Melvin Holmes

List of Publications by Year
in descending order

77 papers	4,468 citations	136885 32 h-index	106281 65 g-index
77 all docs	77 docs citations	77 times ranked	4492 citing authors

#	Article	IF	Citations
1	Variables selection methods in near-infrared spectroscopy. Analytica Chimica Acta, 2010, 667, 14-32.	2.6	853
2	Preparation of an intelligent pH film based on biodegradable polymers and roselle anthocyanins for monitoring pork freshness. Food Chemistry, 2019, 272, 306-312.	4.2	371
3	Novel colorimetric films based on starch/polyvinyl alcohol incorporated with roselle anthocyanins for fish freshness monitoring. Food Hydrocolloids, 2017, 69, 308-317.	5.6	361
4	In vitro digestion of Pickering emulsions stabilized by soft whey protein microgel particles: influence of thermal treatment. Soft Matter, 2016, 12, 3558-3569.	1.2	198
5	A colorimetric hydrogen sulfide sensor based on gellan gum-silver nanoparticles bionanocomposite for monitoring of meat spoilage in intelligent packaging. Food Chemistry, 2019, 290, 135-143.	4.2	153
6	Colloidal aspects of digestion of Pickering emulsions: Experiments and theoretical models of lipid digestion kinetics. Advances in Colloid and Interface Science, 2019, 263, 195-211.	7.0	131
7	Natural Biomaterial-Based Edible and pH-Sensitive Films Combined with Electrochemical Writing for Intelligent Food Packaging. Journal of Agricultural and Food Chemistry, 2018, 66, 12836-12846.	2.4	123
8	Inhibition of human Î±-amylase by dietary polyphenols. Journal of Functional Foods, 2015, 19, 723-732.	1.6	115
9	Pea protein microgel particles as Pickering stabilisers of oil-in-water emulsions: Responsiveness to pH and ionic strength. Food Hydrocolloids, 2020, 102, 105583.	5.6	112
10	In-line detection of apple defects using three color cameras system. Computers and Electronics in Agriculture, 2010, 70, 129-134.	3.7	102
11	Nondestructive diagnostics of nitrogen deficiency by cucumber leaf chlorophyll distribution map based on near infrared hyperspectral imaging. Scientia Horticulturae, 2012, 138, 190-197.	1.7	85
12	On relating rheology and oral tribology to sensory properties in hydrogels. Food Hydrocolloids, 2019, 88, 101-113.	5.6	85
13	Detection of meat-borne trimethylamine based on nanoporous colorimetric sensor arrays. Food Chemistry, 2016, 197, 930-936.	4.2	75
14	Amine-responsive bilayer films with improved illumination stability and electrochemical writing property for visual monitoring of meat spoilage. Sensors and Actuators B: Chemical, 2020, 302, 127130.	4.0	68
15	Extruded low density polyethylene-curcumin film: A hydrophobic ammonia sensor for intelligent food packaging. Food Packaging and Shelf Life, 2020, 26, 100595.	3.3	64
16	Development of a simple model device for in vitro gastric digestion investigation. Food and Function, 2011, 2, 174.	2.1	61
17	Physical properties and bioactivities of chitosan/gelatin-based films loaded with tannic acid and its application on the preservation of fresh-cut apples. LWT - Food Science and Technology, 2021, 144, 111223.	2.5	61
18	Measurement of total anthocyanins content in flowering tea using near infrared spectroscopy combined with ant colony optimization models. Food Chemistry, 2014, 164, 536-543.	4.2	60

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19	Fast response ammonia sensor based on porous thin film of polyaniline/sulfonated nickel phthalocyanine composites. Sensors and Actuators B: Chemical, 2016, 226, 553-562.	4.0	60
20	In vivo noninvasive detection of chlorophyll distribution in cucumber (Cucumis sativus) leaves by indices based on hyperspectral imaging. Analytica Chimica Acta, 2011, 706, 105-112.	2.6	58
21	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. Food Chemistry, 2021, 336, 127634.	4.2	58
22	A dual-mode sensor for colorimetric and fluorescent detection of nitrite in hams based on carbon dots-neutral red system. Meat Science, 2019, 147, 127-134.	2.7	57
23	Review on fat replacement using protein-based microparticulated powders or microgels: A textural perspective. Trends in Food Science and Technology, 2020, 106, 457-468.	7.8	55
24	Agar/TiO2/radish anthocyanin/neem essential oil bionanocomposite bilayer films with improved bioactive capability and electrochemical writing property for banana preservation. Food Hydrocolloids, 2022, 123, 107187.	5.6	50
25	Independent component analysis in information extraction from visible/near-infrared hyperspectral imaging data of cucumber leaves. Chemometrics and Intelligent Laboratory Systems, 2010, 104, 265-270.	1.8	48
26	Titanium dioxide-polyaniline/silk fibroin microfiber sensor for pork freshness evaluation. Sensors and Actuators B: Chemical, 2018, 260, 465-474.	4.0	47
27	A visual indicator based on curcumin with high stability for monitoring the freshness of freshwater shrimp, Macrobrachium rosenbergii. Journal of Food Engineering, 2021, 292, 110290.	2.7	47
28	Inhibitory effect of chlorogenic acid on digestion of potato starch. Food Chemistry, 2017, 217, 498-504.	4.2	46
29	Visual detection of nitrite in sausage based on a ratiometric fluorescent system. Food Control, 2019, 106, 106704.	2.8	39
30	A novel sensor for determination of dopamine in meat based on ZnO-decorated reduced graphene oxide composites. Innovative Food Science and Emerging Technologies, 2015, 31, 196-203.	2.7	38
31	A rapid and nondestructive method to determine the distribution map of protein, carbohydrate and sialic acid on Edible birdâ€™s nest by hyper-spectral imaging and chemometrics. Food Chemistry, 2017, 229, 235-241.	4.2	38
32	Spatial analysis of polybrominated diphenylethers (PBDEs) and polybrominated biphenyls (PBBs) in fish collected from UK and proximate marine waters. Chemosphere, 2018, 195, 727-734.	4.2	37
33	Noise-free microbial colony counting method based on hyperspectral features of agar plates. Food Chemistry, 2019, 274, 925-932.	4.2	33
34	Tribology and rheology of bead-layered hydrogels: Influence of bead size on sensory perception. Food Hydrocolloids, 2020, 104, 105692.	5.6	31
35	Influence of pH value and locust bean gum concentration on the stability of sodium caseinate-stabilized emulsions. Food Hydrocolloids, 2013, 32, 402-411.	5.6	30
36	A new room temperature gas sensor based on pigment-sensitized TiO2 thin film for amines determination. Biosensors and Bioelectronics, 2015, 67, 35-41.	5.3	30

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37	Tactile Sensitivity and Capability of Softâ€Solid Texture Discrimination. Journal of Texture Studies, 2015, 46, 429-439.	1.1	27
38	Steric stabilising properties of hydrophobically modified starch: Amylose vs. amylopectin. Food Hydrocolloids, 2016, 58, 364-377.	5.6	27
39	Determination of Geographical Origin and Anthocyanin Content of Black Goji Berry (Lycium) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 2017, 10, 1034-1044.	1.3	27
40	Enrichment of Biscuits with Matcha Green Tea Powder: Its Impact on Consumer Acceptability and Acute Metabolic Response. Foods, 2018, 7, 17.	1.9	26
41	Estimating the healthÂburden of aflatoxin attributable stunting among children in low incomeÂcountriesÂof Africa. Scientific Reports, 2021, 11, 1619.	1.6	25
42	Determination of total acid content and moisture content during solid-state fermentation processes using hyperspectral imaging. Journal of Food Engineering, 2016, 174, 75-84.	2.7	24
43	Human capability in the perception of extensional and shear viscosity. Journal of Texture Studies, 2017, 48, 463-469.	1.1	23
44	Determination of Retrogradation Degree in Starch by Mid-infrared and Raman Spectroscopy during Storage. Food Analytical Methods, 2017, 10, 3694-3705.	1.3	23
45	Evaluation of the Sensory Correlation between Touch Sensitivity and the Capacity to Discriminate Viscosity. Journal of Sensory Studies, 2015, 30, 98-107.	0.8	22
46	Synergistic Interactions of Plant Protein Microgels and Cellulose Nanocrystals at the Interface and Their Inhibition of the Gastric Digestion of Pickering Emulsions. Langmuir, 2021, 37, 827-840.	1.6	22
47	A Dietary Intervention of Bioactive Enriched Foods Aimed at Adults at Risk of Metabolic Syndrome: Protocol and Results from PATHWAY-27 Pilot Study. Nutrients, 2019, 11, 1814.	1.7	21
48	Oral tribology, adsorption and rheology of alternative food proteins. Food Hydrocolloids, 2021, 116, 106636.	5.6	21
49	Human roughness perception and possible factors effecting roughness sensation. Journal of Texture Studies, 2017, 48, 181-192.	1.1	20
50	Omega-3 polyunsaturated fatty acid supplementation versus placebo on vascular health, glycaemic control, and metabolic parameters in people with type 1 diabetes: a randomised controlled preliminary trial. Cardiovascular Diabetology, 2020, 19, 127.	2.7	20
51	Effect of amylose and amylopectin content on the colloidal behaviour of emulsions stabilised by OSA-Modified starch. Food Hydrocolloids, 2021, 111, 106363.	5.6	20
52	High- sensitivity bilayer nanofiber film based on polyvinyl alcohol/sodium alginate/polyvinylidene fluoride for pork spoilage visual monitoring and preservation. Food Chemistry, 2022, 394, 133439.	4.2	20
53	Inhibitory effect of polysaccharides on acrylamide formation in chemical and food model systems. Food Chemistry, 2021, 363, 130213.	4.2	18
54	Retention and stability of bioactive compounds in functional peach beverage using pasteurization, microwave and ultrasound technologies. Food Science and Biotechnology, 2020, 29, 1381-1388.	1.2	17

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55	4D printing of a citrus pectin/Î²-CD Pickering emulsion: A study on temperature induced color transformation. Additive Manufacturing, 2022, 56, 102925.	1.7	16
56	Bacteria counting method based on polyaniline/bacteria thin film. Biosensors and Bioelectronics, 2016, 81, 75-79.	5.3	15
57	A systematic review and meta-analysis of the effects of Hibiscus sabdariffa on blood pressure and cardiometabolic markers. Nutrition Reviews, 2022, 80, 1723-1737.	2.6	15
58	A Comparison Between Young and Elderly Adults Investigating the Manual and Oral Capabilities During the Eating Process. Journal of Texture Studies, 2016, 47, 361-372.	1.1	14
59	Pulse consumption improves indices of glycemic control in adults with and without type 2 diabetes: a systematic review and meta-analysis of acute and long-term randomized controlled trials. European Journal of Nutrition, 2022, 61, 809-824.	1.8	14
60	Microwave processing impact on physicochemical and bioactive attributes of optimized peach functional beverage. Journal of Food Processing and Preservation, 2019, 43, e13952.	0.9	11
61	Effect of storage temperature and relative humidity on long-term colloidal stability of reconstitutable emulsions stabilised by hydrophobically modified starch. Food Hydrocolloids, 2019, 95, 62-75.	5.6	10
62	Near Infrared Quantitative Analysis of Total Flavonoid Content in Fresh Ginkgo Biloba Leaves Based on Different Wavelength Region Selection Methods and Partial Least Squares Regression. Journal of Near Infrared Spectroscopy, 2012, 20, 295-305.	0.8	9
63	Rapid authentication of Indonesian edible bird's nests by near-infrared spectroscopy and chemometrics. Analytical Methods, 2017, 9, 1297-1306.	1.3	9
64	Geospatial visualisation of food contaminant distributions: Polychlorinated naphthalenes (PCNs), potentially toxic elements (PTEs) and aflatoxins. Chemosphere, 2019, 230, 559-566.	4.2	9
65	Color 3D printing of pulped yam utilizing a natural pH sensitive pigment. Additive Manufacturing, 2021, 46, 102062.	1.7	9
66	Nondestructive diagnostics of magnesium deficiency based on distribution features of chlorophyll concentrations map on cucumber leaf. Journal of Plant Nutrition, 2019, 42, 2773-2783.	0.9	8
67	Functional quality of optimized peachâ€based beverage developed by application of ultrasonic processing. Food Science and Nutrition, 2019, 7, 3692-3699.	1.5	7
68	Effects of combined abiotic stresses on nutrient content of European wheat and implications for nutritional security under climate change. Scientific Reports, 2022, 12, 5700.	1.6	7
69	Rapid identification of Lactobacillus species using near infrared spectral features of bacterial colonies. Journal of Near Infrared Spectroscopy, 2019, 27, 302-313.	0.8	5
70	Fast Burst-Sparsity Learning-Based Baseline Correction (FBSL-BC) Algorithm for Signals of Analytical Instruments. Analytical Chemistry, 2022, 94, 5113-5121.	3.2	5
71	Rapid Detection of Carbendazim Residue in Apple Using Surface-Enhanced Raman Scattering and Coupled Chemometric Algorithm. Foods, 2022, 11, 1287.	1.9	5
72	Assessing the Risk to U.K. Children from Carbendazim Residues in Apple Products. International Journal of Occupational and Environmental Health, 2008, 14, 86-93.	1.2	4

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73	Pre-Visual Diagnostics of Phosphorus Deficiency in Mini-Cucumber Plants Using Near-Infrared Reflectance Spectroscopy. Applied Spectroscopy, 2012, 66, 1426-1432.	1.2	4
74	In vitro oral processing of raw tomato: Novel insights into the role of endogenous fruit enzymes. Journal of Texture Studies, 2018, 49, 351-358.	1.1	3
75	Application of Machine Learning to Assess Interindividual Variability in Rapid-Acting Insulin Responses After Subcutaneous Injection in People With Type 1 Diabetes. Canadian Journal of Diabetes, 2022, 46, 225-232.e2.	0.4	2
76	Short-time acoustic and hydrodynamic cavitation improves dispersibility and functionality of pectin-rich biopolymers from citrus waste.. Journal of Cleaner Production, 2022, 330, 129789.	4.6	2
77	The relative contribution of diurnal and nocturnal glucose exposures to HbA1c in type 1 diabetes males: a pooled analysis. Journal of Diabetes and Metabolic Disorders, 0, , 1.	0.8	2