

Muhammad Zareef

List of Publications by Year in descending order

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Version: 2024-02-01

234
papers

9,767
citations

34105

52
h-index

62596

80
g-index

235
all docs

235
docs citations

235
times ranked

5988
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. <i>Food Reviews International</i> , 2023, 39, 1440-1461.	8.4	39
2	Recent advancement in nano-optical strategies for detection of pathogenic bacteria and their metabolites in food safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 486-504.	10.3	21
3	Recent advances of nanomaterial-based optical sensor for the detection of benzimidazole fungicides in food: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2851-2872.	10.3	14
4	Overview of advanced technologies for volatile organic compounds measurement in food quality and safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8226-8248.	10.3	6
5	Selective detection of carbendazim using a upconversion fluorescence sensor modified by biomimetic molecularly imprinted polymers. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2023, 284, 121457.	3.9	8
6	Simultaneous quantification of deoxymyoglobin and oxymyoglobin in pork by Raman spectroscopy coupled with multivariate calibration. <i>Food Chemistry</i> , 2022, 372, 131146.	8.2	20
7	Novel dual-emissive fluorescent immunoassay for synchronous monitoring of okadaic acid and saxitoxin in shellfish. <i>Food Chemistry</i> , 2022, 368, 130856.	8.2	11
8	Rapid determination of process parameters during simultaneous saccharification and fermentation (SSF) of cassava based on molecular spectral fusion (MSF) features. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 264, 120245.	3.9	3
9	A turn-on fluorescence sensor for rapid sensing of ATP based on luminescence resonance energy transfer between upconversion nanoparticles and Cy3 in vivo or vitro. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 265, 120341.	3.9	6
10	Physicochemical indicators coupled with multivariate analysis for comprehensive evaluation of matcha sensory quality. <i>Food Chemistry</i> , 2022, 371, 131100.	8.2	25
11	A feasibility study for rapid evaluation of emulsion oxidation using synchronous fluorescence spectroscopy coupled with chemometrics. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 265, 120337.	3.9	0
12	Discrimination of basmati rice adulteration using colorimetric sensor array system. <i>Food Control</i> , 2022, 132, 108513.	5.5	16
13	Discrimination of rice varieties using smartphone-based colorimetric sensor arrays and gas chromatography techniques. <i>Food Chemistry</i> , 2022, 368, 130783.	8.2	17
14	Early detection of wheat <i>Aspergillus</i> infection based on nanocomposite colorimetric sensor and multivariable models. <i>Sensors and Actuators B: Chemical</i> , 2022, 351, 130910.	7.8	12
15	An upconversion nanosensor for rapid and sensitive detection of tetracycline in food based on magnetic-field-assisted separation. <i>Food Chemistry</i> , 2022, 373, 131497.	8.2	22
16	Identification of characteristic volatiles and metabolomic pathway during pork storage using HS-SPME-GC/MS coupled with multivariate analysis. <i>Food Chemistry</i> , 2022, 373, 131431.	8.2	26
17	Application of NIR spectroscopy for rapid quantification of acid and peroxide in crude peanut oil coupled multivariate analysis. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 267, 120624.	3.9	25
18	Rapid and selective detection of <i>Bacillus cereus</i> in food using cDNA-based up-conversion fluorescence spectrum copy and aptamer modified magnetic separation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 267, 120618.	3.9	11

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19	Label-free Au NRs-based SERS coupled with chemometrics for rapid quantitative detection of thiabendazole residues in citrus. <i>Food Chemistry</i> , 2022, 375, 131681.	8.2	22
20	Rapid detection and prediction of chloramphenicol in food employing label-free H ₂ Au/Ag NPs-SERS sensor coupled multivariate calibration. <i>Food Chemistry</i> , 2022, 374, 131765.	8.2	13
21	SERS-based Au@Ag NPs Solid-phase substrate combined with chemometrics for rapid discrimination of multiple foodborne pathogens. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 270, 120814.	3.9	26
22	Electrochemical sensing of nitrofurazone on Ru(bpy) ₃ ²⁺ functionalized polyoxometalate combined with graphene modified electrode. <i>Food Chemistry</i> , 2022, 378, 132084.	8.2	15
23	Rapid monitoring of black tea fermentation quality based on a solution-phase sensor array combined with UV-visible spectroscopy. <i>Food Chemistry</i> , 2022, 377, 131974.	8.2	13
24	Total Fungi Counts and Metabolic Dynamics of Volatile Organic Compounds in Paddy Contaminated by <i>Aspergillus niger</i> During Storage Employing Gas Chromatography-Ion Mobility Spectrometry. <i>Food Analytical Methods</i> , 2022, 15, 1638-1651.	2.6	7
25	An Up-conversion signal probe-MnO ₂ nanosheet sensor for rapid and sensitive detection of tetracycline in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 270, 120855.	3.9	8
26	Paper-supported near-infrared-light-triggered photoelectrochemical platform for monitoring <i>Escherichia coli</i> O157:H7 based on silver nanoparticles-sensitized-upconversion nanophosphors. <i>Biosensors and Bioelectronics</i> , 2022, 203, 114022.	10.1	39
27	Self-enhanced electrochemiluminescence of luminol induced by palladium-graphene oxide for ultrasensitive detection of aflatoxin B ₁ in food samples. <i>Food Chemistry</i> , 2022, 381, 132276.	8.2	26
28	Catalytic hairpin activated gold-magnetic/gold-core-silver-shell rapid self-assembly for ultrasensitive <i>Staphylococcus aureus</i> sensing via PDMS-based SERS platform. <i>Biosensors and Bioelectronics</i> , 2022, 209, 114240.	10.1	21
29	CRISPR Cas system: A strategic approach in detection of nucleic acids. <i>Microbiological Research</i> , 2022, 259, 127000.	5.3	7
30	Determination of aflatoxin B ₁ (AFB ₁) in maize based on a portable Raman spectroscopy system and multivariate analysis. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 275, 121148.	3.9	21
31	A lead-based room-temperature phosphorescent metal-organic framework sensor for assessing the peroxide value of edible oils. <i>Food Chemistry</i> , 2022, 385, 132710.	8.2	13
32	A solid-phase capture probe based on upconversion nanoparticles and inner filter effect for the determination of ampicillin in food. <i>Food Chemistry</i> , 2022, 386, 132739.	8.2	5
33	A tailorable and recyclable TiO ₂ NFSF/Ti@Ag NPs SERS substrate fabricated by a facile method and its applications in prohibited fish drugs detection. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2890-2898.	3.2	5
34	Tunable multiplexed fluorescence biosensing platform for simultaneous and selective detection of paraquat and carbendazim pesticides. <i>Food Chemistry</i> , 2022, 388, 132950.	8.2	20
35	Recyclable flexible upconversion-luminescence sensing platform for quantifying sulfite based on inner filter effect. <i>Analytica Chimica Acta</i> , 2022, 1209, 339832.	5.4	6
36	Fraud detection in crude palm oil using SERS combined with chemometrics. <i>Food Chemistry</i> , 2022, 388, 132973.	8.2	12

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37	High Precise Prediction of Aflatoxin B1 in Pressing Peanut Oil Using Raman Spectra Combined with Multivariate Data Analysis. <i>Foods</i> , 2022, 11, 1565.	4.3	2
38	Determination of aflatoxin B1 value in corn based on Fourier transform near-infrared spectroscopy: Comparison of optimization effect of characteristic wavelengths. <i>LWT - Food Science and Technology</i> , 2022, 164, 113657.	5.2	15
39	Rapid Screening of Phenolic Compounds from Wild <i>Lycium ruthenicum</i> Murr. Using Portable near-Infrared (NIR) Spectroscopy Coupled Multivariate Analysis. <i>Analytical Letters</i> , 2021, 54, 512-526.	1.8	8
40	A SERS aptasensor based on AuNPs functionalized PDMS film for selective and sensitive detection of <i>Staphylococcus aureus</i> . <i>Biosensors and Bioelectronics</i> , 2021, 172, 112806.	10.1	114
41	Signal optimized rough silver nanoparticle for rapid SERS sensing of pesticide residues in tea. <i>Food Chemistry</i> , 2021, 338, 127796.	8.2	64
42	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. <i>Food Chemistry</i> , 2021, 338, 127828.	8.2	24
43	Quantification of deltamethrin residues in wheat by Ag@ZnO NFs-based surface-enhanced Raman spectroscopy coupling chemometric models. <i>Food Chemistry</i> , 2021, 337, 127652.	8.2	49
44	Intelligent evaluation of total polar compounds (TPC) content of frying oil based on fluorescence spectroscopy and low-field NMR. <i>Food Chemistry</i> , 2021, 342, 128242.	8.2	16
45	Investigation of nonlinear relationship of surface enhanced Raman scattering signal for robust prediction of thiabendazole in apple. <i>Food Chemistry</i> , 2021, 339, 127843.	8.2	62
46	Rapid on-site identification of pesticide residues in tea by one-dimensional convolutional neural network coupled with surface-enhanced Raman scattering. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 246, 118994.	3.9	65
47	Evaluation of black tea by using smartphone imaging coupled with micro-near-infrared spectrometer. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 246, 118991.	3.9	37
48	Recent trends in quality control, discrimination and authentication of alcoholic beverages using nondestructive instrumental techniques. <i>Trends in Food Science and Technology</i> , 2021, 107, 80-113.	15.1	39
49	Determination of acid value during edible oil storage using a portable NIR spectroscopy system combined with variable selection algorithms based on an MPA-based strategy. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3328-3335.	3.5	13
50	Cellulose paper-based SERS sensor for sensitive detection of 2,4-D residue levels in tea coupled uninformative variable elimination-partial least squares. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 248, 119198.	3.9	32
51	Comparative analyses of phenolic compounds and antioxidant properties of Chinese jujube as affected by geographical region and drying methods (Puff-drying and convective hot air-drying systems). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 933-943.	3.2	7
52	Self-Cleaning-Mediated SERS Chip Coupled Chemometric Algorithms for Detection and Photocatalytic Degradation of Pesticides in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1667-1674.	5.2	19
53	Detection of volatile marker in the wheat infected with <i>Aspergillus flavus</i> by porous silica nanospheres doped Bodipy dyes. <i>Sensors and Actuators B: Chemical</i> , 2021, 330, 129407.	7.8	21
54	Quantitative Detection of Acid Value During Edible Oil Storage by Raman Spectroscopy: Comparison of the Optimization Effects of BOSS and VCPA Algorithms on the Characteristic Raman Spectra of Edible Oils. <i>Food Analytical Methods</i> , 2021, 14, 1826-1835.	2.6	15

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55	Simulation and Non-Invasive Testing of Vinegar Storage Time by Olfaction Visualization System and Volatile Organic Compounds Analysis. <i>Foods</i> , 2021, 10, 532.	4.3	4
56	Insights into chemometric algorithms for quality attributes and hazards detection in foodstuffs using Raman/surface enhanced Raman spectroscopy. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2476-2507.	11.7	27
57	Determination of Fatty Acid Content of Rice during Storage Based on Feature Fusion of Olfactory Visualization Sensor Data and Near-Infrared Spectra. <i>Sensors</i> , 2021, 21, 3266.	3.8	9
58	SERS based sensor for mycotoxins detection: Challenges and improvements. <i>Food Chemistry</i> , 2021, 344, 128652.	8.2	52
59	Lanthanide ion (Ln ³⁺)-based upconversion sensor for quantification of food contaminants: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3531-3578.	11.7	44
60	Evolving trends in SERS-based techniques for food quality and safety: A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 225-240.	15.1	194
61	A turn-on upconversion fluorescence sensor for acrylamide in potato chips based on fluorescence resonance energy transfer and thiol-ene Michael addition. <i>Food Chemistry</i> , 2021, 351, 129215.	8.2	40
62	Upconversion nanoparticles-based FRET system for sensitive detection of <i>Staphylococcus aureus</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 255, 119734.	3.9	34
63	Simultaneous quantification of chemical constituents in matcha with visible-near infrared hyperspectral imaging technology. <i>Food Chemistry</i> , 2021, 350, 129141.	8.2	33
64	Identification of the apple spoilage causative fungi and prediction of the spoilage degree using electronic nose. <i>Journal of Food Process Engineering</i> , 2021, 44, e13816.	2.9	7
65	Cysteamine-mediated upconversion sensor for lead ion detection in food. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4849-4857.	3.2	10
66	Fabricating a nano-bionic sensor for rapid detection of H ₂ S during pork spoilage using Ru NPs modulated catalytic hydrogenation conversion. <i>Meat Science</i> , 2021, 177, 108507.	5.5	20
67	SERS Sensors Based on Aptamer-Gated Mesoporous Silica Nanoparticles for Quantitative Detection of <i>Staphylococcus aureus</i> with Signal Molecular Release. <i>Analytical Chemistry</i> , 2021, 93, 9788-9796.	6.5	50
68	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO ₂ luminescent resonance energy transfer biosensor. <i>Food Chemistry</i> , 2021, 349, 129157.	8.2	97
69	Upconversion Nanoprobes Based on a Horseradish Peroxidase-Regulated Dual-Mode Strategy for the Ultrasensitive Detection of <i>Staphylococcus aureus</i> in Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9947-9956.	5.2	48
70	Quantitation of volatile aldehydes using chemoselective response dyes combined with multivariable data analysis. <i>Food Chemistry</i> , 2021, 353, 129485.	8.2	10
71	Intelligent evaluation of taste constituents and polyphenols-to-amino acids ratio in matcha tea powder using near infrared spectroscopy. <i>Food Chemistry</i> , 2021, 353, 129372.	8.2	56
72	Advanced applications of chemo-responsive dyes based odor imaging technology for fast sensing food quality and safety: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5145-5172.	11.7	10

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73	Quantitative analysis of colony number in mouldy wheat based on near infrared spectroscopy combined with colorimetric sensor. <i>Food Chemistry</i> , 2021, 354, 129545.	8.2	16
74	Trends in the bacterial recognition patterns used in surface enhanced Raman spectroscopy. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 142, 116310.	11.4	20
75	The avenue of fruit wastes to worth for synthesis of silver and gold nanoparticles and their antimicrobial application against foodborne pathogens: A review. <i>Food Chemistry</i> , 2021, 359, 129912.	8.2	27
76	Recent advances in assessing qualitative and quantitative aspects of cereals using nondestructive techniques: A review. <i>Trends in Food Science and Technology</i> , 2021, 116, 815-828.	15.1	31
77	Au@Ag nanoflowers based SERS coupled chemometric algorithms for determination of organochlorine pesticides in milk. <i>LWT - Food Science and Technology</i> , 2021, 150, 111978.	5.2	18
78	Rapid detection of mercury in food via rhodamine 6G signal using surface-enhanced Raman scattering coupled multivariate calibration. <i>Food Chemistry</i> , 2021, 358, 129844.	8.2	31
79	Application of benchtop NIR spectroscopy coupled with multivariate analysis for rapid prediction of antioxidant properties of walnut (<i>Juglans regia</i>). <i>Food Chemistry</i> , 2021, 359, 129928.	8.2	33
80	Rapid detection of chloramphenicol in food using SERS flexible sensor coupled artificial intelligent tools. <i>Food Control</i> , 2021, 128, 108186.	5.5	55
81	Rapid detection of chlorpyrifos residue in rice using surface-enhanced Raman scattering coupled with chemometric algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 261, 119996.	3.9	22
82	Fluorescence resonance energy transfer-based aptasensor for sensitive detection of kanamycin in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 262, 120147.	3.9	20
83	Sensitive label-free Cu ₂ O/Ag fused chemometrics SERS sensor for rapid detection of total arsenic in tea. <i>Food Control</i> , 2021, 130, 108341.	5.5	21
84	Rice Freshness Identification Based on Visible Near-Infrared Spectroscopy and Colorimetric Sensor Array. <i>Food Analytical Methods</i> , 2021, 14, 1305-1314.	2.6	16
85	Label-free surface enhanced Raman scattering spectroscopy for discrimination and detection of dominant apple spoilage fungus. <i>International Journal of Food Microbiology</i> , 2021, 338, 108990.	4.7	35
86	Qualitative identification of the edible oil storage period using a homemade portable electronic nose combined with multivariate analysis. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3448-3456.	3.5	10
87	Recent progress on graphene quantum dots-based fluorescence sensors for food safety and quality assessment applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5765-5801.	11.7	25
88	Regenerative Flexible Upconversion-Luminescence Biosensor for Visual Detection of Diethylstilbestrol Based on Smartphone Imaging. <i>Analytical Chemistry</i> , 2021, 93, 15667-15676.	6.5	25
89	Nano-conjugates of Cefadroxil as Efficient Antibacterial Agent Against <i>Staphylococcus aureus</i> ATCC 11632. <i>Journal of Cluster Science</i> , 2020, 31, 811-821.	3.3	12
90	Designing an aptamer based magnetic and upconversion nanoparticles conjugated fluorescence sensor for screening <i>Escherichia coli</i> in food. <i>Food Control</i> , 2020, 107, 106761.	5.5	110

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91	Bioinspired morphology-controlled silver nanoparticles for antimicrobial application. <i>Materials Science and Engineering C</i> , 2020, 108, 110421.	7.3	50
92	Fluorometric determination of lead(II) by using aptamer-functionalized upconversion nanoparticles and magnetite-modified gold nanoparticles. <i>Mikrochimica Acta</i> , 2020, 187, 85.	5.0	42
93	Preparation of zinc porphyrin nanoparticles and application in monitoring the ethanol content during the solid-state fermentation of Zhenjiang Aromatic vinegar. <i>Microchemical Journal</i> , 2020, 153, 104353.	4.5	10
94	Quantitative analysis of yeast fermentation process using Raman spectroscopy: Comparison of CARS and VCPA for variable selection. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 228, 117781.	3.9	56
95	Development of deep learning method for lead content prediction of lettuce leaf using hyperspectral images. <i>International Journal of Remote Sensing</i> , 2020, 41, 2263-2276.	2.9	32
96	Rapid prediction of caffeine in tea based on surface-enhanced Raman spectroscopy coupled multivariate calibration. <i>Microchemical Journal</i> , 2020, 159, 105431.	4.5	17
97	Ultra-sensitive detection of malathion residues using FRET-based upconversion fluorescence sensor in food. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 241, 118654.	3.9	51
98	SERS-based rapid detection of 2,4-dichlorophenoxyacetic acid in food matrices using molecularly imprinted magnetic polymers. <i>Mikrochimica Acta</i> , 2020, 187, 454.	5.0	29
99	Chemometrics coupled 4-Aminothiophenol labelled Ag-Au alloy SERS off-signal nanosensor for quantitative detection of mercury in black tea. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 242, 118747.	3.9	15
100	The influence of different metal atoms on the performance of metalloporphyrin-based sensor reaction with propanol. <i>Materials Technology</i> , 2020, , 1-8.	3.0	2
101	Development of a novel wavelength selection method VCPA-PLS for robust quantification of soluble solids in tomato by on-line diffuse reflectance NIR. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 243, 118765.	3.9	15
102	Development of near-infrared online grading device for long jujube. <i>Journal of Food Process Engineering</i> , 2020, 43, e13411.	2.9	10
103	A feasibility of nondestructive rapid detection of total volatile basic nitrogen content in frozen pork based on portable near-infrared spectroscopy. <i>Microchemical Journal</i> , 2020, 157, 105020.	4.5	28
104	High-precision identification of the actual storage periods of edible oil by FT-NIR spectroscopy combined with chemometric methods. <i>Analytical Methods</i> , 2020, 12, 3722-3728.	2.7	19
105	Dynamic monitoring of fatty acid value in rice storage based on a portable near-infrared spectroscopy system. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 240, 118620.	3.9	23
106	Determination of tea polyphenols in green tea by homemade color sensitive sensor combined with multivariate analysis. <i>Food Chemistry</i> , 2020, 319, 126584.	8.2	41
107	Bactericidal potentials of silver and gold nanoparticles stabilized with cefixime: a strategy against antibiotic-resistant bacteria. <i>Journal of Nanoparticle Research</i> , 2020, 22, 1.	1.9	21
108	In situ prediction of phenolic compounds in puff dried <i>Ziziphus jujuba</i> Mill. using hand-held spectral analytical system. <i>Food Chemistry</i> , 2020, 331, 127361.	8.2	20

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109	Interval combination iterative optimization approach coupled with SIMPLS (ICIOA-SIMPLS) for quantitative analysis of surface-enhanced Raman scattering (SERS) spectra. <i>Analytica Chimica Acta</i> , 2020, 1105, 45-55.	5.4	12
110	Detection of mites <i>Tyrophagus putrescentiae</i> and <i>Cheyletus eruditus</i> in flour using hyperspectral imaging system coupled with chemometrics. <i>Journal of Food Process Engineering</i> , 2020, 43, e13386.	2.9	8
111	An Overview on the Applications of Typical Non-linear Algorithms Coupled With NIR Spectroscopy in Food Analysis. <i>Food Engineering Reviews</i> , 2020, 12, 173-190.	5.9	77
112	Design of Physicochemical Factors for Regulating the Retention Mechanism of 4-Aminothiophenol in Surface-Enhanced Raman Scattering toward Nitrite Sensing. <i>Journal of Physical Chemistry C</i> , 2020, 124, 7768-7776.	3.1	13
113	Signal-enhanced SERS-sensors of CAR-PLS and GA-PLS coupled AgNPs for ochratoxin A and aflatoxin B1 detection. <i>Food Chemistry</i> , 2020, 315, 126231.	8.2	100
114	Mesoporous silica supported orderly-spaced gold nanoparticles SERS-based sensor for pesticides detection in food. <i>Food Chemistry</i> , 2020, 315, 126300.	8.2	135
115	Quantitative analysis of fatty acid value during rice storage based on olfactory visualization sensor technology. <i>Sensors and Actuators B: Chemical</i> , 2020, 309, 127816.	7.8	48
116	Landing microextraction sediment phase onto surface enhanced Raman scattering to enhance sensitivity and selectivity for chromium speciation in food and environmental samples. <i>Food Chemistry</i> , 2020, 323, 126812.	8.2	23
117	Noble Metals Based Bimetallic and Trimetallic Nanoparticles: Controlled Synthesis, Antimicrobial and Anticancer Applications. <i>Critical Reviews in Analytical Chemistry</i> , 2020, 51, 1-28.	3.5	34
118	Classification for <i>Penicillium expansum</i> Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. <i>Sensors</i> , 2020, 20, 2130.	3.8	18
119	Pre etched Ag nanocluster as SERS substrate for the rapid quantification of AFB1 in peanut oil via DFT coupled multivariate calibration. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 239, 118411.	3.9	17
120	Rapid and sensitive detection of diazinon in food based on the FRET between rare-earth doped upconversion nanoparticles and graphene oxide. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 239, 118500.	3.9	50
121	rGO-NS SERS-based coupled chemometric prediction of acetamiprid residue in green tea. <i>Journal of Food and Drug Analysis</i> , 2019, 27, 145-153.	1.9	45
122	Synthesized Au NPs@silica composite as surface-enhanced Raman spectroscopy (SERS) substrate for fast sensing trace contaminant in milk. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 206, 405-412.	3.9	47
123	Evaluating aroma quality of black tea by an olfactory visualization system: Selection of feature sensor using particle swarm optimization. <i>Food Research International</i> , 2019, 126, 108605.	6.2	47
124	Synthesis of highly fluorescent RhDCP as an ideal inner filter effect pair for the NaYF4:Yb,Er upconversion fluorescent nanoparticles to detect trace amount of Hg(II) in water and food samples. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2019, 382, 111950.	3.9	12
125	A Novel Nanoscaled Chemo Dye-Based Sensor for the Identification of Volatile Organic Compounds During the Mildewing Process of Stored Wheat. <i>Food Analytical Methods</i> , 2019, 12, 2895-2907.	2.6	17
126	Detection of viability of soybean seed based on fluorescence hyperspectra and CARS-SVM-AdaBoost model. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14238.	2.0	29

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127	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
128	Monitoring of Cell Concentration during Saccharomyces cerevisiae Culture by a Color Sensor: Optimization of Feature Sensor Using ACO. Sensors, 2019, 19, 2021.	3.8	6
129	Rapid screening of phenolic compounds in congou black tea (<i>Camellia sinensis</i>) during in vitro fermentation process using portable spectral analytical system coupled chemometrics. Journal of Food Processing and Preservation, 2019, 43, e13996.	2.0	37
130	Rapid quantitative analysis of Hg ²⁺ 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
131	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
132	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
133	Rapid and Nondestructive Quantification of Trimethylamine by FT-NIR Coupled with Chemometric Techniques. Food Analytical Methods, 2019, 12, 2035-2044.	2.6	25
134	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
135	NIR Spectroscopy Coupled Chemometric Algorithms for Rapid Antioxidants Activity Assessment of Chinese Dates (<i>Zizyphus Jujuba</i> Mill). International Journal of Food Engineering, 2019, 15, .	1.5	10
136	Fabricating an Acetylcholinesterase Modulated UCNPs-Cu ²⁺ Fluorescence Biosensor for Ultrasensitive Detection of Organophosphorus Pesticides-Diazinon in Food. Journal of Agricultural and Food Chemistry, 2019, 67, 4071-4079.	5.2	119
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