

Melvin Holmes

List of Publications by Year in descending order

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Version: 2024-02-01

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	Application of Machine Learning to Assess Interindividual Variability in Rapid-Acting Insulin Responses After Subcutaneous Injection in People With Type 1 Diabetes. <i>Canadian Journal of Diabetes</i> , 2022, 46, 225-232.e2.	0.4	2
2	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. <i>European Journal of Nutrition</i> , 2022, 61, 809-824.	1.8	14
3	Agar/TiO ₂ /radish anthocyanin/neem essential oil bionanocomposite bilayer films with improved bioactive capability and electrochemical writing property for banana preservation. <i>Food Hydrocolloids</i> , 2022, 123, 107187.	5.6	50
4	A systematic review and meta-analysis of the effects of <i>Hibiscus sabdariffa</i> on blood pressure and cardiometabolic markers. <i>Nutrition Reviews</i> , 2022, 80, 1723-1737.	2.6	15
5	Short-time acoustic and hydrodynamic cavitation improves dispersibility and functionality of pectin-rich biopolymers from citrus waste.. <i>Journal of Cleaner Production</i> , 2022, 330, 129789.	4.6	2
6	Fast Burst-Sparsity Learning-Based Baseline Correction (FBSL-BC) Algorithm for Signals of Analytical Instruments. <i>Analytical Chemistry</i> , 2022, 94, 5113-5121.	3.2	5
7	Effects of combined abiotic stresses on nutrient content of European wheat and implications for nutritional security under climate change. <i>Scientific Reports</i> , 2022, 12, 5700.	1.6	7
8	Rapid Detection of Carbendazim Residue in Apple Using Surface-Enhanced Raman Scattering and Coupled Chemometric Algorithm. <i>Foods</i> , 2022, 11, 1287.	1.9	5
9	4D printing of a citrus pectin/β-CD Pickering emulsion: A study on temperature induced color transformation. <i>Additive Manufacturing</i> , 2022, 56, 102925.	1.7	16
10	High- sensitivity bilayer nanofiber film based on polyvinyl alcohol/sodium alginate/polyvinylidene fluoride for pork spoilage visual monitoring and preservation. <i>Food Chemistry</i> , 2022, 394, 133439.	4.2	20
11	A visual indicator based on curcumin with high stability for monitoring the freshness of freshwater shrimp, <i>Macrobrachium rosenbergii</i> . <i>Journal of Food Engineering</i> , 2021, 292, 110290.	2.7	47
12	Bilayer pH-sensitive colorimetric films with light-blocking ability and electrochemical writing property: Application in monitoring crucian spoilage in smart packaging. <i>Food Chemistry</i> , 2021, 336, 127634.	4.2	58
13	Effect of amylose and amylopectin content on the colloidal behaviour of emulsions stabilised by OSA-Modified starch. <i>Food Hydrocolloids</i> , 2021, 111, 106363.	5.6	20
14	Estimating the health burden of aflatoxin attributable stunting among children in low income countries of Africa. <i>Scientific Reports</i> , 2021, 11, 1619.	1.6	25
15	Physical properties and bioactivities of chitosan/gelatin-based films loaded with tannic acid and its application on the preservation of fresh-cut apples. <i>LWT - Food Science and Technology</i> , 2021, 144, 111223.	2.5	61
16	Oral tribology, adsorption and rheology of alternative food proteins. <i>Food Hydrocolloids</i> , 2021, 116, 106636.	5.6	21
17	Color 3D printing of pulped yam utilizing a natural pH sensitive pigment. <i>Additive Manufacturing</i> , 2021, 46, 102062.	1.7	9
18	Inhibitory effect of polysaccharides on acrylamide formation in chemical and food model systems. <i>Food Chemistry</i> , 2021, 363, 130213.	4.2	18

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19	Synergistic Interactions of Plant Protein Microgels and Cellulose Nanocrystals at the Interface and Their Inhibition of the Gastric Digestion of Pickering Emulsions. <i>Langmuir</i> , 2021, 37, 827-840.	1.6	22
20	Amine-responsive bilayer films with improved illumination stability and electrochemical writing property for visual monitoring of meat spoilage. <i>Sensors and Actuators B: Chemical</i> , 2020, 302, 127130.	4.0	68
21	Pea protein microgel particles as Pickering stabilisers of oil-in-water emulsions: Responsiveness to pH and ionic strength. <i>Food Hydrocolloids</i> , 2020, 102, 105583.	5.6	112
22	Extruded low density polyethylene-curcumin film: A hydrophobic ammonia sensor for intelligent food packaging. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100595.	3.3	64
23	Review on fat replacement using protein-based microparticulated powders or microgels: A textural perspective. <i>Trends in Food Science and Technology</i> , 2020, 106, 457-468.	7.8	55
24	Retention and stability of bioactive compounds in functional peach beverage using pasteurization, microwave and ultrasound technologies. <i>Food Science and Biotechnology</i> , 2020, 29, 1381-1388.	1.2	17
25	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. <i>Cardiovascular Diabetology</i> , 2020, 19, 127.	2.7	20
26	Tribology and rheology of bead-layered hydrogels: Influence of bead size on sensory perception. <i>Food Hydrocolloids</i> , 2020, 104, 105692.	5.6	31
27	Preparation of an intelligent pH film based on biodegradable polymers and roselle anthocyanins for monitoring pork freshness. <i>Food Chemistry</i> , 2019, 272, 306-312.	4.2	371
28	A Dietary Intervention of Bioactive Enriched Foods Aimed at Adults at Risk of Metabolic Syndrome: Protocol and Results from PATHWAY-27 Pilot Study. <i>Nutrients</i> , 2019, 11, 1814.	1.7	21
29	Functional quality of optimized peach-based beverage developed by application of ultrasonic processing. <i>Food Science and Nutrition</i> , 2019, 7, 3692-3699.	1.5	7
30	Nondestructive diagnostics of magnesium deficiency based on distribution features of chlorophyll concentrations map on cucumber leaf. <i>Journal of Plant Nutrition</i> , 2019, 42, 2773-2783.	0.9	8
31	Rapid identification of <i>Lactobacillus</i> species using near infrared spectral features of bacterial colonies. <i>Journal of Near Infrared Spectroscopy</i> , 2019, 27, 302-313.	0.8	5
32	Visual detection of nitrite in sausage based on a ratiometric fluorescent system. <i>Food Control</i> , 2019, 106, 106704.	2.8	39
33	Geospatial visualisation of food contaminant distributions: Polychlorinated naphthalenes (PCNs), potentially toxic elements (PTEs) and aflatoxins. <i>Chemosphere</i> , 2019, 230, 559-566.	4.2	9
34	Effect of storage temperature and relative humidity on long-term colloidal stability of reconstitutable emulsions stabilised by hydrophobically modified starch. <i>Food Hydrocolloids</i> , 2019, 95, 62-75.	5.6	10
35	Microwave processing impact on physicochemical and bioactive attributes of optimized peach functional beverage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13952.	0.9	11
36	A colorimetric hydrogen sulfide sensor based on gellan gum-silver nanoparticles bionanocomposite for monitoring of meat spoilage in intelligent packaging. <i>Food Chemistry</i> , 2019, 290, 135-143.	4.2	153

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37	A dual-mode sensor for colorimetric and fluorescent detection of nitrite in hams based on carbon dots-neutral red system. <i>Meat Science</i> , 2019, 147, 127-134.	2.7	57
38	Noise-free microbial colony counting method based on hyperspectral features of agar plates. <i>Food Chemistry</i> , 2019, 274, 925-932.	4.2	33
39	Colloidal aspects of digestion of Pickering emulsions: Experiments and theoretical models of lipid digestion kinetics. <i>Advances in Colloid and Interface Science</i> , 2019, 263, 195-211.	7.0	131
40	On relating rheology and oral tribology to sensory properties in hydrogels. <i>Food Hydrocolloids</i> , 2019, 88, 101-113.	5.6	85
41	Spatial analysis of polybrominated diphenylethers (PBDEs) and polybrominated biphenyls (PBBs) in fish collected from UK and proximate marine waters. <i>Chemosphere</i> , 2018, 195, 727-734.	4.2	37
42	Titanium dioxide-polyaniline/silk fibroin microfiber sensor for pork freshness evaluation. <i>Sensors and Actuators B: Chemical</i> , 2018, 260, 465-474.	4.0	47
43	Natural Biomaterial-Based Edible and pH-Sensitive Films Combined with Electrochemical Writing for Intelligent Food Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12836-12846.	2.4	123
44	Enrichment of Biscuits with Matcha Green Tea Powder: Its Impact on Consumer Acceptability and Acute Metabolic Response. <i>Foods</i> , 2018, 7, 17.	1.9	26
45	In vitro oral processing of raw tomato: Novel insights into the role of endogenous fruit enzymes. <i>Journal of Texture Studies</i> , 2018, 49, 351-358.	1.1	3
46	Novel colorimetric films based on starch/polyvinyl alcohol incorporated with roselle anthocyanins for fish freshness monitoring. <i>Food Hydrocolloids</i> , 2017, 69, 308-317.	5.6	361
47	A rapid and nondestructive method to determine the distribution map of protein, carbohydrate and sialic acid on Edible bird's nest by hyper-spectral imaging and chemometrics. <i>Food Chemistry</i> , 2017, 229, 235-241.	4.2	38
48	Human capability in the perception of extensional and shear viscosity. <i>Journal of Texture Studies</i> , 2017, 48, 463-469.	1.1	23
49	Human roughness perception and possible factors effecting roughness sensation. <i>Journal of Texture Studies</i> , 2017, 48, 181-192.	1.1	20
50	Rapid authentication of Indonesian edible bird's nests by near-infrared spectroscopy and chemometrics. <i>Analytical Methods</i> , 2017, 9, 1297-1306.	1.3	9
51	Determination of Retrogradation Degree in Starch by Mid-infrared and Raman Spectroscopy during Storage. <i>Food Analytical Methods</i> , 2017, 10, 3694-3705.	1.3	23
52	Determination of Geographical Origin and Anthocyanin Content of Black Goji Berry (<i>Lycium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T 2017, 10, 1034-1044.	1.3	27
53	Inhibitory effect of chlorogenic acid on digestion of potato starch. <i>Food Chemistry</i> , 2017, 217, 498-504.	4.2	46
54	A Comparison Between Young and Elderly Adults Investigating the Manual and Oral Capabilities During the Eating Process. <i>Journal of Texture Studies</i> , 2016, 47, 361-372.	1.1	14

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55	Bacteria counting method based on polyaniline/bacteria thin film. <i>Biosensors and Bioelectronics</i> , 2016, 81, 75-79.	5.3	15
56	Steric stabilising properties of hydrophobically modified starch: Amylose vs. amylopectin. <i>Food Hydrocolloids</i> , 2016, 58, 364-377.	5.6	27
57	In vitro digestion of Pickering emulsions stabilized by soft whey protein microgel particles: influence of thermal treatment. <i>Soft Matter</i> , 2016, 12, 3558-3569.	1.2	198
58	Detection of meat-borne trimethylamine based on nanoporous colorimetric sensor arrays. <i>Food Chemistry</i> , 2016, 197, 930-936.	4.2	75
59	Determination of total acid content and moisture content during solid-state fermentation processes using hyperspectral imaging. <i>Journal of Food Engineering</i> , 2016, 174, 75-84.	2.7	24
60	Fast response ammonia sensor based on porous thin film of polyaniline/sulfonated nickel phthalocyanine composites. <i>Sensors and Actuators B: Chemical</i> , 2016, 226, 553-562.	4.0	60
61	Tactile Sensitivity and Capability of Soft Solid Texture Discrimination. <i>Journal of Texture Studies</i> , 2015, 46, 429-439.	1.1	27
62	A novel sensor for determination of dopamine in meat based on ZnO-decorated reduced graphene oxide composites. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 196-203.	2.7	38
63	Inhibition of human α -amylase by dietary polyphenols. <i>Journal of Functional Foods</i> , 2015, 19, 723-732.	1.6	115
64	Evaluation of the Sensory Correlation between Touch Sensitivity and the Capacity to Discriminate Viscosity. <i>Journal of Sensory Studies</i> , 2015, 30, 98-107.	0.8	22
65	A new room temperature gas sensor based on pigment-sensitized TiO ₂ thin film for amines determination. <i>Biosensors and Bioelectronics</i> , 2015, 67, 35-41.	5.3	30
66	Measurement of total anthocyanins content in flowering tea using near infrared spectroscopy combined with ant colony optimization models. <i>Food Chemistry</i> , 2014, 164, 536-543.	4.2	60
67	Influence of pH value and locust bean gum concentration on the stability of sodium caseinate-stabilized emulsions. <i>Food Hydrocolloids</i> , 2013, 32, 402-411.	5.6	30
68	Near Infrared Quantitative Analysis of Total Flavonoid Content in Fresh <i>Ginkgo Biloba</i> Leaves Based on Different Wavelength Region Selection Methods and Partial Least Squares Regression. <i>Journal of Near Infrared Spectroscopy</i> , 2012, 20, 295-305.	0.8	9
69	Pre-Visual Diagnostics of Phosphorus Deficiency in Mini-Cucumber Plants Using Near-Infrared Reflectance Spectroscopy. <i>Applied Spectroscopy</i> , 2012, 66, 1426-1432.	1.2	4
70	Nondestructive diagnostics of nitrogen deficiency by cucumber leaf chlorophyll distribution map based on near infrared hyperspectral imaging. <i>Scientia Horticulturae</i> , 2012, 138, 190-197.	1.7	85
71	Development of a simple model device for in vitro gastric digestion investigation. <i>Food and Function</i> , 2011, 2, 174.	2.1	61
72	In vivo noninvasive detection of chlorophyll distribution in cucumber (<i>Cucumis sativus</i>) leaves by indices based on hyperspectral imaging. <i>Analytica Chimica Acta</i> , 2011, 706, 105-112.	2.6	58

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73	Variables selection methods in near-infrared spectroscopy. <i>Analytica Chimica Acta</i> , 2010, 667, 14-32.	2.6	853
74	In-line detection of apple defects using three color cameras system. <i>Computers and Electronics in Agriculture</i> , 2010, 70, 129-134.	3.7	102
75	Independent component analysis in information extraction from visible/near-infrared hyperspectral imaging data of cucumber leaves. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2010, 104, 265-270.	1.8	48
76	Assessing the Risk to U.K. Children from Carbendazim Residues in Apple Products. <i>International Journal of Occupational and Environmental Health</i> , 2008, 14, 86-93.	1.2	4
77	The relative contribution of diurnal and nocturnal glucose exposures to HbA1c in type 1 diabetes males: a pooled analysis. <i>Journal of Diabetes and Metabolic Disorders</i> , 0, , 1.	0.8	2