

Paul Brereton

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

2,179
citations

218677

26
h-index

302126

39
g-index

43
all docs

43
docs citations

43
times ranked

2497
citing authors

#	ARTICLE	IF	CITATIONS
1	The application of isotopic and elemental analysis to determine the geographical origin of premium long grain rice. <i>European Food Research and Technology</i> , 2002, 214, 72-78.	3.3	160
2	Assessment of dietary exposure to ochratoxin A in the UK using a duplicate diet approach and analysis of urine and plasma samples. <i>Food Additives and Contaminants</i> , 2001, 18, 1088-1093.	2.0	150
3	Composition of Genuine Cocoa Butter and Cocoa Butter Equivalents. <i>Journal of Food Composition and Analysis</i> , 2001, 14, 399-408.	3.9	148
4	Application of ¹ H NMR and Multivariate Statistics for Screening Complex Mixtures: Quality Control and Authenticity of Instant Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3098-3103.	5.2	136
5	Quantitation of the Main Constituents of Some Authentic Grape-Seed Oils of Different Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6261-6265.	5.2	127
6	Study of the Main Constituents of Some Authentic Walnut Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4853-4860.	5.2	123
7	Olive oil quality and authenticity: A review of current EU legislation, standards, relevant methods of analyses, their drawbacks and recommendations for the future. <i>Trends in Food Science and Technology</i> , 2020, 105, 483-493.	15.1	111
8	Simultaneous determination of aflatoxins and ochratoxin A in food using a fully automated immunoaffinity column clean-up and liquid chromatography-fluorescence detection. <i>Journal of Chromatography A</i> , 2004, 1059, 13-16.	3.7	93
9	The agri-food chain and antimicrobial resistance: A review. <i>Trends in Food Science and Technology</i> , 2017, 69, 131-147.	15.1	87
10	Study of the Main Constituents of Some Authentic Hazelnut Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4843-4852.	5.2	84
11	Chinese consumer's attitudes, perceptions and behavioural responses towards food fraud. <i>Food Control</i> , 2019, 95, 339-351.	5.5	82
12	A systematic review of consumer perceptions of food fraud and authenticity: A European perspective. <i>Trends in Food Science and Technology</i> , 2019, 94, 79-90.	15.1	82
13	The effects of domestic cooking on the levels of 3-monochloropropanediol in foods. <i>Food Additives and Contaminants</i> , 2001, 18, 271-280.	2.0	70
14	Deoxynivalenol and Zearalenone Residues in Eggs of Laying Hens Fed with a Naturally Contaminated Diet: Effects on Egg Production and Estimation of Transmission Rates from Feed to Eggs. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5463-5471.	5.2	68
15	Survey of 3-monochloropropane-1,2-diol (3-MCPD) in selected food groups, 1999-2000. <i>Food Additives and Contaminants</i> , 2002, 19, 22-27.	2.0	59
16	Quantitation of the Main Constituents of Some Authentic Sesame Seed Oils of Different Origin. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6266-6270.	5.2	50
17	Survey of the chemical composition of 571 European bottled mineral waters. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 376-385.	3.9	45
18	3-Monochloropropane-1,2-diol (3-MCPD) in soy sauces and similar products available from retail outlets in the UK. <i>Food Additives and Contaminants</i> , 2000, 17, 903-906.	2.0	43

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19	Emerging trends in olive oil fraud and possible countermeasures. <i>Food Control</i> , 2021, 124, 107902.	5.5	43
20	Product attributes and consumer attitudes affecting the preferences for infant milk formula in China – A latent class approach. <i>Food Quality and Preference</i> , 2019, 71, 25-33.	4.6	37
21	Analytical methods for the determination of spirit drinks. <i>TrAC - Trends in Analytical Chemistry</i> , 2003, 22, 19-25.	11.4	36
22	Survey of chloropropanols in soy sauces and related products purchased in the UK in 2000 and 2002. <i>Food Additives and Contaminants</i> , 2003, 20, 916-922.	2.0	36
23	Food fraud and the perceived integrity of European food imports into China. <i>PLoS ONE</i> , 2018, 13, e0195817.	2.5	36
24	Food authenticity assessment: ensuring compliance with food legislation and traceability requirements. <i>Quality Assurance and Safety of Crops and Foods</i> , 2009, 1, 93-100.	3.4	32
25	The analysis of sterol degradation products to detect vegetable fats in chocolate. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1997, 74, 1273-1280.	1.9	31
26	Deuterium/hydrogen isotope ratio measurement of water and organic samples by continuous-flow isotope ratio mass spectrometry using chromium as the reducing agent in an elemental analyser. <i>Rapid Communications in Mass Spectrometry</i> , 2001, 15, 1283-1286.	1.5	28
27	Determination of 1,3-dichloropropanol in soy sauces by automated headspace gas chromatography-mass spectrometry. <i>Food Additives and Contaminants</i> , 2002, 19, 343-349.	2.0	27
28	The use of stable carbon isotopes to authenticate claims that poultry have been corn-fed. <i>Food Chemistry</i> , 2010, 118, 927-932.	8.2	26
29	Gas chromatography carbon isotope ratio mass spectrometry applied to the detection of neutral alcohol in Scotch whisky: an internal reference approach. <i>Food Chemistry</i> , 2009, 114, 697-701.	8.2	22
30	Detection of Sugar Syrups in Apple Juice by $\delta^{2}\text{H}$ and $\delta^{13}\text{C}$ Analysis of Hexamethylenetetramine Prepared from Fructose. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1801-1806.	5.2	20
31	Characterization and determination of the geographical origin of wines. Part II: descriptive and inductive univariate statistics. <i>European Food Research and Technology</i> , 2009, 230, 15-29.	3.3	16
32	An improved method for the measurement of added vegetable fats in chocolate. <i>Food Additives and Contaminants</i> , 2000, 17, 653-664.	2.0	14
33	Statistical modelling as an aid to the design of retail sampling plans for mycotoxins in food. <i>Food Additives and Contaminants</i> , 2006, 23, 84-92.	2.0	14
34	Working towards a combined measure for describing environmental impact and nutritive value of foods: A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 298-311.	15.1	11
35	Identification of steroidal hydrocarbons in refined confectionery fats by gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 1999, 847, 179-185.	3.7	9
36	Achieving data quality in the 1990s. <i>Analytical Proceedings</i> , 1992, 29, 184.	0.4	5

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37	Collaborative trials of the sampling of two foodstuffs, wheat and green coffee. <i>Analyst, The</i> , 2002, 127, 689-691.	3.5	4
38	New analytical approaches for verifying the origin of food. , 2013, , .		4
39	Investigation into the use of pyrolysis-elemental analysis for the measurement of carbohydrates in foodstuffs. <i>Analytica Chimica Acta</i> , 2006, 555, 175-180.	5.4	3
40	The development and validation of a food chain engagement measurement scale. <i>Food Quality and Preference</i> , 2022, 99, 104546.	4.6	2
41	An in-house validated method for the determination of the dry matter content of soy sauce. <i>European Food Research and Technology</i> , 2004, 218, 400-402.	3.3	0
42	DON calibrant: Towards the production of certified B-trichothecene calibrants. <i>Mycotoxin Research</i> , 2005, 21, 7-10.	2.3	0