

Michael J Walker

List of Publications by Year in descending order

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38
papers

537
citations

623188

14
h-index

676716

22
g-index

41
all docs

41
docs citations

41
times ranked

610
citing authors

#	ARTICLE	IF	CITATIONS
1	Honey authenticity: the opacity of analytical reportsâ€”part 2, forensic evaluative reporting as a potential solution. Npj Science of Food, 2022, 6, 12.	2.5	2
2	Honey authenticity: the opacity of analytical reports - part 1 defining the problem. Npj Science of Food, 2022, 6, 11.	2.5	11
3	Allergen quantitative risk assessment within food operations: Concepts towards development of practical guidance based on an ILSI Europe workshop. Food Control, 2022, 138, 108917.	2.8	8
4	Authenticity and the Potability of Coconut Water - a Critical Review. Journal of AOAC INTERNATIONAL, 2020, 103, 800-806.	0.7	18
5	Critical Review of Analytical and Bioanalytical Verification of the Authenticity of Coffee. Journal of AOAC INTERNATIONAL, 2020, 103, 283-294.	0.7	19
6	Food Allergens: An Update on Analytical Methods. , 2019, , 622-639.		4
7	Evidenceâ€”based approaches to the application of precautionary allergen labelling: Report from two iFAAM workshops. Clinical and Experimental Allergy, 2019, 49, 1191-1200.	1.4	35
8	Origins of the method of standard additions and of the use of an internal standard in quantitative instrumental chemical analyses. Analytical and Bioanalytical Chemistry, 2019, 411, 2749-2753.	1.9	18
9	CHAPTER 17. Horse Meat: Technical Appeals and Court Action. Food Chemistry, Function and Analysis, 2019, , 189-199.	0.1	1
10	A Critical Review of the Factors Available for the Identification and Determination of MÃnuka Honey. Food Analytical Methods, 2018, 11, 1561-1567.	1.3	18
11	Chondroitin Sulfate: A Critical Review of Generic and Specific Problems in Its Characterization and Determinationâ€”An Exemplar of a Material with an Unknown or Variable Composition (UVCB). Journal of AOAC INTERNATIONAL, 2018, 101, 196-202.	0.7	7
12	Managing Food Allergens in the U.K. Retail Supply Chain. Journal of AOAC INTERNATIONAL, 2018, 101, 45-55.	0.7	10
13	Assessment of Recovery of Milk Protein Allergens from Processed Food for Mass Spectrometry Quantification. Journal of AOAC INTERNATIONAL, 2018, 101, 152-161.	0.7	9
14	Almond or Mahaleb? Orthogonal Allergen Analysis During a Live Incident Investigation by ELISA, Molecular Biology, and Protein Mass Spectrometry. Journal of AOAC INTERNATIONAL, 2018, 101, 162-169.	0.7	8
15	Ground Roast Coffee: Review of Analytical Strategies to Estimate Geographic Origin, Species Authenticity and Adulteration by Dilution. Food Analytical Methods, 2017, 10, 2302-2310.	1.3	32
16	Health and nutrition claims - guidance, regulation and self-regulation. Nutrition Bulletin, 2017, 42, 69-79.	0.8	0
17	Is measurement uncertainty from sampling related to analyte concentration?. Analytical Methods, 2017, 9, 5989-5996.	1.3	2
18	Resolution of a disputed albendazole result in the UK Official Control System â€” time for more guidance?. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 489-493.	1.1	1

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19	How Much of a Problem Is Peanut in Ground Cumin for Individuals with Peanut Allergy?. Journal of Allergy and Clinical Immunology, 2016, 137, AB142.	1.5	4
20	European analytical column number 44. TrAC - Trends in Analytical Chemistry, 2016, 82, A1-A2.	5.8	0
21	European Analytical Column Number 44. Accreditation and Quality Assurance, 2016, 21, 317-319.	0.4	0
22	European Analytical Column No. 44. Analytical and Bioanalytical Chemistry, 2016, 408, 4191-4193.	1.9	1
23	Is food allergen analysis flawed? Health and supply chain risks and a proposed framework to address urgent analytical needs. Analyst, The, 2016, 141, 24-35.	1.7	63
24	A peanut quality control material to improve allergen analysis – How difficult can it be?. Clinical and Translational Allergy, 2015, 5, P116.	1.4	2
25	Food allergy, a summary of eight cases in the <scp>UK</scp> criminal and civil courts: effective last resort for vulnerable consumers?. Journal of the Science of Food and Agriculture, 2015, 95, 1979-1990.	1.7	18
26	Forensic issues in the analysis of trace nitrofurans veterinary residues in food of animal origin. Food Control, 2015, 50, 92-103.	2.8	53
27	The adulteration of food, lessons from the past, with reference to butter, margarine and fraud. European Food Research and Technology, 2014, 239, 725-744.	1.6	33
28	A multi-laboratory evaluation of a clinically-validated incurred quality control material for analysis of allergens in food. Food Chemistry, 2014, 148, 30-36.	4.2	44
29	Forensically Robust Determination of the Illegal Dye Dimethyl Yellow in a Refractory Curcuma Oleoresin – Surfactant Matrix – a Case Study. Food Analytical Methods, 2013, 6, 395-405.	1.3	1
30	Can analytical chemists do molecular biology? A survey of the up-skilling of the UK official food control system in DNA food authenticity techniques. Food Control, 2013, 33, 385-392.	2.8	11
31	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. Journal of AOAC INTERNATIONAL, 2013, 96, 1350-1361.	0.7	24
32	Forensically Robust Detection of the Presence of Morpholine in Apples – Proof of Principle. Food Analytical Methods, 2012, 5, 874-880.	1.3	7
33	Analytical Strategy for the Evaluation of a Specific Food Choking Risk, a Case Study on Jelly Mini-Cups. Food Analytical Methods, 2012, 5, 54-61.	1.3	4
34	Nitrogen factors as a proxy for the quantitative estimation of high value flesh foods in compound products, a review and recommendations for future work. Analytical Methods, 2011, 3, 1929.	1.3	2
35	Awareness of coeliac disease and the gluten status of –gluten-free™ food obtained on request in catering outlets in Ireland. International Journal of Food Science and Technology, 2011, 46, 1569-1574.	1.3	21
36	Food allergy, a summary of recent cases in the criminal and civil courts of the UK. Clinical and Translational Allergy, 2011, 1, O1-S82.	1.4	3

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37	Referee analysis of suspected irradiated food. Food Control, 2008, 19, 269-277.	2.8	9
38	Food allergy: Gambling your life on a take-away meal. International Journal of Environmental Health Research, 2005, 15, 79-87.	1.3	30