Christopher Elliott

List of Publications by Year in descending order

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224 papers

9,794 citations

52 h-index 83 g-index

229 all docs

229 docs citations

times ranked

229

10485 citing authors

#	Article	IF	CITATIONS
1	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
2	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
3	Consumer trust in organic food and organic certifications in four European countries. Food Control, 2022, 133, 108484.	5.5	49
4	Development and validation of a rapid LC–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
5	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
6	Consumers' perceptions and willingness to purchase pork labelled â€~raised without antibiotics'. Appetite, 2022, 171, 105900.	3.7	12
7	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
8	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
9	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
10	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
11	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
12	The evolution of multiplex detection of mycotoxins using immunoassay platform technologies. Journal of Hazardous Materials, 2022, 432, 128706.	12.4	38
13	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
14	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
15	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
16	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
17	Effective approaches for early identification and proactive mitigation of aflatoxins in peanuts: An EU–China perspective. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3227-3243.	11.7	5
18	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

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	Assessing differences in levels of food trust between European countries. Food Control, 2021, 120, 107561.	5.5	10
29	Garlic adulteration detection using NIR and FTIR spectroscopy and chemometrics. Journal of Food Composition and Analysis, 2021, 96, 103757.	3.9	26
30	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
31	Gold Nanozymes: From Concept to Biomedical Applications. Nano-Micro Letters, 2021, 13, 10.	27.0	150
32	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
33	Decontamination of aflatoxin B1 in peanuts using various cooking methods. Journal of Food Science and Technology, 2021, 58, 2547-2554.	2.8	9
34	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
35	Food Safety Strategies: The One Health Approach to Global Challenges and China's Actions. China CDC Weekly, 2021, 3, 507-513.	2.3	7
36	Catalytic gold nanostars for SERS-based detection of mercury ions (Hg ²⁺) with inverse sensitivity. Environmental Science: Nano, 2021, 8, 2718-2730.	4.3	29

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37	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
38	A comprehensive review of food fraud terminologies and food fraud mitigation guides. Food Control, 2021, 120, 107516.	5.5	56
39	Natural Co-Occurrence of Multiple Mycotoxins in Unprocessed Oats Grown in Ireland with Various Production Systems. Toxins, 2021, 13, 188.	3.4	20
40	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
41	A two-tiered system of analysis to tackle rice fraud: The Indian Basmati study. Talanta, 2021, 225, 122038.	5.5	10
42	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
43	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
44	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
45	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
46	ASSURED Point-of-Need Food Safety Screening: A Critical Assessment of Portable Food Analyzers. Foods, 2021, 10, 1399.	4.3	28
47	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
48	The identification of beef crimes and the creation of a bespoke beef crimes risk assessment tool. Food Control, 2021, 126, 107980.	5.5	3
49	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
50	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
51	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
52	Changes in Consumers' 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
53	Immuno-Enriched Microspheres - Magnetic Blade Spray-Tandem Mass Spectrometry for Domoic Acid in Mussels. Analytical Chemistry, 2021, 93, 15736-15743.	6.5	10
54	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

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55	Agronomic Factors Influencing the Scale of Fusarium Mycotoxin Contamination of Oats. Journal of Fungi (Basel, Switzerland), 2021, 7, 965.	3 . 5	7
56	A Comparative Review of the Effect of Microcystin-LR on the Proteome. Exposure and Health, 2020, 12, 111-129.	4.9	27
57	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
58	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
59	Worldwide contamination of food-crops with mycotoxins: Validity of the widely cited †FAO estimate†of 25%. Critical Reviews in Food Science and Nutrition, 2020, 60, 2773-2789.	10.3	656
60	Global Sourcing of Low-Inorganic Arsenic Rice Grain. Exposure and Health, 2020, 12, 711-719.	4.9	43
61	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
62	The development and validation of a toolkit to measure consumer trust in food. Food Control, 2020, 110, 106988.	5 . 5	21
63	Recent food safety and fraud issues within the dairy supply chain (2015–2019). Global Food Security, 2020, 26, 100447.	8.1	53
64	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
65	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
66	Evaluating the Residual Nitrite Concentrations of Bacon in the United Kingdom. Foods, 2020, 9, 916.	4.3	7
67	The Detection of Substitution Adulteration of Paprika with Spent Paprika by the Application of Molecular Spectroscopy Tools. Foods, 2020, 9, 944.	4.3	15
68	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
69	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
70	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
71	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
72	Rice Grain Cadmium Concentrations in the Global Supply-Chain. Exposure and Health, 2020, 12, 869-876.	4.9	63

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73	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
74	A 20-year analysis of reported food fraud in the global beef supply chain. Food Control, 2020, 116, 107310.	5.5	41
75	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
76	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
77	Food fraud data collection needs survey. Npj Science of Food, 2019, 3, 8.	5.5	18
78	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
79	Hydrophilic Divinylbenzene for Equilibrium Sorption of Emerging Organic Contaminants in Aquatic Matrices. Environmental Science & Environmental Scienc	10.0	7
80	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
81	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
82	Friends or Foes? Emerging Impacts of Biological Toxins. Trends in Biochemical Sciences, 2019, 44, 365-379.	7.5	43
83	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
84	Occurrence and Human-Health Impacts of Mycotoxins in Somalia. Journal of Agricultural and Food Chemistry, 2019, 67, 2052-2060.	5.2	47
85	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
86	The Health Promoting Bioactivities of Lactuca sativa can be Enhanced by Genetic Modulation of Plant Secondary Metabolites. Metabolites, 2019, 9, 97.	2.9	16
87	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
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 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
90	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

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91	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
92	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
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	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
95	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
96	Electrochemical nanoprobe-based immunosensor for deoxynivalenol mycotoxin residues analysis in wheat samples. Analytical and Bioanalytical Chemistry, 2019, 411, 1915-1926.	3.7	25
97	The feasibility of applying NIR and FT-IR fingerprinting to detect adulteration in black pepper. Food Control, 2019, 100, 1-7.	5.5	89
98	Unusual switchable peroxidase-mimicking nanozyme for the determination of proteolytic biomarker. Nano Research, 2019, 12, 509-516.	10.4	45
99	Food fraud in oregano: Pesticide residues as adulteration markers. Food Chemistry, 2019, 276, 726-734.	8.2	34
100	What are the scientific challenges in moving from targeted to non-targeted methods for food fraud testing and how can they be addressed? – Spectroscopy case study. Trends in Food Science and Technology, 2018, 76, 38-55.	15.1	130
101	Advanced LC–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
102	Herb and spice fraud; the drivers, challenges and detection. Food Control, 2018, 88, 85-97.	5.5	145
103	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
104	Quantitation of saxitoxin in human urine using immunocapture extraction and LC–MS. Bioanalysis, 2018, 10, 229-239.	1.5	10
105	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
106	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
107	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
108	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

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109	Self-assembled monolayer-based immunoassays for okadaic acid detection in seawater as monitoring tools. Marine Environmental Research, 2018, 133, 6-14.	2.5	18
110	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
111	Pixel-wise Illumination Correction Algorithms for Relative Color Constancy Under the Spectral Domain. , 2018, , .		3
112	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
113	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
114	"The Smartphone's Guide to the Galaxy― In Situ Analysis in Space. Biosensors, 2018, 8, 96.	4.7	14
115	An Innovative Portable Biosensor System for the Rapid Detection of Freshwater Cyanobacterial Algal Bloom Toxins. Environmental Science & Environmental	10.0	29
116	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
117	DIVA metabolomics: Differentiating vaccination status following viral challenge using metabolomic profiles. PLoS ONE, 2018, 13, e0194488.	2.5	3
118	The seafood supply chain from a fraudulent perspective. Food Security, 2018, 10, 939-963.	5.3	91
119	Addressing Global Ruminant Agricultural Challenges Through Understanding the Rumen Microbiome: Past, Present, and Future. Frontiers in Microbiology, 2018, 9, 2161.	3.5	255
120	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
121	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
122	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
123	Development of Antibodies and Immunoassays for Monitoring of Nitrofuran Antibiotics in the Food Chain. Current Organic Chemistry, 2018, 21, .	1.6	5
124	Food colors: Existing and emerging food safety concerns. Critical Reviews in Food Science and Nutrition, 2017, 57, 524-548.	10.3	206
125	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
126	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

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127	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
128	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
129	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
130	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
131	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
132	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
133	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
134	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
135	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
136	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
137	Endonuclease controlled aggregation of gold nanoparticles for the ultrasensitive detection of pathogenic bacterial DNA. Biosensors and Bioelectronics, 2017, 92, 502-508.	10.1	35
138	Evaluation of an alternative spectroscopic approach for aflatoxin analysis: Comparative analysis of food and feed samples with UPLC–MS/MS. Sensors and Actuators B: Chemical, 2017, 239, 1087-1097.	7.8	13
139	A real time metabolomic profiling approach to detecting fish fraud using rapid evaporative ionisation mass spectrometry. Metabolomics, 2017, 13, 153.	3.0	80
140	Metabolomic Profiling of Bile Acids in Clinical and Experimental Samples of Alzheimer's Disease. Metabolites, 2017, 7, 28.	2.9	102
141	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
142	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
143	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
144	Non-thermal Plasma Exposure Rapidly Attenuates Bacterial AHL-Dependent Quorum Sensing and Virulence. Scientific Reports, 2016, 6, 26320.	3.3	53

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145	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
146	β-methylamino-L-alanine (BMAA) is not found in the brains of patients with confirmed Alzheimer's disease. Scientific Reports, 2016, 6, 36363.	3.3	28
147	A flavour of omics approaches for the detection of food fraud. Current Opinion in Food Science, 2016, 10, 7-15.	8.0	58
148	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
149	A comprehensive strategy to detect the fraudulent adulteration of herbs: The oregano approach. Food Chemistry, 2016, 210, 551-557.	8.2	128
150	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
151	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
152	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
153	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
154	A validated UPLC–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
155	Alzheimer's disease–like pathology has transient effects on the brain and blood metabolome. Neurobiology of Aging, 2016, 38, 151-163.	3.1	102
156	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
157	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
158	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
159	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
160	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
161	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
162	Biotransformation of zearalenone and zearalenols to their major glucuronide metabolites reduces estrogenic activity. Toxicology in Vitro, 2015, 29, 575-581.	2.4	58

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163	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
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