Mark Roe

List of Publications by Year
in descending order

39 papers	1,151 citations	393982 19 h-index	395343 33 g-index
39 all docs	39 docs citations	39 times ranked	1758 citing authors

#	Article	IF	Citations
1	Dietary Patterns and Heritability of Food Choice in a UK Female Twin Cohort. Twin Research and Human Genetics, 2007, 10, 734-748.	0.3	95
2	Role of reducing sugars and amino acids in fry colour of chips from potatoes grown under different nitrogen regimes. Journal of the Science of Food and Agriculture, 1990, 52, 207-214.	1.7	85
3	Serum prohepcidin concentration: no association with iron absorption in healthy men; and no relationship with iron status in men carrying HFE mutations, hereditary haemochromatosis patients undergoing phlebotomy treatment, or pregnant women. British Journal of Nutrition, 2007, 97, 544-549.	1.2	81
4	Development of an on-line Irish food composition database for nutrients. Journal of Food Composition and Analysis, 2011, 24, 1017-1023.	1.9	79
5	DIET@NET: Best Practice Guidelines for dietary assessment in health research. BMC Medicine, 2017, 15, 202.	2.3	72
6	Plasma hepcidin concentrations significantly predict interindividual variation in iron absorption in healthy men. American Journal of Clinical Nutrition, 2009, 89, 1088-1091.	2.2	66
7	Food composition databases: The EuroFIR approach to develop tools to assure the quality of the data compilation process. Food Chemistry, 2009, 113, 759-767.	4.2	49
8	Trans fatty acids in a range of UK processed foods. Food Chemistry, 2013, 140, 427-431.	4.2	48
9	Food Composition at Present: New Challenges. Nutrients, 2019, 11, 1714.	1.7	46
10	Color Development in a Model System During Frying: Role of Individual Amino Acids and Sugars. Journal of Food Science, 1991, 56, 1711-1713.	1.5	45
11	Critical evaluation of folate data in European and international databases: Recommendations for standardization in international nutritional studies. Molecular Nutrition and Food Research, 2011, 55, 166-180.	1.5	39
12	Comparing Diet and Exercise Monitoring Using Smartphone App and Paper Diary: A Two-Phase Intervention Study. JMIR MHealth and UHealth, 2018, 6, e17.	1.8	34
13	High bioavailability of reduced iron added to UK flour. Lancet, The, 1999, 353, 1938-1939.	6.3	28
14	The contribution of alliaceous and cruciferous vegetables to dietary sulphur intake. Food Chemistry, 2017, 234, 38-45.	4.2	28
15	Establishing quality management systems for European food composition databases. Food Chemistry, 2009, 113, 776-780.	4.2	26
16	Relative bioavailability of micronized, dispersible ferric pyrophosphate added to an apple juice drink. European Journal of Nutrition, 2009, 48, 115-119.	1.8	24
17	EuroFIR quality approach for managing food composition data; where are we in 2014?. Food Chemistry, 2016, 193, 69-74.	4.2	23
18	A systematic review of reviews identifying UK validated dietary assessment tools for inclusion on an interactive guided website for researchers: www.nutritools.org. Critical Reviews in Food Science and Nutrition, 2020, 60, 1265-1289.	5.4	23

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19	The G277S transferrin mutation does not affect iron absorption in iron deficient women. European Journal of Nutrition, 2007, 46, 57-60.	1.8	22
20	Specialized food composition dataset for vitamin D content in foods based on European standards: Application to dietary intake assessment. Food Chemistry, 2018, 240, 544-549.	4.2	21
21	EuroFIR Guideline on calculation of nutrient content of foods for food business operators. Food Chemistry, 2018, 238, 35-41.	4.2	20
22	Quantification of unlabelled non-haem iron absorption in human subjects: a pilot study. British Journal of Nutrition, 2003, 90, 503-506.	1.2	17
23	Metabolizable Energy of High Non-Starch Polysaccharide-Maintenance and Weight-Reducing Diets in Men: Experimental Appraisal of Assessment Systems. Journal of Nutrition, 1998, 128, 986-995.	1.3	16
24	Meal-based intake assessment tool: relative validity when determining dietary intake of Fe and Zn and selected absorption modifiers in UK men. British Journal of Nutrition, 2005, 93, 403-416.	1.2	16
25	Compilation of a standardised international folate database for EPIC. Food Chemistry, 2016, 193, 134-140.	4.2	16
26	The contribution of food composition resources to nutrition science methodology. Nutrition Bulletin, 2017, 42, 198-206.	0.8	16
27	Measuring energy, macro and micronutrient intake in UK children and adolescents: a comparison of validated dietary assessment tools. BMC Nutrition, 2019, 5, 53.	0.6	16
28	New data on the nutritional composition of <scp>UK</scp> hens' eggs. Nutrition Bulletin, 2012, 37, 344-349.	0.8	15
29	Effect of SNPs on iron metabolism. Genes and Nutrition, 2007, 2, 15-19.	1.2	14
30	Experimental approaches for the estimation of uncertainty in analysis of trace inorganic contaminants in foodstuffs by ICP-MS. Food Chemistry, 2013, 141, 604-611.	4.2	12
31	12th IFDC 2017 Special Issue â€“ Evaluation of harmonized EuroFIR documentation for macronutrient values in 26 European food composition databases. Journal of Food Composition and Analysis, 2019, 80, 40-50.	1.9	12
32	Monitoring and addressing trends in dietary exposure to micronutrients through voluntarily fortified foods in the European Union. Trends in Food Science and Technology, 2014, 37, 152-161.	7.8	9
33	Quality Management Framework for Total Diet Study centres in Europe. Food Chemistry, 2018, 240, 405-414.	4.2	8
34	Low-pH Cola Beverages Do Not Affect Women's Iron Absorption from a Vegetarian Meal1â€“3. Journal of Nutrition, 2011, 141, 805-808.	1.3	7
35	FishChoice 2.0: Information on health benefits / risks and sustainability for seafood consumers. Food and Chemical Toxicology, 2021, 155, 112387.	1.8	7
36	Six Sigma scale as a quality criterion for aggregation of food property measures. Journal of Food Composition and Analysis, 2011, 24, 1153-1159.	1.9	6

#	Article	IF	Citations
37	Implementing the EuroFIR Document and Data Repositories as accessible resources of food composition information. Food Chemistry, 2016, 193, 90-96.	4.2	4
38	Assessing and improving the quality of vitamin data in food composition databases. Food and Nutrition Research, 2012, 56, 5654.	1.2	3
39	Carotenoid and retinol composition of South Asian foods commonly consumed in the UK. Journal of Food Composition and Analysis, 2012, 25, 166-172.	1.9	3