Anita L Sikes

List of Publications by Year
in descending order

20	809	840776 11	1058476 14
papers	citations	h-index	g-index

21	21	21	757
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Use of high pressure to reduce cook loss and improve texture of low-salt beef sausage batters. Innovative Food Science and Emerging Technologies, 2009, 10, 405-412.	5.6	159
2	Systematic review of emerging and innovative technologies for meat tenderisation. Meat Science, 2017, 132, 72-89.	5.5	102
3	Effect of High Pressure on Physicochemical Properties of Meat. Critical Reviews in Food Science and Nutrition, 2013, 53, 770-786.	10.3	87
4	Highâ€pressure processing of meat: Molecular impacts and industrial applications. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 332-368.	11.7	82
5	A proposed mechanism of tenderising post-rigor beef using high pressureâ€“heat treatment. Meat Science, 2010, 84, 390-399.	5.5	76
6	Effect of background colour on the distribution of astaxanthin in black tiger prawn (Penaeus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	3.5	73
7	Quality properties of pre- and post-rigor beef muscle after interventions with high frequency ultrasound. Ultrasonics Sonochemistry, 2014, 21, 2138-2143.	8.2	42
8	Effect of processing temperature on tenderness, colour and yield of beef steaks subjected to high-hydrostatic pressure. Meat Science, 2014, 97, 244-248.	5.5	36
9	Physicochemical Factors of Abalone Quality: A Review. Journal of Shellfish Research, 2008, 27, 835-842.	0.9	34
10	Enriching M. sternomandibularis with -tocopherol by dietary means does not protect against the lipid oxidation caused by high-pressure processing. Meat Science, 2010, 84, 66-70.	5.5	27
11	Very fast chilling modifies the structure of muscle fibres in hot-boned beef loin. Food Research International, 2017, 93, 75-86.	6.2	22
12	Ultrasound for Structural Modification of Food Products. , 2016, , 209-230.		17
13	High pressure processing improves the sensory quality of sodium-reduced chicken sausage formulated with three anion types of potassium salt. Food Control, 2021, 126, 108008.	5.5	14
14	Application of High Hydrostatic Pressure for Meat Tenderization. , 2016, , 259-290.		11
15	Rapid Evaporative Ionization Mass Spectrometry: A Review on Its Application to the Red Meat Industry with an Australian Context. Metabolites, 2021, 11, 171.	2.9	10
16	The effect of electro-hydrodynamic shockwaves on the quality of striploin and brisket beef muscles during long-term storage. Innovative Food Science and Emerging Technologies, 2021, 68, 102627.	5.6	8
17	Cooking and Novel Postmortem Treatments to Improve Meat Texture. , 2017, , 387-423.		5
18	High-pressure processing (HPP) of meat products: Impact on quality and applications. , 2020, , 221-244.		3

#	Article	IF	Citations
19	Physiological Factors Influencing Toughness in Cooked Saddletail Snapper (<i>Lutjanus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 7	3.1	1
20	Dr. Peter V. Harris, 1934â€“2018. Meat Science, 2019, 148, A3.	5.5	0