

# Anita L Sikes

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

809  
citations

840776

11  
h-index

1058476

14  
g-index

21  
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21  
docs citations

21  
times ranked

757  
citing authors

#	ARTICLE	IF	CITATIONS
1	High-pressure processing of meat: Molecular impacts and industrial applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 332-368.	11.7	82
2	The effect of electro-hydrodynamic shockwaves on the quality of striploin and brisket beef muscles during long-term storage. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102627.	5.6	8
3	Rapid Evaporative Ionization Mass Spectrometry: A Review on Its Application to the Red Meat Industry with an Australian Context. <i>Metabolites</i> , 2021, 11, 171.	2.9	10
4	High pressure processing improves the sensory quality of sodium-reduced chicken sausage formulated with three anion types of potassium salt. <i>Food Control</i> , 2021, 126, 108008.	5.5	14
5	High-pressure processing (HPP) of meat products: Impact on quality and applications. , 2020, , 221-244.		3
6	Dr. Peter V. Harris, 1934-2018. <i>Meat Science</i> , 2019, 148, A3.	5.5	0
7	Very fast chilling modifies the structure of muscle fibres in hot-boned beef loin. <i>Food Research International</i> , 2017, 93, 75-86.	6.2	22
8	Systematic review of emerging and innovative technologies for meat tenderisation. <i>Meat Science</i> , 2017, 132, 72-89.	5.5	102
9	Cooking and Novel Postmortem Treatments to Improve Meat Texture. , 2017, , 387-423.		5
10	Application of High Hydrostatic Pressure for Meat Tenderization. , 2016, , 259-290.		11
11	Ultrasound for Structural Modification of Food Products. , 2016, , 209-230.		17
12	Physiological Factors Influencing Toughness in Cooked Saddle-shoulder Snapper ( <i>Lutjanus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5Q 302 Td (n	3.1	1
13	Quality properties of pre- and post-rigor beef muscle after interventions with high frequency ultrasound. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 2138-2143.	8.2	42
14	Effect of processing temperature on tenderness, colour and yield of beef steaks subjected to high-hydrostatic pressure. <i>Meat Science</i> , 2014, 97, 244-248.	5.5	36
15	Effect of High Pressure on Physicochemical Properties of Meat. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 770-786.	10.3	87
16	Enriching <i>M. sternomandibularis</i> with -tocopherol by dietary means does not protect against the lipid oxidation caused by high-pressure processing. <i>Meat Science</i> , 2010, 84, 66-70.	5.5	27
17	A proposed mechanism of tenderising post-rigor beef using high pressure-heat treatment. <i>Meat Science</i> , 2010, 84, 390-399.	5.5	76
18	Use of high pressure to reduce cook loss and improve texture of low-salt beef sausage batters. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 405-412.	5.6	159

#	ARTICLE	IF	CITATIONS
19	Effect of background colour on the distribution of astaxanthin in black tiger prawn ( <i>Penaeus</i> ) Tj ETQq1 1 0.784314.rgBT /Overlock 10	3.5	73
20	Physicochemical Factors of Abalone Quality: A Review. Journal of Shellfish Research, 2008, 27, 835-842.	0.9	34