David L Hopkins

List of Publications by Year
in descending order

255	9,477	43741	63582
papers	citations	48 h-index	80 g-index

283	283	283	7312
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Water distribution and mobility in meat during the conversion of muscle to meat and ageing and the impacts on fresh meat quality attributes â€" A review. Meat Science, 2011, 89, 111-124.	5.7	589
2	Total volatile basic nitrogen (TVB-N) and its role in meat spoilage: A review. Trends in Food Science and Technology, 2021, 109, 280-302.	15.7	403
3	Relationship between consumer ranking of lamb colour and objective measures of colour. Meat Science, 2010, 85, 224-229.	5.7	287
4	The biochemical and physical effects of electrical stimulation on beef and sheep meat tenderness. Meat Science, 2003, 65, 677-691.	5.7	225
5	Oxidative Processes in Muscle Systems and Fresh Meat: Sources, Markers, and Remedies. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 565-597.	12.2	189
6	Exogenous Proteases for Meat Tenderization. Critical Reviews in Food Science and Nutrition, 2014, 54, 1012-1031.	10.1	176
7	Long-term red meat preservation using chilled and frozen storage combinations: A review. Meat Science, 2017, 125, 84-94.	5.7	174
8	Characterisation of commercial papain, bromelain, actinidin and zingibain protease preparations and their activities toward meat proteins. Food Chemistry, 2012, 134, 95-105.	8.4	162
9	Causes and Contributing Factors to â€œDark Cuttingâ€•Meat: Current Trends and Future Directions: A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 400-430.	12.2	159
10	Using instrumental (CIE and reflectance) measures to predict consumers' acceptance of beef colour. Meat Science, 2017, 127, 57-62.	5.7	157
11	Genetic parameters for meat quality traits of Australian lamb meat. Meat Science, 2014, 96, 1016-1024.	5.7	117
12	Diverse lamb genotypesâ€"2. Meat pH, colour and tenderness. Meat Science, 1998, 49, 477-488.	5.7	110
13	A research note on factors affecting the determination of myofibrillar fragmentation. Meat Science, 2000, 56, 19-22.	5.7	96
14	The relationship between tenderness, proteolysis, muscle contraction and dissociation of actomyosin. Meat Science, 2001, 57, 1-12.	5.7	93
15	The impact of supplementing lambs with algae on growth, meat traits and oxidative status. Meat Science, 2014, 98, 135-141.	5.7	93
16	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. Meat Science, 2020, 167, 108172.	5.7	92
17	Understanding beef flavour and overall liking traits using two different methods for determination of thiobarbituric acid reactive substance (TBARS). Meat Science, 2019, 149, 114-119.	5.7	90
18	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. Meat Science, 2021, 172, 108311.	5.7	90

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19	Two-Color Cell Array Screen Reveals Interdependent Roles for Histone Chaperones and a Chromatin Boundary Regulator in Histone Gene Repression. Molecular Cell, 2009, 35, 340-351.	9.6	89
20	Abnormal Sleep-Cardiovascular System Interaction in Narcolepsy with Cataplexy: Effects of Hypocretin Deficiency in Humans. Sleep, 2012, 35, 519-528.	1.1	89
21	Effect of Pulsed Electric Field Treatment on Cold-Boned Muscles of Different Potential Tenderness. Food and Bioprocess Technology, 2014, 7, 3136-3146.	4.9	87
22	Explaining the variation in lamb longissimus shear force across and within ageing periods using protein degradation, sarcomere length and collagen characteristics. Meat Science, 2015, 105, 32-37.	5.7	78
23	Relationship between muscle antioxidant status, forms of iron, polyunsaturated fatty acids and functionality (retail colour) of meat in lambs. Meat Science, 2012, 90, 297-303.	5.7	75
24	Do sarcomere length, collagen content, pH, intramuscular fat and desmin degradation explain variation in the tenderness of three ovine muscles?. Meat Science, 2016, 113, 51-58.	5.7	74
25	Microbial community dynamics analysis by high-throughput sequencing in chilled beef longissimus steaks packaged under modified atmospheres. Meat Science, 2018, 141, 94-102.	5.7	74
26	Video image analysis in the Australian meat industry â€“ precision and accuracy of predicting lean meat yield in lamb carcasses. Meat Science, 2004, 67, 269-274.	5.7	71
27	Effect of repeated pulsed electric field treatment on the quality of hot-boned beef loins and topsides. Meat Science, 2016, 111, 139-146.	5.7	71
28	Health beneficial long chain omega-3 fatty acid levels in Australian lamb managed under extensive finishing systems. Meat Science, 2014, 96, 1104-1110.	5.7	70
29	Sources of variation of health claimable long chain omega-3 fatty acids in meat from Australian lamb slaughtered at similar weights. Meat Science, 2014, 96, 1095-1103.	5.7	68
30	Effect of pulsed electric field on the proteolysis of cold boned beef M. Longissimus lumborum and M. Semimembranosus. Meat Science, 2015, 100, 222-226.	5.7	68
31	Preliminary investigation on the relationship of Raman spectra of sheep meat with shear force and cooking loss. Meat Science, 2013, 93, 138-143.	5.7	67
32	Muscle antioxidant (vitamin E) and major fatty acid groups, lipid oxidation and retail colour of meat from lambs fed a roughage based diet with flaxseed or algae. Meat Science, 2016, 111, 154-160.	5.7	66
33	The Synergism of Biochemical Components Controlling Lipid Oxidation in Lamb Muscle. Lipids, 2014, 49, 757-766.	1.8	65
34	Effect of genotype, gender and age on sheep meat quality and a case study illustrating integration of knowledge. Meat Science, 2014, 98, 544-555.	5.7	64
35	Relationship between colorimetric (instrumental) evaluation and consumer-defined beef colour acceptability. Meat Science, 2016, 121, 104-106.	5.7	62
36	Total volatile basic nitrogen and trimethylamine in muscle foods: Potential formation pathways and effects on human health. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3620-3666.	12.2	61

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37	Effect of pulsed electric field treatment on hot-boned muscles of different potential tenderness. Meat Science, 2015, 105, 25-31.	5.7	59
38	Understanding the development of color and color stability of dark cutting beef based on mitochondrial proteomics. Meat Science, 2020, 163, 108046.	5.7	57
39	THE DEGRADATION OF MYOFIBRILLAR PROTEINS IN BEEF AND LAMB USING DENATURING ELECTROPHORESIS - AN OVERVIEW. Journal of Muscle Foods, 2002, 13, 81-102.	0.5	55
40	High dietary vitamin E and selenium improves feed intake and weight gain of finisher lambs and maintains redox homeostasis under hot conditions. Small Ruminant Research, 2016, 137, 17-23.	1.3	55
41	Performance, carcass traits, muscle fatty acid composition and meat sensory properties of male Mahabadi goat kids fed palm oil, soybean oil or fish oil. Meat Science, 2012, 92, 848-854.	5.7	54
42	Effect of long term chilled (up to 5 weeks) then frozen (up to 12 months) storage at two different sub-zero holding temperatures on beef: 1. Meat quality and microbial loads. Meat Science, 2017, 133, 133-142.	5.7	54
43	The association between total volatile basic nitrogen (TVB-N) concentration and other biomarkers of quality and spoilage for vacuum packaged beef. Meat Science, 2021, 179, 108551.	5.7	54
44	The effect of forage type on lamb carcass traits, meat quality and sensory traits. Meat Science, 2016, 119, 95-101.	5.7	53
45	The Effect of Extensive Feeding Systems on Growth Rate, Carcass Traits, and Meat Quality of Finishing Lambs. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 23-38.	12.2	53
46	Shelf-life and microbial community dynamics of super-chilled beef imported from Australia to China. Food Research International, 2019, 120, 784-792.	6.4	53
47	The use of conventional laboratory-based methods to predict consumer acceptance of beef and sheep meat: A review. Meat Science, 2021, 181, 108586.	5.7	52
48	The impact of homogenizer type and speed on the determination of myofibrillar fragmentation. Meat Science, 2004, 67, 705-710.	5.7	51
49	Characterisation of kiwifruit and asparagus enzyme extracts, and their activities toward meat proteins. Food Chemistry, 2013, 136, 989-998.	8.4	51
50	Particle size analysis of lamb meat: Effect of homogenization speed, comparison with myofibrillar fragmentation index and its relationship with shear force. Meat Science, 2009, 82, 425-431.	5.7	50
51	Interaction of diet and long ageing period on lipid oxidation and colour stability of lamb meat. Meat Science, 2017, 129, 43-49.	5.7	50
52	Inhibition of protease activity 2. Degradation of myofibrillar proteins, myofibril examination and determination of free calcium levels. Meat Science, 2001, 59, 199-209.	5.7	48
53	Logâ€Pile TiO₂ Photonic Crystal for Light Control at Nearâ€UV and Visible Wavelengths. Advanced Materials, 2010, 22, 487-491.	24.3	48
54	The effect of whole carcase medium voltage electrical stimulation, tenderstretching and longissimus infusion with actinidin on alpaca meat quality. Meat Science, 2020, 164, 108107.	5.7	48

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55	Genetic parameters for carcass and meat quality traits and their relationships to liveweight and wool production in hogget Merino rams. Journal of Animal Breeding and Genetics, 2008, 125, 205-215.	2.0	47
56	The effect of electrical stimulation and tenderstretching on colour and oxidation traits of alpaca (Vicunga pacos) meat. Meat Science, 2019, 156, 125-130.	5.7	47
57	Meat quality of wether lambs grazed on either saltbush (Atriplex nummularia) plus supplements or lucerne (Medicago sativa). Meat Science, 1999, 51, 91-95.	5.7	46
58	The role of saltbush-based pasture systems for the production of high quality sheep and goat meat. Small Ruminant Research, 2010, 91, 29-38.	1.3	46
59	Meat packaging solutions to current industry challenges: A review. Meat Science, 2018, 144, 159-168.	5.7	46
60	Effect of modified atmosphere packaging on shelf life and bacterial community of roast duck meat. Food Research International, 2020, 137, 109645.	6.4	46
61	Inhibition of protease activity. Part 1. The effect on tenderness and indicators of proteolysis in ovine muscle. Meat Science, 2001, 59, 175-185.	5.7	44
62	The impact of new generation pre-dressing medium-voltage electrical stimulation on tenderness and colour stability in lamb meat. Meat Science, 2008, 79, 683-691.	5.7	44
63	Techniques to reduce the temperature of beef muscle early in the post mortem period â€“ a review. Animal Production Science, 2014, 54, 482.	2.4	44
64	Effect of Repeated Pulsed Electric Field Treatment on the Quality of Cold-Boned Beef Loins and Topsides. Food and Bioprocess Technology, 2015, 8, 1218-1228.	4.9	44
65	Effect of Pulsed Electric Field Treatment on the Eating and Keeping Qualities of Cold-Boned Beef Loins: Impact of Initial pH and Fibre Orientation. Food and Bioprocess Technology, 2015, 8, 1355-1365.	4.9	44
66	A comparison of technical replicate (cuts) effect on lamb Warnerâ€“Bratzler shear force measurement precision. Meat Science, 2015, 105, 93-95.	5.7	43
67	Effect of superchilled storage on shelf life and quality characteristics of M. longissimus lumborum from Chinese Yellow cattle. Meat Science, 2019, 149, 79-84.	5.7	43
68	The effect of palm oil or canola oil on feedlot performance, plasma and tissue fatty acid profile and meat quality in goats. Meat Science, 2013, 94, 165-169.	5.7	41
69	Prediction of intramuscular fat content and major fatty acid groups of lamb M. longissimus lumborum using Raman spectroscopy. Meat Science, 2015, 110, 70-75.	5.7	41
70	Genetic related effects on sheep meat quality. Small Ruminant Research, 2011, 101, 160-172.	1.3	39
71	Diverse lamb genotypesâ€”1. Yield of saleable cuts and meat in the carcass and the prediction of yield. Meat Science, 1998, 49, 459-475.	5.7	38
72	Explaining the variation in the shear force of lamb meat using sarcomere length, the rate of rigor onset and pH. Meat Science, 2011, 88, 794-796.	5.7	38

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73	Manipulation of Omegaâ€3 PUFAs in Lamb: Phenotypic and Genotypic Views. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 189-204.	12.2	37
74	Effect of Carcass Chilling on the Palatability Traits and Safety of Fresh Red Meat. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1676-1704.	12.2	37
75	Carbon monoxide packaging shows the same color improvement for dark cutting beef as high oxygen packaging. Meat Science, 2018, 137, 153-159.	5.7	36
76	Effect of modified Soxhlet (Soxtec) and Folch extraction method selection on the total lipid determination of aged beef. Journal of Food Science and Technology, 2019, 56, 3957-3961.	2.8	36
77	Magnetic resonance field fingerprinting. Magnetic Resonance in Medicine, 2019, 81, 2347-2359.	3.1	36
78	Shelf-life and bacterial community dynamics of vacuum packaged beef during long-term super-chilled storage sourced from two Chinese abattoirs. Food Research International, 2020, 130, 108937.	6.4	36
79	Comparison of the Proteolytic Activities of New Commercially Available Bacterial and Fungal Proteases toward Meat Proteins. Journal of Food Science, 2013, 78, C170-7.	3.2	34
80	Potential mechanisms of carbon monoxide and high oxygen packaging in maintaining color stability of different bovine muscles. Meat Science, 2014, 97, 189-196.	5.7	34
81	Technological Quality, Amino Acid and Fatty Acid Profile of Broiler Meat Enhanced by Dietary Inclusion of Black Soldier Fly Larvae. Foods, 2021, 10, 297.	4.3	34
82	Anthelmintic dose selection by farmers. Australian Veterinary Journal, 1988, 65, 193-194.	1.0	33
83	The effect of a kiwi fruit based solution on meat traits in beef m. semimembranosus (topside). Meat Science, 2011, 88, 468-471.	5.7	33
84	Interrelationship between measures of collagen, compression, shear force and tenderness. Meat Science, 2013, 95, 219-223.	5.7	33
85	Beef quality with different intramuscular fat content and proteomic analysis using isobaric tag for relative and absolute quantitation of differentially expressed proteins. Meat Science, 2016, 118, 96-102.	5.7	32
86	The relationship between shear force, compression, collagen characteristics, desmin degradation and sarcomere length in lamb biceps femoris. Meat Science, 2017, 126, 18-21.	5.7	32
87	Proteomic analysis to investigate color changes of chilled beef longissimus steaks held under carbon monoxide and high oxygen packaging. Meat Science, 2018, 142, 23-31.	5.7	32
88	Nutritional composition of lamb retail cuts from the carcases of extensively finished lambs. Meat Science, 2019, 154, 126-132.	5.7	32
89	A probe to measure GR in lamb carcasses at chain speed. Meat Science, 1995, 39, 159-165.	5.7	31
90	Carcass traits and saleable meat yield of alpacas (Vicugna pacos) in Australia. Meat Science, 2015, 107, 1-11.	5.7	30

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91	Retail colour stability of lamb meat is influenced by breed type, muscle, packaging and iron concentration. Meat Science, 2017, 129, 28-37.	5.7	30
92	Meat of South American camelids - Sensory quality and nutritional composition. Meat Science, 2021, 171, 108285.	5.7	30
93	Meat quality of mixed sex lambs grazing pasture and supplemented with, roughage, oats or oats and sunflower meal. Meat Science, 2001, 59, 277-283.	5.7	29
94	Examination of the effect of ageing and temperature at rigor on colour stability of lamb meat. Meat Science, 2013, 95, 311-316.	5.7	29
95	Raman spectroscopy compared against traditional predictors of shear force in lamb m. longissimus lumborum. Meat Science, 2014, 98, 652-656.	5.7	29
96	Predicting meat quality traits of ovine m. semimembranosus, both fresh and following freezing and thawing, using a hand held Raman spectroscopic device. Meat Science, 2015, 108, 138-144.	5.7	29
97	Preliminary investigation of the use of Raman spectroscopy to predict meat and eating quality traits of beef loins. Meat Science, 2018, 138, 53-58.	5.7	29
98	The effect of technical replicate (repeats) on Nix Pro Color Sensorâ„¢ measurement precision for meat: A case-study on aged beef colour stability. Meat Science, 2018, 135, 42-45.	5.7	29
99	Preliminary investigation of the use of Raman spectroscopy to predict beef spoilage in different types of packaging. Meat Science, 2020, 165, 108136.	5.7	29
100	Determination of a pH threshold for dark cutting beef based on visual evaluation by Asian consumers. Meat Science, 2021, 172, 108347.	5.7	28
101	The relationship between muscularity, muscle:bone ratio and cut dimensions in male and female lamb carcasses and the measurement of muscularity using image analysis. Meat Science, 1996, 44, 307-317.	5.7	27
102	Alternating frequency to increase the response to stimulation from medium voltage electrical stimulation and the effect on objective meat quality. Meat Science, 2009, 81, 188-195.	5.7	27
103	Lamb meat colour values (HunterLab CIE and reflectance) are influenced by aperture size (5mm v.) Tj ETQq1 1 0.784314 rgBT /Overlo	5.7	27
104	Effects of chilled and frozen storage conditions on the lamb M. longissimus lumborum fatty acid and lipid oxidation parameters. Meat Science, 2018, 136, 116-122.	5.7	27
105	Using shear force, sarcomere length, particle size, collagen content, and protein solubility metrics to predict consumer acceptance of aged beef tenderness. Journal of Texture Studies, 2020, 51, 559-566.	2.6	27
106	Dietary supplementation of suckling lambs with anthocyanins: Effects on growth, carcass, oxidative and meat quality traits. Animal Feed Science and Technology, 2021, 276, 114925.	2.3	27
107	Clinical and biological impact of TET2 mutations and expression in younger adult AML patients treated within the EORTC/GIMEMA AML-12 clinical trial. Annals of Hematology, 2014, 93, 1401-12.	1.8	26
108	Effect of electrical stimulation and ageing period on alpaca (Vicugna pacos) meat and eating quality. Meat Science, 2016, 111, 38-46.	5.7	26

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109	Effects of chilled-then-frozen storage (up to 52 weeks) on lamb M. longissimus lumborum quality and safety parameters. Meat Science, 2017, 134, 86-97.	5.7	26
110	Effects of chilled-then-frozen storage (up to 52 weeks) on an indicator of protein oxidation and indices of protein degradation in lamb M. longissimus lumborum. Meat Science, 2018, 135, 134-141.	5.7	26
111	Overcoming immunogenicity issues of HIV p24 antigen by the use of innovative nanostructured lipid carriers as delivery systems: evidences in mice and non-human primates. Npj Vaccines, 2018, 3, 46.	6.0	26
112	Development of VISNIR predictive regression models for ultimate pH, meat tenderness (shear force) and intramuscular fat content of Australian lamb. Meat Science, 2019, 155, 102-108.	5.7	26
113	Comparison of a grain-based diet supplemented with synthetic vitamin E versus a lucerne (alfalfa) hay-based diet fed to lambs in terms of carcass traits, muscle vitamin E, fatty acid content, lipid oxidation, and retail colour of meat. Meat Science, 2019, 148, 105-112.	5.7	25
114	Patents for Stretching and Shaping Meats. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 91-101.	2.1	25
115	Genetic correlations between meat quality traits and growth and carcass traits in Merino sheep1. Journal of Animal Science, 2018, 96, 3582-3598.	0.5	24
116	OLA-Simple: A software-guided HIV-1 drug resistance test for low-resource laboratories. EBioMedicine, 2019, 50, 34-44.	6.0	24
117	The effects of season and post-transport rest on alpaca (Vicunga pacos) meat quality. Meat Science, 2020, 159, 107935.	5.7	24
118	A national audit of retail lamb loin quality in Australia. Meat Science, 2002, 61, 267-273.	5.7	23
119	Effect of the immune responses induced by implants in a integrated threeâ€dimensional microâ€nano topography on osseointegration. Journal of Biomedical Materials Research - Part A, 2021, 109, 1429-1440.	4.1	23
120	Effects of microbiota dynamics on the color stability of chilled beef steaks stored in high oxygen and carbon monoxide packaging. Food Research International, 2020, 134, 109215.	6.4	23
121	Differences in composition, muscularity, muscle:bone ratio and cut dimensions between six lamb genotypes. Meat Science, 1997, 45, 439-450.	5.7	22
122	Are shear force methods adequately reported?. Meat Science, 2016, 119, 1-6.	5.7	22
123	The effect of forage-types on the fatty acid profile, lipid and protein oxidation, and retail colour stability of muscles from White Dorper lambs. Meat Science, 2017, 130, 81-90.	5.7	22
124	Investigation of chemical composition of meat using spatially off-set Raman spectroscopy. Analyst, The, 2019, 144, 2618-2627.	3.5	22
125	Ageing-freezing/thaw process affects blooming time and myoglobin forms of lamb meat during retail display. Meat Science, 2019, 153, 19-25.	5.7	22
126	The effect of freezing time on the quality of normal and pale, soft and exudative (PSE)-like pork. Meat Science, 2019, 152, 1-7.	5.7	22

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127	Red meat (beef and sheep) products for an ageing population: a review. International Journal of Food Science and Technology, 2020, 55, 919-934.	2.7	22
128	Investigation of the physicochemical, bacteriological, and sensory quality of beef steaks held under modified atmosphere packaging and representative of different ultimate pH values. Meat Science, 2021, 174, 108416.	5.7	22
129	Influence of oxygen concentration on the fresh and internal cooked color of modified atmosphere packaged dark-cutting beef stored under chilled and superchilled conditions. Meat Science, 2022, 188, 108773.	5.7	22
130	The interrelationship between sensory tenderness and shear force measured by the G2 Tenderometer and a Lloyd texture analyser fitted with a Warnerâ€“Bratzler head. Meat Science, 2013, 93, 838-842.	5.7	21
131	Modelling lamb carcase pH and temperature decline parameters: Relationship to shear force and abattoir variation. Meat Science, 2015, 100, 85-90.	5.7	21
132	Characterisation of pH decline and meat color development of beef carcasses during the early postmortem period in a Chinese beef cattle abattoir. Journal of Integrative Agriculture, 2018, 17, 1691-1695.	4.0	21
133	Comparison of different methods for determining the extent of myofibrillar fragmentation of chilled and frozen/thawed beef across postmortem aging periods. Meat Science, 2020, 160, 107955.	5.7	21
134	SmartStretchâ„¢ technology. IV. The impact on the meat quality of hot-boned beef rostbiff (m. gluteus) Tj ETQq0 0 0 rgBT /Overlock 10	5.7	20
135	Post-mortem modelling of pH and temperature in related lamb carcases. Meat Science, 2014, 96, 1034-1039.	5.7	20
136	Effect of long term chilled (up to 5 weeks) then frozen (up to 12 months) storage at two different sub-zero holding temperatures on beef: 2. Lipid oxidation and fatty acid profiles. Meat Science, 2018, 136, 9-15.	5.7	20
137	Preliminary investigation for the prediction of intramuscular fat content of lamb in-situ using a hand- held NIR spectroscopic device. Meat Science, 2020, 166, 108153.	5.7	20
138	Increasing omega-3 levels in meat from ruminants under pasture-based systems. OIE Revue Scientifique Et Technique, 2018, 37, 57-70.	1.2	20
139	Predicting the weight of lean meat in lamb carcasses and the suitability of this characteristic as a basis for valuing carcasses. Meat Science, 1994, 38, 235-241.	5.7	19
140	Polyunsaturated fats in meat from Merino, first- and second-cross sheep slaughtered as yearlings. Meat Science, 2009, 83, 314-319.	5.7	19
141	Predicting tenderness of fresh ovine semimembranosus using Raman spectroscopy. Meat Science, 2014, 97, 597-601.	5.7	19
142	Point of purchase fatty acid profile, oxidative status and quality of vacuum-packaged grass fed Australian beef held chilled for up to 12â€¯weeks. Meat Science, 2019, 158, 107878.	5.7	19
143	Effects of spraying lactic acid and peroxyacetic acid on the bacterial decontamination and bacterial composition of beef carcasses. Meat Science, 2020, 164, 108104.	5.7	19
144	Diverse lamb genotypes 4. Predicting the yield of saleable meat and high value trimmed cuts from carcass measurements. Meat Science, 2001, 58, 207-214.	5.7	18

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145	Eating quality of commercially processed hot boned sheep meat. Meat Science, 2006, 72, 660-665.	5.7	18
146	Preliminary investigation into the use of Raman spectroscopy for the verification of Australian grass and grain fed beef. Meat Science, 2020, 160, 107970.	5.7	18
147	Authenticating common Australian beef production systems using Raman spectroscopy. Food Control, 2021, 121, 107652.	5.6	18
148	Effect of medium voltage electrical stimulation and prior ageing on beef shear force during superchilled storage. Meat Science, 2021, 172, 108320.	5.7	18
149	The relationship between post-mortem calcium concentration or pH and indicators of proteolysis in ovine muscle. Meat Science, 2002, 61, 411-414.	5.7	17
150	Predicting the composition of lamb carcases using alternative fat and muscle depth measures. Meat Science, 2008, 78, 400-405.	5.7	17
151	The effect of combining tenderstretching and electrical stimulation on alpaca (Vicugna pacos) meat tenderness and eating quality. Meat Science, 2018, 145, 127-136.	5.7	17
152	The response of bacterial communities to carbon dioxide in high-oxygen modified atmosphere packaged beef steaks during chilled storage. Food Research International, 2022, 151, 110872.	6.4	17
153	SmartStretchâ„¢ Technology. II. Improving the tenderness of leg meat from sheep using a meat stretching device. Meat Science, 2012, 91, 125-130.	5.7	16
154	SmartStretchâ„¢ Technology. I. Improving the tenderness of sheep topsides (m. semimembranosus) using a meat stretching device. Meat Science, 2012, 91, 142-147.	5.7	16
155	Shelfâ€Life Extension of Chillâ€Stored Beef Longissimus Steaks Packaged under Modified Atmospheres with 50% O₂ and 40% CO₂. Journal of Food Science, 2016, 81, C1692-8.	3.2	16
156	A comparison of the Nix Colour Sensor Proâ„¢ and HunterLab MiniScanâ„¢ colorimetric instruments when assessing aged beef colour stability over 72â€¯h display. Meat Science, 2019, 147, 162-165.	5.7	16
157	Effect of new generation medium voltage electrical stimulation on the meat quality of beef slaughtered in a Chinese abattoir. Meat Science, 2019, 149, 47-54.	5.7	16
158	Measurement of drip loss in alpaca (Vicugna pacos) meat using different techniques and sample weights. Meat Science, 2019, 151, 1-3.	5.7	16
159	Temperature-time combination effects on aged beef volatile profiles and their relationship to sensory attributes. Meat Science, 2020, 168, 108193.	5.7	16
160	The use of ultrasound to predict fatness in lambs. Meat Science, 1990, 27, 275-281.	5.7	15
161	Expression of UMP1 is inducible by DNA damage and required for resistance of S. cerevisiae cells to UV light. Current Genetics, 2000, 38, 53-59.	1.8	15
162	Differential Response to an Algae Supplement High in DHA Mediated by Maternal Periconceptional Diet: Intergenerational Effects of nâ€6 Fatty Acids. Lipids, 2014, 49, 767-775.	1.8	15

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163	The expression of genes encoding enzymes regulating fat metabolism is affected by maternal nutrition when lambs are fed algae high in omega-3. Livestock Science, 2016, 187, 53-60.	1.6	15
164	Production systems to deliver premium grade lambs to the growing international and Australian markets. Small Ruminant Research, 2017, 157, 32-39.	1.3	15
165	The impact of gender and age on the nutritional parameters of alpaca (Vicugna pacos) meat, colour stability and fat traits. Meat Science, 2017, 123, 21-28.	5.7	15
166	A Review of Patents for the Smart Packaging of Meat and Muscle-based Food Products. Recent Patents on Food, Nutrition & Agriculture, 2018, 9, 3-13.	2.1	15
167	Nature of the Synergistic Effect of N and S Co-Doped Graphene for the Enhanced Simultaneous Determination of Toxic Pollutants. ACS Applied Materials & Interfaces, 2019, 11, 44545-44555.	8.3	15
168	Acid tolerance response of Salmonella during simulated chilled beef storage and its regulatory mechanism based on the PhoP/Q system. Food Microbiology, 2021, 95, 103716.	4.2	15
169	Partial least squares and machine learning for the prediction of intramuscular fat content of lamb loin. Meat Science, 2021, 177, 108505.	5.7	15
170	Effect of energy metabolism and proteolysis on the toughness of intermediate ultimate pH beef. Meat Science, 2022, 188, 108798.	5.7	15
171	The identification of dark cutting beef carcasses in Australia, using Nix Pro Color Sensorâ„¢ colour measures, and their relationship to bolar blade, striploin and topside quality traits. Meat Science, 2019, 148, 50-54.	5.7	14
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173	Aged Vacuum Packaged Lamb Cuts Are Less Brown than Fresh Muscle Cuts under Simulated Retail Display. Food and Nutrition Sciences (Print), 2013, 04, 147-153.	0.4	14
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