107, 80-113.	15.1	39
87	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. Food Reviews International, 2023, 39, 1440-1461.	8.4	39
88	Paper-supported near-infrared-light-triggered photoelectrochemical platform for monitoring Escherichia coli O157:H7 based on silver nanoparticles-sensitized-upconversion nanophosphors. Biosensors and Bioelectronics, 2022, 203, 114022.	10.1	39
89	Intelligent sensing sensory quality of Chinese rice wine using near infrared spectroscopy and nonlinear tools. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2016, 154, 42-46.	3.9	38
90	Intelligent evaluation of color sensory quality of black tea by visible-near infrared spectroscopy technology: A comparison of spectra and color data information. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2017, 180, 91-96.	3.9	38

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91	Prediction of black tea fermentation quality indices using NIRS and nonlinear tools. Food Science and Biotechnology, 2017, 26, 853-860.	2.6	38
92	Chemometric Models for the Quantitative Descriptive Sensory Properties of Green Tea (Camellia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 7 2015, 8, 954-962.	2.6	37
93	Comparison of different chemometric methods in quantifying total volatile basic-nitrogen (TVB-N) content in chicken meat using a fabricated colorimetric sensor array. RSC Advances, 2016, 6, 4663-4672.	3.6	37
94	Monitoring black tea fermentation using a colorimetric sensor array-based artificial olfaction system. Journal of Food Processing and Preservation, 2018, 42, e13348.	2.0	37
95	Rapid screening of phenolic compounds in congou black tea (Camellia sinensis) during in vitro fermentation process using portable spectral analytical system coupled chemometrics. Journal of Food Processing and Preservation, 2019, 43, e13996.	2.0	37
96	Evaluation of black tea by using smartphone imaging coupled with micro-near-infrared spectrometer. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 246, 118991.	3.9	37
97	Simultaneous and Rapid Measurement of Main Compositions in Black Tea Infusion Using a Developed Spectroscopy System Combined with Multivariate Calibration. Food Analytical Methods, 2015, 8, 749-757.	2.6	35
98	Label-free surface enhanced Raman scattering spectroscopy for discrimination and detection of dominant apple spoilage fungus. International Journal of Food Microbiology, 2021, 338, 108990.	4.7	35
99	Fabricating a Novel Raman Spectroscopy-Based Aptasensor for Rapidly Sensing Salmonella typhimurium. Food Analytical Methods, 2017, 10, 3032-3041.	2.6	34
100	Dual-Color Upconversion Nanoparticles (UCNPs)-Based Fluorescent Immunoassay Probes for Sensitive Sensing Foodborne Pathogens. Food Analytical Methods, 2017, 10, 2036-2045.	2.6	34
101	Near infrared chemo-responsive dye intermediaries spectra-based in-situ quantification of volatile organic compounds. Sensors and Actuators B: Chemical, 2018, 254, 597-602.	7.8	34
102	Amplification of Raman spectra by gold nanorods combined with chemometrics for rapid classification of four Pseudomonas. International Journal of Food Microbiology, 2019, 304, 58-67.	4.7	34
103	Noble Metals Based Bimetallic and Trimetallic Nanoparticles: Controlled Synthesis, Antimicrobial and Anticancer Applications. Critical Reviews in Analytical Chemistry, 2020, 51, 1-28.	3.5	34
104	Upconversion nanoparticles-based FRET system for sensitive detection of Staphylococcus aureus. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 255, 119734.	3.9	34
105	Quantifying of total volatile basic nitrogen (TVB-N) content in chicken using a colorimetric sensor array and nonlinear regression tool. Analytical Methods, 2015, 7, 5682-5688.	2.7	33
106	Simultaneous quantification of chemical constituents in matcha with visible-near infrared hyperspectral imaging technology. Food Chemistry, 2021, 350, 129141.	8.2	33
107	Application of benchtop NIR spectroscopy coupled with multivariate analysis for rapid prediction of antioxidant properties of walnut (Juglans regia). Food Chemistry, 2021, 359, 129928.	8.2	33
108	Development of deep learning method for lead content prediction of lettuce leaf using hyperspectral images. International Journal of Remote Sensing, 2020, 41, 2263-2276.	2.9	32

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109	Cellulose paper-based SERS sensor for sensitive detection of 2,4-D residue levels in tea coupled uninformative variable elimination-partial least squares. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 248, 119198.	3.9	32
110	Recent advances in assessing qualitative and quantitative aspects of cereals using nondestructive techniques: A review. Trends in Food Science and Technology, 2021, 116, 815-828.	15.1	31
111	Rapid detection of mercury in food via rhodamine 6G signal using surface-enhanced Raman scattering coupled multivariate calibration. Food Chemistry, 2021, 358, 129844.	8.2	31
112	Rapid quantitative analysis of Hg2+ residue in dairy products using SERS coupled with ACO-BP-AdaBoost algorithm. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 223, 117281.	3.9	30
113	Rapid Pseudomonas Species Identification from Chicken by Integrating Colorimetric Sensors with Near-Infrared Spectroscopy. Food Analytical Methods, 2018, 11, 1199-1208.	2.6	29
114	Near infrared spectroscopy coupled with chemometric algorithms for predicting chemical components in black goji berries (Lycium ruthenicum Murr.). Journal of Near Infrared Spectroscopy, 2018, 26, 275-286.	1.5	29
115	Detection of viability of soybean seed based on fluorescence hyperspectra and CARSâ€SVMâ€AdaBoost model. Journal of Food Processing and Preservation, 2019, 43, e14238.	2.0	29
116	SERS-based rapid detection of 2,4-dichlorophenoxyacetic acid in food matrices using molecularly imprinted magnetic polymers. Mikrochimica Acta, 2020, 187, 454.	5.0	29
117	Classification of foodborne pathogens using near infrared (NIR) laser scatter imaging system with multivariate calibration. Scientific Reports, 2015, 5, 9524.	3.3	28
118	A feasibility of nondestructive rapid detection of total volatile basic nitrogen content in frozen pork based on portable near-infrared spectroscopy. Microchemical Journal, 2020, 157, 105020.	4.5	28
119	In situ monitoring of total polyphenols content during tea extract oxidation using a portable spectroscopy system with variables selection algorithms. RSC Advances, 2015, 5, 60876-60883.	3.6	27
120	Monitoring alcohol concentration and residual glucose in solid state fermentation of ethanol using FT-NIR spectroscopy and L1-PLS regression. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 204, 73-80.	3.9	27
121	Insights into chemometric algorithms for quality attributes and hazards detection in foodstuffs using Raman/surface enhanced Raman spectroscopy. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2476-2507.	11.7	27
122	The avenue of fruit wastes to worth for synthesis of silver and gold nanoparticles and their antimicrobial application against foodborne pathogens: A review. Food Chemistry, 2021, 359, 129912.	8.2	27
123	Identification of species and geographical strains ofSitophilus oryzaeandSitophilus zeamaisusing the visible/near-infrared hyperspectral imaging technique. Pest Management Science, 2015, 71, 1113-1121.	3.4	26
124	Quantifying Aflatoxin B1 in peanut oil using fabricating fluorescence probes based on upconversion nanoparticles. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2016, 165, 120-126.	3.9	26
125	A system composed of polyethylenimine-capped upconversion nanoparticles, copper(II), hydrogen peroxide and 3,3â€²,5,5â€²-tetramethylbenzidine for colorimetric and fluorometric determination of glyphosate. Mikrochimica Acta, 2019, 186, 835.	5.0	26
126	Identification of characteristic volatiles and metabolomic pathway during pork storage using HS-SPME-GC/MS coupled with multivariate analysis. Food Chemistry, 2022, 373, 131431.	8.2	26

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127	SERS-based Au@Ag NPs Solid-phase substrate combined with chemometrics for rapid discrimination of multiple foodborne pathogens. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 270, 120814.	3.9	26
128	Self-enhanced electrochemiluminescence of luminol induced by palladiumâ€“graphene oxide for ultrasensitive detection of aflatoxin B1 in food samples. Food Chemistry, 2022, 381, 132276.	8.2	26
129	Real-time monitoring of total polyphenols content in tea using a developed optical sensors system. Journal of Pharmaceutical and Biomedical Analysis, 2014, 97, 116-122.	2.8	25
130	Feasibility study on nondestructively sensing meat's freshness using light scattering imaging technique. Meat Science, 2016, 119, 102-109.	5.5	25
131	A nanosystem composed of upconversion nanoparticles and N, N-diethyl-p-phenylenediamine for fluorimetric determination of ferric ion. Mikrochimica Acta, 2018, 185, 378.	5.0	25
132	Classification of oolong tea varieties based on hyperspectral imaging technology and BOSSâ€LightGBM model. Journal of Food Process Engineering, 2019, 42, e13289.	2.9	25
133	Qualitative discrimination of yeast fermentation stages based on an olfactory visualization sensor system integrated with a pattern recognition algorithm. Analytical Methods, 2019, 11, 3294-3300.	2.7	25
134	Rapid and Nondestructive Quantification of Trimethylamine by FT-NIR Coupled with Chemometric Techniques. Food Analytical Methods, 2019, 12, 2035-2044.	2.6	25
135	Physicochemical indicators coupled with multivariate analysis for comprehensive evaluation of matcha sensory quality. Food Chemistry, 2022, 371, 131100.	8.2	25
136	Recent progress on graphene quantum dotsâ€based fluorescence sensors for food safety and quality assessment applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5765-5801.	11.7	25
137	Regenerative Flexible Upconversion-Luminescence Biosensor for Visual Detection of Diethylstilbestrol Based on Smartphone Imaging. Analytical Chemistry, 2021, 93, 15667-15676.	6.5	25
138	Application of NIR spectroscopy for rapid quantification of acid and peroxide in crude peanut oil coupled multivariate analysis. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 267, 120624.	3.9	25
139	Measurement of non-sugar solids content in Chinese rice wine using near infrared spectroscopy combined with an efficient characteristic variables selection algorithm. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 151, 280-285.	3.9	24
140	Rapid measurement of fatty acid content during flour storage using a color-sensitive gas sensor array: Comparing the effects of swarm intelligence optimization algorithms on sensor features. Food Chemistry, 2021, 338, 127828.	8.2	24
141	Rapid measurement of antioxidant activity in dark soy sauce by NIR spectroscopy combined with spectral intervals selection and nonlinear regression tools. Analytical Methods, 2012, 4, 940.	2.7	23
142	Total polyphenol quantitation using integrated NIR and MIR spectroscopy: A case study of Chinese dates (<scp>Ziziphus jujuba</scp>. Phytochemical Analysis, 2019, 30, 357-363.	2.4	23
143	Dynamic monitoring of fatty acid value in rice storage based on a portable near-infrared spectroscopy system. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 240, 118620.	3.9	23
144	Landing microextraction sediment phase onto surface enhanced Raman scattering to enhance sensitivity and selectivity for chromium speciation in food and environmental samples. Food Chemistry, 2020, 323, 126812.	8.2	23

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145	Classification of vinegar with different marked ages using olfactory sensors and gustatory sensors. Analytical Methods, 2014, 6, 9783-9790.	2.7	22
146	Rapid detection of chlorpyrifos residue in rice using surface-enhanced Raman scattering coupled with chemometric algorithm. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 261, 119996.	3.9	22
147	An upconversion nanosensor for rapid and sensitive detection of tetracycline in food based on magnetic-field-assisted separation. Food Chemistry, 2022, 373, 131497.	8.2	22
148	Label-free Au NRs-based SERS coupled with chemometrics for rapid quantitative detection of thiabendazole residues in citrus. Food Chemistry, 2022, 375, 131681.	8.2	22
149	Qualitative and quantitative analysis in solid-state fermentation of protein feed by FT-NIR spectroscopy integrated with multivariate data analysis. Analytical Methods, 2013, 5, 1872.	2.7	21
150	In situ cocoa beans quality grading by near-infrared-chemodyes systems. Analytical Methods, 2017, 9, 5455-5463.	2.7	21
151	Bactericidal potentials of silver and gold nanoparticles stabilized with cefixime: a strategy against antibiotic-resistant bacteria. Journal of Nanoparticle Research, 2020, 22, 1.	1.9	21
152	Detection of volatile marker in the wheat infected with Aspergillus flavus by porous silica nanospheres doped Bodipy dyes. Sensors and Actuators B: Chemical, 2021, 330, 129407.	7.8	21
153	Recent advancement in nano-optical strategies for detection of pathogenic bacteria and their metabolites in food safety. Critical Reviews in Food Science and Nutrition, 2023, 63, 486-504.	10.3	21
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