

Simon A Haughey

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4382044/publications.pdf>

Version: 2024-02-01

74
papers

3,240
citations

101384

36
h-index

155451

55
g-index

74
all docs

74
docs citations

74
times ranked

3027
citing authors

#	ARTICLE	IF	CITATIONS
1	Point-and-shoot: rapid quantitative detection methods for on-site food fraud analysis " moving out of the laboratory and into the food supply chain. <i>Analytical Methods</i> , 2015, 7, 9401-9414.	1.3	183
2	Herb and spice fraud; the drivers, challenges and detection. <i>Food Control</i> , 2018, 88, 85-97.	2.8	145
3	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. <i>Trends in Food Science and Technology</i> , 2018, 76, 38-55.	7.8	130
4	A comprehensive strategy to detect the fraudulent adulteration of herbs: The oregano approach. <i>Food Chemistry</i> , 2016, 210, 551-557.	4.2	128
5	Paralytic Shellfish Poisoning Detection by Surface Plasmon Resonance-Based Biosensors in Shellfish Matrixes. <i>Analytical Chemistry</i> , 2007, 79, 6303-6311.	3.2	98
6	The feasibility of using near infrared and Raman spectroscopic techniques to detect fraudulent adulteration of chili powders with Sudan dye. <i>Food Control</i> , 2015, 48, 75-83.	2.8	96
7	The feasibility of applying NIR and FT-IR fingerprinting to detect adulteration in black pepper. <i>Food Control</i> , 2019, 100, 1-7.	2.8	89
8	Assessment of Specific Binding Proteins Suitable for the Detection of Paralytic Shellfish Poisons Using Optical Biosensor Technology. <i>Analytical Chemistry</i> , 2007, 79, 5906-5914.	3.2	87
9	The application of Near-Infrared Reflectance Spectroscopy (NIRS) to detect melamine adulteration of soya bean meal. <i>Food Chemistry</i> , 2013, 136, 1557-1561.	4.2	80
10	A real time metabolomic profiling approach to detecting fish fraud using rapid evaporative ionisation mass spectrometry. <i>Metabolomics</i> , 2017, 13, 153.	1.4	80
11	Hapten synthesis and antibody production for the development of a melamine immunoassay. <i>Analytica Chimica Acta</i> , 2010, 665, 84-90.	2.6	77
12	Development of an Optical Biosensor Based Immunoassay to Screen Infant Formula Milk Samples for Adulteration with Melamine. <i>Analytical Chemistry</i> , 2011, 83, 5012-5016.	3.2	76
13	Discrimination of honey of different floral origins by a combination of various chemical parameters. <i>Food Chemistry</i> , 2015, 189, 52-59.	4.2	71
14	Advances in biosensor-based analysis for antimicrobial residues in foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2010, 29, 1281-1294.	5.8	68
15	Single Laboratory Validation of a Surface Plasmon Resonance Biosensor Screening method for Paralytic Shellfish Poisoning Toxins. <i>Analytical Chemistry</i> , 2010, 82, 2977-2988.	3.2	67
16	Development of a fluorescence polarization immunoassay for the detection of melamine in milk and milk powder. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 399, 2275-2284.	1.9	64
17	Fast and sensitive aflatoxin B1 and total aflatoxins ELISAs for analysis of peanuts, maize and feed ingredients. <i>Food Control</i> , 2016, 63, 239-245.	2.8	63
18	Development of a comprehensive analytical platform for the detection and quantitation of food fraud using a biomarker approach. The oregano adulteration case study. <i>Food Chemistry</i> , 2018, 239, 32-39.	4.2	60

#	ARTICLE	IF	CITATIONS
19	Toluene and naphthalene dioxygenase-catalysed sulfoxidation of alkyl aryl sulfides. <i>Journal of the Chemical Society Perkin Transactions 1</i> , 1998, , 1929-1934.	0.9	57
20	Multi sulfonamide screening in porcine muscle using a surface plasmon resonance biosensor. <i>Analytica Chimica Acta</i> , 2005, 529, 123-127.	2.6	57
21	A comprehensive review of food fraud terminologies and food fraud mitigation guides. <i>Food Control</i> , 2021, 120, 107516.	2.8	56
22	Recent food safety and fraud issues within the dairy supply chain (2015â€“2019). <i>Global Food Security</i> , 2020, 26, 100447.	4.0	53
23	Effective monitoring for ractopamine residues in samples of animal origin by SPR biosensor and mass spectrometry. <i>Analytica Chimica Acta</i> , 2008, 608, 217-225.	2.6	50
24	Sulfoxides of high enantiopurity from bacterial dioxygenase-catalysed oxidation. <i>Journal of the Chemical Society Chemical Communications</i> , 1995, , 119.	2.0	49
25	Evaluation of methodologies to determine vegetable oil species present in oil mixtures: Proposition of an approach to meet the EU legislation demands for correct vegetable oils labelling. <i>Food Research International</i> , 2014, 60, 66-75.	2.9	48
26	Surface Plasmon Resonance Biosensor Screening Method for Paralytic Shellfish Poisoning Toxins: A Pilot Interlaboratory Study. <i>Analytical Chemistry</i> , 2011, 83, 4206-4213.	3.2	46
27	Development and single laboratory validation of an optical biosensor assay for tetrodotoxin detection as a tool to combat emerging risks in European seafood. <i>Analytical and Bioanalytical Chemistry</i> , 2013, 405, 7753-7763.	1.9	45
28	Comparison of biosensor platforms for surface plasmon resonance based detection of paralytic shellfish toxins. <i>Talanta</i> , 2011, 85, 519-526.	2.9	44
29	An improved immunoassay for detection of saxitoxin by surface plasmon resonance biosensors. <i>Sensors and Actuators B: Chemical</i> , 2011, 156, 805-811.	4.0	44
30	Portable spectroscopy for high throughput food authenticity screening: Advancements in technology and integration into digital traceability systems. <i>Trends in Food Science and Technology</i> , 2021, 118, 777-790.	7.8	44
31	Surface Plasmon Resonanceâ€Based Immunoassay for the Detection of Aflatoxin B ₁ Using Singleâ€Chain Antibody Fragments. <i>Spectroscopy Letters</i> , 2005, 38, 229-245.	0.5	43
32	Dioxygenase-catalysed oxidation of alkylaryl sulfides: sulfoxidation versus cis-dihydrodiol formation. <i>Organic and Biomolecular Chemistry</i> , 2004, 2, 2530.	1.5	41
33	A 20-year analysis of reported food fraud in the global beef supply chain. <i>Food Control</i> , 2020, 116, 107310.	2.8	41
34	Dioxygenase-catalysed formation of cis/trans-dihydrodiol metabolites of mono- and bi-cyclic heteroarenes. <i>Chemical Communications</i> , 1996, , 2361.	2.2	39
35	Determination of Clenbuterol Residues in Bovine Urine by Optical Immunobiosensor Assay. <i>Journal of AOAC INTERNATIONAL</i> , 2001, 84, 1025-1030.	0.7	38
36	Rapid detection and specific identification of offals within minced beef samples utilising ambient mass spectrometry. <i>Scientific Reports</i> , 2019, 9, 6295.	1.6	38

#	ARTICLE	IF	CITATIONS
37	Biosensor Screening for Veterinary Drug Residues in Foodstuffs. <i>Journal of AOAC INTERNATIONAL</i> , 2006, 89, 862-867.	0.7	37
38	Development of a Specifically Enhanced Enzyme-Linked Immunosorbent Assay for the Detection of Melamine in Milk. <i>Molecules</i> , 2011, 16, 5591-5603.	1.7	37
39	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. <i>Talanta</i> , 2021, 222, 121533.	2.9	37
40	Determination of the Mycotoxin Content in Distillers Dried Grain with Solubles Using a Multianalyte UHPLC-MS/MS Method. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9441-9451.	2.4	36
41	Rapid surface plasmon resonance immunobiosensor assay for microcystin toxins in blue-green algae food supplements. <i>Talanta</i> , 2011, 84, 638-643.	2.9	35
42	Dioxygenase-catalysed oxidation of monosubstituted thiophenes: sulfoxidation versus dihydrodiol formation. <i>Organic and Biomolecular Chemistry</i> , 2003, 1, 984-994.	1.5	34
43	Bacterial dioxygenase- and monooxygenase-catalysed sulfoxidation of benzo[b]thiophenes. <i>Organic and Biomolecular Chemistry</i> , 2012, 10, 782-790.	1.5	33
44	Determination of Pantothenic Acid in Foods by Optical Biosensor Immunoassay. <i>Journal of AOAC INTERNATIONAL</i> , 2005, 88, 1008-1014.	0.7	32
45	The application of near-infrared (NIR) and Raman spectroscopy to detect adulteration of oil used in animal feed production. <i>Food Chemistry</i> , 2012, 132, 1614-1619.	4.2	32
46	Determination of geographical origin of distillers dried grains and solubles using isotope ratio mass spectrometry. <i>Food Research International</i> , 2014, 60, 146-153.	2.9	28
47	Dioxygenase-catalysed sulfoxidation of bicyclic alkylaryl sulfides and chemoenzymatic synthesis of acyclic disulfoxides. <i>Tetrahedron</i> , 2004, 60, 549-559.	1.0	27
48	Enantioselective dioxygenase-catalysed formation and thermal racemisation of chiral thiophene sulfoxides. <i>Chemical Communications</i> , 1996, , 2363.	2.2	26
49	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. <i>Analytical Methods</i> , 2015, 7, 181-186.	1.3	26
50	Garlic adulteration detection using NIR and FTIR spectroscopy and chemometrics. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103757.	1.9	26
51	Evaluation of an immunobiosensor for the on-site testing of veterinary drug residues at an abattoir. Screening for sulfamethazine in pigs. <i>Analyst</i> , The, 1999, 124, 1315-1318.	1.7	25
52	The development of a multi-nitroimidazole residue analysis assay by optical biosensor via a proof of concept project to develop and assess a prototype test kit. <i>Analytica Chimica Acta</i> , 2007, 598, 155-161.	2.6	24
53	Assessment of the Analytical Performance of Three Near-Infrared Spectroscopy Instruments (Benchtop, Handheld and Portable) through the Investigation of Coriander Seed Authenticity. <i>Foods</i> , 2021, 10, 956.	1.9	22
54	The potential of handheld near infrared spectroscopy to detect food adulteration: Results of a global, multi-instrument inter-laboratory study. <i>Food Chemistry</i> , 2021, 353, 128718.	4.2	18

#	ARTICLE	IF	CITATIONS
55	Laboratory investigations into the cause of multiple serious and fatal food poisoning incidents in Uganda during 2019. <i>Food Control</i> , 2021, 121, 107648.	2.8	17
56	The detection and determination of adulterants in turmeric using fourier-transform infrared (FTIR) spectroscopy coupled to chemometric analysis and micro-FTIR imaging. <i>Food Control</i> , 2022, 139, 109093.	2.8	17
57	Classification the geographical origin of corn distillers dried grains with solubles by near infrared reflectance spectroscopy combined with chemometrics: A feasibility study. <i>Food Chemistry</i> , 2015, 189, 13-18.	4.2	16
58	Identification of vegetable oil botanical speciation in refined vegetable oil blends using an innovative combination of chromatographic and spectroscopic techniques. <i>Food Chemistry</i> , 2015, 189, 67-73.	4.2	16
59	Fluorescence polarization as a tool for the detection of a widely used herbicide, butachlor, in polluted waters. <i>Analytical Methods</i> , 2011, 3, 2334.	1.3	15
60	The Detection of Substitution Adulteration of Paprika with Spent Paprika by the Application of Molecular Spectroscopy Tools. <i>Foods</i> , 2020, 9, 944.	1.9	15
61	Development of a Highly Sensitive and Specific Immunoassay for Determining Chrysoidine, A Banned Dye, in Soybean Milk Film. <i>Molecules</i> , 2011, 16, 7043-7057.	1.7	14
62	Handheld SERS coupled with QuEChERS for the sensitive analysis of multiple pesticides in basmati rice. <i>Npj Science of Food</i> , 2022, 6, 3.	2.5	14
63	Production of a monoclonal antibody and its application in an optical biosensor based assay for the quantitative measurement of pantothenic acid (vitamin B5) in foodstuffs. <i>Food Chemistry</i> , 2012, 134, 540-545.	4.2	13
64	Evaluation of an alternative spectroscopic approach for aflatoxin analysis: Comparative analysis of food and feed samples with UPLC-MS/MS. <i>Sensors and Actuators B: Chemical</i> , 2017, 239, 1087-1097.	4.0	13
65	Toluene dioxygenase-catalyzed cis-dihydroxylation of benzo[b]thiophenes and benzo[b]furans: synthesis of benzo[b]thiophene 2,3-oxide. <i>Organic and Biomolecular Chemistry</i> , 2012, 10, 7292.	1.5	12
66	Immunochemical and Mass Spectrometric Analysis of μ -(Carboxymethyl)lysine Content of AGE-BSA Systems Prepared with and without Selected Antiglycation Agents. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 11955-11961.	2.4	9
67	The Rapid Detection of Sage Adulteration Using Fourier Transform Infra-Red (FTIR) Spectroscopy and Chemometrics. <i>Journal of AOAC INTERNATIONAL</i> , 2019, 102, 354-362.	0.7	9
68	Analytical strategies for the early quality and safety assurance in the global feed chain. <i>TrAC - Trends in Analytical Chemistry</i> , 2016, 76, 203-215.	5.8	7
69	Hydrophilic Divinylbenzene for Equilibrium Sorption of Emerging Organic Contaminants in Aquatic Matrices. <i>Environmental Science & Technology</i> , 2019, 53, 10803-10812.	4.6	7
70	Effective approaches for early identification and proactive mitigation of aflatoxins in peanuts: An EU-China perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3227-3243.	5.9	5
71	The Use of Handheld near Infrared Reflectance Spectroscopy for the Proximate Analysis of Poultry Feed and to Detect Melamine Adulteration of Soya Bean Meal. <i>NIR News</i> , 2015, 26, 4-7.	1.6	3
72	Origin authentication of distillers' dried grains and solubles (DDGS) application and comparison of different analytical strategies. <i>Analytical and Bioanalytical Chemistry</i> , 2015, 407, 6447-6461.	1.9	3

#	ARTICLE	IF	CITATIONS
73	The identification of beef crimes and the creation of a bespoke beef crimes risk assessment tool. Food Control, 2021, 126, 107980.	2.8	3
74	Dioxygenase-catalysed mono-, di- and tri-oxygenation of dialkyl sulfides and thioacetals: chemoenzymatic synthesis of enantiopure cis-diol sulfoxides. Journal of the Chemical Society, Perkin Transactions 1, 2001, , 3288-3296.	1.3	2