

Simon A Haughey

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/4382044/simon-a-haughey-publications-by-year.pdf>

Version: 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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
72	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
71	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
70	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
69	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
68	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
67	Garlic adulteration detection using NIR and FTIR spectroscopy and chemometrics. <i>Journal of Food Composition and Analysis</i> , 2021 , 96, 103757	4.1	8
66	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
65	A comprehensive review of food fraud terminologies and food fraud mitigation guides. <i>Food Control</i> , 2021 , 120, 107516	6.2	17
64	The identification of beef crimes and the creation of a bespoke beef crimes risk assessment tool. <i>Food Control</i> , 2021 , 126, 107980	6.2	0
63	A 20-year analysis of reported food fraud in the global beef supply chain. <i>Food Control</i> , 2020 , 116, 107310	6.2	16
62	Recent food safety and fraud issues within the dairy supply chain (2015-2019). <i>Global Food Security</i> , 2020 , 26, 100447	8.3	18
61	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
60	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
59	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
58	Hydrophilic Divinylbenzene for Equilibrium Sorption of Emerging Organic Contaminants in Aquatic Matrices. <i>Environmental Science & Technology</i> , 2019 , 53, 10803-10812	10.3	4
57	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

56	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
55	Herb and spice fraud; the drivers, challenges and detection. <i>Food Control</i> , 2018 , 88, 85-97	6.2	84
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 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	8.5	12
52	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
51	A comprehensive strategy to detect the fraudulent adulteration of herbs: The oregano approach. <i>Food Chemistry</i> , 2016 , 210, 551-7	8.5	97
50	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
49	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
48	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
47	Origin authentication of distillers' dried grains and solubles (DDGS)--application and comparison of different analytical strategies. <i>Analytical and Bioanalytical Chemistry</i> , 2015 , 407, 6447-61	4.4	2
46	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
45	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
44	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
43	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
42	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
41	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
40	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
39	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

38	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
37	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
36	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
35	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
34	Bacterial dioxygenase- and monooxygenase-catalysed sulfoxidation of benzo[b]thiophenes. <i>Organic and Biomolecular Chemistry</i> , 2012 , 10, 782-90	3.9	26
33	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
32	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
31	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
30	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
29	Comparison of biosensor platforms for surface plasmon resonance based detection of paralytic shellfish toxins. <i>Talanta</i> , 2011 , 85, 519-26	6.2	38
28	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
27	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
26	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
25	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
24	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
23	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
22	Immunochemical and mass spectrometric analysis of Nε(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
21	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

20	Advances in biosensor-based analysis for antimicrobial residues in foods. <i>TrAC - Trends in Analytical Chemistry</i> , 2010 , 29, 1281-1294	14.6	59
19	Hapten synthesis and antibody production for the development of a melamine immunoassay. <i>Analytica Chimica Acta</i> , 2010 , 665, 84-90	6.6	71
18	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
17	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
16	Paralytic shellfish poisoning detection by surface plasmon resonance-based biosensors in shellfish matrixes. <i>Analytical Chemistry</i> , 2007 , 79, 6303-11	7.8	87
15	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
14	Biosensor Screening for Veterinary Drug Residues in Foodstuffs. <i>Journal of AOAC INTERNATIONAL</i> , 2006 , 89, 862-867	1.7	32
13	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
12	Multi sulfonamide screening in porcine muscle using a surface plasmon resonance biosensor. <i>Analytica Chimica Acta</i> , 2005 , 529, 123-127	6.6	54
11	Determination of Pantothenic Acid in Foods by Optical Biosensor Immunoassay. <i>Journal of AOAC INTERNATIONAL</i> , 2005 , 88, 1008-1014	1.7	26
10	Dioxygenase-catalysed sulfoxidation of bicyclic alkylaryl sulfides and chemoenzymatic synthesis of acyclic disulfoxides. <i>Tetrahedron</i> , 2004 , 60, 549-559	2.4	24
9	Dioxygenase-catalysed oxidation of alkylaryl sulfides: sulfoxidation versus cis-dihydrodiol formation. <i>Organic and Biomolecular Chemistry</i> , 2004 , 2, 2530-7	3.9	38
8	Dioxygenase-catalysed oxidation of monosubstituted thiophenes: sulfoxidation versus dihydrodiol formation. <i>Organic and Biomolecular Chemistry</i> , 2003 , 1, 984-94	3.9	29
7	Dioxygenase-catalysed mono-, di- and tri-oxygenation of dialkyl sulfides and thioacetals: chemoenzymatic synthesis of enantiopure cis-diol sulfoxides. <i>Journal of the Chemical Society, Perkin Transactions 1</i> , 2001 , 3288-3296		
6	Determination of Clenbuterol Residues in Bovine Urine by Optical Immunobiosensor Assay. <i>Journal of AOAC INTERNATIONAL</i> , 2001 , 84, 1025-1030	1.7	34
5	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
4	Toluene and naphthalene dioxygenase-catalysed sulfoxidation of alkyl aryl sulfides. <i>Journal of the Chemical Society Perkin Transactions 1</i> , 1998 , 1929-1934		51
3	Dioxygenase-catalysed formation of cis/trans-dihydrodiol metabolites of mono- and bi-cyclic heteroarenes. <i>Chemical Communications</i> , 1996 , 2361	5.8	36

2	Enantioselective dioxygenase-catalysed formation and thermal racemisation of chiral thiophene sulfoxides. <i>Chemical Communications</i> , 1996 , 2363	5.8	22
1	Sulfoxides of high enantiopurity from bacterial dioxygenase-catalysed oxidation. <i>Journal of the Chemical Society Chemical Communications</i> , 1995 , 119		43