Robyn Warner

List of Publications by Year
in descending order

184	8,572	43973 48	56606 83
papers	citations	h-index	g-index

184	184	184	5436
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A Review of Vitamin D and Its Precursors in Plants and Their Translation to Active Metabolites in Meat. Food Reviews International, 2023, 39, 1770-1798.	4.3	1
2	Cereal grain-based functional beverages: from cereal grain bioactive phytochemicals to beverage processing technologies, health benefits and product features. Critical Reviews in Food Science and Nutrition, 2022, 62, 2404-2431.	5.4	34
3	Meat tenderness: advances in biology, biochemistry, molecular mechanisms and new technologies. Meat Science, 2022, 185, 108657.	2.7	71
4	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. Food Control, 2022, 132, 108544.	2.8	17
5	The effect of extended refrigerated storage on the physicochemical, structural, and microbial quality of sous vide cooked biceps femoris treated with ginger powder (zingibain). Meat Science, 2022, 186, 108729.	2.7	6
6	Using biological metabolites as biomarkers to predict safety and quality of whole and minimally processed spinach. Food Chemistry, 2022, 375, 131870.	4.2	4
7	Reduction strategies for polycyclic aromatic hydrocarbons in processed foods. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1598-1626.	5.9	17
8	Retail Packaging Affects Colour, Water Holding Capacity, Texture and Oxidation of Sheep Meat more than Breed and Finishing Feed. Foods, 2022, 11, 144.	1.9	5
9	Impact of Heatwaves on the Physiology and Retail Meat Quality of Lambs. Foods, 2022, 11, 414.	1.9	1
10	The texture and mastication properties of sheep biceps femoris from different finishing feeds and retail packaging methods. Journal of Texture Studies, 2022, 53, 185-195.	1.1	1
11	High consumer acceptance of mutton and the influence of ageing method on eating quality. Meat Science, 2022, 189, 108813.	2.7	9
12	Sensory assessment of meat. , 2022, , .		0
13	Effect of age on sensory perception of beef patties with varying firmness. Meat Science, 2022, 192, 108869.	2.7	5
14	Combining hierarchical clustering and preference mapping differentiates consumer preference for dry aged mutton. Meat Science, 2022, 192, 108890.	2.7	5
15	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. Meat Science, 2021, 172, 108311.	2.7	83
16	Thermal denaturation of proteins in the muscle fibre and connective tissue from bovine muscles composed of type I (masseter) or type II (cutaneous trunci) fibres: DSC and FTIR microspectroscopy study. Food Chemistry, 2021, 343, 128544.	4.2	34
17	Effect of carcase characteristics and sheep breeding values on the yield of dry- and wet-aged multipurpose merino cull ewe meat. Livestock Science, 2021, 243, 104375.	0.6	4
18	Ageing and cathepsin inhibition affect the shrinkage of fibre fragments of bovine semitendinosus, biceps femoris and psoas major during heating. Meat Science, 2021, 172, 108339.	2.7	15

#	Article	IF	Citations
19	Abattoir Factors Influencing the Incidence of Dark Cutting in Australian Grain-Fed Beef. Animals, 2021, 11, 474.	1.0	6
20	Insights on meat quality from combining traditional studies and proteomics. Meat Science, 2021, 174, 108423.	2.7	69
21	Effect of sous vide cooking and ageing on tenderness and water-holding capacity of low-value beef muscles from young and older animals. Meat Science, 2021, 175, 108435.	2.7	36
22	Effect of slaughter age and post-mortem days on meat quality of longissimus and semimembranosus muscles of Boer goats. Meat Science, 2021, 175, 108466.	2.7	18
23	Cellular antioxidant activities of phenolic extracts from five sorghum grain genotypes. Food Bioscience, 2021, 41, 101068.	2.0	15
24	Sensory and Physical Characteristics of M. biceps femoris from Older Cows Using Ginger Powder (Zingibain) and Sous Vide Cooking. Foods, 2021, 10, 1936.	1.9	10
25	Using imagery and computer vision as remote monitoring methods for early detection of respiratory disease in pigs. Computers and Electronics in Agriculture, 2021, 187, 106283.	3.7	23
26	In vitro and cellular antioxidant activities of 3-deoxyanthocyanidin colourants. Food Bioscience, 2021, 42, 101171.	2.0	8
27	Myosin sensitivity to thermal denaturation explains differences in water loss and shrinkage during cooking in muscles of distinct fibre types. Meat Science, 2021, 179, 108521.	2.7	30
28	Improving tenderness and quality of M. biceps femoris from older cows through concentrate feeding, zingibain protease and sous vide cooking. Meat Science, 2021, 180, 108563.	2.7	13
29	Dark-cutting beef: A brief review and an integromics meta-analysis at the proteome level to decipher the underlying pathways. Meat Science, 2021, 181, 108611.	2.7	40
30	Impact of heat stress on the growth performance and retail meat quality of 2nd cross (Poll) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Tc	2.7	6
31	Product Design to Enhance Consumer Liking of Cull Ewe Meat. Foods, 2021, 10, 96.	1.9	4
32	Effects of Hydrodynamic Shockwave Processing on the Quality of Meat and Meat Products. , 2021, , 412-425.		2
33	Effects of Heat Stress and Climate Change Induced Bushfires on Beef Meat Quality. , 2021, , 15-26.		0
34	Volatile Profile of Dry and Wet Aged Beef Loin and Its Relationship with Consumer Flavour Liking. Foods, 2021, 10, 3113.	1.9	21
35	Variations in meat colour due to factors other than myoglobin chemistry; a synthesis of recent findings (invited review). Meat Science, 2020, 159, 107941.	2.7	79
36	Meat color is determined not only by chromatic heme pigments but also by the physical structure and achromatic light scattering properties of the muscle. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 44-63.	5.9	101

#	Article	IF	Citations
37	Biomarkers associated with quality and safety of fresh-cut produce. Food Bioscience, 2020, 34, 100524.	2.0	27
38	Incorporating nisin and grape seed extract in chitosan-gelatine edible coating and its effect on cold storage of fresh pork. Food Control, 2020, 110, 107018.	2.8	147
39	Effects of heat stress on animal physiology, metabolism, and meat quality: A review. Meat Science, 2020, 162, 108025.	2.7	217
40	Muscle, Ageing and Temperature Influence the Changes in Texture, Cooking Loss and Shrinkage of Cooked Beef. Foods, 2020, 9, 1289.	1.9	44
41	In Vitro Î±-Glucosidase and Î±-Amylase Inhibitory Activities of Free and Bound Phenolic Extracts from the Bran and Kernel Fractions of Five Sorghum Grain Genotypes. Foods, 2020, 9, 1301.	1.9	31
42	Comprehensive profiling of phenolic compounds by HPLC-DAD-ESI-QTOF-MS/MS to reveal their location and form of presence in different sorghum grain genotypes. Food Research International, 2020, 137, 109671.	2.9	31
43	Dietary Betaine Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status and Meat Quality in Broiler Chickens. Agriculture (Switzerland), 2020, 10, 176.	1.4	15
44	A Dietary Sugarcane-Derived Polyphenol Mix Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status, and Meat Quality in Broiler Chickens. Animals, 2020, 10, 1158.	1.0	19
45	HPLC-DAD-ESI-QTOF-MS/MS qualitative analysis data and HPLC-DAD quantification data of phenolic compounds of grains from five Australian sorghum genotypes. Data in Brief, 2020, 33, 106584.	0.5	8
46	A Meta-Analysis of the Effectiveness of High, Medium, and Low Voltage Electrical Stimulation on the Meat Quality of Small Ruminants. Foods, 2020, 9, 1587.	1.9	13
47	Impacts of heat stress on meat quality and strategies for amelioration: a review. International Journal of Biometeorology, 2020, 64, 1613-1628.	1.3	47
48	Proteomic biomarkers of beef colour. Trends in Food Science and Technology, 2020, 101, 234-252.	7.8	61
49	Remotely Sensed Imagery for Early Detection of Respiratory Disease in Pigs: A Pilot Study. Animals, 2020, 10, 451.	1.0	26
50	Effect of oregano essential oil and resveratrol nanoemulsion loaded pectin edible coating on the preservation of pork loin in modified atmosphere packaging. Food Control, 2020, 114, 107226.	2.8	168
51	LC-ESI-QTOF-MS/MS Characterization of Seaweed Phenolics and Their Antioxidant Potential. Marine Drugs, 2020, 18, 331.	2.2	81
52	Use of lucerne hay in ruminant feeds to improve animal productivity, meat nutritional value and meat preservation under a more variable climate. Meat Science, 2020, 170, 108235.	2.7	17
53	Reducing salt content in beef frankfurter by edible coating to achieve inhomogeneous salt distribution. International Journal of Food Science and Technology, 2020, 55, 2911-2919.	1.3	15
54	Influence of cooking method, fat content and food additives on physicochemical and nutritional properties of beef meatballs fortified with sugarcane fibre. International Journal of Food Science and Technology, 2020, 55, 2381-2390.	1.3	14

#	Article	IF	Citations
55	A Mixed Method Approach for the Investigation of Consumer Responses to Sheepmeat and Beef. Foods, 2020, 9, 126.	1.9	18
56	Exploring Meal and Snacking Behaviour of Older Adults in Australia and China. Foods, 2020, 9, 426.	1.9	19
57	Meat Tenderness: Underlying Mechanisms, Instrumental Measurement, and Sensory Assessment. Meat and Muscle Biology, 2020, 4, .	0.7	20
58	Evaluation of 3D Laser Scanning for Estimation of Heating-Induced Volume Shrinkage and Prediction of Cooking Loss of Pork Cuboids Compared to Manual Measurements. Food and Bioprocess Technology, 2020, 13, 938-947.	2.6	8
59	Electrical stimulation extends the time limits for very fast chilling of lamb loins. Animal Production Science, 2020, 60, 1861.	0.6	1
60	Effects of incorporation of sugarcane fibre on the physicochemical and sensory properties of chicken sausage. International Journal of Food Science and Technology, 2019, 54, 1036-1044.	1.3	25
61	3â€Deoxyanthocyanidin Colorant: Nature, Health, Synthesis, and Food Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1533-1549.	5.9	49
62	Sorghum Grain: From Genotype, Nutrition, and Phenolic Profile to Its Health Benefits and Food Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 2025-2046.	5.9	163
63	Utilising High Pressure Processing for Meat Tenderisation. , 2019, , .		2
64	Review: Analysis of the process and drivers for cellular meat production. Animal, 2019, 13, 3041-3058.	1.3	47
65	Growth Performance and Characterization of Meat Quality of Broiler Chickens Supplemented with Betaine and Antioxidants under Cyclic Heat Stress. Antioxidants, 2019, 8, 336.	2.2	50
66	Breed and Nutrition Effects on Meat Quality and Retail Color after Lamb Pre-Slaughter Stress. Meat and Muscle Biology, 2019, 3, .	0.7	7
67	Genetic variation in colour stability traits of lamb cuts under two packaging systems. Meat Science, 2019, 157, 107870.	2.7	3
68	Effects of different ageing methods on colour, yield, oxidation and sensory qualities of Australian beef loins consumed in Australia and Japan. Food Research International, 2019, 125, 108528.	2.9	47
69	Computer vision and remote sensing to assess physiological responses of cattle to pre-slaughter stress, and its impact on beef quality: A review. Meat Science, 2019, 156, 11-22.	2.7	26
70	Effect of chitosan/nisin/gallic acid coating on preservation of pork loin in high oxygen modified atmosphere packaging. Food Control, 2019, 101, 9-16.	2.8	62
71	High Oxygen Modified Atmosphere Packaging Negatively Influences Consumer Acceptability Traits of Pork. Foods, 2019, 8, 567.	1.9	18
72	Modelling and Validation of Computer Vision Techniques to Assess Heart Rate, Eye Temperature, Ear-Base Temperature and Respiration Rate in Cattle. Animals, 2019, 9, 1089.	1.0	47

#	Article	IF	Citations
73	Differences in light scattering between pale and dark beef longissimus thoracis muscles are primarily caused by differences in the myofilament lattice, myofibril and muscle fibre transverse spacings. Meat Science, 2019, 149, 96-106.	2.7	55
74	Effects of incorporating roasted lupin (Lupinus angustifolius) flour on the physicochemical and sensory attributes of beef sausage. International Journal of Food Science and Technology, 2019, 54, 1849-1857.	1.3	20
75	Effect of gallic acid/chitosan coating on fresh pork quality in modified atmosphere packaging. Food Chemistry, 2018, 260, 90-96.	4.2	105
76	Contribution of nitric oxide and protein S-nitrosylation to variation in fresh meat quality. Meat Science, 2018, 144, 135-148.	2.7	41
77	A high rigor temperature, not sarcomere length, determines light scattering properties and muscle colour in beef M. sternomandibularis meat and muscle fibres. Meat Science, 2018, 145, 1-8.	2.7	26
78	Dr. Eric Dransfield, 1946â€“2018. Meat Science, 2018, 140, 86-87.	2.7	0
79	Novel techniques to understand consumer responses towards food products: A review with a focus on meat. Meat Science, 2018, 144, 30-42.	2.7	60
80	Genetic correlations between meat quality traits and growth and carcass traits in Merino sheep1. Journal of Animal Science, 2018, 96, 3582-3598.	0.2	23
81	Producing consistent quality meat from the modern pig. Burleigh Dodds Series in Agricultural Science, 2018, , 81-118.	0.1	1
82	Very fast chilling modifies the structure of muscle fibres in hot-boned beef loin. Food Research International, 2017, 93, 75-86.	2.9	22
83	Retail colour stability of lamb meat is influenced by breed type, muscle, packaging and iron concentration. Meat Science, 2017, 129, 28-37.	2.7	28
84	Active and intelligent packaging in meat industry. Trends in Food Science and Technology, 2017, 61, 60-71.	7.8	423
85	An integrated sensory, consumer and olfactometry study evaluating the effects of rearing system and diet on flavour characteristics of Australian lamb. Animal Production Science, 2017, 57, 347.	0.6	33
86	The Eating Quality of Meatâ€”IV Water-Holding Capacity and Juiciness. , 2017, , 419-459.		48
87	Systematic review of emerging and innovative technologies for meat tenderisation. Meat Science, 2017, 132, 72-89.	2.7	102
88	A meta-analysis of the effects of shockwave and high pressure processing on color and cook loss of fresh meat. Meat Science, 2017, 132, 107-111.	2.7	19
89	High pH in beef longissimus thoracis reduces muscle fibre transverse shrinkage and light scattering which contributes to the dark colour. Food Research International, 2017, 101, 228-238.	2.9	75
90	Effect of marbling on volatile generation, oral breakdown and in mouth flavor release of grilled beef. Meat Science, 2017, 133, 61-68.	2.7	75

#	Article	IF	Citations
91	Impact of high oxygen and vacuum retail ready packaging formats on lamb loin and topside eating quality. Meat Science, 2017, 123, 126-133.	2.7	37
92	Genetic correlations between wool traits and meat quality traits in Merino sheep1. Journal of Animal Science, 2017, 95, 4260-4273.	0.2	7
93	What is meat in Australia?. Animal Frontiers, 2017, 7, 48-52.	0.8	4
94	Application of High Hydrostatic Pressure for Meat Tenderization. , 2016, , 259-290.		11
95	Sensory and Flavor Chemistry Characteristics of Australian Beef: Influence of Intramuscular Fat, Feed, and Breed. Journal of Agricultural and Food Chemistry, 2016, 64, 4299-4311.	2.4	145
96	Impact of Brassica and Lucerne Finishing Feeds and Intramuscular Fat on Lamb Eating Quality and Flavor. A Cross-Cultural Study Using Chinese and Non-Chinese Australian Consumers. Journal of Agricultural and Food Chemistry, 2016, 64, 6856-6868.	2.4	50
97	The structural basis of cooking loss in beef: Variations with temperature and ageing. Food Research International, 2016, 89, 739-748.	2.9	107
98	Consumer Acceptability of Intramuscular Fat. Korean Journal for Food Science of Animal Resources, 2016, 36, 699-708.	1.5	114
99	Rosiglitazone maleate increases weight gain and body fat content in growing lambs. Animal Production Science, 2016, 56, 1185.	0.6	0
100	Professor Kerstin LundstrÃ¶m, Swedish University of Agricultural Sciences, Uppsala, 1946â€“2015. Meat Science, 2015, 107, 109.	2.7	0
101	Altered post-mortem metabolism identified in very fast chilled lamb M. longissimus thoracis et lumborum using metabolomic analysis. Meat Science, 2015, 108, 155-164.	2.7	30
102	Effects of infusing nitric oxide donors and inhibitors on plasma metabolites, muscle lactate production and meat quality in lambs fed a high quality roughage-based diet. Meat Science, 2015, 105, 8-15.	2.7	21
103	Beef longissimus eating quality increases up to 20 weeks of storage and is unrelated to meat colour at carcass grading. Animal Production Science, 2015, 55, 174.	0.6	47
104	Why is muscle metabolism important for red meat quality? An industry perspective. Animal Production Science, 2014, 54, iii.	0.6	3
105	A preliminary study into the use of â€˜heat pipesâ€™ to prevent high rigor temperature in beef carcasses by increasing cooling rate. Animal Production Science, 2014, 54, 504.	0.6	7
106	Pre-rigor carcass stretching counteracts the negative effects of high rigor temperature on tenderness and water-holding capacity â€“ using lamb muscles as a model. Animal Production Science, 2014, 54, 494.	0.6	37
107	Techniques to reduce the temperature of beef muscle early in the post mortem period â€“ a review. Animal Production Science, 2014, 54, 482.	0.6	44
108	Factors influencing the incidence of high rigor temperature in beef carcasses in Australia. Animal Production Science, 2014, 54, 363.	0.6	69

#	Article	IF	Citations
109	Effect of branched-chain fatty acids, 3-methylindole and 4-methylphenol on consumer sensory scores of grilled lamb meat. Meat Science, 2014, 96, 1088-1094.	2.7	78
110	Genetic parameters for meat quality traits of Australian lamb meat. Meat Science, 2014, 96, 1016-1024.	2.7	114
111	Potential nutritional strategies for the amelioration or prevention of high rigor temperature in cattle â€“ a review. Animal Production Science, 2014, 54, 430.	0.6	15
112	Influence of high pre-rigor temperature and fast pH fall on muscle proteins and meat quality: a review. Animal Production Science, 2014, 54, 375.	0.6	169
113	Quality properties of pre- and post-rigor beef muscle after interventions with high frequency ultrasound. Ultrasonics Sonochemistry, 2014, 21, 2138-2143.	3.8	42
114	Aitchbone hanging and ageing period are additive factors influencing pork eating quality. Meat Science, 2014, 96, 581-590.	2.7	25
115	A structural approach to understanding the interactions between colour, water-holding capacity and tenderness. Meat Science, 2014, 98, 520-532.	2.7	452
116	Phenotypic characterisation of colour stability of lamb meat. Meat Science, 2014, 96, 1040-1048.	2.7	29
117	Improving beef meat colour scores at carcass grading. Animal Production Science, 2014, 54, 422.	0.6	47
118	Factors influencing the occurrence of high ultimate pH in three muscles of lamb carcasses in Australia. Animal Production Science, 2014, 54, 1853.	0.6	10
119	The effect of pH decline rate on the meat and eating quality of beef carcasses. Animal Production Science, 2014, 54, 407.	0.6	63
120	Relationship between changes in core body temperature in lambs and post-slaughter muscle glycogen content and dark-cutting. Animal Production Science, 2014, 54, 459.	0.6	12
121	Dietary betaine supplementation has energy-sparing effects in feedlot cattle during summer, particularly in those without access to shade. Animal Production Science, 2014, 54, 450.	0.6	22
122	A consumer sensory study of the influence of rigor temperature on eating quality and ageing potential of beef striploin and rump. Animal Production Science, 2014, 54, 396.	0.6	22
123	Grain feeding increases core body temperature of beef cattle. Animal Production Science, 2014, 54, 444.	0.6	15
124	Impacts of hanging method and high pre-rigor temperature and duration on quality attributes of ovine muscles. Animal Production Science, 2014, 54, 414.	0.6	24
125	Sheepmeat Flavor and the Effect of Different Feeding Systems: A Review. Journal of Agricultural and Food Chemistry, 2013, 61, 3561-3579.	2.4	136
126	Vitamin E and fatty acid content of lamb meat from perennial pasture or annual pasture systems with supplements. Animal Production Science, 2012, 52, 255.	0.6	61

#	Article	IF	Citations
127	Design and phenotyping procedures for recording wool, skin, parasite resistance, growth, carcass yield and quality traits of the SheepGENOMICS mapping flock. Animal Production Science, 2012, 52, 157.	0.6	24
128	A comparison of solid-phase microextraction (SPME) with simultaneous distillationâ€“extraction (SDE) for the analysis of volatile compounds in heated beef and sheep fats. Meat Science, 2012, 91, 99-107.	2.7	49
129	Rapid tenderisation of lamb M. longissimus with very fast chilling depends on rapidly achieving sub-zero temperatures. Meat Science, 2012, 92, 16-23.	2.7	25
130	Basal and hormone-stimulated metabolism in lambs varies with breed and diet quality. Domestic Animal Endocrinology, 2012, 42, 94-102.	0.8	14
131	Sheep category can be classified using machine learning techniques applied to fatty acid profiles derivatised as trimethylsilyl esters. Animal Production Science, 2010, 50, 782.	0.6	1
132	Case studies demonstrating the benefits on pH and temperature decline of optimising medium-voltage electrical stimulation of lamb carcasses. Animal Production Science, 2010, 50, 1107.	0.6	67
133	Measuring the shear force of lamb meat cooked from frozen samples: comparison of two laboratories. Animal Production Science, 2010, 50, 382.	0.6	67
134	Influence of finishing systems and sampling site on fatty acid composition and retail shelf-life of lamb. Animal Production Science, 2010, 50, 775.	0.6	52
135	Preliminary estimates of genetic parameters for carcass and meat quality traits in Australian sheep. Animal Production Science, 2010, 50, 1135.	0.6	53
136	Age and nutrition influence the concentrations of three branched chain fatty acids in sheep fat from Australian abattoirs. Meat Science, 2010, 86, 594-599.	2.7	47
137	Genetic and environmental effects on meat quality. Meat Science, 2010, 86, 171-183.	2.7	205
138	Quality of lamb meat from the Information Nucleus Flock. Animal Production Science, 2010, 50, 1123.	0.6	56
139	Polyunsaturated fats in meat from Merino, first- and second-cross sheep slaughtered as yearlings. Meat Science, 2009, 83, 314-319.	2.7	19
140	Predicting the composition of lamb carcases using alternative fat and muscle depth measures. Meat Science, 2008, 78, 400-405.	2.7	17
141	Inhibition of nitric oxide release pre-slaughter increases post-mortem glycolysis and improves tenderness in ovine muscles. Meat Science, 2008, 80, 511-521.	2.7	26
142	Have we underestimated the impact of pre-slaughter stress on meat quality in ruminants?. Meat Science, 2008, 80, 12-19.	2.7	324
143	Genotype and age effects on sheep meat production. 5. Lean meat and fat content in the carcasses of Australian sheep genotypes at 20-, 30- and 40-kg carcass weights. Australian Journal of Experimental Agriculture, 2008, 48, 893.	1.0	23
144	Genotype and age effects on sheep meat production. 2. Carcass quality traits. Australian Journal of Experimental Agriculture, 2007, 47, 1147.	1.0	30

#	Article	IF	Citations
145	Unravelling the complex interactions between genetics, animal age and nutrition as they impact on tissue deposition, muscle characteristics and quality of Australian sheep meat. Australian Journal of Experimental Agriculture, 2007, 47, 1229.	1.0	25
146	Genotype and age at slaughter influence the retail shelf-life of the loin and knuckle from sheep carcasses. Australian Journal of Experimental Agriculture, 2007, 47, 1190.	1.0	28
147	Accuracy of dual energy X-ray absorptiometry, weight, longissimus lumborum muscle depth and GR fat depth to predict half carcass composition in sheep. Australian Journal of Experimental Agriculture, 2007, 47, 1165.	1.0	20
148	Effect of lamb age and electrical stimulation on the colour stability of fresh lamb meat. Australian Journal of Agricultural Research, 2007, 58, 374.	1.5	26
149	Reducing dark-cutting in pasture-fed beef steers by high-energy supplementation. Australian Journal of Experimental Agriculture, 2007, 47, 1277.	1.0	33
150	Effect of cattle marketing method on beef quality and palatability. Australian Journal of Experimental Agriculture, 2007, 47, 774.	1.0	17
151	Genotype and age effects on sheep meat production. 4. Carcass composition predicted by dual energy X-ray absorptiometry. Australian Journal of Experimental Agriculture, 2007, 47, 1172.	1.0	24
152	Ion distribution and protein proteolysis affect water holding capacity of Longissimus thoracis et lumborum in meat of lamb subjected to antemortem exercise. Meat Science, 2007, 75, 406-414.	2.7	48
153	Acute stress induced by the preslaughter use of electric prodders causes tougher beef meat. Australian Journal of Experimental Agriculture, 2007, 47, 782.	1.0	88
154	The influence of genetics, animal age and nutrition on lamb production - an integrated research program. Australian Journal of Experimental Agriculture, 2007, 47, 1117.	1.0	4
155	Genetic and nutritional regulation of lamb growth and muscle characteristics. Australian Journal of Agricultural Research, 2006, 57, 721.	1.5	15
156	Preface: Genetic improvement of lambâ€"industry issues and the need for integrated research. Australian Journal of Agricultural Research, 2006, 57, 591.	1.5	14
157	Acute exercise stress and electrical stimulation influence the consumer perception of sheep meat eating quality and objective quality traits. Australian Journal of Experimental Agriculture, 2005, 45, 553.	1.0	43
158	Dietary conjugated linoleic acid improves carcass leanness without altering meat quality in the growing pig. Australian Journal of Experimental Agriculture, 2005, 45, 691.	1.0	4
159	Effects of nitric oxide and oxidation in vivo and postmortem on meat tenderness. Meat Science, 2005, 71, 205-217.	2.7	45
160	Effects of dietary factors and other metabolic modifiers on quality and nutritional value of meat. Meat Science, 2005, 71, 8-38.	2.7	172
161	Inhibition of endogenous nitric oxide production influences ovine hindlimb metabolism independently of insulin concentrations1. Journal of Animal Science, 2004, 82, 2558-2567.	0.2	7
162	The effect of exercise stress, adrenaline injection and electrical stimulation on changes in quality attributes and proteins in Semimembranosus muscle of lamb. Meat Science, 2004, 68, 469-477.	2.7	55

#	Article	IF	Citations
163	Seasonal variation in muscle glycogen in beef steers. Australian Journal of Experimental Agriculture, 2004, 44, 729.	1.0	32
164	The influence of the rate of pH decline on the rate of ageing for pork. I: interaction with method of suspension. Meat Science, 2003, 65, 791-804.	2.7	34
165	The influence of the rate of pH decline on the rate of ageing for pork. II: Interaction with chilling temperature. Meat Science, 2003, 65, 805-818.	2.7	29
166	Effect of stun duration and current level applied during head to back and head only electrical stunning of pigs on pork quality compared with pigs stunned with CO2. Meat Science, 2003, 65, 1325-1333.	2.7	43
167	Tenderness, ageing rate and meat quality of pork M. longissimus thoracis et lumborum after accelerated boning. Meat Science, 2002, 60, 113-124.	2.7	30
168	Comparison of CO2 stunning with manual electrical stunning (50 Hz) of pigs on carcass and meat quality. Meat Science, 2002, 60, 63-68.	2.7	88
169	Effect of calcium infusion on tenderness and ageing rate of pork m. longissimus thoracis et lumborum after accelerated boning. Meat Science, 2002, 61, 169-179.	2.7	28
170	Tenderness of pork m. longissimus thoracis et lumborum after accelerated boning. Part I. Effect of temperature conditioning. Meat Science, 2002, 61, 205-214.	2.7	23
171	Tenderness of pork m. longissimus thoracis et lumborum after accelerated boning. Part II. Effect of post-slaughter ageing. Meat Science, 2002, 61, 215-224.	2.7	5
172	High frequency of microsatellites in Drosophila pseudoobscura.. Genes and Genetic Systems, 2000, 75, 115-118.	0.2	8
173	The influence of dietary magnesium supplement type, and supplementation dose and duration, on pork quality and the incidence of PSE pork. Australian Journal of Agricultural Research, 2000, 51, 185.	1.5	30
174	Halothane genotype, pre-slaughter handling and stunning method all influence pork quality. Meat Science, 2000, 56, 291-299.	2.7	123
175	Objectively Predicting Ultimate Quality of Post-Rigor Pork Musculature: I. Initial Comparison of Techniques. Asian-Australasian Journal of Animal Sciences, 2000, 13, 68-76.	2.4	13
176	Objectively Predicting Ultimate Quality of Post-Rigor Pork Musculature:II. Practical Classification Method on the Cutting-Line. Asian-Australasian Journal of Animal Sciences, 2000, 13, 77-85.	2.4	3
177	Comparison of different dietary magnesium supplements on pork quality. Meat Science, 1999, 51, 221-225.	2.7	58
178	Effect of mixing boars during lairage and pre-slaughter handling on pork quality. Australian Journal of Agricultural Research, 1999, 50, 109.	1.5	19
179	The Effect Of Handling Pre-Slaughter And Carcass Processing Rate Post-Slaughter On Pork Quality. Meat Science, 1998, 50, 429-437.	2.7	79
180	The effect of dietary magnesium aspartate supplementation on pork quality.. Journal of Animal Science, 1998, 76, 104.	0.2	97

#	Article	IF	Citations
181	Effect of on-farm and pre-slaughter handling of pigs on meat quality. Australian Journal of Agricultural Research, 1998, 49, 1021.	1.5	47
182	Muscle protein changes post mortem in relation to pork quality traits. Meat Science, 1997, 45, 339-352.	2.7	293
183	Quality attributes of major porcine muscles: A comparison with the Longissimus Lumborum. Meat Science, 1993, 33, 359-372.	2.7	109
184	The Production of Pink Veal from Dairy Calves in Australia. Outlook on Agriculture, 1991, 20, 183-190.	1.8	3