Jan Mei Soon

List of Publications by Year
in descending order

67 papers	1,951 citations	279487 23 h-index	276539 41 g-index
68 all docs	68 docs citations	68 times ranked	1853 citing authors

#	Article	IF	Citations
1	Nutritional knowledge, eating habits and quality of life of coeliac disease patients. British Food Journal, 2023, 125, 226-241.	1.6	1
2	Food selection behaviour of university students with food allergies and celiac disease. British Food Journal, 2023, 125, 907-920.	1.6	1
3	Food fraud countermeasures and consumers: A future agenda. , 2022, , 597-611.		5
4	A Bayesian Approach to Predict Food Fraud Type and Point of Adulteration. Foods, 2022, 11, 328.	1.9	13
5	Protection Motivation Theory and consumers' food safety behaviour in response to COVID-19. Food Control, 2022, 138, 109029.	2.8	17
6	Swiss Cheese Model of food safety incidents: Preventing foodborne illness through multiple layers of defence. Food Control, 2022, 139, 109053.	2.8	6
7	Knowledge, attitudes and practices model in food safety: Limitations and methodological suggestions. Food Control, 2022, 141, 109198.	2.8	9
8	Food safety and evaluation of intention to practice safe eating out measures during COVID-19: Cross sectional study in Indonesia and Malaysia. Food Control, 2021, 125, 107920.	2.8	24
9	On-site hygiene and biosecurity assessment: A new tool to assess live bird stalls in wet markets. Food Control, 2021, 127, 108108.	2.8	3
10	Global food recalls and alerts associated with labelling errors and its contributory factors. Trends in Food Science and Technology, 2021, 118, 791-798.	7.8	11
11	Determining common contributory factors in food safety incidents – A review of global outbreaks and recalls 2008–2018. Trends in Food Science and Technology, 2020, 97, 76-87.	7.8	86
12	Structural equation modelling of food safety knowledge, attitude and practices among consumers in Malaysia. PLoS ONE, 2020, 15, e0235870.	1.1	24
13	'Food allergy? Ask before you eat': Current food allergy training and future training needs in food services. Food Control, 2020, 112, 107129.	2.8	9
14	Application of bayesian network modelling to predict food fraud products from China. Food Control, 2020, 114, 107232.	2.8	25
15	Chinese consumers' risk mitigating strategies against food fraud. Food Control, 2020, 115, 107298.	2.8	21
16	Consumers' Awareness and Trust Toward Food Safety News on Social Media in Malaysia. Journal of Food Protection, 2020, 83, 452-459.	0.8	24
17	Food fraud vulnerability assessment: Reliable data sources and effective assessment approaches. Trends in Food Science and Technology, 2019, 91, 159-168.	7.8	46
18	Rapid Food Hygiene Inspection Tool (RFHiT) to assess hygiene conformance index (CI) of street food vendors. LWT - Food Science and Technology, 2019, 113, 108304.	2.5	11

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19	Determinants of halal-food consumption in Indonesia. Journal of Islamic Marketing, 2019, 11, 507-521.	2.3	39
20	Melissopalynological, physicochemical and antioxidant properties of honey from West Coast of Malaysia. Journal of Food Science and Technology, 2019, 56, 2508-2521.	1.4	40
21	Developing anti-counterfeiting measures: The role of smart packaging. Food Research International, 2019, 123, 135-143.	2.9	68
22	Food fraud vulnerability assessment tools used in food industry. Food Control, 2019, 101, 225-232.	2.8	46
23	Food allergen knowledge, attitude and practices among UK consumers: A structural modelling approach. Food Research International, 2019, 120, 375-381.	2.9	18
24	Advancing understanding of pinch-points and crime prevention in the food supply chain. Crime Prevention and Community Safety, 2019, 21, 42-60.	0.5	23
25	Nutritional quality, cost and availability of gluten-free food in England. British Food Journal, 2019, 121, 2867-2882.	1.6	18
26	Application of multi-based quality function deployment (QFD) model to improve halal meat industry. Journal of Islamic Marketing, 2019, 10, 97-124.	2.3	34
27	â€˜No nuts pleaseâ€™: Food allergen management in takeaways. Food Control, 2018, 91, 349-356.	2.8	15
28	Food allergen labelling: â€œMay containâ€•evidence from Malaysia. Food Research International, 2018, 108, 455-464.	2.9	15
29	Awareness of alternative gluten-free grains for individuals with coeliac disease. British Food Journal, 2018, 120, 2793-2803.	1.6	5
30	Food smuggling and trafficking: The key factors of influence. Trends in Food Science and Technology, 2018, 81, 132-138.	7.8	15
31	A study on adulteration in cereals and bakery products from Poland including a review of definitions. Food Control, 2018, 92, 348-356.	2.8	33
32	Structural modelling of food allergen knowledge, attitude and practices among consumers in Malaysia. Food Research International, 2018, 111, 674-681.	2.9	12
33	Food allergies and perceptions towards food allergen labelling in Mauritius. Food Control, 2018, 93, 144-149.	2.8	9
34	An alternative allergen risk management approach. Critical Reviews in Food Science and Nutrition, 2017, 57, 3873-3886.	5.4	6
35	Development of gelatine-based bio-film from chicken feet incorporated with sugarcane bagasse. Nutrition and Food Science, 2017, 47, 175-190.	0.4	5
36	Effect of high and low frequency exercise therapy in patients after coronary artery bypass graft surgery. Lancet, The, 2017, 389, S79.	6.3	0

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37	Halal integrity in the food supply chain. British Food Journal, 2017, 119, 39-51.	1.6	116
38	Whistleblowing as a countermeasure strategy against food crime. British Food Journal, 2017, 119, 2630-2652.	1.6	16
39	â€œMay Containâ€•Allergen Statements: Facilitating or Frustrating Consumers?. Journal of Consumer Policy, 2017, 40, 447-472.	0.6	18
40	Crowdsourcing: A new conceptual view for food safety and quality. Trends in Food Science and Technology, 2017, 66, 63-72.	7.8	20
41	Building strategic resilience in the food supply chain. British Food Journal, 2016, 118, 1477-1493.	1.6	69
42	Antimicrobial resistance monitoring and surveillance in the meat chain: A report from five countries in the European Union and European Economic Area. Trends in Food Science and Technology, 2016, 58, 1-13.	7.8	23
43	Development of sustainability indicator scoring (SIS) for the food supply chain. British Food Journal, 2016, 118, 2097-2125.	1.6	34
44	Food Safety, Food Fraud, and Food Defense: A Fast Evolving Literature. Journal of Food Science, 2016, 81, R823-34.	1.5	155
45	Quality assurance and halal control points for the food industry. Nutrition and Food Science, 2016, 46, 557-570.	0.4	19
46	Positioning food safety in Halal assurance. Food Control, 2016, 70, 257-270.	2.8	69
47	Identification of Escherichia coli Strains from Water Vending Machines of Kelantan, Malaysia Using 16S rRNA Gene Sequence Analysis. Exposure and Health, 2016, 8, 211-216.	2.8	8
48	Developing an organizational typology of criminals in the meat supply chain. Food Policy, 2016, 59, 44-54.	2.8	61
49	Development of MY FRAM matrix to assess food safety risks in horticultural crops. Computers and Electronics in Agriculture, 2015, 114, 231-236.	3.7	2
50	Have You Disinfected Your Boots? A Case Study of Food Safety and Biosecurity Practices of a Salmon Farm in Chile. Journal of Applied Aquaculture, 2015, 27, 228-248.	0.7	1
51	Investigation of Traceability and Recall Plans of Food Processing Plants and Small and Medium Enterprises in Kelantan, Malaysia. Journal of Food Processing, 2014, 2014, 1-10.	2.0	1
52	Developing systems to control food adulteration. Food Policy, 2014, 49, 23-32.	2.8	151
53	Changing Trends in Dietary Pattern and Implications to Food and Nutrition Security in Association of Southeast Asian Nations (ASEAN). International Journal of Nutrition and Food Sciences, 2014, 3, 259.	0.3	19
54	GAP framework for fresh produce supply. British Food Journal, 2013, 115, 796-820.	1.6	7

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55	Mechanisms for assessing food safety risk. British Food Journal, 2013, 115, 460-484.	1.6	36
56	Field application of farm-food safety risk assessment (FRAMp) tool for small and medium fresh produce farms. Food Chemistry, 2013, 136, 1603-1609.	4.2	15
57	Escherichia coli O104:H4 outbreak from sprouted seeds. International Journal of Hygiene and Environmental Health, 2013, 216, 346-354.	2.1	48
58	Public and Private Food Safety Standards: Facilitating or Frustrating Fresh Produce Growers?. Laws, 2013, 2, 1-19.	0.5	10
59	Meta-Analysis of Food Safety Training on Hand Hygiene Knowledge and Attitudes among Food Handlers. Journal of Food Protection, 2012, 75, 793-804.	0.8	84
60	Fresh produce–associated outbreaks: a call for HACCP on farms?. British Food Journal, 2012, 114, 553-597.	1.6	29
61	Farm food safety and diseases risk assessments: case studies from the horticultural and salmonid farms. Journal of Risk Research, 2012, 15, 389-403.	1.4	4
62	Food safety training and evaluation of handwashing intention among fresh produce farm workers. Food Control, 2012, 23, 437-448.	2.8	64
63	Aquaculture Farm Food Safety and Diseases Risk Assessment (AquaFRAM): Development of a spreadsheet tool for salmon farms. Aquacultural Engineering, 2012, 49, 35-45.	1.4	7
64	A Delphi-based approach to developing and validating a farm food safety risk assessment tool by experts. Expert Systems With Applications, 2012, 39, 8325-8336.	4.4	25
65	Food safety perceptions and practices of selected UK fresh produce farms. Quality Assurance and Safety of Crops and Foods, 2012, 4, 61-76.	1.8	3
66	Foodborne diseases in Malaysia: A review. Food Control, 2011, 22, 823-830.	2.8	62
67	*Escherichia coli* O157:H7 in beef cattle: on farm contamination and pre-slaughter control methods. Animal Health Research Reviews, 2011, 12, 197-211.	1.4	36