Patrick Jackman

List of Publications by Year
in descending order

15	791	687335 13	1058452 14
papers	citations	h-index	g-index

15	15	15	459
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Just-in-Time Biomass Yield Estimation with Multi-modal Data and Variable Patch Training Size. IFIP Advances in Information and Communication Technology, 2021, , 243-255.	0.7	0
2	Recent advances in image processing using image texture features for food quality assessment. Trends in Food Science and Technology, 2013, 29, 35-43.	15.1	54
3	Robust colour calibration of an imaging system using a colour space transform and advanced regression modelling. Meat Science, 2012, 91, 402-407.	5.5	37
4	Recent advances in the use of computer vision technology in the quality assessment of fresh meats. Trends in Food Science and Technology, 2011, 22, 185-197.	15.1	141
5	Application of Computer Vision Systems for Objective Assessment of Food Qualities. Contemporary Food Engineering, 2011, , 79-112.	0.2	2
6	Prediction of beef palatability from colour, marbling and surface texture features of longissimus dorsi. Journal of Food Engineering, 2010, 96, 151-165.	5.2	41
7	Correlation of consumer assessment of longissimus dorsi beef palatability with image colour, marbling and surface texture features. Meat Science, 2010, 84, 564-568.	5.5	28
8	Identification of important image features for pork and turkey ham classification using colour and wavelet texture features and genetic selection. Meat Science, 2010, 84, 711-717.	5.5	22
9	Prediction of beef eating qualities from colour, marbling and wavelet surface texture features using homogenous carcass treatment. Pattern Recognition, 2009, 42, 751-763.	8.1	118
10	Comparison of the predictive power of beef surface wavelet texture features at high and low magnification. Meat Science, 2009, 82, 353-356.	5.5	18
11	Automatic segmentation of beef longissimus dorsi muscle and marbling by an adaptable algorithm. Meat Science, 2009, 83, 187-194.	5.5	128
12	Comparison of various wavelet texture features to predict beef palatability. Meat Science, 2009, 83, 82-87.	5.5	25
13	Development of a hybrid image processing algorithm for automatic evaluation of intramuscular fat content in beef M. longissimus dorsi. Meat Science, 2008, 80, 1231-1237.	5.5	35
14	Prediction of beef eating quality from colour, marbling and wavelet texture features. Meat Science, 2008, 80, 1273-1281.	5.5	124
15	Effect of combined vacuum cooling and air blast cooling on processing time and cooling loss of large cooked beef joints. Journal of Food Engineering, 2007, 81, 266-271.	5.2	18