

# Quansheng Chen

## List of Publications by Year in descending order

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358  
papers

14,925  
citations

15504

65  
h-index

39675

94  
g-index

363  
all docs

363  
docs citations

363  
times ranked

10575  
citing authors

#	ARTICLE	IF	CITATIONS
1	Linking stoichiometric homeostasis with ecosystem structure, functioning and stability. <i>Ecology Letters</i> , 2010, 13, 1390-1399.	6.4	271
2	Determination of total polyphenols content in green tea using FT-NIR spectroscopy and different PLS algorithms. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008, 46, 568-573.	2.8	255
3	Feasibility study on identification of green, black and Oolong teas using near-infrared reflectance spectroscopy based on support vector machine (SVM). <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2007, 66, 568-574.	3.9	240
4	Nondestructive measurement of total volatile basic nitrogen (TVB-N) in pork meat by integrating near infrared spectroscopy, computer vision and electronic nose techniques. <i>Food Chemistry</i> , 2014, 145, 228-236.	8.2	228
5	Determination of total volatile basic nitrogen (TVB-N) content and Warner's Bratzler shear force (WBSF) in pork using Fourier transform near infrared (FT-NIR) spectroscopy. <i>Food Chemistry</i> , 2011, 126, 1354-1360.	8.2	212
6	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
7	Microbial denitrification dominates nitrate losses from forest ecosystems. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2015, 112, 1470-1474.	7.1	182
8	Increased temperature and precipitation interact to affect root production, mortality, and turnover in a temperate steppe: implications for ecosystem C cycling. <i>Global Change Biology</i> , 2010, 16, 1306-1316.	9.5	179
9	Stoichiometric homeostasis of vascular plants in the Inner Mongolia grassland. <i>Oecologia</i> , 2011, 166, 1-10.	2.0	171
10	Recent advances in emerging imaging techniques for non-destructive detection of food quality and safety. <i>TrAC - Trends in Analytical Chemistry</i> , 2013, 52, 261-274.	11.4	152
11	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. <i>LWT - Food Science and Technology</i> , 2015, 63, 268-274.	5.2	150
12	Enhancing the antimicrobial activity of natural extraction using the synthetic ultrasmall metal nanoparticles. <i>Scientific Reports</i> , 2015, 5, 11033.	3.3	143
13	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
14	Rapid detection of total viable count (TVC) in pork meat by hyperspectral imaging. <i>Food Research International</i> , 2013, 54, 821-828.	6.2	133
15	Nondestructive quantifying total volatile basic nitrogen (TVB-N) content in chicken using hyperspectral imaging (HSI) technique combined with different data dimension reduction algorithms. <i>Food Chemistry</i> , 2016, 197, 1191-1199.	8.2	132
16	Study on discrimination of Roast green tea ( <i>Camellia sinensis</i> L.) according to geographical origin by FT-NIR spectroscopy and supervised pattern recognition. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2009, 72, 845-850.	3.9	130
17	Near infrared system coupled chemometric algorithms for enumeration of total fungi count in cocoa beans neat solution. <i>Food Chemistry</i> , 2018, 240, 231-238.	8.2	129
18	Turn-On Fluorescence Sensor for Hg <sup>2+</sup> in Food Based on FRET between Aptamers-Functionalized Upconversion Nanoparticles and Gold Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6188-6195.	5.2	128

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19	Identification of the green tea grade level using electronic tongue and pattern recognition. <i>Food Research International</i> , 2008, 41, 500-504.	6.2	125
20	Feasibility study on qualitative and quantitative analysis in tea by near infrared spectroscopy with multivariate calibration. <i>Analytica Chimica Acta</i> , 2006, 572, 77-84.	5.4	122
21	Fabricating a novel label-free aptasensor for acetamiprid by fluorescence resonance energy transfer between NH <sub>2</sub> -NaYF <sub>4</sub> : Yb, Ho@SiO <sub>2</sub> and Au nanoparticles. <i>Biosensors and Bioelectronics</i> , 2016, 80, 398-404.	10.1	121
22	Fabricating an Acetylcholinesterase Modulated UCNP <sub>2</sub> + Fluorescence Biosensor for Ultrasensitive Detection of Organophosphorus Pesticides-Diazinon in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4071-4079.	5.2	119
23	Simultaneous determination of total polyphenols and caffeine contents of green tea by near-infrared reflectance spectroscopy. <i>Microchemical Journal</i> , 2006, 83, 42-47.	4.5	116
24	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. <i>Journal of Food Engineering</i> , 2020, 279, 109955.	5.2	116
25	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
26	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
27	Discrimination of green tea quality using the electronic nose technique and the human panel test, comparison of linear and nonlinear classification tools. <i>Sensors and Actuators B: Chemical</i> , 2011, 159, 294-300.	7.8	108
28	Classification of tea category using a portable electronic nose based on an odor imaging sensor array. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 84, 77-83.	2.8	106
29	Rapid differentiation of Ghana cocoa beans by FT-NIR spectroscopy coupled with multivariate classification. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 114, 183-189.	3.9	105
30	Development of an Inner Filter Effects-Based Upconversion Nanoparticles@Curcumin Nanosystem for the Sensitive Sensing of Fluoride Ion. <i>ACS Applied Materials &amp; Interfaces</i> , 2017, 9, 18314-18321.	8.0	105
31	Qualitative identification of tea categories by near infrared spectroscopy and support vector machine. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2006, 41, 1198-1204.	2.8	104
32	Color compensation and comparison of shortwave near infrared and long wave near infrared spectroscopy for determination of soluble solids content of "Fuji" apple. <i>Postharvest Biology and Technology</i> , 2016, 115, 81-90.	6.0	103
33	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
34	Measurement of total flavone content in snow lotus ( <i>Saussurea involucrate</i> ) using near infrared spectroscopy combined with interval PLS and genetic algorithm. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2010, 76, 50-55.	3.9	99
35	Recent developments of green analytical techniques in analysis of tea's quality and nutrition. <i>Trends in Food Science and Technology</i> , 2015, 43, 63-82.	15.1	99
36	Rapid and specific sensing of tetracycline in food using a novel upconversion aptasensor. <i>Food Control</i> , 2017, 81, 156-163.	5.5	97

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37	A highly sensitive detection of carbendazim pesticide in food based on the upconversion-MnO <sub>2</sub> luminescent resonance energy transfer biosensor. <i>Food Chemistry</i> , 2021, 349, 129157.	8.2	97
38	A magnetite/PMAA nanospheres-targeting SERS aptasensor for tetracycline sensing using mercapto molecules embedded core/shell nanoparticles for signal amplification. <i>Biosensors and Bioelectronics</i> , 2017, 92, 192-199.	10.1	96
39	Simultaneous analysis of main catechins contents in green tea ( <i>Camellia sinensis</i> (L.)) by Fourier transform near infrared reflectance (FT-NIR) spectroscopy. <i>Food Chemistry</i> , 2009, 113, 1272-1277.	8.2	91
40	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. <i>Food Chemistry</i> , 2019, 286, 282-288.	8.2	89
41	The counteractive effects of nitrogen addition and watering on soil bacterial communities in a steppe ecosystem. <i>Soil Biology and Biochemistry</i> , 2014, 72, 26-34.	8.8	88
42	Comparisons of different regressions tools in measurement of antioxidant activity in green tea using near infrared spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 60, 92-97.	2.8	87
43	Evaluating green tea quality based on multisensor data fusion combining hyperspectral imaging and olfactory visualization systems. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1787-1794.	3.5	87
44	Freshness measurement of eggs using near infrared (NIR) spectroscopy and multivariate data analysis. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 182-186.	5.6	86
45	Determination of caffeine content and main catechins contents in green tea ( <i>Camellia sinensis</i> L.) using taste sensor technique and multivariate calibration. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 353-358.	3.9	85
46	Application of linear/non-linear classification algorithms in discrimination of pork storage time using Fourier transform near infrared (FT-NIR) spectroscopy. <i>LWT - Food Science and Technology</i> , 2011, 44, 2053-2058.	5.2	84
47	A universal SERS aptasensor based on DTNB labeled GNTs/Ag core-shell nanotriangle and CS-Fe <sub>3</sub> O <sub>4</sub> magnetic-bead trace detection of Aflatoxin B <sub>1</sub> . <i>Analytica Chimica Acta</i> , 2017, 986, 122-130.	5.4	84
48	Hyperspectral technique combined with deep learning algorithm for detection of compound heavy metals in lettuce. <i>Food Chemistry</i> , 2020, 321, 126503.	8.2	84
49	Response of the Abundance of Key Soil Microbial Nitrogen-Cycling Genes to Multi-Factorial Global Changes. <i>PLoS ONE</i> , 2013, 8, e76500.	2.5	83
50	Au@Ag nanostructure based SERS substrate for simultaneous determination of pesticides residue in tea via solid phase extraction coupled multivariate calibration. <i>LWT - Food Science and Technology</i> , 2019, 105, 290-297.	5.2	83
51	Thermoviscosifying polymer used for enhanced oil recovery: rheological behaviors and core flooding test. <i>Polymer Bulletin</i> , 2013, 70, 391-401.	3.3	82
52	Rapid measurement of total acid content (TAC) in vinegar using near infrared spectroscopy based on efficient variables selection algorithm and nonlinear regression tools. <i>Food Chemistry</i> , 2012, 135, 590-595.	8.2	80
53	A highly sensitive upconversion nanoparticles-WS <sub>2</sub> nanosheet sensing platform for <i>Escherichia coli</i> detection. <i>Sensors and Actuators B: Chemical</i> , 2020, 320, 128434.	7.8	80
54	A large Raman scattering cross-section molecular embedded SERS aptasensor for ultrasensitive Aflatoxin B <sub>1</sub> detection using CS-Fe <sub>3</sub> O <sub>4</sub> for signal enrichment. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018, 189, 147-153.	3.9	79

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55	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
56	Nitrogen Addition Regulates Soil Nematode Community Composition through Ammonium Suppression. <i>PLoS ONE</i> , 2012, 7, e43384.	2.5	77
57	18.87%-efficient inverted pyramid structured silicon solar cell by one-step Cu-assisted texturization technique. <i>Solar Energy Materials and Solar Cells</i> , 2017, 166, 121-126.	6.2	76
58	Identification of eggâ€™s freshness using NIR and support vector data description. <i>Journal of Food Engineering</i> , 2010, 98, 408-414.	5.2	75
59	Evaluation of matcha tea quality index using portable NIR spectroscopy coupled with chemometric algorithms. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5019-5027.	3.5	75
60	Metal organic framework based fluorescence sensor for detection of antibiotics. <i>Trends in Food Science and Technology</i> , 2021, 116, 1002-1028.	15.1	74
61	Fabricating Upconversion Fluorescent Probes for Rapidly Sensing Foodborne Pathogens. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8068-8074.	5.2	73
62	Evaluation of chicken freshness using a low-cost colorimetric sensor array with AdaBoostâ€™OLDA classification algorithm. <i>LWT - Food Science and Technology</i> , 2014, 57, 502-507.	5.2	70
63	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. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2008, 48, 1321-1325.	2.8	69
64	Instrumental intelligent test of food sensory quality as mimic of human panel test combining multiple cross-perception sensors and data fusion. <i>Analytica Chimica Acta</i> , 2014, 841, 68-76.	5.4	69
65	Intelligent evaluation of total volatile basic nitrogen (TVB-N) content in chicken meat by an improved multiple level data fusion model. <i>Sensors and Actuators B: Chemical</i> , 2017, 238, 337-345.	7.8	68
66	Highly sensitive and label-free determination of thiram residue using surface-enhanced Raman spectroscopy (SERS) coupled with paper-based microfluidics. <i>Analytical Methods</i> , 2017, 9, 6186-6193.	2.7	67
67	Qualitative and quantitative analysis of chlorpyrifos residues in tea by surface-enhanced Raman spectroscopy (SERS) combined with chemometric models. <i>LWT - Food Science and Technology</i> , 2018, 97, 760-769.	5.2	67
68	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
69	Application of FT-NIR spectroscopy for simultaneous estimation of taste quality and taste-related compounds content of black tea. <i>Journal of Food Science and Technology</i> , 2018, 55, 4363-4368.	2.8	64
70	Signal optimized rough silver nanoparticle for rapid SERS sensing of pesticide residues in tea. <i>Food Chemistry</i> , 2021, 338, 127796.	8.2	64
71	Automated tea quality classification by hyperspectral imaging. <i>Applied Optics</i> , 2009, 48, 3557.	2.1	62
72	Synthesis and Surface Activities of Amidobetaine Surfactants with Ultra-long Unsaturated Hydrophobic Chains. <i>Journal of Surfactants and Detergents</i> , 2012, 15, 657-661.	2.1	62

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73	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
74	Determination of free amino acid content in <i>Radix Pseudostellariae</i> using near infrared (NIR) spectroscopy and different multivariate calibrations. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2009, 50, 803-808.	2.8	61
75	Classification of rice wine according to different marked ages using a novel artificial olfactory technique based on colorimetric sensor array. <i>Food Chemistry</i> , 2013, 138, 1320-1324.	8.2	61
76	Temporal and spatial variability and controls of soil respiration in a temperate steppe in northern China. <i>Global Biogeochemical Cycles</i> , 2010, 24, .	4.9	59
77	Nondestructively sensing of total viable count (TVC) in chicken using an artificial olfaction system based colorimetric sensor array. <i>Journal of Food Engineering</i> , 2016, 168, 259-266.	5.2	59
78	Oil solubilization in sodium dodecylbenzenesulfonate micelles: New insights into surfactant enhanced oil recovery. <i>Journal of Colloid and Interface Science</i> , 2020, 569, 219-228.	9.4	59
79	Identification of solid state fermentation degree with FT-NIR spectroscopy: Comparison of wavelength variable selection methods of CARS and SCARS. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 149, 1-7.	3.9	58
80	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
81	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
82	Determination of Amino Acid Nitrogen in Soy Sauce Using Near Infrared Spectroscopy Combined with Characteristic Variables Selection and Extreme Learning Machine. <i>Food and Bioprocess Technology</i> , 2013, 6, 2486-2493.	4.7	55
83	Rapid detection of chloramphenicol in food using SERS flexible sensor coupled artificial intelligent tools. <i>Food Control</i> , 2021, 128, 108186.	5.5	55
84	Monitoring vinegar acetic fermentation using a colorimetric sensor array. <i>Sensors and Actuators B: Chemical</i> , 2013, 183, 608-616.	7.8	54
85	Non-destructive evaluation of pork freshness using a portable electronic nose (E-nose) based on a colorimetric sensor array. <i>Analytical Methods</i> , 2014, 6, 6271-6277.	2.7	54
86	Development of a fluorescence aptasensor for rapid and sensitive detection of <i>Listeria monocytogenes</i> in food. <i>Food Control</i> , 2021, 122, 107808.	5.5	54
87	Identification of spoilage bacteria using a simple colorimetric sensor array. <i>Sensors and Actuators B: Chemical</i> , 2014, 205, 1-8.	7.8	53
88	Climate and ecosystem <sup>15</sup> N natural abundance along a transect of Inner Mongolian grasslands: Contrasting regional patterns and global patterns. <i>Global Biogeochemical Cycles</i> , 2009, 23, .	4.9	52
89	Quantifying Total Viable Count in Pork Meat Using Combined Hyperspectral Imaging and Artificial Olfaction Techniques. <i>Food Analytical Methods</i> , 2016, 9, 3015-3024.	2.6	52
90	Prediction of amino acids, caffeine, theaflavins and water extract in black tea using FT-NIR spectroscopy coupled chemometrics algorithms. <i>Analytical Methods</i> , 2018, 10, 3023-3031.	2.7	52

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91	Rapid sensing of total theaflavins content in black tea using a portable electronic tongue system coupled to efficient variables selection algorithms. <i>Journal of Food Composition and Analysis</i> , 2019, 75, 43-48.	3.9	52
92	SERS based sensor for mycotoxins detection: Challenges and improvements. <i>Food Chemistry</i> , 2021, 344, 128652.	8.2	52
93	The pattern between nitrogen mineralization and grazing intensities in an Inner Mongolian typical steppe. <i>Plant and Soil</i> , 2007, 300, 289-300.	3.7	51
94	Non-destructively sensing pork's freshness indicator using near infrared multispectral imaging technique. <i>Journal of Food Engineering</i> , 2015, 154, 69-75.	5.2	51
95	Real-time monitoring of process parameters in rice wine fermentation by a portable spectral analytical system combined with multivariate analysis. <i>Food Chemistry</i> , 2016, 190, 135-141.	8.2	51
96	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
97	Advances in Nondestructive Methods for Meat Quality and Safety Monitoring. <i>Food Reviews International</i> , 2019, 35, 536-562.	8.4	50
98	Fast sensing of imidacloprid residue in tea using surface-enhanced Raman scattering by comparative multivariate calibration. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 211, 86-93.	3.9	50
99	Bioinspired morphology-controlled silver nanoparticles for antimicrobial application. <i>Materials Science and Engineering C</i> , 2020, 108, 110421.	7.3	50
100	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
101	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
102	Classification of rice wine according to different marked ages using a portable multi-electrode electronic tongue coupled with multivariate analysis. <i>Food Research International</i> , 2013, 51, 633-640.	6.2	49
103	A facile and sensitive SERS-based biosensor for colorimetric detection of acetamiprid in green tea based on unmodified gold nanoparticles. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 259-268.	3.2	49
104	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
105	Soil Bacterial Communities Respond to Mowing and Nutrient Addition in a Steppe Ecosystem. <i>PLoS ONE</i> , 2013, 8, e84210.	2.5	49
106	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
107	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
108	Classification of different varieties of Oolong tea using novel artificial sensing tools and data fusion. <i>LWT - Food Science and Technology</i> , 2015, 60, 781-787.	5.2	47

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109	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
110	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
111	Comparison of algorithms for wavelength variables selection from near-infrared (NIR) spectra for quantitative monitoring of yeast ( <i>Saccharomyces cerevisiae</i> ) cultivations. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 214, 366-371.	3.9	47
112	A highly structured hollow ZnO@Ag nanosphere SERS substrate for sensing traces of nitrate and nitrite species in pickled food. <i>Sensors and Actuators B: Chemical</i> , 2019, 285, 302-309.	7.8	47
113	Functionalized hollow Au@Ag nanoflower SERS matrix for pesticide sensing in food. <i>Sensors and Actuators B: Chemical</i> , 2020, 324, 128718.	7.8	47
114	Variation in small-scale spatial heterogeneity of soil properties and vegetation with different land use in semiarid grassland ecosystem. <i>Plant and Soil</i> , 2008, 310, 103-112.	3.7	46
115	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
116	Synthesis of improved upconversion nanoparticles as ultrasensitive fluorescence probe for mycotoxins. <i>Analytica Chimica Acta</i> , 2016, 938, 137-145.	5.4	44
117	AuNS@Ag core-shell nanocubes grafted with rhodamine for concurrent metal-enhanced fluorescence and surfaced enhanced Raman determination of mercury ions. <i>Analytica Chimica Acta</i> , 2018, 1018, 94-103.	5.4	44
118	Simultaneous quantification of active constituents and antioxidant capability of green tea using NIR spectroscopy coupled with swarm intelligence algorithm. <i>LWT - Food Science and Technology</i> , 2020, 129, 109510.	5.2	44
119	Lanthanide ion ( $\text{Ln}^{3+}$ )-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
120	Ratiometric fluorescence detection of $\text{Cd}^{2+}$ and $\text{Pb}^{2+}$ by inner filter-based upconversion nanoparticle-dithizone nanosystem. <i>Microchemical Journal</i> , 2019, 144, 296-302.	4.5	43
121	Determination of Adulteration Content in Extra Virgin Olive Oil Using FT-NIR Spectroscopy Combined with the BOSS-PLS Algorithm. <i>Molecules</i> , 2019, 24, 2134.	3.8	42
122	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
123	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
124	Warming and increased precipitation individually influence soil carbon sequestration of Inner Mongolian grasslands, China. <i>Agriculture, Ecosystems and Environment</i> , 2012, 158, 184-191.	5.3	40
125	Model development for soluble solids and lycopene contents of cherry tomato at different temperatures using near-infrared spectroscopy. <i>Postharvest Biology and Technology</i> , 2019, 156, 110952.	6.0	40
126	Room-Temperature Ozone Sensing Capability of IGZO-Decorated Amorphous $\text{Ga}_2\text{O}_3$ Films. <i>ACS Applied Materials &amp; Interfaces</i> , 2020, 12, 8929-8934.	8.0	40



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127	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
128	Metal organic framework based sensors for the detection of food contaminants. <i>TrAC - Trends in Analytical Chemistry</i> , 2022, 154, 116642.	11.4	40
129	Electrochemiluminescence metal-organic frameworks biosensing materials for detecting cancer biomarkers. <i>TrAC - Trends in Analytical Chemistry</i> , 2022, 157, 116735.	11.4	40
130	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. <i>Analytical Methods</i> , 2013, 5, 6382.	2.7	39
131	Determination of rice syrup adulterant concentration in honey using three-dimensional fluorescence spectra and multivariate calibrations. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 131, 177-182.	3.9	39
132	Difference in anisotropic etching characteristics of alkaline and copper based acid solutions for single-crystalline Si. <i>Scientific Reports</i> , 2018, 8, 3408.	3.3	39
133	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
134	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
135	Intelligent sensing sensory quality of Chinese rice wine using near infrared spectroscopy and nonlinear tools. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2016, 154, 42-46.	3.9	38
136	Intelligent evaluation of color sensory quality of black tea by visible-near infrared spectroscopy technology: A comparison of spectra and color data information. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017, 180, 91-96.	3.9	38
137	Prediction of black tea fermentation quality indices using NIRS and nonlinear tools. <i>Food Science and Biotechnology</i> , 2017, 26, 853-860.	2.6	38
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