

# Chris J Seal

## List of Publications by Year in descending order

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Version: 2024-02-01

90  
papers

5,233  
citations

93792

39  
h-index

100535

70  
g-index

99  
all docs

99  
docs citations

99  
times ranked

6900  
citing authors

#	ARTICLE	IF	CITATIONS
1	Diet and food type affect urinary pesticide residue excretion profiles in healthy individuals: results of a randomized controlled dietary intervention trial. <i>American Journal of Clinical Nutrition</i> , 2022, 115, 364-377.	2.2	29
2	Aligning nutrient profiling with dietary guidelines: modifying the Nutri-Score algorithm to include whole grains. <i>European Journal of Nutrition</i> , 2022, 61, 541-553.	1.8	11
3	Consensus, Global Definitions of Whole Grain as a Food Ingredient and of Whole-Grain Foods Presented on Behalf of the Whole Grain Initiative. <i>Nutrients</i> , 2022, 14, 138.	1.7	30
4	Impacts of operating conditions on efficiency of electrokinetically enhanced filtration for de-watering of orange juice and malt extract. <i>Food Chemistry</i> , 2021, 337, 128009.	4.2	0
5	Phenolic, apparent antioxidant and nutritional composition of quinoa ( <i>Chenopodium quinoa</i> Willd.) seeds. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3245-3254.	1.3	26
6	Feed Composition Differences Resulting from Organic and Conventional Farming Practices Affect Physiological Parameters in Wistar Rats—Results from a Factorial, Two-Generation Dietary Intervention Trial. <i>Nutrients</i> , 2021, 13, 377.	1.7	8
7	Effect of Organic and Conventional Production Methods on Fruit Yield and Nutritional Quality Parameters in Three Traditional Cretan Grape Varieties: Results from a Farm Survey. <i>Foods</i> , 2021, 10, 476.	1.9	18
8	Health benefits of whole grain: effects on dietary carbohydrate quality, the gut microbiome, and consequences of processing. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2742-2768.	5.9	71
9	Opportunities for diet quality improvement: the potential role of staple grain foods. <i>Public Health Nutrition</i> , 2021, 24, 1-12.	1.1	3
10	PROTOCOL: The association between whole-grain dietary intake and noncommunicable diseases: A systematic review and meta-analysis. <i>Campbell Systematic Reviews</i> , 2021, 17, e1186.	1.2	1
11	Effect of irrigation, fertiliser type and variety on grain yield and nutritional quality of spelt wheat ( <i>Triticum spelta</i> ) grown under semi-arid conditions. <i>Food Chemistry</i> , 2021, 358, 129826.	4.2	15
12	The effect of seaweed enriched bread on carbohydrate digestion and the release of glucose from food. <i>Journal of Functional Foods</i> , 2021, 87, 104747.	1.6	8
13	Perspective: Why Whole Grains Should Be Incorporated into Nutrient-Profile Models to Better Capture Nutrient Density. <i>Advances in Nutrition</i> , 2021, 12, 600-608.	2.9	23
14	Integrated Soil and Crop Management in Organic Agriculture: A Logical Framework to Ensure Food Quality and Human Health?. <i>Agronomy</i> , 2021, 11, 2494.	1.3	30
15	Effects of Production Region, Production Systems and Grape Type/Variety on Nutritional Quality Parameters of Table Grapes; Results from a UK Retail Survey. <i>Foods</i> , 2020, 9, 1874.	1.9	13
16	Effect of wheat species ( <i>Triticum aestivum</i> vs <i>T. spelta</i> ), farming system (organic vs conventional) and flour type (wholegrain vs white) on composition of wheat flour—Results of a retail survey in the UK and Germany—2. Antioxidant activity, and phenolic and mineral content. <i>Food Chemistry: X</i> , 2020, 6, 100091.	1.8	41
17	Effect of wheat species ( <i>Triticum aestivum</i> vs <i>T. spelta</i> ), farming system (organic vs conventional) and flour type (wholegrain vs white) on composition of wheat flour; results of a retail survey in the UK and Germany—1. Mycotoxin content. <i>Food Chemistry</i> , 2020, 327, 127011.	4.2	17
18	Effect of wheat species ( <i>Triticum aestivum</i> vs <i>T. spelta</i> ), farming system (organic vs conventional) and flour type (wholegrain vs white) on composition of wheat flour—Results of a retail survey in the UK and Germany—3. Pesticide residue content. <i>Food Chemistry: X</i> , 2020, 7, 100089.	1.8	16

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19	A Vitamin D, Calcium and Leucine-Enriched Whey Protein Nutritional Supplement Improves Measures of Bone Health in Sarcopenic Non-Malnourished Older Adults: The PROVIDE Study. <i>Calcified Tissue International</i> , 2019, 105, 383-391.	1.5	29
20	Acceptability of alginate enriched bread and its effect on fat digestion in humans. <i>Food Hydrocolloids</i> , 2019, 93, 395-401.	5.6	13
21	Plasma Vitamin B12, Supplementation and Mortality. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2019, 74, 138-138.	1.7	1
22	Elevated Total Homocysteine in All Participants and Plasma Vitamin B12 Concentrations in Women Are Associated With All-Cause and Cardiovascular Mortality in the Very Old: The Newcastle 85+ Study. <i>Journals of Gerontology - Series A Biological Sciences and Medical Sciences</i> , 2018, 73, 1258-1264.	1.7	38
23	Alkaloid and polyphenol analysis by HPLC in green and black tea powders and their potential use as additives in ruminant diets. <i>AIP Conference Proceedings</i> , 2018, , .	0.3	9
24	Sufficient levels of 25-hydroxyvitamin D and protein intake required to increase muscle mass in sarcopenic older adults – The PROVIDE study. <i>Clinical Nutrition</i> , 2018, 37, 551-557.	2.3	101
25	Discharged filtrate movement in food materials under application of electrokinetics. <i>Food Chemistry</i> , 2018, 247, 1-7.	4.2	4
26	Investigating the impact of replacing refined grain foods with whole-grain foods on fibre intake in the UK. <i>Proceedings of the Nutrition Society</i> , 2018, 77, .	0.4	4
27	Buckwheat and CVD Risk Markers: A Systematic Review and Meta-Analysis. <i>Nutrients</i> , 2018, 10, 619.	1.7	36
28	Effects of Quinoa ( <i>Chenopodium quinoa</i> Willd.) Consumption on Markers of CVD Risk. <i>Nutrients</i> , 2018, 10, 777.	1.7	54
29	Nutritional status, body composition, and quality of life in community-dwelling sarcopenic and non-sarcopenic older adults: A case-control study. <i>Clinical Nutrition</i> , 2017, 36, 267-274.	2.3	182
30	Providing evidence to support the development of whole grain dietary recommendations in the United Kingdom. <i>Proceedings of the Nutrition Society</i> , 2017, 76, 369-377.	0.4	20
31	Manipulation of Contents of Nitrate, Phenolic Acids, Chlorophylls, and Carotenoids in Lettuce ( <i>Lactuca sativa</i> L.) via Contrasting Responses to Nitrogen Fertilizer When Grown in a Controlled Environment. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10003-10010.	2.4	30
32	Homocysteine, Tryptophan, and Cognition in the Very Old. <i>Journal of the American Medical Directors Association</i> , 2017, 18, 895-896.	1.2	0
33	Perspective: A Definition for Whole-Grain Food Products—Recommendations from the Healthgrain Forum. <i>Advances in Nutrition</i> , 2017, 8, 525-531.	2.9	87
34	One-Carbon Metabolism Biomarkers and Cognitive Decline in the Very Old: The Newcastle 85+ Study. <i>Journal of the American Medical Directors Association</i> , 2017, 18, 806.e19-806.e27.	1.2	18
35	The whole grain content of foods consumed in the UK. <i>Food Chemistry</i> , 2017, 214, 453-459.	4.2	14
36	Whole-grain food consumption in Singaporean children aged 6–12 years. <i>Journal of Nutritional Science</i> , 2016, 5, e33.	0.7	22

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37	Intakes of Folate and Vitamin B12 and Biomarkers of Status in the Very Old: The Newcastle 85+ Study. <i>Nutrients</i> , 2016, 8, 604.	1.7	26
38	Exploring the dynamics of a free fruit at work intervention. <i>BMC Public Health</i> , 2016, 16, 839.	1.2	6
39	Perception and understanding of health claims on milk powder for children: A focus group study among mothers in Indonesia, Singapore and Thailand. <i>Appetite</i> , 2016, 105, 747-757.	1.8	20
40	Whole-grain dietary recommendations: the need for a unified global approach. <i>British Journal of Nutrition</i> , 2016, 115, 2031-2038.	1.2	55
41	Composition differences between organic and conventional meat: a systematic literature review and meta-analysis. <i>British Journal of Nutrition</i> , 2016, 115, 994-1011.	1.2	144
42	Micronutrient intake and food sources in the very old: analysis of the Newcastle 85+ Study. <i>British Journal of Nutrition</i> , 2016, 116, 751-761.	1.2	41
43	What do we know about the nutritional status of the very old? Insights from three cohorts of advanced age from the UK and New Zealand. <i>Proceedings of the Nutrition Society</i> , 2016, 75, 420-430.	0.4	11
44	Higher PUFA and $\alpha$ -3 PUFA, conjugated linoleic acid, $\alpha$ -tocopherol and iron, but lower iodine and selenium concentrations in organic milk: a systematic literature review and meta- and redundancy analyses. <i>British Journal of Nutrition</i> , 2016, 115, 1043-1060.	1.2	161
45	Macronutrient intake and food sources in the very old: analysis of the Newcastle 85+ Study. <i>British Journal of Nutrition</i> , 2016, 115, 2170-2180.	1.2	60
46	Behind the kitchen door: A novel mixed method approach for exploring the food provisioning practices of the older consumer. <i>Food Quality and Preference</i> , 2016, 53, 105-116.	2.3	20
47	Retention of polyacetylenes and carotenoids in carrot during cooking. <i>Proceedings of the Nutrition Society</i> , 2016, 75, .	0.4	0
48	Inhibitory activity of extracts of Hebridean brown seaweeds on lipase activity. <i>Journal of Applied Phycology</i> , 2016, 28, 1303-1313.	1.5	41
49	Whole-grain foods and chronic disease: evidence from epidemiological and intervention studies. <i>Proceedings of the Nutrition Society</i> , 2015, 74, 313-319.	0.4	103
50	Low whole grain intake in the UK: results from the National Diet and Nutrition Survey rolling programme 2008-11. <i>British Journal of Nutrition</i> , 2015, 113, 1643-1651.	1.2	85
51	Whole grain intake and its association with intakes of other foods, nutrients and markers of health in the National Diet and Nutrition Survey rolling programme 2008-11. <i>British Journal of Nutrition</i> , 2015, 113, 1595-1602.	1.2	36
52	Biological activity of alginate and its effect on pancreatic lipase inhibition as a potential treatment for obesity. <i>Food Hydrocolloids</i> , 2015, 49, 18-24.	5.6	65
53	Recommendations for reporting whole-grain intake in observational and intervention studies. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 903-907.	2.2	69
54	Effects of a Vitamin D and Leucine-Enriched Whey Protein Nutritional Supplement on Measures of Sarcopenia in Older Adults, the PROVIDE Study: A Randomized, Double-Blind, Placebo-Controlled Trial. <i>Journal of the American Medical Association</i> , 2015, 314, 740-747.	1.2	485

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55	The HEALTHGRAIN definition of "whole grain"™. <i>Food and Nutrition Research</i> , 2014, 58, 22100.	1.2	150
56	Higher antioxidant and lower cadmium concentrations and lower incidence of pesticide residues in organically grown crops: a systematic literature review and meta-analyses. <i>British Journal of Nutrition</i> , 2014, 112, 794-811.	1.2	467
57	Method for quantifying alginate and determining release from a food vehicle in gastrointestinal digesta. <i>Food Chemistry</i> , 2014, 151, 352-357.	4.2	16
58	Developing a Standard Definition of Whole-Grain Foods for Dietary Recommendations: Summary Report of a Multidisciplinary Expert Roundtable Discussion. <i>Advances in Nutrition</i> , 2014, 5, 164-176.	2.9	107
59	Methods for Comparing Data across Differently Designed Agronomic Studies: Examples of Different Meta-analysis Methods Used to Compare Relative Composition of Plant Foods Grown Using Organic or Conventional Production Methods and a Protocol for a Systematic Review. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7173-7180.	2.4	22
60	Hydroxylated phenylacetamides derived from bioactive benzoxazinoids are bioavailable in humans after habitual consumption of whole grain sourdough rye bread. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 1859-1873.	1.5	48
61	Domestic food safety and the older consumer: A segmentation analysis. <i>Food Quality and Preference</i> , 2013, 28, 396-406.	2.3	21
62	Chemical Composition, Plant Secondary Metabolites, and Minerals of Green and Black Teas and the Effect of Different Tea-to-Water Ratios during Their Extraction on the Composition of Their Spent Leaves as Potential Additives for Ruminants. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4961-4967.	2.4	60
63	The impact of a 16-week dietary intervention with prescribed amounts of whole-grain foods on subsequent, elective whole grain consumption. <i>British Journal of Nutrition</i> , 2013, 110, 943-948.	1.2	11
64	Whole Grains and Health: from Theory to Practice" Highlights of the Grains for Health Foundation's Whole Grains Summit 2012. <i>Journal of Nutrition</i> , 2013, 143, 744S-758S.	1.3	44
65	Data-driven strategy for the discovery of potential urinary biomarkers of habitual dietary exposure. <i>American Journal of Clinical Nutrition</i> , 2013, 97, 377-389.	2.2	61
66	Dietary exposure biomarker-lead discovery based on metabolomics analysis of urine samples. <i>Proceedings of the Nutrition Society</i> , 2013, 72, 352-361.	0.4	42
67	Plasma alkylresorcinols as a biomarker of whole-grain food consumption in a large population: results from the WHOLEheart Intervention Study. <i>American Journal of Clinical Nutrition</i> , 2012, 95, 204-211.	2.2	87
68	Reply to L Zheng et al. <i>American Journal of Clinical Nutrition</i> , 2012, 96, 1151-1152.	2.2	0
69	Effect of Feeding Intensity and Milking System on Nutritionally Relevant Milk Components in Dairy Farming Systems in the North East of England. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7270-7281.	2.4	53
70	WHOLEheart study participant acceptance of wholegrain foods. <i>Appetite</i> , 2012, 59, 187-193.	1.8	54
71	The impact of dietary advice on edentulous adults' denture satisfaction and oral health-related quality of life 6 months after intervention. <i>Clinical Oral Implants Research</i> , 2010, 21, 386-391.	1.9	25
72	Markers of cardiovascular risk are not changed by increased whole-grain intake: the WHOLEheart study, a randomised, controlled dietary intervention. <i>British Journal of Nutrition</i> , 2010, 104, 125-134.	1.2	202

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73	Physiological parameters governing the action of pancreatic lipase. <i>Nutrition Research Reviews</i> , 2010, 23, 146-154.	2.1	34
74	Whole Grains and Health, Evidence from Observational and Intervention Studies. <i>Cereal Chemistry</i> , 2010, 87, 167-174.	1.1	40
75	A pilot study into the chemical and sensorial effect of thyme and pennyroyal essential oil on hens eggs. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1836-1842.	1.3	4
76	Applications of Alginates in Food. <i>Microbiology Monographs</i> , 2009, , 211-228.	0.3	38
77	Fatty acid and fat-soluble antioxidant concentrations in milk from high- and low-input conventional and organic systems: seasonal variation. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1431-1441.	1.7	202
78	152 Prospective Study of the Effect of Perioperative Immunonutrition with Omega-3 Fatty Acids On Antioxidant Status and Oxidative Damage in Oesophago-Gastric Cancer Surgery. <i>Gastroenterology</i> , 2008, 134, A-27.	0.6	0
79	Sources of total, non-milk extrinsic, and intrinsic and milk sugars in the diets of older adults living in sheltered accommodation. <i>British Journal of Nutrition</i> , 2008, 99, 649-652.	1.2	3
80	Nutritional quality of foods. , 2007, , 25-40.		7
81	Peer Educators' Perceptions of Training for and Implementing a Community-Based Nutrition Intervention for Older Adults. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2007, 25, 147-171.	1.0	13
82	Grains and health: the "whole" picture. <i>Quintessence International</i> , 2007, 38, 498-503.	0.3	1
83	Whole grains and CVD risk. <i>Proceedings of the Nutrition Society</i> , 2006, 65, 24-34.	0.4	99
84	Postprandial glycaemic, lipaemic and haemostatic responses to ingestion of rapidly and slowly digested starches in healthy young women. <i>British Journal of Nutrition</i> , 2005, 94, 948-955.	1.2	105
85	In vitro procedure to predict apparent antioxidant release from wholegrain foods measured using three different analytical methods. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1177-1185.	1.7	46
86	Dietary beliefs of people with ulcerative colitis and their effect on relapse and nutrient intake. <i>Clinical Nutrition</i> , 2004, 23, 161-170.	2.3	115
87	Postprandial carbohydrate metabolism in healthy subjects and those with type 2 diabetes fed starches with slow and rapid hydrolysis rates determined in vitro. <i>British Journal of Nutrition</i> , 2003, 90, 853-864.	1.2	99
88	The short inflammatory bowel disease questionnaire (SIBDQ) is reliable and responsive to clinically important change in UC. <i>Gastroenterology</i> , 2001, 120, A273-A274.	0.6	0
89	Comparative gastrointestinal and plasma cholesterol responses of rats fed on cholesterol-free diets supplemented with guar gum and sodium alginate. <i>British Journal of Nutrition</i> , 2001, 85, 317-324.	1.2	60
90	The short inflammatory bowel disease questionnaire is reliable and responsive to clinically important change in ulcerative colitis. <i>American Journal of Gastroenterology</i> , 2001, 96, 2921-2928.	0.2	171