Xiaobo Zou

List of Publications by Year
in descending order

206 papers	7,969 citations	53794 45 h-index	69250 77 g-index
206 all docs	206 docs citations	206 times ranked	6376 citing authors

#	Article	IF	Citations
1	Variables selection methods in near-infrared spectroscopy. Analytica Chimica Acta, 2010, 667, 14-32.	5.4	853
2	Preparation of an intelligent pH film based on biodegradable polymers and roselle anthocyanins for monitoring pork freshness. Food Chemistry, 2019, 272, 306-312.	8.2	371
3	Novel colorimetric films based on starch/polyvinyl alcohol incorporated with roselle anthocyanins for fish freshness monitoring. Food Hydrocolloids, 2017, 69, 308-317.	10.7	361
4	Metal nanoparticles fabricated by green chemistry using natural extracts: biosynthesis, mechanisms, and applications. RSC Advances, 2019, 9, 24539-24559.	3.6	247
5	A colorimetric hydrogen sulfide sensor based on gellan gum-silver nanoparticles bionanocomposite for monitoring of meat spoilage in intelligent packaging. Food Chemistry, 2019, 290, 135-143.	8.2	153
6	Rapid prediction of phenolic compounds and antioxidant activity of Sudanese honey using Raman and Fourier transform infrared (FT-IR) spectroscopy. Food Chemistry, 2017, 226, 202-211.	8.2	137
7	Selection of the efficient wavelength regions in FT-NIR spectroscopy for determination of SSC of â€˜Fujiâ€™ apple based on BiPLS and FiPLS models. Vibrational Spectroscopy, 2007, 44, 220-227.	2.2	135
8	Green one-step synthesis of carbon quantum dots from orange peel for fluorescent detection of Escherichia coli in milk. Food Chemistry, 2021, 339, 127775.	8.2	127
9	Use of FT-NIR spectrometry in non-invasive measurements of soluble solid contents (SSC) of â€˜Fujiâ€™ apple based on different PLS models. Chemometrics and Intelligent Laboratory Systems, 2007, 87, 43-51.	3.5	123
10	Natural Biomaterial-Based Edible and pH-Sensitive Films Combined with Electrochemical Writing for Intelligent Food Packaging. Journal of Agricultural and Food Chemistry, 2018, 66, 12836-12846.	5.2	123
11	Recent developments in gum edible coating applications for fruits and vegetables preservation: A review. Carbohydrate Polymers, 2019, 224, 115141.	10.2	120
12	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. Journal of Food Engineering, 2020, 279, 109955.	5.2	116
13	Quality and postharvest-shelf life of cold-stored strawberry fruit as affected by gum arabic (Acacia senegal) edible coating. Journal of Food Biochemistry, 2018, 42, e12527.	2.9	91
14	A portable test strip based on fluorescent europium-based metalâ€“organic framework for rapid and visual detection of tetracycline in food samples. Food Chemistry, 2021, 354, 129501.	8.2	91
15	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. Food Chemistry, 2019, 286, 282-288.	8.2	89
16	A smartphone-integrated ratiometric fluorescence sensor for visual detection of cadmium ions. Journal of Hazardous Materials, 2021, 408, 124872.	12.4	81
17	Bee Pollen: Current Status and Therapeutic Potential. Nutrients, 2021, 13, 1876.	4.1	77
18	Use of a smartphone for visual detection of melamine in milk based on Au@Carbon quantum dots nanocomposites. Food Chemistry, 2019, 272, 58-65.	8.2	73

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19	Sensing of mercury ions in Porphyra by Copper @ Gold nanoclusters based ratiometric fluorescent aptasensor. Food Chemistry, 2021, 344, 128694.	8.2	72
20	Amine-responsive bilayer films with improved illumination stability and electrochemical writing property for visual monitoring of meat spoilage. Sensors and Actuators B: Chemical, 2020, 302, 127130.	7.8	68
21	Discrimination of honeys using colorimetric sensor arrays, sensory analysis and gas chromatography techniques. Food Chemistry, 2016, 206, 37-43.	8.2	67
22	Copper nanoclusters @ nitrogen-doped carbon quantum dots-based ratiometric fluorescence probe for lead (II) ions detection in porphyra. Food Chemistry, 2020, 320, 126623.	8.2	67
23	Electrodeposition of gold nanoparticles and reduced graphene oxide on an electrode for fast and sensitive determination of methylmercury in fish. Food Chemistry, 2017, 237, 423-430.	8.2	65
24	A signal on-off ratiometric electrochemical sensor coupled with a molecular imprinted polymer for selective and stable determination of imidacloprid. Biosensors and Bioelectronics, 2020, 154, 112091.	10.1	65
25	Extruded low density polyethylene-curcumin film: A hydrophobic ammonia sensor for intelligent food packaging. Food Packaging and Shelf Life, 2020, 26, 100595.	7.5	64
26	Fluorescence and colorimetric dual-mode sensor for visual detection of malathion in cabbage based on carbon quantum dots and gold nanoparticles. Food Chemistry, 2021, 343, 128494.	8.2	63
27	Highly sensitive colorimetric detection of arsenite based on reassembly-induced oxidase-mimicking activity inhibition of dithiothreitol-capped Pd nanozyme. Sensors and Actuators B: Chemical, 2019, 298, 126876.	7.8	62
28	A nitrile-mediated aptasensor for optical anti-interference detection of acetamiprid in apple juice by surface-enhanced Raman scattering. Biosensors and Bioelectronics, 2019, 145, 111672.	10.1	61
29	Physical properties and bioactivities of chitosan/gelatin-based films loaded with tannic acid and its application on the preservation of fresh-cut apples. LWT - Food Science and Technology, 2021, 144, 111223.	5.2	61
30	Measurement of total anthocyanins content in flowering tea using near infrared spectroscopy combined with ant colony optimization models. Food Chemistry, 2014, 164, 536-543.	8.2	60
31	Fast response ammonia sensor based on porous thin film of polyaniline/sulfonated nickel phthalocyanine composites. Sensors and Actuators B: Chemical, 2016, 226, 553-562.	7.8	60
32	In vivo noninvasive detection of chlorophyll distribution in cucumber (Cucumis sativus) leaves by indices based on hyperspectral imaging. Analytica Chimica Acta, 2011, 706, 105-112.	5.4	58
33	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. Food Chemistry, 2021, 336, 127634.	8.2	58
34	A dual-mode sensor for colorimetric and fluorescent detection of nitrite in hams based on carbon dots-neutral red system. Meat Science, 2019, 147, 127-134.	5.5	57
35	A dual-emission fluorescence sensor for ultrasensitive sensing mercury in milk based on carbon quantum dots modified with europium (III) complexes. Sensors and Actuators B: Chemical, 2021, 328, 128997.	7.8	56
36	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

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37	Antimicrobial Properties of Apis melliferaâ€™s Bee Venom. Toxins, 2020, 12, 451.	3.4	54
38	Hypoglycemic effect of dietary fibers from bamboo shoot shell: An in vitro and in vivo study. Food and Chemical Toxicology, 2019, 127, 120-126.	3.6	53
39	In situ formation of fluorescent polydopamine catalyzed by peroxidase-mimicking FeCo-LDH for pyrophosphate ion and pyrophosphatase activity detection. Analytica Chimica Acta, 2019, 1053, 89-97.	5.4	53
40	Facile synthesis of Au@Ag coreâ€“shell nanorod with bimetallic synergistic effect for SERS detection of thiabendazole in fruit juice. Food Chemistry, 2022, 370, 131276.	8.2	53
41	Determination Geographical Origin and Flavonoids Content of Goji Berry Using Near-Infrared Spectroscopy and Chemometrics. Food Analytical Methods, 2016, 9, 68-79.	2.6	52
42	Improved Postharvest Quality of Cold Stored Blueberry by Edible Coating Based on Composite Gum Arabic/Roselle Extract. Food and Bioprocess Technology, 2019, 12, 1537-1547.	4.7	52
43	Electrochemical DNA sensor for inorganic mercury(II) ion at attomolar level in dairy product using Cu(II)-anchored metal-organic framework as mimetic catalyst. Chemical Engineering Journal, 2020, 383, 123182.	12.7	50
44	Agar/TiO2/radish anthocyanin/neem essential oil bionanocomposite bilayer films with improved bioactive capability and electrochemical writing property for banana preservation. Food Hydrocolloids, 2022, 123, 107187.	10.7	50
45	Oil Uptake by Potato Chips or French Fries: A Review. European Journal of Lipid Science and Technology, 2018, 120, 1800058.	1.5	49
46	Independent component analysis in information extraction from visible/near-infrared hyperspectral imaging data of cucumber leaves. Chemometrics and Intelligent Laboratory Systems, 2010, 104, 265-270.	3.5	48
47	A visual indicator based on curcumin with high stability for monitoring the freshness of freshwater shrimp, Macrobrachium rosenbergii. Journal of Food Engineering, 2021, 292, 110290.	5.2	47
48	Rapid detection of cadmium ions in meat by a multi-walled carbon nanotubes enhanced metal-organic framework modified electrochemical sensor. Food Chemistry, 2021, 357, 129762.	8.2	47
49	Genetic Algorithm Interval Partial Least Squares Regression Combined Successive Projections Algorithm for Variable Selection in Near-Infrared Quantitative Analysis of Pigment in Cucumber Leaves. Applied Spectroscopy, 2010, 64, 786-794.	2.2	46
50	A visual bi-layer indicator based on roselle anthocyanins with high hydrophobic property for monitoring griskin freshness. Food Chemistry, 2021, 355, 129573.	8.2	46
51	Monitoring the biogenic amines in Chinese traditional salted pork in jelly (Yaoâ€meat) by colorimetric sensor array based on nine natural pigments. International Journal of Food Science and Technology, 2015, 50, 203-209.	2.7	45
52	Preparation of boron nitrogen co-doped carbon quantum dots for rapid detection of Cr(VI). Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 243, 118807.	3.9	45
53	A smart-phone-based electrochemical platform with programmable solid-state-microwave flow digestion for determination of heavy metals in liquid food. Food Chemistry, 2020, 303, 125378.	8.2	42
54	Anti-Viral and Immunomodulatory Properties of Propolis: Chemical Diversity, Pharmacological Properties, Preclinical and Clinical Applications, and In Silico Potential against SARS-CoV-2. Foods, 2021, 10, 1776.	4.3	42

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55	Marine organisms: Pioneer natural sources of polysaccharides/proteins for green synthesis of nanoparticles and their potential applications. International Journal of Biological Macromolecules, 2021, 193, 1767-1798.	7.5	42
56	A dual-signal fluorescent sensor based on MoS2 and CdTe quantum dots for tetracycline detection in milk. Food Chemistry, 2022, 378, 132076.	8.2	42
57	One-pot construction of acid phosphatase and hemin loaded multifunctional metalâ€“organic framework nanosheets for ratiometric fluorescent arsenate sensing. Journal of Hazardous Materials, 2021, 412, 124407.	12.4	41
58	A high-stable and sensitive colorimetric nanofiber sensor based on PCL incorporating anthocyanins for shrimp freshness. Food Chemistry, 2022, 377, 131909.	8.2	41
59	Effects of pulsed electric field on freeze-thaw quality of Atlantic salmon. Innovative Food Science and Emerging Technologies, 2020, 65, 102454.	5.6	40
60	Simple electrochemical sensing for mercury ions in dairy product using optimal Cu2+-based metal-organic frameworks as signal reporting. Journal of Hazardous Materials, 2020, 400, 123222.	12.4	40
61	Impedimetric aptasensor based on highly porous gold for sensitive detection of acetamiprid in fruits and vegetables. Food Chemistry, 2020, 322, 126762.	8.2	40
62	Development of nanofiber indicator with high sensitivity for pork preservation and freshness monitoring. Food Chemistry, 2022, 381, 132224.	8.2	40
63	Recent Progress in Rapid Analyses of Vitamins, Phenolic, and Volatile Compounds in Foods Using Vibrational Spectroscopy Combined with Chemometrics: a Review. Food Analytical Methods, 2019, 12, 2361-2382.	2.6	39
64	Visual detection of nitrite in sausage based on a ratiometric fluorescent system. Food Control, 2019, 106, 106704.	5.5	39
65	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
66	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. Food Reviews International, 2023, 39, 1440-1461.	8.4	39
67	Intelligent colorimetric pH sensoring packaging films based on sugarcane wax/agar integrated with butterfly pea flower extract for optical tracking of shrimp freshness. Food Chemistry, 2022, 373, 131514.	8.2	39
68	A novel sensor for determination of dopamine in meat based on ZnO-decorated reduced graphene oxide composites. Innovative Food Science and Emerging Technologies, 2015, 31, 196-203.	5.6	38
69	A rapid and nondestructive method to determine the distribution map of protein, carbohydrate and sialic acid on Edible birdâ€™s nest by hyper-spectral imaging and chemometrics. Food Chemistry, 2017, 229, 235-241.	8.2	38
70	Non-invasive sensing for food reassurance. Analyst, The, 2016, 141, 1587-1610.	3.5	37
71	Rapid and wide-range determination of Cd(II), Pb(II), Cu(II) and Hg(II) in fish tissues using light addressable potentiometric sensor. Food Chemistry, 2017, 221, 541-547.	8.2	37
72	Facile fabrication of three-dimensional gold nanodendrites decorated by silver nanoparticles as hybrid SERS-active substrate for the detection of food contaminants. Food Control, 2021, 122, 107772.	5.5	37

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73	Protective effects of raspberry on the oxidative damage in HepG2 cells through Keap1/Nrf2-dependent signaling pathway. Food and Chemical Toxicology, 2019, 133, 110781.	3.6	36
74	Single-step electrochemical sensing of ppt-level lead in leaf vegetables based on peroxidase-mimicking metal-organic framework. Biosensors and Bioelectronics, 2020, 168, 112544.	10.1	35
75	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
76	Characterization of Volatile Organic Compounds of Vinegars with Novel Electronic Nose System Combined with Multivariate Analysis. Food Analytical Methods, 2014, 7, 1073-1082.	2.6	33
77	Noise-free microbial colony counting method based on hyperspectral features of agar plates. Food Chemistry, 2019, 274, 925-932.	8.2	33
78	A comparative overview on chili pepper (capsicum genus) and sichuan pepper (zanthoxylum genus): From pungent spices to pharma-foods. Trends in Food Science and Technology, 2021, 117, 148-162.	15.1	33
79	Simple Design Concept for Dual-Channel Detection of Ochratoxin A Based on Bifunctional Metalâ€“Organic Framework. ACS Applied Materials & Interfaces, 2022, 14, 5615-5623.	8.0	33
80	Beyond the Pandemic: COVID-19 Pandemic Changed the Face of Life. International Journal of Environmental Research and Public Health, 2021, 18, 5645.	2.6	32
81	Near-Infrared (NIR) Spectroscopy for Rapid Measurement of Antioxidant Properties and Discrimination of Sudanese Honeys from Different Botanical Origin. Food Analytical Methods, 2016, 9, 2631-2641.	2.6	31
82	Sensing the quality parameters of Chinese traditional Yao-meat by using a colorimetric sensor combined with genetic algorithm partial least squares regression. Meat Science, 2014, 98, 203-210.	5.5	30
83	Colorimetric determination of As(III) based on 3-mercaptopropionic acid assisted active site and interlayer channel dual-masking of Fe-Co-layered double hydroxides with oxidase-like activity. Mikrochimica Acta, 2019, 186, 815.	5.0	30
84	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
85	Collaborative compounding of metal-organic frameworks and lanthanide coordination polymers for ratiometric visual detection of tetracycline. Dyes and Pigments, 2021, 194, 109545.	3.7	29
86	The use of analytical techniques coupled with chemometrics for tracing the geographical origin of oils: A systematic review (2013â€“2020). Food Chemistry, 2022, 366, 130633.	8.2	29
87	Microfabricated interdigitated Au electrode for voltammetric determination of lead and cadmium in Chinese mitten crab (Eriocheir sinensis). Food Chemistry, 2016, 201, 190-196.	8.2	28
88	Rapid Determination of Antioxidant Compounds and Antioxidant Activity of Sudanese Karkade (Hibiscus sabdariffa L.) Using Near Infrared Spectroscopy. Food Analytical Methods, 2016, 9, 1228-1236.	2.6	28
89	Antagonistic interaction of phenols and alkaloids in Sichuan pepper (Zanthoxylum bungeanum) pericarp. Industrial Crops and Products, 2020, 152, 112551.	5.2	28
90	Determination of Geographical Origin and Anthocyanin Content of Black Goji Berry (Lycium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td 2017, 10, 1034-1044.	2.6	27

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91	A Î²-CD/MWCNT-modified-microelectrode array for rapid determination of imidacloprid in vegetables. Food Analytical Methods, 2019, 12, 2326-2333.	2.6	26
92	Preparation and comparison of two functional nanoparticle-based bilayers reinforced with a Î¹-carrageenanâ€“anthocyanin complex. International Journal of Biological Macromolecules, 2020, 165, 758-766.	7.5	26
93	Variable selection by double competitive adaptive reweighted sampling for calibration transfer of near infrared spectra. Chemometrics and Intelligent Laboratory Systems, 2019, 191, 109-117.	3.5	25
94	A nitrile-mediated SERS aptasensor coupled with magnetic separation for optical interference-free detection of atrazine. Sensors and Actuators B: Chemical, 2021, 329, 129075.	7.8	25
95	Estimating the healthÂburden of aflatoxin attributable stunting among children in low incomeÂcountriesÂof Africa. Scientific Reports, 2021, 11, 1619.	3.3	25
96	Determination of total acid content and moisture content during solid-state fermentation processes using hyperspectral imaging. Journal of Food Engineering, 2016, 174, 75-84.	5.2	24
97	Complementing the dietary fiber and antioxidant potential of gluten free bread with guava pulp powder. Journal of Food Measurement and Characterization, 2017, 11, 1959-1968.	3.2	24
98	Near-infrared spectroscopy coupled chemometric algorithms for prediction of antioxidant activity of black goji berries (Lycium ruthenicum Murr.). Journal of Food Measurement and Characterization, 2018, 12, 2366-2376.	3.2	24
99	Smart films fabricated from natural pigments for measurement of total volatile basic nitrogen (TVB-N) content of meat for freshness evaluation: A systematic review. Food Chemistry, 2022, 396, 133674.	8.2	24
100	Determination of Retrogradation Degree in Starch by Mid-infrared and Raman Spectroscopy during Storage. Food Analytical Methods, 2017, 10, 3694-3705.	2.6	23
101	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
102	Comprehensive Evaluation of Antioxidant Properties and Volatile Compounds of Sudanese Honeys. Journal of Food Biochemistry, 2015, 39, 349-359.	2.9	22
103	A ratiometric fluorescence sensor for ultra-sensitive detection of trypsin inhibitor in soybean flour using gold nanocluster@carbon nitride quantum dots. Analytical and Bioanalytical Chemistry, 2019, 411, 3341-3351.	3.7	22
104	Hollow cellulose-carbon nanotubes composite beads with aligned porous structure for fast methylene blue adsorption. International Journal of Biological Macromolecules, 2021, 182, 750-759.	7.5	22
105	Efficient preparation of dual-emission ratiometric fluorescence sensor system based on aptamer-composite and detection of bis(2-ethylhexyl) phthalate in pork. Food Chemistry, 2021, 352, 129352.	8.2	22
106	Determinations of trace lead in various natural samples by a novel active microband-electrode probe. Chemical Engineering Journal, 2017, 309, 305-312.	12.7	21
107	Effect of gum arabic edible coating incorporated with African baobab pulp extract on postharvest quality of cold stored blueberries. Food Science and Biotechnology, 2020, 29, 217-226.	2.6	21
108	Competitive immunosensor for sensitive and optical anti-interference detection of imidacloprid by surface-enhanced Raman scattering. Food Chemistry, 2021, 358, 129898.	8.2	21

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109	Sensitive label-free Cu2O/Ag fused chemometrics SERS sensor for rapid detection of total arsenic in tea. Food Control, 2021, 130, 108341.	5.5	21
110	In situ prediction of phenolic compounds in puff dried Ziziphus jujuba Mill. using hand-held spectral analytical system. Food Chemistry, 2020, 331, 127361.	8.2	20
111	High- sensitivity bilayer nanofiber film based on polyvinyl alcohol/sodium alginate/polyvinylidene fluoride for pork spoilage visual monitoring and preservation. Food Chemistry, 2022, 394, 133439.	8.2	20
112	Hydrogen sulfide gas sensing toward on-site monitoring of chilled meat spoilage based on ratio-type fluorescent probe. Food Chemistry, 2022, 396, 133654.	8.2	20
113	Preparation of conducting polyaniline/protoporphyrin composites and their application for sensing VOCs. Food Chemistry, 2019, 276, 291-297.	8.2	19
114	Effects of pulsed electric field pretreatment on frying quality of fresh-cut lotus root slices. LWT - Food Science and Technology, 2020, 132, 109873.	5.2	19
115	Programmable-Printing Paper-Based Device with a MoS₂ NP and Gmp/Eu-Cit Fluorescence Couple for Ratiometric Tetracycline Analysis in Various Natural Samples. ACS Sensors, 2021, 6, 4038-4047.	7.8	19
116	Rapid determination of cadmium in rice using an all-solid RGO-enhanced light addressable potentiometric sensor. Food Chemistry, 2018, 261, 1-7.	8.2	18
117	Micrometer-scale light-addressable potentiometric sensor on an optical fiber for biological glucose determination. Analytica Chimica Acta, 2020, 1123, 36-43.	5.4	18
118	Classification for Penicillium expansum Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. Sensors, 2020, 20, 2130.	3.8	18
119	Thermal-controlled active sensor module using enzyme-regulated UiO-66-NH2/MnO2 fluorescence probe for total organophosphorus pesticide determination. Journal of Hazardous Materials, 2022, 436, 129111.	12.4	18
120	Detection of triterpene acids distribution in loquat (Eriobotrya japonica) leaf using hyperspectral imaging. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 188, 436-442.	3.9	17
121	A low cost smart system to analyze different types of edible Bird's nest adulteration based on colorimetric sensor array. Journal of Food and Drug Analysis, 2019, 27, 876-886.	1.9	17
122	Rapid discrimination of beer based on quantitative aroma determination using colorimetric sensor array. Food Chemistry, 2021, 363, 130297.	8.2	17
123	Discrimination of rice varieties using smartphone-based colorimetric sensor arrays and gas chromatography techniques. Food Chemistry, 2022, 368, 130783.	8.2	17
124	A ZnOâ€“RGO-modified electrode coupled to microwave digestion for the determination of trace cadmium and lead in six species fish. Analytical Methods, 2017, 9, 4418-4424.	2.7	16
125	A Selfâ€assembled Lâ€Cysteine and Electrodeposited Gold Nanoparticlesâ€reduced Graphene Oxide Modified Electrode for Adsorptive Stripping Determination of Copper. Electroanalysis, 2018, 30, 194-203.	2.9	16
126	Feasibility study for the use of colorimetric sensor arrays, NIR and FT-IR spectroscopy in the quantitative analysis of volatile components in honey. Microchemical Journal, 2021, 160, 105730.	4.5	16

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127	Ratiometric electrochemical analysis on a flexibly-fabricated vibratory electrode module for reliable and selective determination of imidacloprid. Sensors and Actuators B: Chemical, 2021, 329, 129228.	7.8	16
128	Discrimination of basmati rice adulteration using colorimetric sensor array system. Food Control, 2022, 132, 108513.	5.5	16
129	Bacteria counting method based on polyaniline/bacteria thin film. Biosensors and Bioelectronics, 2016, 81, 75-79.	10.1	15
130	Chemometrics coupled 4-Aminothiophenol labelled Ag-Au alloy SERS off-signal nanosensor for quantitative detection of mercury in black tea. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 242, 118747.	3.9	15
131	Ratiometric immunosensor with DNA tetrahedron nanostructure as high-performance carrier of reference signal and its applications in selective phoxim determination for vegetables. Food Chemistry, 2022, 383, 132445.	8.2	15
132	Fluorometric and electrochemical dual-mode nanoprobe for tetracycline by using a nanocomposite prepared from carbon nitride quantum dots and silver nanoparticles. Mikrochimica Acta, 2020, 187, 83.	5.0	14
133	Nondestructive monitoring storage quality of apples at different temperatures by nearâ€infrared transmittance spectroscopy. Food Science and Nutrition, 2020, 8, 3793-3805.	3.4	14
134	Active Temperature Regulation and Teamed Boronate Affinity-Facilitated Microelectrode Module for Blood Glucose Detection in Physiological Environment. Sensors and Actuators B: Chemical, 2020, 324, 128720.	7.8	14
135	Rapid enrichment detection of patulin and alternariol in apple using surface enhanced Raman spectroscopy with coffee-ring effect. LWT - Food Science and Technology, 2021, 152, 112333.	5.2	14
136	Freezing characteristics and relative permittivity of rice flour gel in pulsed electric field assisted freezing. Food Chemistry, 2022, 373, 131449.	8.2	14
137	A real-time-range potentiostat coupled to nano-Au-modified microband electrode array for high-speed stripping determination of human blood lead. Biosensors and Bioelectronics, 2017, 97, 267-272.	10.1	13
138	Development of differential pulse voltammetric method for rapid quantification of total hydroxyl-sanshools in Sichuan Pepper. LWT - Food Science and Technology, 2020, 130, 109640.	5.2	13
139	Rapid detection of Atlantic salmon multiâ€quality based on impedance properties. Food Science and Nutrition, 2020, 8, 862-869.	3.4	13
140	Food intake targeting and improving acidity in diabetes and cancer. Food Frontiers, 2020, 1, 9-12.	7.4	13
141	Bioinspired nanozyme enabling glucometer readout for portable monitoring of pesticide under resource-scarce environments. Chemical Engineering Journal, 2022, 429, 132243.	12.7	13
142	Simultaneous and nondestructive diagnostics of nitrogen/magnesium/potassium-deficient cucumber leaf based on chlorophyll density distribution features. Biosystems Engineering, 2021, 212, 458-467.	4.3	13
143	Application of Protein in Extrusion-Based 3D Food Printing: Current Status and Prospectus. Foods, 2022, 11, 1902.	4.3	13
144	Assessment of antioxidant properties, instrumental and sensory aroma profile of red and white Karkade/Roselle (Hibiscus sabdariffa L.). Journal of Food Measurement and Characterization, 2017, 11, 1559-1568.	3.2	12

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145	A cell-based electrochemical sensor for assessing immunomodulatory effects by atrazine and its metabolites. Biosensors and Bioelectronics, 2022, 203, 114015.	10.1	12
146	Geographical origin discrimination of edible birdâ€™s nests using smart handheld device based on colorimetric sensor array. Journal of Food Measurement and Characterization, 2020, 14, 514-526.	3.2	11
147	Rapid and highly sensitive detection of Salmonella typhimurium in lettuce by using magnetic fluorescent nanoparticles. Analytical Methods, 2020, 12, 5861-5868.	2.7	11
148	Interactions between Phenols and Alkylamides of Sichuan Pepper (Zanthoxylum Genus) in Î±-Glucosidase Inhibition: A Structural Mechanism Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 5583-5598.	5.2	11
149	Employing CuInS₂ quantum dots modified with vancomycin for detecting Staphylococcus aureus and iron(<scp>iii</scp>). Analytical Methods, 2021, 13, 1517-1526.	2.7	11
150	General model of multi-quality detection for apple from different origins by Vis/NIR transmittance spectroscopy. Journal of Food Measurement and Characterization, 2022, 16, 2582-2595.	3.2	11
151	A heuristic and parallel simulated annealing algorithm for variable selection in nearâ€infrared spectroscopy analysis. Journal of Chemometrics, 2016, 30, 442-450.	1.3	10
152	NIR Spectroscopy Coupled Chemometric Algorithms for Rapid Antioxidants Activity Assessment of Chinese Dates (Zizyphus Jujuba Mill.). International Journal of Food Engineering, 2019, 15, .	1.5	10
153	A gender classification method for Chinese mitten crab using deep convolutional neural network. Multimedia Tools and Applications, 2020, 79, 7669-7684.	3.9	10
154	Rapid determination of the chemical compositions of peanut seed (Arachis hypogaea.) Using portable near-infrared spectroscopy. Vibrational Spectroscopy, 2020, 110, 103138.	2.2	10
155	Hypha-templated synthesis of carbon/ZnO microfiber for dopamine sensing in pork. Food Chemistry, 2021, 335, 127646.	8.2	10
156	Data Fusion Approach Improves the Prediction of Single Phenolic Compounds in Honey: A Study of NIR and Raman Spectroscopies. EFood, 2020, 1, 173-180.	3.1	10
157	Dual modes of fluorescence sensing and smartphone readout for sensitive and visual detection of mercury ions in Porphyra. Analytica Chimica Acta, 2022, 1226, 340153.	5.4	10
158	Rapid authentication of Indonesian edible bird's nests by near-infrared spectroscopy and chemometrics. Analytical Methods, 2017, 9, 1297-1306.	2.7	9
159	Geospatial visualisation of food contaminant distributions: Polychlorinated naphthalenes (PCNs), potentially toxic elements (PTEs) and aflatoxins. Chemosphere, 2019, 230, 559-566.	8.2	9
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