

Simon A Haughey

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73
papers

2,448
citations

32
h-index

47
g-index

74
ext. papers

2,858
ext. citations

6.3
avg, IF

5.19
L-index

#	Paper	IF	Citations
73	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	3.2	149
72	A comprehensive strategy to detect the fraudulent adulteration of herbs: The oregano approach. <i>Food Chemistry</i> , 2016 , 210, 551-7	8.5	97
71	Paralytic shellfish poisoning detection by surface plasmon resonance-based biosensors in shellfish matrixes. <i>Analytical Chemistry</i> , 2007 , 79, 6303-11	7.8	87
70	Herb and spice fraud; the drivers, challenges and detection. <i>Food Control</i> , 2018 , 88, 85-97	6.2	84
69	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	15.3	83
68	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	6.2	78
67	Assessment of specific binding proteins suitable for the detection of paralytic shellfish poisons using optical biosensor technology. <i>Analytical Chemistry</i> , 2007 , 79, 5906-14	7.8	78
66	Development of an optical biosensor based immunoassay to screen infant formula milk samples for adulteration with melamine. <i>Analytical Chemistry</i> , 2011 , 83, 5012-6	7.8	72
65	The application of Near-Infrared Reflectance Spectroscopy (NIRS) to detect melamine adulteration of soya bean meal. <i>Food Chemistry</i> , 2013 , 136, 1557-61	8.5	71
64	Hapten synthesis and antibody production for the development of a melamine immunoassay. <i>Analytica Chimica Acta</i> , 2010 , 665, 84-90	6.6	71
63	Discrimination of honey of different floral origins by a combination of various chemical parameters. <i>Food Chemistry</i> , 2015 , 189, 52-9	8.5	60
62	Single laboratory validation of a surface plasmon resonance biosensor screening method for paralytic shellfish poisoning toxins. <i>Analytical Chemistry</i> , 2010 , 82, 2977-88	7.8	60
61	Advances in biosensor-based analysis for antimicrobial residues in foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2010 , 29, 1281-1294	14.6	59
60	A real time metabolomic profiling approach to detecting fish fraud using rapid evaporative ionisation mass spectrometry. <i>Metabolomics</i> , 2017 , 13, 153	4.7	56
59	Development of a fluorescence polarization immunoassay for the detection of melamine in milk and milk powder. <i>Analytical and Bioanalytical Chemistry</i> , 2011 , 399, 2275-84	4.4	56
58	The feasibility of applying NIR and FT-IR fingerprinting to detect adulteration in black pepper. <i>Food Control</i> , 2019 , 100, 1-7	6.2	55
57	Multi sulfonamide screening in porcine muscle using a surface plasmon resonance biosensor. <i>Analytica Chimica Acta</i> , 2005 , 529, 123-127	6.6	54

56	Toluene and naphthalene dioxygenase-catalysed sulfoxidation of alkyl aryl sulfides. <i>Journal of the Chemical Society Perkin Transactions 1</i> , 1998 , 1929-1934		51
55	Effective monitoring for ractopamine residues in samples of animal origin by SPR biosensor and mass spectrometry. <i>Analytica Chimica Acta</i> , 2008 , 608, 217-25	6.6	46
54	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	8.5	44
53	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	7	44
52	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	6.2	43
51	Sulfoxides of high enantiopurity from bacterial dioxygenase-catalysed oxidation. <i>Journal of the Chemical Society Chemical Communications</i> , 1995 , 119		43
50	Surface Plasmon Resonance-Based Immunoassay for the Detection of Aflatoxin B1 Using Single-Chain Antibody Fragments. <i>Spectroscopy Letters</i> , 2005 , 38, 229-245	1.1	41
49	Surface plasmon resonance biosensor screening method for paralytic shellfish poisoning toxins: a pilot interlaboratory study. <i>Analytical Chemistry</i> , 2011 , 83, 4206-13	7.8	39
48	Comparison of biosensor platforms for surface plasmon resonance based detection of paralytic shellfish toxins. <i>Talanta</i> , 2011 , 85, 519-26	6.2	38
47	Dioxygenase-catalysed oxidation of alkylaryl sulfides: sulfoxidation versus cis-dihydrodiol formation. <i>Organic and Biomolecular Chemistry</i> , 2004 , 2, 2530-7	3.9	38
46	An improved immunoassay for detection of saxitoxin by surface plasmon resonance biosensors. <i>Sensors and Actuators B: Chemical</i> , 2011 , 156, 805-811	8.5	36
45	Dioxygenase-catalysed formation of cis/trans-dihydrodiol metabolites of mono- and bi-cyclic heteroarenes. <i>Chemical Communications</i> , 1996 , 2361	5.8	36
44	Development of a Specifically Enhanced Enzyme-Linked Immunosorbent Assay for the Detection of Melamine in Milk. <i>Molecules</i> , 2011 , 16, 5591-5603	4.8	34
43	Determination of Clenbuterol Residues in Bovine Urine by Optical Immunobiosensor Assay. <i>Journal of AOAC INTERNATIONAL</i> , 2001 , 84, 1025-1030	1.7	34
42	Rapid surface plasmon resonance immunobiosensor assay for microcystin toxins in blue-green algae food supplements. <i>Talanta</i> , 2011 , 84, 638-43	6.2	32
41	Biosensor Screening for Veterinary Drug Residues in Foodstuffs. <i>Journal of AOAC INTERNATIONAL</i> , 2006 , 89, 862-867	1.7	32
40	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, 7753-63	4.4	30
39	Dioxygenase-catalysed oxidation of monosubstituted thiophenes: sulfoxidation versus dihydrodiol formation. <i>Organic and Biomolecular Chemistry</i> , 2003 , 1, 984-94	3.9	29

38	Determination of the Mycotoxin Content in Distiller's Dried Grain with Solubles Using a Multianalyte UHPLC-MS/MS Method. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 9441-51	5.7	26
37	Determination of geographical origin of distillers dried grains and solubles using isotope ratio mass spectrometry. <i>Food Research International</i> , 2014 , 60, 146-153	7	26
36	Bacterial dioxygenase- and monooxygenase-catalysed sulfoxidation of benzo[b]thiophenes. <i>Organic and Biomolecular Chemistry</i> , 2012 , 10, 782-90	3.9	26
35	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	8.5	26
34	Determination of Pantothenic Acid in Foods by Optical Biosensor Immunoassay. <i>Journal of AOAC INTERNATIONAL</i> , 2005 , 88, 1008-1014	1.7	26
33	Rapid detection and specific identification of offals within minced beef samples utilising ambient mass spectrometry. <i>Scientific Reports</i> , 2019 , 9, 6295	4.9	24
32	Dioxygenase-catalysed sulfoxidation of bicyclic alkylaryl sulfides and chemoenzymatic synthesis of acyclic disulfoxides. <i>Tetrahedron</i> , 2004 , 60, 549-559	2.4	24
31	Evaluation of an immunobiosensor for the on-site testing of veterinary drug residues at an abattoir. Screening for sulfamethazine in pigs. <i>Analyst, The</i> , 1999 , 124, 1315-8	5	24
30	Enantioselective dioxygenase-catalysed formation and thermal racemisation of chiral thiophene sulfoxides. <i>Chemical Communications</i> , 1996 , 2363	5.8	22
29	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, 155-61	6.6	21
28	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	3.2	20
27	Recent food safety and fraud issues within the dairy supply chain (2015-2019). <i>Global Food Security</i> , 2020 , 26, 100447	8.3	18
26	A comprehensive review of food fraud terminologies and food fraud mitigation guides. <i>Food Control</i> , 2021 , 120, 107516	6.2	17
25	A 20-year analysis of reported food fraud in the global beef supply chain. <i>Food Control</i> , 2020 , 116, 107310	6.2	16
24	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, 13-8	8.5	14
23	Development of a highly sensitive and specific immunoassay for determining chrysoidine, a banned dye, in soybean milk film. <i>Molecules</i> , 2011 , 16, 7043-57	4.8	14
22	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	6.2	14
21	Fluorescence polarization as a tool for the detection of a widely used herbicide, butachlor, in polluted waters. <i>Analytical Methods</i> , 2011 , 3, 2334	3.2	13

20	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	8.5	12
19	Evaluation of an alternative spectroscopic approach for aflatoxin analysis: Comparative analysis of food and feed samples with UPLCMS/MS. <i>Sensors and Actuators B: Chemical</i> , 2017 , 239, 1087-1097	8.5	12
18	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, 7292-304	3.9	10
17	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	8.5	10
16	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,	4.9	10
15	Garlic adulteration detection using NIR and FTIR spectroscopy and chemometrics. <i>Journal of Food Composition and Analysis</i> , 2021 , 96, 103757	4.1	8
14	Immunochemical and mass spectrometric analysis of NE(carboxymethyl)lysine content of AGE-BSA systems prepared with and without selected antiglycation agents. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 11955-61	5.7	7
13	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	15.3	7
12	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	8.5	7
11	Laboratory investigations into the cause of multiple serious and fatal food poisoning incidents in Uganda during 2019. <i>Food Control</i> , 2021 , 121, 107648	6.2	6
10	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	1.7	5
9	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	14.6	5
8	The Detection of Substitution Adulteration of Paprika with Spent Paprika by the Application of Molecular Spectroscopy Tools. <i>Foods</i> , 2020 , 9,	4.9	5
7	Hydrophilic Divinylbenzene for Equilibrium Sorption of Emerging Organic Contaminants in Aquatic Matrices. <i>Environmental Science & Technology</i> , 2019 , 53, 10803-10812	10.3	4
6	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	0.8	3
5	Origin authentication of distillersDried grains and solubles (DDGS)--application and comparison of different analytical strategies. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 6447-61	4.4	2
4	Handheld SERS coupled with QuEChERS for the sensitive analysis of multiple pesticides in basmati rice.. <i>Npj Science of Food</i> , 2022 , 6, 3	6.3	2
3	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 , 109093	6.2	2

- 2 The identification of beef crimes and the creation of a bespoke beef crimes risk assessment tool. *Food Control*, **2021**, 126, 107980 6.2 o
- 1 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