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	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. Food Reviews International, 2023, 39, 1440-1461.	8.4	39
2	Mycotoxins detection: view in the lens of molecularly imprinted polymer and nanoparticles. Critical Reviews in Food Science and Nutrition, 2023, 63, 6034-6068.	10.3	8
3	Facile synthesis of Au@Ag core–shell nanorod with bimetallic synergistic effect for SERS detection of thiabendazole in fruit juice. Food Chemistry, 2022, 370, 131276.	8.2	53
4	The use of analytical techniques coupled with chemometrics for tracing the geographical origin of oils: A systematic review (2013–2020). Food Chemistry, 2022, 366, 130633.	8.2	29
5	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
6	Bioinspired nanozyme enabling glucometer readout for portable monitoring of pesticide under resource-scarce environments. Chemical Engineering Journal, 2022, 429, 132243.	12.7	13
7	Discrimination of basmati rice adulteration using colorimetric sensor array system. Food Control, 2022, 132, 108513.	5.5	16
8	Discrimination of rice varieties using smartphone-based colorimetric sensor arrays and gas chromatography techniques. Food Chemistry, 2022, 368, 130783.	8.2	17
9	Intelligent colorimetric pH sensing 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
10	Freezing characteristics and relative permittivity of rice flour gel in pulsed electric field assisted freezing. Food Chemistry, 2022, 373, 131449.	8.2	14
11	Ionic conductive and stretchable interpenetrating hydrogels prepared with homogenously synthesized acrylamide-modified agar and polyacrylamide for strain sensing. Polymer, 2022, 238, 124387.	3.8	5
12	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
13	Spectral variable selection based on least absolute shrinkage and selection operator with ridge-adding homotopy. Chemometrics and Intelligent Laboratory Systems, 2022, 221, 104487.	3.5	5
14	A high-stable and sensitive colorimetric nanofiber sensor based on PCL incorporating anthocyanins for shrimp freshness. Food Chemistry, 2022, 377, 131909.	8.2	41
15	Simple Design Concept for Dual-Channel Detection of Ochratoxin A Based on Bifunctional Metal–Organic Framework. ACS Applied Materials & Interfaces, 2022, 14, 5615-5623.	8.0	33
16	A cell-based electrochemical sensor for assessing immunomodulatory effects by atrazine and its metabolites. Biosensors and Bioelectronics, 2022, 203, 114015.	10.1	12
17	Development of nanofiber indicator with high sensitivity for pork preservation and freshness monitoring. Food Chemistry, 2022, 381, 132224.	8.2	40
18	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

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19	Fast Burst-Sparsity Learning-Based Baseline Correction (FBSL-BC) Algorithm for Signals of Analytical Instruments. Analytical Chemistry, 2022, 94, 5113-5121.	6.5	5
20	Aflatoxin B$_1$ variations in animal feeds along the supply chain in Tanzania and its possible reduction by heat treatment. Food and Agricultural Immunology, 2022, 33, 192-206.	1.4	3
21	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
22	Rapid Detection of Carbendazim Residue in Apple Using Surface-Enhanced Raman Scattering and Coupled Chemometric Algorithm. Foods, 2022, 11, 1287.	4.3	5
23	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
24	Novel hydrophobic colorimetric films based on ethylcellulose/castor oil/anthocyanins for pork freshness monitoring. LWT - Food Science and Technology, 2022, 164, 113631.	5.2	5
25	Changes in physicochemical quality and protein properties of porcine *longissimus lumborum* during dry ageing. International Journal of Food Science and Technology, 2022, 57, 5954-5965.	2.7	2
26	Easy-to-Use Visual Sensing System for Milk Freshness, Sensitized with Acidity-Responsive N-Doped Carbon Quantum Dots. Foods, 2022, 11, 1855.	4.3	1
27	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
28	Application of Protein in Extrusion-Based 3D Food Printing: Current Status and Prospectus. Foods, 2022, 11, 1902.	4.3	13
29	Development of Smart Colorimetric Sensing Films Carbohydrate-Based with Soybean Wax and Purple Cauliflower Anthocyanins for Visual Monitoring of Shrimp Freshness. Journal of Polymers and the Environment, 2022, 30, 4362-4376.	5.0	7
30	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
31	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
32	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
33	Rapid Screening of Phenolic Compounds from Wild *Lycium ruthenicum* Murr. Using Portable near-Infrared (NIR) Spectroscopy Coupled Multivariate Analysis. Analytical Letters, 2021, 54, 512-526.	1.8	8
34	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
35	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
36	Hypha-templated synthesis of carbon/ZnO microfiber for dopamine sensing in pork. Food Chemistry, 2021, 335, 127646.	8.2	10

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37	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
38	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
39	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
40	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
41	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
42	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
43	A smartphone-integrated ratiometric fluorescence sensor for visual detection of cadmium ions. Journal of Hazardous Materials, 2021, 408, 124872.	12.4	81
44	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). Journal of Food Measurement and Characterization, 2021, 15, 933-943.	3.2	7
45	One-pot construction of acid phosphatase and hemin loaded multifunctional metal–organic framework nanosheets for ratiometric fluorescent arsenate sensing. Journal of Hazardous Materials, 2021, 412, 124407.	12.4	41
46	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
47	Estimating the health burden of aflatoxin attributable stunting among children in low income countries of Africa. Scientific Reports, 2021, 11, 1619.	3.3	25
48	Conventional and rapid methods for measurement of total bioactive components and antioxidant activity in Hibiscus sabdariffa. , 2021, , 199-214.		0
49	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
50	Electrochemical determination of hantavirus using gold nanoparticle-modified graphene as an electrode material and Cu-based metal-organic framework assisted signal generation. Mikrochimica Acta, 2021, 188, 112.	5.0	7
51	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
52	Near infrared spectroscopy coupled chemometric algorithms for prediction of the antioxidant activity of peanut seed (Arachis hypogaea). Journal of Near Infrared Spectroscopy, 2021, 29, 191-200.	1.5	6
53	Rapid Discrimination of Beer Flavors Using Ion-Selective Electrode Array System Combined with Chemometrics. Food Analytical Methods, 2021, 14, 1836-1842.	2.6	1
54	Bee Pollen: Current Status and Therapeutic Potential. Nutrients, 2021, 13, 1876.	4.1	77

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55	Interactions between Phenols and Alkylamides of Sichuan Pepper (*Zanthoxylum* Genus) in α-Glucosidase Inhibition: A Structural Mechanism Analysis. Journal of Agricultural and Food Chemistry, 2021, 69, 5583-5598.	5.2	11
56	Sensing of mercury ions in Porphyra by Copper @ Gold nanoclusters based ratiometric fluorescent aptasensor. Food Chemistry, 2021, 344, 128694.	8.2	72
57	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
58	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
59	Metabolite profiling reveals the metabolic features of the progenies resulting from the low phytic acid rice (Oryza sativa L.) mutant. Journal of Cereal Science, 2021, 100, 103251.	3.7	1
60	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
61	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
62	Identification of the apple spoilage causative fungi and prediction of the spoilage degree using electronic nose. Journal of Food Process Engineering, 2021, 44, e13816.	2.9	7
63	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
64	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
65	A portable test strip based on fluorescent europium-based metal–organic framework for rapid and visual detection of tetracycline in food samples. Food Chemistry, 2021, 354, 129501.	8.2	91
66	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
67	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
68	Competitive immunosensor for sensitive and optical anti-interference detection of imidacloprid by surface-enhanced Raman scattering. Food Chemistry, 2021, 358, 129898.	8.2	21
69	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
70	Color 3D printing of pulped yam utilizing a natural pH sensitive pigment. Additive Manufacturing, 2021, 46, 102062.	3.0	9
71	Application of spectral features for separating homochromatic foreign matter from mixed congee. Food Chemistry: X, 2021, 11, 100128.	4.3	5
72	Preface to the 4th international symposium on phytochemicals in medicine and food (November) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	8.2	0

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73	Rapid discrimination of beer based on quantitative aroma determination using colorimetric sensor array. Food Chemistry, 2021, 363, 130297.	8.2	17
74	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
75	Sensitive label-free Cu_2O/Ag fused chemometrics SERS sensor for rapid detection of total arsenic in tea. Food Control, 2021, 130, 108341.	5.5	21
76	Determination of perchlorate in tea using SERS with a superhydrophobically treated cysteine modified silver film/polydimethylsiloxane substrate. Analytical Methods, 2021, 13, 1625-1634.	2.7	1
77	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
78	Employing $CuInS_2$ quantum dots modified with vancomycin for detecting *Staphylococcus aureus* and iron(iii). Analytical Methods, 2021, 13, 1517-1526.	2.7	11
79	Development and Characterization of Roselle Anthocyanins in Food Packaging. , 2021, , 129-141.		0
80	Programmable-Printing Paper-Based Device with a MoS_2 NP and Gmp/Eu-Cit Fluorescence Couple for Ratiometric Tetracycline Analysis in Various Natural Samples. ACS Sensors, 2021, 6, 4038-4047.	7.8	19
81	Characterization of invisible symptoms caused by early phosphorus deficiency in cucumber plants using near-infrared hyperspectral imaging technology. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 267, 120540.	3.9	5
82	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
83	Cosmetic Applications of Bee Venom. Toxins, 2021, 13, 810.	3.4	9
84	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
85	Quantitative detection of restructured steak adulteration based on hyperspectral technology combined with a wavelength selection algorithm cascade strategy. Food Science and Technology Research, 2021, 27, 859-869.	0.6	1
86	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
87	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
88	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
89	Geographical origin discrimination of edible bird's nests using smart handheld device based on colorimetric sensor array. Journal of Food Measurement and Characterization, 2020, 14, 514-526.	3.2	11
90	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

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91	A gender classification method for Chinese mitten crab using deep convolutional neural network. Multimedia Tools and Applications, 2020, 79, 7669-7684.	3.9	10
92	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
93	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
94	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
95	Preparation and comparison of two functional nanoparticle-based bilayers reinforced with a Î°-carrageenanâ€"anthocyanin complex. International Journal of Biological Macromolecules, 2020, 165, 758-766.	7.5	26
96	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
97	Micrometer-scale light-addressable potentiometric sensor on an optical fiber for biological glucose determination. Analytica Chimica Acta, 2020, 1123, 36-43.	5.4	18
98	Effects of pulsed electric field on freeze-thaw quality of Atlantic salmon. Innovative Food Science and Emerging Technologies, 2020, 65, 102454.	5.6	40
99	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
100	Rapid determination of the chemical compositions of peanut seed (Arachis hypogaea.) Using portable near-infrared spectroscopy. Vibrational Spectroscopy, 2020, 110, 103138.	2.2	10
101	Rapid and highly sensitive detection of <i>Salmonella typhimurium</i> in lettuce by using magnetic fluorescent nanoparticles. Analytical Methods, 2020, 12, 5861-5868.	2.7	11
102	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
103	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
104	Antimicrobial Properties of Apis melliferaâ€™s Bee Venom. Toxins, 2020, 12, 451.	3.4	54
105	Synthesis and characterization of quaternized agar in KOH/urea aqueous solution. New Journal of Chemistry, 2020, 44, 17062-17069.	2.8	8
106	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
107	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
108	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

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109	Cyanidin 3-rutinoside defibrillated bovine serum albumin under the glycation-promoting conditions: A study with multispectral, microstructural, and computational analysis. International Journal of Biological Macromolecules, 2020, 162, 1195-1203.	7.5	8
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	Refining transfer set in calibration transfer of near infrared spectra by backward refinement of samples. Analytical Methods, 2020, 12, 1495-1503.	2.7	1
112	Quantitative detection of apple watercore and soluble solids content by near infrared transmittance spectroscopy. Journal of Food Engineering, 2020, 279, 109955.	5.2	116
113	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
114	Rapid detection of Atlantic salmon multiâ€quality based on impedance properties. Food Science and Nutrition, 2020, 8, 862-869.	3.4	13
115	Food intake targeting and improving acidity in diabetes and cancer. Food Frontiers, 2020, 1, 9-12.	7.4	13
116	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
117	Classification for Penicillium expansum Spoilage and Defect in Apples by Electronic Nose Combined with Chemometrics. Sensors, 2020, 20, 2130.	3.8	18
118	<i>Food Frontiers</i>: An academically sponsored new journal. Food Frontiers, 2020, 1, 3-5.	7.4	1
119	Impedimetric aptasensor based on highly porous gold for sensitive detection of acetamiprid in fruits and vegetables. Food Chemistry, 2020, 322, 126762.	8.2	40
120	Characterization of peanut seed oil of selected varieties and its application in the cereal-based product. Journal of Food Science and Technology, 2020, 57, 4044-4053.	2.8	7
121	Antagonistic interaction of phenols and alkaloids in Sichuan pepper (Zanthoxylum bungeanum) pericarp. Industrial Crops and Products, 2020, 152, 112551.	5.2	28
122	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
123	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
124	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
125	Metal nanoparticles fabricated by green chemistry using natural extracts: biosynthesis, mechanisms, and applications. RSC Advances, 2019, 9, 24539-24559.	3.6	247
126	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

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127	Recent developments in gum edible coating applications for fruits and vegetables preservation: A review. Carbohydrate Polymers, 2019, 224, 115141.	10.2	120
128	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
129	A Î²-CD/MWCNT-modified-microelectrode array for rapid determination of imidacloprid in vegetables. Food Analytical Methods, 2019, 12, 2326-2333.	2.6	26
130	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
131	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
132	Oligonucleotide Functionalized Microporous Gold Electrode for the Selective and Sensitive Determination of Mercury by Differential Pulse Adsorptive Stripping Voltammetry (DPAdSV). Analytical Letters, 2019, 52, 2938-2950.	1.8	5
133	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
134	Optimization of betacyanins from agricultural byâ€products using pressurized hot water extraction for antioxidant and in vitro oleic acidâ€induced steatohepatitis inhibitory activity. Journal of Food Biochemistry, 2019, 43, e13044.	2.9	7
135	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
136	Nondestructive diagnostics of magnesium deficiency based on distribution features of chlorophyll concentrations map on cucumber leaf. Journal of Plant Nutrition, 2019, 42, 2773-2783.	1.9	8
137	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
138	Rapid identification of *Lactobacillus* species using near infrared spectral features of bacterial colonies. Journal of Near Infrared Spectroscopy, 2019, 27, 302-313.	1.5	5
139	Visual detection of nitrite in sausage based on a ratiometric fluorescent system. Food Control, 2019, 106, 106704.	5.5	39
140	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
141	Geospatial visualisation of food contaminant distributions: Polychlorinated naphthalenes (PCNs), potentially toxic elements (PTEs) and aflatoxins. Chemosphere, 2019, 230, 559-566.	8.2	9
142	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
143	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
144	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

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145	Voltammetric, spectroscopic, and cellular characterization of redox functionality of eckol and phlorofucofuroeckolâ€A: A comparative study. Journal of Food Biochemistry, 2019, 43, e12845.	2.9	6
146	Multivariate analysis of three chemometric algorithms on rapid prediction of some important quality parameters of crude shea butter using Fourier transform-near infrared spectroscopy. Journal of Near Infrared Spectroscopy, 2019, 27, 220-231.	1.5	3
147	Quantitative assessment of zearalenone in maize using multivariate algorithms coupled to Raman spectroscopy. Food Chemistry, 2019, 286, 282-288.	8.2	89
148	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
149	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
150	Noise-free microbial colony counting method based on hyperspectral features of agar plates. Food Chemistry, 2019, 274, 925-932.	8.2	33
151	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
152	Total polyphenol quantitation using integrated NIR and MIR spectroscopy: A case study of Chinese dates (<scp><i>Ziziphus jujuba</i></scp>). Phytochemical Analysis, 2019, 30, 357-363.	2.4	23
153	Preparation of conducting polyaniline/protoporphyrin composites and their application for sensing VOCs. Food Chemistry, 2019, 276, 291-297.	8.2	19
154	Quality and postharvest-shelf life of cold-stored strawberry fruit as affected by gum arabic (<i>Acacia senegal</i>) edible coating. Journal of Food Biochemistry, 2018, 42, e12527.	2.9	91
155	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
156	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
157	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
158	Micro-sensors based on hypha-templated coaxial microfibers. Analytical Methods, 2018, 10, 138-144.	2.7	3
159	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
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161	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
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