

Michael J Walker

List of Publications by Year in Descending Order

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

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	Honey authenticity: the opacity of analytical reports-part 2, forensic evaluative reporting as a potential solution.. <i>Npj Science of Food</i> , 2022 , 6, 12	6.3	1
36	Honey authenticity: the opacity of analytical reports - part 1 defining the problem.. <i>Npj Science of Food</i> , 2022 , 6, 11	6.3	1
35	Allergen quantitative risk assessment within food operations: Concepts towards development of practical guidance based on an ILSI Europe workshop. <i>Food Control</i> , 2022 , 108917	6.2	0
34	Authenticity and the Potability of Coconut Water - a Critical Review. <i>Journal of AOAC INTERNATIONAL</i> , 2020 , 103, 800-806	1.7	7
33	Critical Review of Analytical and Bioanalytical Verification of the Authenticity of Coffee. <i>Journal of AOAC INTERNATIONAL</i> , 2020 , 103, 283-294	1.7	7
32	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> , 2019 , 411, 2749-2753	4.4	10
31	Food Allergens: An Update on Analytical Methods 2019 , 622-639		3
30	Evidence-based approaches to the application of precautionary allergen labelling: Report from two iFAAM workshops. <i>Clinical and Experimental Allergy</i> , 2019 , 49, 1191-1200	4.1	14
29	A Critical Review of the Factors Available for the Identification and Determination of Māuka Honey. <i>Food Analytical Methods</i> , 2018 , 11, 1561-1567	3.4	13
28	Managing Food Allergens in the U.K. Retail Supply Chain. <i>Journal of AOAC INTERNATIONAL</i> , 2018 , 101, 45-55	1.7	5
27	Assessment of Recovery of Milk Protein Allergens from Processed Food for Mass Spectrometry Quantification. <i>Journal of AOAC INTERNATIONAL</i> , 2018 , 101, 152-161	1.7	8
26	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> , 2018 , 101, 162-169	1.7	4
25	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> , 2018 , 101, 196-202	1.7	4
24	Ground Roast Coffee: Review of Analytical Strategies to Estimate Geographic Origin, Species Authenticity and Adulteration by Dilution. <i>Food Analytical Methods</i> , 2017 , 10, 2302-2310	3.4	22
23	Is measurement uncertainty from sampling related to analyte concentration?. <i>Analytical Methods</i> , 2017 , 9, 5989-5996	3.2	2
22	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> , 2017 , 34, 489-493	3.2	1
21	European analytical column number 44. <i>TrAC - Trends in Analytical Chemistry</i> , 2016 , 82, A1-A2	14.6	

20	European Analytical Column Number 44. <i>Accreditation and Quality Assurance</i> , 2016 , 21, 317-319	0.7	
19	Is food allergen analysis flawed? Health and supply chain risks and a proposed framework to address urgent analytical needs. <i>Analyst, The</i> , 2016 , 141, 24-35	5	49
18	How Much of a Problem Is Peanut in Ground Cumin for Individuals with Peanut Allergy?. <i>Journal of Allergy and Clinical Immunology</i> , 2016 , 137, AB142	11.5	4
17	Forensic issues in the analysis of trace nitrofurant veterinary residues in food of animal origin. <i>Food Control</i> , 2015 , 50, 92-103	6.2	36
16	A peanut quality control material to improve allergen analysis [How difficult can it be?]. <i>Clinical and Translational Allergy</i> , 2015 , 5, P116	5.2	2
15	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> , 2015 , 95, 1979-90	4.3	14
14	The adulteration of food, lessons from the past, with reference to butter, margarine and fraud. <i>European Food Research and Technology</i> , 2014 , 239, 725-744	3.4	20
13	A multi-laboratory evaluation of a clinically-validated incurred quality control material for analysis of allergens in food. <i>Food Chemistry</i> , 2014 , 148, 30-6	8.5	38
12	Protection of the Agri-Food Chain by Chemical Analysis 2014 , 125-144		0
11	Achieving Quality Chemical Measurements in Foods 2014 , 99-123		
10	Forensically Robust Determination of the Illegal Dye Dimethyl Yellow in a Refractory Curcuma Oleoresin Surfactant Matrix Case Study. <i>Food Analytical Methods</i> , 2013 , 6, 395-405	3.4	1
9	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> , 2013 , 33, 385-392	6.2	11
8	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> , 2013 , 96, 1350-61	1.7	21
7	Analytical Strategy for the Evaluation of a Specific Food Choking Risk, a Case Study on Jelly Mini-Cups. <i>Food Analytical Methods</i> , 2012 , 5, 54-61	3.4	2
6	Forensically Robust Detection of the Presence of Morpholine in Apples Proof of Principle. <i>Food Analytical Methods</i> , 2012 , 5, 874-880	3.4	5
5	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> , 2011 , 3, 1929	3.2	2
4	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> , 2011 , 46, 1569-1574	3.8	15
3	Food allergy and anaphylaxis meeting 2011 venice, Italy. 17-19 february 2011. Abstracts. <i>Clinical and Translational Allergy</i> , 2011 , 1 Suppl 1, O1-S82	5.2	2

- 2 Referee analysis of suspected irradiated food. *Food Control*, **2008**, 19, 269-277 6.2 8
- 1 Food allergy: gambling your life on a take-away meal. *International Journal of Environmental Health Research*, **2005**, 15, 79-87 3.6 27