

Mark Roe

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

1,151
citations

394286

19
h-index

395590

33
g-index

39
all docs

39
docs citations

39
times ranked

1758
citing authors

#	ARTICLE	IF	CITATIONS
1	FishChoice 2.0: Information on health benefits / risks and sustainability for seafood consumers. Food and Chemical Toxicology, 2021, 155, 112387.	1.8	7
2	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
3	Food Composition at Present: New Challenges. Nutrients, 2019, 11, 1714.	1.7	46
4	12th IFDC 2017 Special Issue “ 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
5	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
6	EuroFIR Guideline on calculation of nutrient content of foods for food business operators. Food Chemistry, 2018, 238, 35-41.	4.2	20
7	Quality Management Framework for Total Diet Study centres in Europe. Food Chemistry, 2018, 240, 405-414.	4.2	8
8	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
9	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
10	The contribution of alliaceous and cruciferous vegetables to dietary sulphur intake. Food Chemistry, 2017, 234, 38-45.	4.2	28
11	The contribution of food composition resources to nutrition science methodology. Nutrition Bulletin, 2017, 42, 198-206.	0.8	16
12	DIET@NET: Best Practice Guidelines for dietary assessment in health research. BMC Medicine, 2017, 15, 202.	2.3	72
13	Implementing the EuroFIR Document and Data Repositories as accessible resources of food composition information. Food Chemistry, 2016, 193, 90-96.	4.2	4
14	EuroFIR quality approach for managing food composition data; where are we in 2014?. Food Chemistry, 2016, 193, 69-74.	4.2	23
15	Compilation of a standardised international folate database for EPIC. Food Chemistry, 2016, 193, 134-140.	4.2	16
16	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
17	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
18	Trans fatty acids in a range of UK processed foods. Food Chemistry, 2013, 140, 427-431.	4.2	48

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19	Assessing and improving the quality of vitamin data in food composition databases. Food and Nutrition Research, 2012, 56, 5654.	1.2	3
20	New data on the nutritional composition of <sc>UK</sc> hens' eggs. Nutrition Bulletin, 2012, 37, 344-349.	0.8	15
21	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
22	Development of an on-line Irish food composition database for nutrients. Journal of Food Composition and Analysis, 2011, 24, 1017-1023.	1.9	79
23	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
24	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
25	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
26	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
27	Relative bioavailability of micronized, dispersible ferric pyrophosphate added to an apple juice drink. European Journal of Nutrition, 2009, 48, 115-119.	1.8	24
28	Establishing quality management systems for European food composition databases. Food Chemistry, 2009, 113, 776-780.	4.2	26
29	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
30	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
31	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
32	The G277S transferrin mutation does not affect iron absorption in iron deficient women. European Journal of Nutrition, 2007, 46, 57-60.	1.8	22
33	Effect of SNPs on iron metabolism. Genes and Nutrition, 2007, 2, 15-19.	1.2	14
34	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
35	Quantification of unlabelled non-haem iron absorption in human subjects: a pilot study. British Journal of Nutrition, 2003, 90, 503-506.	1.2	17
36	High bioavailability of reduced iron added to UK flour. Lancet, The, 1999, 353, 1938-1939.	6.3	28

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37	Metabolizable Energy of High Non-Starch Polysaccharide-Maintenance and Weight-Reducing Diets in Men: Experimental Appraisal of Assessment Systems. <i>Journal of Nutrition</i> , 1998, 128, 986-995.	1.3	16
38	Color Development in a Model System During Frying: Role of Individual Amino Acids and Sugars. <i>Journal of Food Science</i> , 1991, 56, 1711-1713.	1.5	45
39	Role of reducing sugars and amino acids in fry colour of chips from potatoes grown under different nitrogen regimes. <i>Journal of the Science of Food and Agriculture</i> , 1990, 52, 207-214.	1.7	85