

# Michael J Walker

## List of Publications by Citations

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37  
papers

362  
citations

11  
h-index

18  
g-index

41  
ext. papers

431  
ext. citations

4  
avg, IF

3.74  
L-index

#	Paper	IF	Citations
37	Is food allergen analysis flawed? Health and supply chain risks and a proposed framework to address urgent analytical needs. <i>Analyst, The</i> , <b>2016</b> , 141, 24-35	5	49
36	A multi-laboratory evaluation of a clinically-validated incurred quality control material for analysis of allergens in food. <i>Food Chemistry</i> , <b>2014</b> , 148, 30-6	8.5	38
35	Forensic issues in the analysis of trace nitrofurans veterinary residues in food of animal origin. <i>Food Control</i> , <b>2015</b> , 50, 92-103	6.2	36
34	Food allergy: gambling your life on a take-away meal. <i>International Journal of Environmental Health Research</i> , <b>2005</b> , 15, 79-87	3.6	27
33	Ground Roast Coffee: Review of Analytical Strategies to Estimate Geographic Origin, Species Authenticity and Adulteration by Dilution. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 2302-2310	3.4	22
32	Towards absolute quantification of allergenic proteins in food--lysozyme in wine as a model system for metrologically traceable mass spectrometric methods and certified reference materials. <i>Journal of AOAC INTERNATIONAL</i> , <b>2013</b> , 96, 1350-61	1.7	21
31	The adulteration of food, lessons from the past, with reference to butter, margarine and fraud. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 725-744	3.4	20
30	Awareness of coeliac disease and the gluten status of 'gluten-free' food obtained on request in catering outlets in Ireland. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 1569-1574	3.8	15
29	Evidence-based approaches to the application of precautionary allergen labelling: Report from two iFAAM workshops. <i>Clinical and Experimental Allergy</i> , <b>2019</b> , 49, 1191-1200	4.1	14
28	Food allergy, a summary of eight cases in the UK criminal and civil courts: effective last resort for vulnerable consumers?. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 1979-90	4.3	14
27	A Critical Review of the Factors Available for the Identification and Determination of Māuka Honey. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 1561-1567	3.4	13
26	Can analytical chemists do molecular biology? A survey of the up-skilling of the UK official food control system in DNA food authenticity techniques. <i>Food Control</i> , <b>2013</b> , 33, 385-392	6.2	11
25	Origins of the method of standard additions and of the use of an internal standard in quantitative instrumental chemical analyses. <i>Analytical and Bioanalytical Chemistry</i> , <b>2019</b> , 411, 2749-2753	4.4	10
24	Assessment of Recovery of Milk Protein Allergens from Processed Food for Mass Spectrometry Quantification. <i>Journal of AOAC INTERNATIONAL</i> , <b>2018</b> , 101, 152-161	1.7	8
23	Referee analysis of suspected irradiated food. <i>Food Control</i> , <b>2008</b> , 19, 269-277	6.2	8
22	Authenticity and the Potability of Coconut Water - a Critical Review. <i>Journal of AOAC INTERNATIONAL</i> , <b>2020</b> , 103, 800-806	1.7	7
21	Critical Review of Analytical and Bioanalytical Verification of the Authenticity of Coffee. <i>Journal of AOAC INTERNATIONAL</i> , <b>2020</b> , 103, 283-294	1.7	7

20	Managing Food Allergens in the U.K. Retail Supply Chain. <i>Journal of AOAC INTERNATIONAL</i> , <b>2018</b> , 101, 45-55	1.7	5
19	Forensically Robust Detection of the Presence of Morpholine in Apples Proof of Principle. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 874-880	3.4	5
18	Almond or Mahaleb? Orthogonal Allergen Analysis During a Live Incident Investigation by ELISA, Molecular Biology, and Protein Mass Spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , <b>2018</b> , 101, 162-169	1.7	4
17	How Much of a Problem Is Peanut in Ground Cumin for Individuals with Peanut Allergy?. <i>Journal of Allergy and Clinical Immunology</i> , <b>2016</b> , 137, AB142	11.5	4
16	Chondroitin Sulfate: A Critical Review of Generic and Specific Problems in Its Characterization and Determination-An Exemplar of a Material with an Unknown or Variable Composition (UVCB). <i>Journal of AOAC INTERNATIONAL</i> , <b>2018</b> , 101, 196-202	1.7	4
15	Food Allergens: An Update on Analytical Methods <b>2019</b> , 622-639		3
14	Analytical Strategy for the Evaluation of a Specific Food Choking Risk, a Case Study on Jelly Mini-Cups. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 54-61	3.4	2
13	Is measurement uncertainty from sampling related to analyte concentration?. <i>Analytical Methods</i> , <b>2017</b> , 9, 5989-5996	3.2	2
12	A peanut quality control material to improve allergen analysis How difficult can it be?. <i>Clinical and Translational Allergy</i> , <b>2015</b> , 5, P116	5.2	2
11	Nitrogen factors as a proxy for the quantitative estimation of high value flesh foods in compound products, a review and recommendations for future work. <i>Analytical Methods</i> , <b>2011</b> , 3, 1929	3.2	2
10	Food allergy and anaphylaxis meeting 2011 venice, Italy. 17-19 february 2011. Abstracts. <i>Clinical and Translational Allergy</i> , <b>2011</b> , 1 Suppl 1, O1-S82	5.2	2
9	Forensically Robust Determination of the Illegal Dye Dimethyl Yellow in a Refractory Curcuma Oleoresin Surfactant Matrix Case Study. <i>Food Analytical Methods</i> , <b>2013</b> , 6, 395-405	3.4	1
8	Resolution of a disputed albendazole result in the UK Official Control System - time for more guidance?. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2017</b> , 34, 489-493	3.2	1
7	Honey authenticity: the opacity of analytical reports-part 2, forensic evaluative reporting as a potential solution.. <i>Npj Science of Food</i> , <b>2022</b> , 6, 12	6.3	1
6	Honey authenticity: the opacity of analytical reports - part 1 defining the problem.. <i>Npj Science of Food</i> , <b>2022</b> , 6, 11	6.3	1
5	Protection of the Agri-Food Chain by Chemical Analysis <b>2014</b> , 125-144		0
4	Allergen quantitative risk assessment within food operations: Concepts towards development of practical guidance based on an ILSI Europe workshop. <i>Food Control</i> , <b>2022</b> , 108917	6.2	0
3	European analytical column number 44. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2016</b> , 82, A1-A2	14.6	

2 European Analytical Column Number 44. *Accreditation and Quality Assurance*, **2016**, 21, 317-319 0.7

1 Achieving Quality Chemical Measurements in Foods **2014**, 99-123