Christopher Elliott

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7417812/publications.pdf

Version: 2024-02-01

224 papers	9,794 citations	34105 52 h-index	56724 83 g-index
229 all docs	229 docs citations	229 times ranked	10485 citing authors

#	Article	IF	Citations
1	Worldwide contamination of food-crops with mycotoxins: Validity of the widely cited â€˜FAO estimateâ€™ of 25%. Critical Reviews in Food Science and Nutrition, 2020, 60, 2773-2789.	10.3	656
2	Addressing Global Ruminant Agricultural Challenges Through Understanding the Rumen Microbiome: Past, Present, and Future. Frontiers in Microbiology, 2018, 9, 2161.	3.5	255
3	A review of the global pesticide legislation and the scale of challenge in reaching the global harmonization of food safety standards. Integrated Environmental Assessment and Management, 2015, 11, 525-536.	2.9	224
4	Food colors: Existing and emerging food safety concerns. Critical Reviews in Food Science and Nutrition, 2017, 57, 524-548.	10.3	206
5	Point-and-shoot: rapid quantitative detection methods for on-site food fraud analysis â€“ moving out of the laboratory and into the food supply chain. Analytical Methods, 2015, 7, 9401-9414.	2.7	183
6	Impacts of Milk Fraud on Food Safety and Nutrition with Special Emphasis on Developing Countries. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 130-142.	11.7	172
7	Untargeted Metabolomic Analysis of Human Plasma Indicates Differentially Affected Polyamine and L-Arginine Metabolism in Mild Cognitive Impairment Subjects Converting to Alzheimerâ€™s Disease. PLoS ONE, 2015, 10, e0119452.	2.5	156
8	Gold Nanozymes: From Concept to Biomedical Applications. Nano-Micro Letters, 2021, 13, 10.	27.0	150
9	Herb and spice fraud; the drivers, challenges and detection. Food Control, 2018, 88, 85-97.	5.5	145
10	The current and potential applications of Ambient Mass Spectrometry in detecting food fraud. TrAC - Trends in Analytical Chemistry, 2016, 82, 268-278.	11.4	133
11	What are the scientific challenges in moving from targeted to non-targeted methods for food fraud testing and how can they be addressed? â€“ Spectroscopy case study. Trends in Food Science and Technology, 2018, 76, 38-55.	15.1	130
12	A comprehensive strategy to detect the fraudulent adulteration of herbs: The oregano approach. Food Chemistry, 2016, 210, 551-557.	8.2	128
13	Advanced LCâ€“MS-based methods to study the co-occurrence and metabolization of multiple mycotoxins in cereals and cereal-based food. Analytical and Bioanalytical Chemistry, 2018, 410, 801-825.	3.7	113
14	Current methods of analysis for the determination of trichothecene mycotoxins in food. TrAC - Trends in Analytical Chemistry, 2011, 30, 192-203.	11.4	112
15	The scientific challenges in moving from targeted to non-targeted mass spectrometric methods for food fraud analysis: A proposed validation workflow to bring about a harmonized approach. Trends in Food Science and Technology, 2018, 80, 223-241.	15.1	109
16	Investigation of the Human Brain Metabolome to Identify Potential Markers for Early Diagnosis and Therapeutic Targets of Alzheimerâ€™s Disease. Analytical Chemistry, 2013, 85, 1803-1811.	6.5	108
17	Alzheimer's diseaseâ€“like pathology has transient effects on the brain and blood metabolome. Neurobiology of Aging, 2016, 38, 151-163.	3.1	102
18	Metabolomic Profiling of Bile Acids in Clinical and Experimental Samples of Alzheimerâ€™s Disease. Metabolites, 2017, 7, 28.	2.9	102

#	Article	IF	Citations
19	The feasibility of using near infrared and Raman spectroscopic techniques to detect fraudulent adulteration of chili powders with Sudan dye. Food Control, 2015, 48, 75-83.	5.5	96
20	BRCA1 Deficiency Exacerbates Estrogen-Induced DNA Damage and Genomic Instability. Cancer Research, 2014, 74, 2773-2784.	0.9	94
21	Changes in Consumersâ€™ Food Practices during the COVID-19 Lockdown, Implications for Diet Quality and the Food System: A Cross-Continental Comparison. Nutrients, 2021, 13, 20.	4.1	93
22	Enzyme immunoassay for semicarbazideâ€"The nitrofuran metabolite and food contaminant. Analytica Chimica Acta, 2007, 592, 64-71.	5.4	92
23	Innovative and rapid analysis for rice authenticity using hand-held NIR spectrometry and chemometrics. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 217, 147-154.	3.9	92
24	The seafood supply chain from a fraudulent perspective. Food Security, 2018, 10, 939-963.	5.3	91
25	The feasibility of applying NIR and FT-IR fingerprinting to detect adulteration in black pepper. Food Control, 2019, 100, 1-7.	5.5	89
26	Assessment of Specific Binding Proteins Suitable for the Detection of Paralytic Shellfish Poisons Using Optical Biosensor Technology. Analytical Chemistry, 2007, 79, 5906-5914.	6.5	87
27	Antibacterial Activities of Naturally Occurring Compounds against Antibiotic-Resistant Bacillus cereus Vegetative Cells and Spores, Escherichia coli, and Staphylococcus aureus. Journal of Food Protection, 2004, 67, 1774-1778.	1.7	81
28	A rapid optical immunoassay for the screening of T-2 and HT-2 toxin in cereals and maize-based baby food. Talanta, 2010, 81, 630-636.	5.5	81
29	The potential for human exposure, direct and indirect, to the suspected carcinogenic triphenylmethane dye Brilliant Green from green paper towels. Food and Chemical Toxicology, 2011, 49, 1870-1876.	3.6	81
30	The application of Near-Infrared Reflectance Spectroscopy (NIRS) to detect melamine adulteration of soya bean meal. Food Chemistry, 2013, 136, 1557-1561.	8.2	80
31	A real time metabolomic profiling approach to detecting fish fraud using rapid evaporative ionisation mass spectrometry. Metabolomics, 2017, 13, 153.	3.0	80
32	Recent advances and remaining barriers to producing novel formulations of fungicides for safe and sustainable agriculture. Journal of Controlled Release, 2020, 326, 468-481.	9.9	78
33	Development of a novel immunobiosensor method for the rapid detection of okadaic acid contamination in shellfish extracts. Analytical and Bioanalytical Chemistry, 2007, 389, 581-587.	3.7	77
34	Hapten synthesis and antibody production for the development of a melamine immunoassay. Analytica Chimica Acta, 2010, 665, 84-90.	5.4	77
35	Antibacterial Activities of Naturally Occurring Compounds against Mycobacterium avium subsp. paratuberculosis. Applied and Environmental Microbiology, 2008, 74, 5986-5990.	3.1	75
36	Assessing the mycotoxicological risk from consumption of complementary foods by infants and young children in Nigeria. Food and Chemical Toxicology, 2018, 121, 37-50.	3.6	72

#	Article	IF	Citations
37	A holistic study to understand the detoxification of mycotoxins in maize and impact on its molecular integrity using cold atmospheric plasma treatment. Food Chemistry, 2019, 301, 125281.	8.2	71
38	Comparison of ELISA and SPR biosensor technology for the detection of paralytic shellfish poisoning toxins. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2009, 877, 4079-4089.	2.3	70
39	Multiplex biotoxin surface plasmon resonance method for marine biotoxins in algal and seawater samples. Environmental Science and Pollution Research, 2013, 20, 6794-6807.	5.3	68
40	Single Laboratory Validation of a Surface Plasmon Resonance Biosensor Screening method for Paralytic Shellfish Poisoning Toxins. Analytical Chemistry, 2010, 82, 2977-2988.	6.5	67
41	Immunobiosensor Detection of Domoic Acid as a Screening Test in Bivalve Molluscs: Comparison with Liquid Chromatography-Based Analysis. Journal of AOAC INTERNATIONAL, 2006, 89, 868-872.	1.5	66
42	Exploring consumer purchase intentions towards traceable minced beef and beef steak using the theory of planned behavior. Food Control, 2018, 91, 138-147.	5.5	66
43	Fast and sensitive aflatoxin B1 and total aflatoxins ELISAs for analysis of peanuts, maize and feed ingredients. Food Control, 2016, 63, 239-245.	5.5	63
44	Mechanisms of Antimicrobial Action of Cinnamon and Oregano Oils, Cinnamaldehyde, Carvacrol, 2,5-Dihydroxybenzaldehyde, and 2-Hydroxy-5-Methoxybenzaldehyde against Mycobacterium avium subsp. paratuberculosis (Map). Foods, 2017, 6, 72.	4.3	63
45	Rice Grain Cadmium Concentrations in the Global Supply-Chain. Exposure and Health, 2020, 12, 869-876.	4.9	63
46	A Review of the In Vivo Evidence Investigating the Role of Nitrite Exposure from Processed Meat Consumption in the Development of Colorectal Cancer. Nutrients, 2019, 11, 2673.	4.1	61
47	Potential adverse effects on animal health and performance caused by the addition of mineral adsorbents to feeds to reduce mycotoxin exposure. Mycotoxin Research, 2020, 36, 115-126.	2.3	61
48	Redefining dilute and shoot: The evolution of the technique and its application in the analysis of foods and biological matrices by liquid chromatography mass spectrometry. TrAC - Trends in Analytical Chemistry, 2021, 141, 116284.	11.4	61
49	Uptake and accumulation of Microcystin-LR based on exposure through drinking water: An animal model assessing the human health risk. Scientific Reports, 2018, 8, 4913.	3.3	60
50	Development of a comprehensive analytical platform for the detection and quantitation of food fraud using a biomarker approach. The oregano adulteration case study. Food Chemistry, 2018, 239, 32-39.	8.2	60
51	Age-Associated Changes of Brain Copper, Iron, and Zinc in Alzheimer's Disease and Dementia with Lewy Bodies. Journal of Alzheimer's Disease, 2014, 42, 1407-1413.	2.6	59
52	Development of a monoclonal antibody binding okadaic acid and dinophysistoxins-1, -2 in proportion to their toxicity equivalence factors. Toxicon, 2009, 54, 491-498.	1.6	58
53	Biotransformation of zearalenone and zearalenols to their major glucuronide metabolites reduces estrogenic activity. Toxicology in Vitro, 2015, 29, 575-581.	2.4	58
54	A flavour of omics approaches for the detection of food fraud. Current Opinion in Food Science, 2016, 10, 7-15.	8.0	58

#	Article	IF	Citations
55	Current trends in rapid tests for mycotoxins. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 800-814.	2.3	57
56	A comprehensive review of food fraud terminologies and food fraud mitigation guides. Food Control, 2021, 120, 107516.	5.5	56
57	Detection of the cyanobacterial toxin, microcystin-LR, using a novel recombinant antibody-based optical-planar waveguide platform. Biosensors and Bioelectronics, 2015, 67, 708-714.	10.1	54
58	Metabolomic fingerprinting of volatile organic compounds for the geographical discrimination of rice samples from China, Vietnam and India. Food Chemistry, 2021, 334, 127553.	8.2	54
59	Non-thermal Plasma Exposure Rapidly Attenuates Bacterial AHL-Dependent Quorum Sensing and Virulence. Scientific Reports, 2016, 6, 26320.	3.3	53
60	A validated UPLCâ€“MS/MS method for the surveillance of ten aquatic biotoxins in European brackish and freshwater systems. Harmful Algae, 2016, 55, 31-40.	4.8	53
61	Recent food safety and fraud issues within the dairy supply chain (2015â€“2019). Global Food Security, 2020, 26, 100447.	8.1	53
62	Development and Single-Laboratory Validation of a Pseudofunctional Biosensor Immunoassay for the Detection of the Okadaic Acid Group of Toxins. Analytical Chemistry, 2009, 81, 10208-10214.	6.5	50
63	Consumer trust in organic food and organic certifications in four European countries. Food Control, 2022, 133, 108484.	5.5	49
64	Untargeted metabolomic analysis of human serum samples associated with exposure levels of Persistent organic pollutants indicate important perturbations in Sphingolipids and Glycerophospholipids levels. Chemosphere, 2017, 168, 731-738.	8.2	48
65	Novel decontamination approaches and their potential application for post-harvest aflatoxin control. Trends in Food Science and Technology, 2020, 106, 489-496.	15.1	48
66	Use of a novel micro-fluidic device to create arrays for multiplex analysis of large and small molecular weight compounds by surface plasmon resonance. Biosensors and Bioelectronics, 2011, 26, 3029-3036.	10.1	47
67	Multidetection of Paralytic, Diarrheic, and Amnesic Shellfish Toxins by an Inhibition Immunoassay Using a Microsphere-Flow Cytometry System. Analytical Chemistry, 2013, 85, 7794-7802.	6.5	47
68	Cytotoxic assessment of the regulated, co-existing mycotoxins aflatoxin B1, fumonisin B1 and ochratoxin, in single, binary and tertiary mixtures. Toxicon, 2014, 90, 70-81.	1.6	47
69	Evaluation of tetrodotoxins in puffer fish caught along the Mediterranean coast of Spain. Toxin profile of Lagocephalus sceleratus. Environmental Research, 2017, 158, 1-6.	7.5	47
70	Occurrence and Human-Health Impacts of Mycotoxins in Somalia. Journal of Agricultural and Food Chemistry, 2019, 67, 2052-2060.	5.2	47
71	Surface Plasmon Resonance Biosensor Screening Method for Paralytic Shellfish Poisoning Toxins: A Pilot Interlaboratory Study. Analytical Chemistry, 2011, 83, 4206-4213.	6.5	46
72	Development of a Planar Waveguide Microarray for the Monitoring and Early Detection of Five Harmful Algal Toxins in Water and Cultures. Environmental Science & Technology, 2014, 48, 13340-13349.	10.0	45

#	Article	IF	Citations
73	Detection of freshwater cyanotoxins and measurement of masked microcystins in tilapia from Southeast Asian aquaculture farms. Analytical and Bioanalytical Chemistry, 2017, 409, 4057-4069.	3.7	45
74	High-Throughput Sequence Analyses of Bacterial Communities and Multi-Mycotoxin Profiling During Processing of Different Formulations of Kunu, a Traditional Fermented Beverage. Frontiers in Microbiology, 2018, 9, 3282.	3.5	45
75	Unusual switchable peroxidase-mimicking nanozyme for the determination of proteolytic biomarker. Nano Research, 2019, 12, 509-516.	10.4	45
76	Characterisation of antibodies to chloramphenicol, produced in different species by enzyme-linked immunosorbent assay and biosensor technologies. Analytica Chimica Acta, 2007, 592, 51-57.	5.4	44
77	Detection of Tetrodotoxins in Puffer Fish by a Self-Assembled Monolayer-Based Immunoassay and Comparison with Surface Plasmon Resonance, LC-MS/MS, and Mouse Bioassay. Analytical Chemistry, 2015, 87, 10839-10847.	6.5	44
78	Portable spectroscopy for high throughput food authenticity screening: Advancements in technology and integration into digital traceability systems. Trends in Food Science and Technology, 2021, 118, 777-790.	15.1	44
79	Friends or Foes? Emerging Impacts of Biological Toxins. Trends in Biochemical Sciences, 2019, 44, 365-379.	7.5	43
80	Towards a dietary-exposome assessment of chemicals in food: An update on the chronic health risks for the European consumer. Critical Reviews in Food Science and Nutrition, 2020, 60, 1890-1911.	10.3	43
81	Global Sourcing of Low-Inorganic Arsenic Rice Grain. Exposure and Health, 2020, 12, 711-719.	4.9	43
82	Automated, high performance, flow-through chemiluminescence microarray for the multiplexed detection of phycotoxins. Analytica Chimica Acta, 2013, 787, 211-218.	5.4	42
83	A 20-year analysis of reported food fraud in the global beef supply chain. Food Control, 2020, 116, 107310.	5.5	41
84	Amalgamated gold-nanoalloys with enhanced catalytic activity for the detection of mercury ions (Hg2+) in seawater samples. Nano Research, 2020, 13, 989-998.	10.4	40
85	Development and Validation of a Novel Lateral Flow Immunoassay (LFIA) for the Rapid Screening of Paralytic Shellfish Toxins (PSTs) from Shellfish Extracts. Analytical Chemistry, 2015, 87, 5324-5332.	6.5	39
86	Four years post-horsegate: an update of measures and actions put in place following the horsemeat incident of 2013. Npj Science of Food, 2017, 1, 5.	5.5	38
87	The application of public policy theory to the emerging food fraud risk: Next steps. Trends in Food Science and Technology, 2019, 85, 116-128.	15.1	38
88	Rapid detection and specific identification of offals within minced beef samples utilising ambient mass spectrometry. Scientific Reports, 2019, 9, 6295.	3.3	38
89	The evolution of multiplex detection of mycotoxins using immunoassay platform technologies. Journal of Hazardous Materials, 2022, 432, 128706.	12.4	38
90	1H NMR metabolomics investigation of an Alzheimerâ€™s disease (AD) mouse model pinpoints important biochemical disturbances in brain and plasma. Metabolomics, 2013, 9, 974-983.	3.0	37

#	Article	IF	Citations
91	A rapid food chain approach for authenticity screening: The development, validation and transferability of a chemometric model using two handheld near infrared spectroscopy (NIRS) devices. Talanta, 2021, 222, 121533.	5.5	37
92	Determination of the Mycotoxin Content in Distillerâ€™s Dried Grain with Solubles Using a Multianalyte UHPLCâ€“MS/MS Method. Journal of Agricultural and Food Chemistry, 2015, 63, 9441-9451.	5.2	36
93	Comparative In Vitro Assessment of a Range of Commercial Feed Additives with Multiple Mycotoxin Binding Claims. Toxins, 2019, 11, 659.	3.4	36
94	Endonuclease controlled aggregation of gold nanoparticles for the ultrasensitive detection of pathogenic bacterial DNA. Biosensors and Bioelectronics, 2017, 92, 502-508.	10.1	35
95	Estrogenic endocrine disruptors present in sports supplements. A risk assessment for human health. Food Chemistry, 2014, 159, 157-165.	8.2	34
96	Simultaneous authentication of species identity and geographical origin of shrimps: Untargeted metabolomics to recurrent biomarker ions. Journal of Chromatography A, 2019, 1599, 75-84.	3.7	34
97	Food fraud in oregano: Pesticide residues as adulteration markers. Food Chemistry, 2019, 276, 726-734.	8.2	34
98	Development and validation of the first high performance-lateral flow immunoassay (HP-LFIA) for the rapid screening of domoic acid from shellfish extracts. Talanta, 2013, 116, 663-669.	5.5	32
99	Development of a microarray lateral flow strip test using a luminescent organic compound for multiplex detection of five mycotoxins. Talanta, 2021, 233, 122540.	5.5	31
100	Development and validation of a fast monoclonal based disequilibrium enzyme-linked immunosorbent assay for the detection of triphenylmethane dyes and their metabolites in fish. Analytica Chimica Acta, 2011, 698, 51-60.	5.4	30
101	Detection of tetrodotoxins in juvenile pufferfish Lagocephalus sceleratus (Gmelin, 1789) from the North Aegean Sea (Greece) by an electrochemical magnetic bead-based immunosensing tool. Food Chemistry, 2019, 290, 255-262.	8.2	30
102	The Efficiency of Color Space Channels to Quantify Color and Color Intensity Change in Liquids, pH Strips, and Lateral Flow Assays with Smartphones. Sensors, 2019, 19, 5104.	3.8	30
103	Low Doses of Mycotoxin Mixtures below EU Regulatory Limits Can Negatively Affect the Performance of Broiler Chickens: A Longitudinal Study. Toxins, 2020, 12, 433.	3.4	30
104	A Randomized Combined Channel Approach for the Quantification of Color- and Intensity-Based Assays with Smartphones. Analytical Chemistry, 2020, 92, 7852-7860.	6.5	30
105	Highly sensitive electrochemical detection of the marine toxins okadaic acid and domoic acid with carbon black modified screen printed electrodes. Talanta, 2021, 228, 122215.	5.5	30
106	Rice fraud a global problem: A review of analytical tools to detect species, country of origin and adulterations. Trends in Food Science and Technology, 2021, 116, 36-46.	15.1	30
107	Quantitative 1H NMR metabolome profiling of Thai Jasmine rice (Oryza sativa) reveals primary metabolic response during brown planthopper infestation. Metabolomics, 2015, 11, 1640-1655.	3.0	29
108	Potential impacts of climate change on veterinary medicinal residues in livestock produce: An island of Ireland perspectiveâ€â€This paper is one of a series of reviews on â€œClimate Change and Food Safety â€“ an Island of Ireland perspectiveâ€•. Trends in Food Science and Technology, 2015, 44, 21-35.	15.1	29

#	Article	IF	Citations
109	An Innovative Portable Biosensor System for the Rapid Detection of Freshwater Cyanobacterial Algal Bloom Toxins. Environmental Science & Technology, 2018, 52, 11691-11698.	10.0	29
110	Catalytic gold nanostars for SERS-based detection of mercury ions (Hg²⁺) with inverse sensitivity. Environmental Science: Nano, 2021, 8, 2718-2730.	4.3	29
111	Development, validation and implementation of a receptor based bioassay capable of detecting a broad range of Î²-agonist drugs in animal feedingstuffs. Analytica Chimica Acta, 2009, 637, 24-32.	5.4	28
112	Development of a simple gel permeation clean-up procedure coupled to a rapid disequilibrium enzyme-linked immunosorbent assay (ELISA) for the detection of Sudan I dye in spices and sauces. Analytical and Bioanalytical Chemistry, 2011, 401, 1411-1422.	3.7	28
113	Determination of geographical origin of distillers dried grains and solubles using isotope ratio mass spectrometry. Food Research International, 2014, 60, 146-153.	6.2	28
114	Î²-methylamino-L-alanine (BMAA) is not found in the brains of patients with confirmed Alzheimerâ€™s disease. Scientific Reports, 2016, 6, 36363.	3.3	28
115	Distribution, occurrence and biotoxin composition of the main shellfish toxin producing microalgae within European waters: A comparison of methods of analysis. Harmful Algae, 2016, 55, 112-120.	4.8	28
116	Preâ€processing effects on cold pressed rapeseed oil quality indicators and phenolic compounds. European Journal of Lipid Science and Technology, 2017, 119, 1600357.	1.5	28
117	ASSURED Point-of-Need Food Safety Screening: A Critical Assessment of Portable Food Analyzers. Foods, 2021, 10, 1399.	4.3	28
118	A review of mycotoxin biosynthetic pathways: associated genes and their expressions under the influence of climatic factors. Fungal Biology Reviews, 2021, 37, 8-26.	4.7	28
119	Production of a broad specificity antibody for the development and validation of an optical SPR screening method for free and intracellular microcystins and nodularin in cyanobacteria cultures. Talanta, 2014, 122, 8-15.	5.5	27
120	A Comparative Review of the Effect of Microcystin-LR on the Proteome. Exposure and Health, 2020, 12, 111-129.	4.9	27
121	36-fold higher estimate of deaths attributable to red meat intake in GBD 2019: is this reliable?. Lancet, The, 2022, 399, e23-e26.	13.7	27
122	Antibody Array in a Multiwell Plate Format for the Sensitive and Multiplexed Detection of Important Plant Pathogens. Analytical Chemistry, 2014, 86, 7049-7056.	6.5	26
123	The use of handheld near-infrared reflectance spectroscopy (NIRS) for the proximate analysis of poultry feed and to detect melamine adulteration of soya bean meal. Analytical Methods, 2015, 7, 181-186.	2.7	26
124	Development and Validation of a Lateral Flow Immunoassay for the Rapid Screening of Okadaic Acid and All Dinophysis Toxins from Shellfish Extracts. Journal of Agricultural and Food Chemistry, 2015, 63, 8574-8583.	5.2	26
125	Garlic adulteration detection using NIR and FTIR spectroscopy and chemometrics. Journal of Food Composition and Analysis, 2021, 96, 103757.	3.9	26
126	Multi-detection method for five common microalgal toxins based on the use of microspheres coupled to a flow-cytometry system. Analytica Chimica Acta, 2014, 850, 57-64.	5.4	25

#	Article	IF	Citations
127	Development and validation of a maleimide-based enzyme-linked immunosorbent assay for the detection of tetrodotoxin in oysters and mussels. Talanta, 2018, 176, 659-666.	5.5	25
128	Electrochemical nanoprobe-based immunosensor for deoxynivalenol mycotoxin residues analysis in wheat samples. Analytical and Bioanalytical Chemistry, 2019, 411, 1915-1926.	3.7	25
129	Development of a nanoarray capable of the rapid and simultaneous detection of zearalenone, T2-toxin and fumonisin. Talanta, 2017, 164, 368-376.	5.5	24
130	Rapid and nondestructive fraud detection of palm oil adulteration with Sudan dyes using portable NIR spectroscopic techniques. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2019, 36, 1589-1596.	2.3	24
131	Study of an Educational Hand Sorting Intervention for Reducing Aflatoxin B1 in Groundnuts in Rural Gambia. Journal of Food Protection, 2017, 80, 44-49.	1.7	23
132	Tropane alkaloid contamination of agricultural commodities and food products in relation to consumer health: Learnings from the 2019 Uganda food aid outbreak. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 501-525.	11.7	23
133	Development and in-house validation of a rapid and simple to use ELISA for the detection and measurement of the mycotoxin sterigmatocystin. Analytical and Bioanalytical Chemistry, 2018, 410, 3017-3023.	3.7	22
134	Assessment of the Analytical Performance of Three Near-Infrared Spectroscopy Instruments (Benchtop, Handheld and Portable) through the Investigation of Coriander Seed Authenticity. Foods, 2021, 10, 956.	4.3	22
135	Metabolomics reveals novel biomarkers of illegal 5-nitromimidazole treatment in pigs. Further evidence of drug toxicity uncovered. Food Chemistry, 2016, 199, 876-884.	8.2	21
136	The development and validation of a toolkit to measure consumer trust in food. Food Control, 2020, 110, 106988.	5.5	21
137	Evaluation of Surface Plasmon Resonance Relative to High Pressure Liquid Chromatography for the Determination of Paralytic Shellfish Toxins. Journal of Agricultural and Food Chemistry, 2009, 57, 10022-10031.	5.2	20
138	Monitoring a toxic bloom of Alexandrium minutum using novel microarray and multiplex surface plasmon resonance biosensor technology. Harmful Algae, 2014, 32, 40-48.	4.8	20
139	Immunosensor array platforms based on self-assembled dithiols for the electrochemical detection of tetrodotoxins in puffer fish. Analytica Chimica Acta, 2017, 989, 95-103.	5.4	20
140	Assessing the combined toxicity of the natural toxins, aflatoxin B1, fumonisin B1 and microcystin-LR by high content analysis. Food and Chemical Toxicology, 2018, 121, 527-540.	3.6	20
141	Natural Co-Occurrence of Multiple Mycotoxins in Unprocessed Oats Grown in Ireland with Various Production Systems. Toxins, 2021, 13, 188.	3.4	20
142	Smartphone-based magneto-immunosensor on carbon black modified screen-printed electrodes for point-of-need detection of aflatoxin B1 in cereals. Analytica Chimica Acta, 2022, 1221, 340118.	5.4	20
143	The 11 sins of seafood: Assessing a decade of food fraud reports in the global supply chain. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3746-3769.	11.7	20
144	Initial studies on the occurrence of cyanobacteria and microcystins in Irish lakes. Environmental Toxicology, 2011, 26, 566-570.	4.0	19

#	Article	IF	Citations
145	First development and characterisation of polyclonal and monoclonal antibodies to the emerging fresh water toxin cylindrospermopsin. Harmful Algae, 2013, 24, 10-19.	4.8	19
146	Evolving to the optoelectronic mouse for phycotoxin analysis in shellfish. Analytical and Bioanalytical Chemistry, 2014, 406, 6867-6881.	3.7	19
147	Development and validation of a multiresidue method for pesticides and selected veterinary drugs in animal feed using liquid- and gas chromatography with tandem mass spectrometry. Journal of Chromatography A, 2020, 1627, 461416.	3.7	19
148	The benefits of carbon black, gold and magnetic nanomaterials for point-of-harvest electrochemical quantification of domoic acid. Mikrochimica Acta, 2020, 187, 164.	5.0	19
149	Self-assembled monolayer-based immunoassays for okadaic acid detection in seawater as monitoring tools. Marine Environmental Research, 2018, 133, 6-14.	2.5	18
150	Food fraud data collection needs survey. Npj Science of Food, 2019, 3, 8.	5.5	18
151	The potential of handheld near infrared spectroscopy to detect food adulteration: Results of a global, multi-instrument inter-laboratory study. Food Chemistry, 2021, 353, 128718.	8.2	18
152	Ambient mass spectrometry as a tool for a rapid and simultaneous determination of migrants coming from a bamboo-based biopolymer packaging. Journal of Hazardous Materials, 2020, 398, 122891.	12.4	18
153	Detection of Monensin Residues in Poultry Liver Using an Enzyme Immunoassay. Analyst, The, 1997, 122, 161-163.	3.5	17
154	Characterization and comparison of UK, Irish, and French cold pressed rapeseed oils with refined rapeseed oils and extra virgin olive oils. European Journal of Lipid Science and Technology, 2017, 119, 1600327.	1.5	17
155	Comparative performance of four immunological test kits for the detection of Paralytic Shellfish Toxins in Tasmanian shellfish. Toxicon, 2017, 125, 110-119.	1.6	17
156	Laboratory investigations into the cause of multiple serious and fatal food poisoning incidents in Uganda during 2019. Food Control, 2021, 121, 107648.	5.5	17
157	The detection and determination of adulterants in turmeric using fourier-transform infrared (FTIR) spectroscopy coupled to chemometric analysis and micro-FTIR imaging. Food Control, 2022, 139, 109093.	5.5	17
158	In vitro bactericidal activity of diterpenoids isolated from Aframomum melegueta K.Schum against strains of Escherichia coli , Listeria monocytogenes and Staphylococcus aureus. Journal of Ethnopharmacology, 2014, 151, 1147-1154.	4.1	16
159	Effects of the mycotoxin patulin at the level of nuclear receptor transcriptional activity and steroidogenesis in vitro. Toxicology Letters, 2014, 229, 366-373.	0.8	16
160	Quantitative Measurement of [Na+] and [K+] in Postmortem Human Brain Tissue Indicates Disturbances in Subjects with Alzheimer's Disease and Dementia with Lewy Bodies. Journal of Alzheimer's Disease, 2015, 44, 851-857.	2.6	16
161	Classification the geographical origin of corn distillers dried grains with solubles by near infrared reflectance spectroscopy combined with chemometrics: A feasibility study. Food Chemistry, 2015, 189, 13-18.	8.2	16
162	Identification of vegetable oil botanical speciation in refined vegetable oil blends using an innovative combination of chromatographic and spectroscopic techniques. Food Chemistry, 2015, 189, 67-73.	8.2	16

#	Article	IF	Citations
163	The Health Promoting Bioactivities of Lactuca sativa can be Enhanced by Genetic Modulation of Plant Secondary Metabolites. Metabolites, 2019, 9, 97.	2.9	16
164	The Detection of Substitution Adulteration of Paprika with Spent Paprika by the Application of Molecular Spectroscopy Tools. Foods, 2020, 9, 944.	4.3	15
165	Development and validation of a rapid LCâ€“MS/MS method for the confirmatory analysis of the bound residues of eight nitrofuran drugs in meat using microwave reaction. Analytical and Bioanalytical Chemistry, 2022, 414, 1375-1388.	3.7	15
166	Elementomics combined with dd-SIMCA and K-NN to identify the geographical origin of rice samples from China, India, and Vietnam. Food Chemistry, 2022, 386, 132738.	8.2	15
167	Evidence of non-extractable florfenicol residues: development and validation of a confirmatory method for total florfenicol content in kidney by UPLC-MS/MS. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 983-994.	2.3	14
168	Rapid screening and multi-toxin profile confirmation of tetrodotoxins and analogues in human body fluids derived from a puffer fish poisoning incident in New Caledonia. Food and Chemical Toxicology, 2018, 112, 188-193.	3.6	14
169	â€œThe Smartphoneâ€™s Guide to the Galaxyâ€¦ In Situ Analysis in Space. Biosensors, 2018, 8, 96.	4.7	14
170	First Report of the Co-occurrence of Cylindrospermopsin, Nodularin and Microcystins in the Freshwaters of Lake Victoria, Tanzania. Exposure and Health, 2021, 13, 185-194.	4.9	14
171	Food Fingerprinting: Using a Two-Tiered approach to Monitor and Mitigate Food Fraud in Rice. Journal of AOAC INTERNATIONAL, 2021, 104, 16-28.	1.5	14
172	Handheld SERS coupled with QuEChERs for the sensitive analysis of multiple pesticides in basmati rice. Npj Science of Food, 2022, 6, 3.	5.5	14
173	Strategies to improve the surface plasmon resonance-based immmunodetection of bacterial cells. Mikrochimica Acta, 2013, 180, 643-650.	5.0	13
174	Evaluation of an alternative spectroscopic approach for aflatoxin analysis: Comparative analysis of food and feed samples with UPLCâ€“MS/MS. Sensors and Actuators B: Chemical, 2017, 239, 1087-1097.	7.8	13
175	Global metabolite profiles of rice brown planthopper-resistant traits reveal potential secondary metabolites for both constitutive and inducible defenses. Metabolomics, 2019, 15, 151.	3.0	13
176	Identification of milk from different animal and plant sources by desorption electrospray ionisation high-resolution mass spectrometry (DESI-MS). Npj Science of Food, 2022, 6, 14.	5.5	13
177	T-2 Toxin/HT-2 Toxin and Ochratoxin A ELISAs Development and In-House Validation in Food in Accordance with Commission Regulation (EU) No 519/2014. Toxins, 2017, 9, 388.	3.4	12
178	Detection of Refined Sunflower and Rapeseed Oil Addition in Cold Pressed Rapeseed Oil Using Mid Infrared and Raman Spectroscopy. European Journal of Lipid Science and Technology, 2018, 120, 1700472.	1.5	12
179	Metataxonomic analysis of bacterial communities and mycotoxin reduction during processing of three millet varieties into ogi, a fermented cereal beverage. Food Research International, 2021, 143, 110241.	6.2	12
180	Consumers' perceptions and willingness to purchase pork labelled â€˜raised without antibioticsâ€™. Appetite, 2022, 171, 105900.	3.7	12

#	Article	IF	Citations
181	Comparison of two polyclonal antibodies for the detection of 19â€Nortestosterone in Bovine Bile by ELISA. Food and Agricultural Immunology, 1998, 10, 133-142.	1.4	11
182	Determination of 42 mycotoxins in oats using a mechanically assisted QuEChERS sample preparation and UHPLC-MS/MS detection. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1150, 122187.	2.3	11
183	Metabolomic profiling to detect different forms of beef fraud using rapid evaporative ionisation mass spectrometry (REIMS). Npj Science of Food, 2022, 6, 9.	5.5	11
184	Use of antigen mimics to produce specific antibodies to anti-coccidial drugs. Journal of Immunological Methods, 2007, 323, 31-38.	1.4	10
185	Quantitation of saxitoxin in human urine using immunocapture extraction and LCâ€“MS. Bioanalysis, 2018, 10, 229-239.	1.5	10
186	Assessing differences in levels of food trust between European countries. Food Control, 2021, 120, 107561.	5.5	10
187	A two-tiered system of analysis to tackle rice fraud: The Indian Basmati study. Talanta, 2021, 225, 122038.	5.5	10
188	Authentication of organically grown vegetables by the application of ambient mass spectrometry and inductively coupled plasma (ICP) mass spectrometry; The leek case study. Food Chemistry, 2022, 370, 130851.	8.2	10
189	Immuno-Enriched Microspheres - Magnetic Blade Spray-Tandem Mass Spectrometry for Domoic Acid in Mussels. Analytical Chemistry, 2021, 93, 15736-15743.	6.5	10
190	Comparison of LC-ESI, DART, and ASAP for the analysis of oligomers migration from biopolymer food packaging materials in food (simulants). Analytical and Bioanalytical Chemistry, 2022, 414, 1335-1345.	3.7	10
191	Analysis of aflatoxins and ochratoxin a in chilli powder using ultrahigh performance liquid chromatography with fluorescence detection and tandem mass spectrometry. Mycotoxin Research, 2022, 38, 193-203.	2.3	10
192	The impact of climate change on existing and emerging microbial threats across the food chain: An island of Ireland perspectiveâ€â€This paper is one of a series of reviews on â€œClimate Change and Food Safety â€“ an Island of Ireland perspectiveâ€•. Trends in Food Science and Technology, 2015, 44, 11-20.	15.1	9
193	Untargeted metabolomic analysis of human serum samples associated with different levels of red meat consumption: A possible indicator of type 2 diabetes?. Food Chemistry, 2017, 221, 214-221.	8.2	9
194	The use of trade data to predict the source and spread of food safety outbreaks: An innovative mathematical modelling approach. Food Research International, 2019, 123, 712-721.	6.2	9
195	The Rapid Detection of Sage Adulteration Using Fourier Transform Infra-Red (FTIR) Spectroscopy and Chemometrics. Journal of AOAC INTERNATIONAL, 2019, 102, 354-362.	1.5	9
196	Decontamination of aflatoxin B1 in peanuts using various cooking methods. Journal of Food Science and Technology, 2021, 58, 2547-2554.	2.8	9
197	Validation of FASTFISH-ID: A new commercial platform for rapid fish species authentication via universal closed-tube barcoding. Food Research International, 2021, 141, 110035.	6.2	8
198	Validation of a high-throughput immunobead array technique for multiplex detection of three foodborne pathogens in chicken products. International Journal of Food Microbiology, 2016, 224, 47-54.	4.7	7

#	Article	IF	Citations
199	Feasibility of a novel multispot nanoarray for antibiotic screening in honey. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 562-572.	2.3	7
200	Hydrophilic Divinylbenzene for Equilibrium Sorption of Emerging Organic Contaminants in Aquatic Matrices. Environmental Science & Technology, 2019, 53, 10803-10812.	10.0	7
201	Evaluating the Residual Nitrite Concentrations of Bacon in the United Kingdom. Foods, 2020, 9, 916.	4.3	7
202	Food Safety Strategies: The One Health Approach to Global Challenges and Chinaâ€™s Actions. China CDC Weekly, 2021, 3, 507-513.	2.3	7
203	Development and validation of a liquid chromatographic tandem mass spectrometric method for the analysis of patulin in apple and apple juice. Mycotoxin Research, 2021, 37, 119-127.	2.3	7
204	Agronomic Factors Influencing the Scale of Fusarium Mycotoxin Contamination of Oats. Journal of Fungi (Basel, Switzerland), 2021, 7, 965.	3.5	7
205	MRM3-based UHPLC-MS/MS method for quantitation of total florfenicol residue content in milk and withdrawal study profile of milk from treated cows. Food Chemistry, 2022, 379, 132070.	8.2	7
206	Development and validation of an UHPLC-MS/MS method for the determination of mycotoxins in grass silages. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1-12.	2.3	5
207	Acid-labile protein-adducted heterocyclic aromatic amines in human blood are not viable biomarkers of dietary exposure: A systematic study. Food and Chemical Toxicology, 2016, 91, 100-107.	3.6	5
208	Development of Antibodies and Immunoassays for Monitoring of Nitrofuran Antibiotics in the Food Chain. Current Organic Chemistry, 2018, 21, .	1.6	5
209	Effective approaches for early identification and proactive mitigation of aflatoxins in peanuts: An EUâ€“China perspective. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3227-3243.	11.7	5
210	Consumer purchase intention towards a quick response (QR) code for antibiotic information: an exploratory study. Npj Science of Food, 2022, 6, 23.	5.5	4
211	The Use of Handheld near Infrared Reflectance Spectroscopy for the Proximate Analysis of Poultry Feed and to Detect Melamine Adulteration of Soya Bean Meal. NIR News, 2015, 26, 4-7.	0.3	3
212	Origin authentication of distillersâ€™ dried grains and solubles (DDGS)â€”application and comparison of different analytical strategies. Analytical and Bioanalytical Chemistry, 2015, 407, 6447-6461.	3.7	3
213	Distribution of serum levels of persistent organic pollutants, heterocyclic aromatic amine theoretical intake and nutritional cofactors in a semi-rural island population. Environmental Science and Pollution Research, 2017, 24, 22393-22401.	5.3	3
214	Pixel-wise Illumination Correction Algorithms for Relative Color Constancy Under the Spectral Domain. , 2018, , .		3
215	Chemoprevention in BRCA1 mutation carriers (CIBRAC): protocol for an open allocation crossover feasibility trial assessing mechanisms of chemoprevention with goserelin and anastrozole versus tamoxifen and acceptability of treatment. BMJ Open, 2018, 8, e023115.	1.9	3
216	DIVA metabolomics: Differentiating vaccination status following viral challenge using metabolomic profiles. PLoS ONE, 2018, 13, e0194488.	2.5	3

#	Article	IF	Citations
217	The identification of beef crimes and the creation of a bespoke beef crimes risk assessment tool. Food Control, 2021, 126, 107980.	5.5	3
218	An Interlaboratory Comparison Study of Regulated and Emerging Mycotoxins Using Liquid Chromatography Mass Spectrometry: Challenges and Future Directions of Routine Multi-Mycotoxin Analysis including Emerging Mycotoxins. Toxins, 2022, 14, 405.	3.4	3
219	Oral Microcystin-LR Does Not Cause Hepatotoxicity in Pigs: Is the Risk of Microcystin-LR Overestimated?. Exposure and Health, 2020, 12, 775-792.	4.9	2
220	A plasmonic biosensor array exploiting plasmon coupling between gold nanorods and spheres for domoic acid detection via two methods. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 252, 119473.	3.9	2
221	Development and validation of a quantitative method for 15 antiviral drugs in poultry muscle using liquid chromatography coupled to tandem mass spectrometry. Journal of Chromatography A, 2022, 1665, 462793.	3.7	2
222	The General Growth Tendency: A tool to improve publication trend reporting by removing record inflation bias and enabling quantitative trend analysis. PLoS ONE, 2022, 17, e0268433.	2.5	2
223	Verification of Bound Aminoguanidine as the Marker Residue for the Banned Antibiotic, Nitrovin, in Pig Tissues. Journal of Agricultural and Food Chemistry, 2022, 70, 7248-7257.	5.2	2
224	Sino-EU Intergovernmental Collaboration in the Campaign Against the COVID-19 Pandemic on Food via EU-China-Safe Framework. China CDC Weekly, 2021, 3, 39-40.	2.3	1