

Quansheng Chen

List of Publications by Year in descending order

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Version: 2024-02-01

358
papers

14,925
citations

15504

65
h-index

39675

94
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363
all docs

363
docs citations

363
times ranked

10575
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	Ratiometric upconversion fluorometric turn-off nanosensor for quantification of furfural in foods. <i>Sensors and Actuators B: Chemical</i> , 2022, 350, 130843.	7.8	18
7	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
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	Development of a fluorescence sensing platform for specific and sensitive detection of pathogenic bacteria in food samples. <i>Food Control</i> , 2022, 131, 108419.	5.5	27
11	Physicochemical indicators coupled with multivariate analysis for comprehensive evaluation of matcha sensory quality. <i>Food Chemistry</i> , 2022, 371, 131100.	8.2	25
12	Determination of lead in food by surface-enhanced Raman spectroscopy with aptamer regulating gold nanoparticles reduction. <i>Food Control</i> , 2022, 132, 108498.	5.5	21
13	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
14	Non-destructive detection of multi-component heavy metals in corn oil using nano-modified colorimetric sensor combined with near-infrared spectroscopy. <i>Food Control</i> , 2022, 133, 108640.	5.5	13
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 HAu/Ag NFs-SERS sensor coupled multivariate calibration. <i>Food Chemistry</i> , 2022, 374, 131765.	8.2	13
21	Qualitative and Quantitative Analysis of Oxidative Degradation Products in Frying Oil by Three-Dimensional Fluorescence Spectroscopy with Metalloporphyrin-Based Sensor. <i>Food Analytical Methods</i> , 2022, 15, 1143-1153.	2.6	1
22	A sensitive and accurate fluorescent genosensor for <i>Staphylococcus aureus</i> detection. <i>Sensors and Actuators B: Chemical</i> , 2022, 355, 131311.	7.8	16
23	Determination of aflatoxin B1 in wheat based on colourimetric sensor array technology: Optimization of sensor features and model parameters to improve the model generalization performance. <i>Microchemical Journal</i> , 2022, 175, 107173.	4.5	10
24	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
25	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
26	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
27	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
28	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
29	Qualitative and quantitative analysis of volatile metabolites of foodborne pathogens using colorimetric-bionic sensor coupled robust models. <i>Microchemical Journal</i> , 2022, 177, 107282.	4.5	4
30	Application of portable visible and near-infrared spectroscopy for rapid detection of cooking loss rate in pork: Comparing spectra from frozen and thawed pork. <i>LWT - Food Science and Technology</i> , 2022, 160, 113304.	5.2	17
31	Enhancing count of <i>Aspergillus</i> colony in wheat based on nanoparticles modified chemo-responsive dyes combined with visible/near-infrared spectroscopy. <i>Sensors and Actuators B: Chemical</i> , 2022, 363, 131816.	7.8	4
32	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
33	Characteristic wavelengths optimization improved the predictive performance of near-infrared spectroscopy models for determination of aflatoxin B1 in maize. <i>Journal of Cereal Science</i> , 2022, 105, 103474.	3.7	14
34	Input features and parameters optimization improved the prediction accuracy of support vector regression models based on colorimetric sensor data for detection of aflatoxin B1 in corn. <i>Microchemical Journal</i> , 2022, 178, 107407.	4.5	11
35	Determination of aflatoxin B1 (AFB1) 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
36	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

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37	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
38	MIL-101(Cr)-induced nano-optical sensor for ultra-sensitive detection of enrofloxacin in aquatic products using a fluorescence turn-on mechanism via upconversion nanoparticles. <i>Sensors and Actuators B: Chemical</i> , 2022, 365, 131915.	7.8	12
39	Metal organic framework based sensors for the detection of food contaminants. <i>TrAC - Trends in Analytical Chemistry</i> , 2022, 154, 116642.	11.4	40
40	Surface-enhanced Raman scattering biosensor-based sandwich-type for facile and sensitive detection of <i>Staphylococcus aureus</i> . <i>Sensors and Actuators B: Chemical</i> , 2022, 364, 131929.	7.8	17
41	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
42	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
43	Fraud detection in crude palm oil using SERS combined with chemometrics. <i>Food Chemistry</i> , 2022, 388, 132973.	8.2	12
44	A solid-phase porphyrin and boron-dipyrromethene sensing platform for the infestation detection of two main hidden pests in rice. <i>Sensors and Actuators B: Chemical</i> , 2022, 364, 131843.	7.8	2
45	Development of a sensor-based fluorescent method for quality evaluation of used frying oils. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104640.	3.9	1
46	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
47	Feasibility study on Raman spectra-based deep learning models for monitoring the contamination degree and level of aflatoxin B1 in edible oil. <i>Microchemical Journal</i> , 2022, 180, 107613.	4.5	11
48	Dispersive micro solid phase extraction based ionic liquid functionalized ZnO nanoflowers couple with chromatographic methods for rapid determination of aflatoxins in wheat and peanut samples. <i>Food Chemistry</i> , 2022, 391, 133277.	8.2	13
49	Recent progress in chemometrics driven biosensors for food application. <i>TrAC - Trends in Analytical Chemistry</i> , 2022, 156, 116707.	11.4	7
50	A target-responsive release SERS sensor for sensitive detection of tetracycline using aptamer-gated HP-UiO-66-NH ₂ nanochannel strategy. <i>Analytica Chimica Acta</i> , 2022, 1220, 339999.	5.4	12
51	Quantitative detection of zearalenone in wheat grains based on near-infrared spectroscopy. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2022, 280, 121545.	3.9	23
52	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
53	Electrochemiluminescence metal-organic frameworks biosensing materials for detecting cancer biomarkers. <i>TrAC - Trends in Analytical Chemistry</i> , 2022, 157, 116735.	11.4	40
54	Emerging applications of nano-optical sensors combined with near-infrared spectroscopy for detecting tea extract fermentation aroma under ultrasound-assisted sonication. <i>Ultrasonics Sonochemistry</i> , 2022, 88, 106095.	8.2	13

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55	Multifunctional upconversion nanoparticles based LRET aptasensor for specific detection of As(III) in aquatic products. <i>Sensors and Actuators B: Chemical</i> , 2022, 369, 132271.	7.8	7
56	Monitoring the freshness of pork during storage via near-infrared spectroscopy based on colorimetric sensor array coupled with efficient multivariable calibration. <i>Journal of Food Composition and Analysis</i> , 2022, 113, 104726.	3.9	6
57	SERS based artificial peroxidase enzyme regulated multiple signal amplified system for quantitative detection of foodborne pathogens. <i>Food Control</i> , 2021, 123, 107733.	5.5	31
58	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
59	Signal optimized rough silver nanoparticle for rapid SERS sensing of pesticide residues in tea. <i>Food Chemistry</i> , 2021, 338, 127796.	8.2	64
60	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
61	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
62	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
63	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
64	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
65	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
66	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
67	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
68	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
69	Intelligent and Portable Equipment of Nondestructive Detection Technologies in Food. , 2021, , 257-300.		0
70	Colorimetric Sensor Technology in Food. , 2021, , 161-205.		0
71	Spectral Imaging Technology in Food. , 2021, , 127-160.		1
72	Near-Infrared Spectroscopy Technology in Food. , 2021, , 23-58.		0

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73	Nondestructive Detection Technologies for Real-Time Monitoring Food Quality During Processing. , 2021, , 301-333.		2
74	Acoustic and Vibrating Signal Analysis Technologies in Food. , 2021, , 207-231.		0
75	Self-Cleaning-Mediated SERS Chip Coupled Chemometric Algorithms for Detection and Photocatalytic Degradation of Pesticides in Food. Journal of Agricultural and Food Chemistry, 2021, 69, 1667-1674.	5.2	19
76	Aggregation triggered aflatoxin B1 determination in foodstuff employing 5-aminotetramethylrhodamine decorated gold-silver core-shell nanoparticles in surface enhanced Raman scattering. Sensors and Actuators B: Chemical, 2021, 331, 129424.	7.8	32
77	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
78	Enhancing Oil Recovery by Low Concentration of Alkylaryl Sulfonate Surfactant without Ultralow Interfacial Tension. Journal of Surfactants and Detergents, 2021, 24, 669-681.	2.1	7
79	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. Food Analytical Methods, 2021, 14, 1826-1835.	2.6	15
80	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
81	Determination of Fatty Acid Content of Rice during Storage Based on Feature Fusion of Olfactory Visualization Sensor Data and Near-Infrared Spectra. Sensors, 2021, 21, 3266.	3.8	9
82	Non-destructive detection of heavy metals in vegetable oil based on nano-chemoselective response dye combined with near-infrared spectroscopy. Sensors and Actuators B: Chemical, 2021, 335, 129716.	7.8	27
83	Micellar solubilization of petroleum fractions by heavy alkylbenzene sulfonate surfactant. Journal of Molecular Liquids, 2021, 329, 115519.	4.9	21
84	SERS based sensor for mycotoxins detection: Challenges and improvements. Food Chemistry, 2021, 344, 128652.	8.2	52
85	Lanthanide ion (Ln ³⁺)-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
86	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
87	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
88	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
89	Development of a bimodal sensor based on upconversion nanoparticles and surface-enhanced Raman for the sensitive determination of dibutyl phthalate in food. Journal of Food Composition and Analysis, 2021, 100, 103929.	3.9	24
90	Simultaneous quantification of chemical constituents in matcha with visible-near infrared hyperspectral imaging technology. Food Chemistry, 2021, 350, 129141.	8.2	33

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91	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
92	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
93	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
94	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
95	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
96	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
97	Quantitation of volatile aldehydes using chemoselective response dyes combined with multivariable data analysis. <i>Food Chemistry</i> , 2021, 353, 129485.	8.2	10
98	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
99	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
100	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
101	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
102	Fabricating a novel colorimetric-bionic sensor coupled multivariate calibration for simultaneous determination of myoglobin proportions in pork. <i>Sensors and Actuators B: Chemical</i> , 2021, 343, 130181.	7.8	12
103	High-precision recognition of wheat mildew degree based on colorimetric sensor technique combined with multivariate analysis. <i>Microchemical Journal</i> , 2021, 168, 106468.	4.5	13
104	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
105	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
106	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
107	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
108	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

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109	Dual-mode of magnetic assisted Au@Ag SERS tags and cationic conjugated UCNPs for qualitative and quantitative analysis of multiple foodborne pathogens. <i>Sensors and Actuators B: Chemical</i> , 2021, 344, 130305.	7.8	37
110	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
111	Rapid detection of chloramphenicol in food using SERS flexible sensor coupled artificial intelligent tools. <i>Food Control</i> , 2021, 128, 108186.	5.5	55
112	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
113	Comparison of wavelength selected methods for improving of prediction performance of PLS model to determine aflatoxin B1 (AFB1) in wheat samples during storage. <i>Microchemical Journal</i> , 2021, 170, 106642.	4.5	11
114	Rapid enrichment detection of patulin and alternariol in apple using surface enhanced Raman spectroscopy with coffee-ring effect. <i>LWT - Food Science and Technology</i> , 2021, 152, 112333.	5.2	14
115	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
116	Highly specific and sensitive detection of aflatoxin B1 in food based on upconversion nanoparticles-black phosphorus nanosheets aptasensor. <i>Microchemical Journal</i> , 2021, 171, 106847.	4.5	16
117	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
118	Determination of perchlorate in tea using SERS with a superhydrophobically treated cysteine modified silver film/polydimethylsiloxane substrate. <i>Analytical Methods</i> , 2021, 13, 1625-1634.	2.7	1
119	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
120	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
121	Bionic Sensors Technologies in Food. , 2021, , 59-90.		0
122	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
123	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
124	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
125	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
126	Measurement of total free amino acids content in black tea using electronic tongue technology coupled with chemometrics. <i>LWT - Food Science and Technology</i> , 2020, 118, 108768.	5.2	34

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127	Designing an aptamer based magnetic and upconversion nanoparticles conjugated fluorescence sensor for screening Escherichia coli in food. <i>Food Control</i> , 2020, 107, 106761.	5.5	110
128	Bioinspired morphology-controlled silver nanoparticles for antimicrobial application. <i>Materials Science and Engineering C</i> , 2020, 108, 110421.	7.3	50
129	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
130	Amine functionalized NaY/GdF ₄ :Yb,Er upconversion-silver nanoparticles system as fluorescent turn-off probe for sensitive detection of Cr(III). <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2020, 388, 112203.	3.9	18
131	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
132	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
133	Dual-channel biosensor for Hg ²⁺ sensing in food using Au@Ag/graphene-upconversion nanohybrids as metal-enhanced fluorescence and SERS indicators. <i>Microchemical Journal</i> , 2020, 154, 104563.	4.5	23
134	Influence of different-sized inverted-pyramids of silicon texture by Ag manipulation on solar cell performance. <i>Applied Surface Science</i> , 2020, 506, 144778.	6.1	10
135	A novel hyperspectral microscope imaging technology for rapid evaluation of particle size distribution in matcha. <i>Journal of Food Engineering</i> , 2020, 272, 109782.	5.2	16
136	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
137	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
138	Facile preparation of fluorescent carbon quantum dots from denatured sour milk and its multifunctional applications in the fluorometric determination of gold ions, in vitro bioimaging and fluorescent polymer film. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2020, 401, 112788.	3.9	24
139	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
140	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
141	Nondestructive monitoring storage quality of apples at different temperatures by near-infrared transmittance spectroscopy. <i>Food Science and Nutrition</i> , 2020, 8, 3793-3805.	3.4	14
142	Intelligent evaluation of storage period of green tea based on VNIR hyperspectral imaging combined with chemometric analysis. <i>Infrared Physics and Technology</i> , 2020, 110, 103450.	2.9	17
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