David L Hopkins

List of Publications by Year
in descending order

349 papers	10,634 citations	38742 50 h-index	60623 81 g-index
351 all docs	351 docs citations	351 times ranked	4912 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.	5.5	556
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.	15.1	326
3	Relationship between consumer ranking of lamb colour and objective measures of colour. Meat Science, 2010, 85, 224-229.	5.5	271
4	The biochemical and physical effects of electrical stimulation on beef and sheep meat tenderness. Meat Science, 2003, 65, 677-691.	5.5	223
5	Relationship between animal age, intramuscular fat, cooking loss, pH, shear force and eating quality of aged meat from sheep. Australian Journal of Experimental Agriculture, 2006, 46, 879.	1.0	199
6	Oxidative Processes in Muscle Systems and Fresh Meat: Sources, Markers, and Remedies. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 565-597.	11.7	177
7	Exogenous Proteases for Meat Tenderization. Critical Reviews in Food Science and Nutrition, 2014, 54, 1012-1031.	10.3	162
8	Long-term red meat preservation using chilled and frozen storage combinations: A review. Meat Science, 2017, 125, 84-94.	5.5	159
9	Characterisation of commercial papain, bromelain, actinidin and zingibain protease preparations and their activities toward meat proteins. Food Chemistry, 2012, 134, 95-105.	8.2	154
10	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.	11.7	142
11	Using instrumental (CIE and reflectance) measures to predict consumers' acceptance of beef colour. Meat Science, 2017, 127, 57-62.	5.5	137
12	Genetic parameters for meat quality traits of Australian lamb meat. Meat Science, 2014, 96, 1016-1024.	5.5	114
13	Factors contributing to proteolysis and disruption of myofibrillar proteins and the impact on tenderisation in beef and sheep meat. Australian Journal of Agricultural Research, 2002, 53, 149.	1.5	110
14	The impact of processing on sensory and objective measurements of sheep meat eating quality. Australian Journal of Experimental Agriculture, 2005, 45, 561.	1.0	108
15	Diverse lamb genotypesâ€"2. Meat pH, colour and tenderness. Meat Science, 1998, 49, 477-488.	5.5	107
16	A research note on factors affecting the determination of myofibrillar fragmentation. Meat Science, 2000, 56, 19-22.	5.5	95
17	The relationship between tenderness, proteolysis, muscle contraction and dissociation of actomyosin. Meat Science, 2001, 57, 1-12.	5.5	92
18	The impact of supplementing lambs with algae on growth, meat traits and oxidative status. Meat Science, 2014, 98, 135-141.	5.5	88

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19	Effect of Pulsed Electric Field Treatment on Cold-Boned Muscles of Different Potential Tenderness. Food and Bioprocess Technology, 2014, 7, 3136-3146.	4.7	86
20	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. Meat Science, 2021, 172, 108311.	5.5	83
21	Genotype and age effects on sheep meat production. 3. Meat quality. Australian Journal of Experimental Agriculture, 2007, 47, 1155.	1.0	80
22	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.	5.5	80
23	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. Meat Science, 2020, 167, 108172.	5.5	79
24	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.	5.5	75
25	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.	5.5	75
26	Effects of animal age on the eating quality of sheep meat. Australian Journal of Experimental Agriculture, 2005, 45, 491.	1.0	72
27	Development of a sensory protocol for testing palatability of sheep meats. Australian Journal of Experimental Agriculture, 2005, 45, 469.	1.0	72
28	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.	5.5	72
29	Effect of repeated pulsed electric field treatment on the quality of hot-boned beef loins and topsides. Meat Science, 2016, 111, 139-146.	5.5	69
30	Health beneficial long chain omega-3 fatty acid levels in Australian lamb managed under extensive finishing systems. Meat Science, 2014, 96, 1104-1110.	5.5	68
31	Effect of pulsed electric field on the proteolysis of cold boned beef M. Longissimus lumborum and M. Semimembranosus. Meat Science, 2015, 100, 222-226.	5.5	68
32	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.	5.5	67
33	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.	1.3	67
34	Measuring the shear force of lamb meat cooked from frozen samples: comparison of two laboratories. Animal Production Science, 2010, 50, 382.	1.3	67
35	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.	5.5	67
36	Preliminary investigation on the relationship of Raman spectra of sheep meat with shear force and cooking loss. Meat Science, 2013, 93, 138-143.	5.5	65

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37	Microbial community dynamics analysis by high-throughput sequencing in chilled beef longissimus steaks packaged under modified atmospheres. Meat Science, 2018, 141, 94-102.	5.5	65
38	The Synergism of Biochemical Components Controlling Lipid Oxidation in Lamb Muscle. Lipids, 2014, 49, 757-766.	1.7	64
39	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.	5.5	64
40	The effect of pH decline rate on the meat and eating quality of beef carcasses. Animal Production Science, 2014, 54, 407.	1.3	63
41	Effect of genotype, gender and age on sheep meat quality and a case study illustrating integration of knowledge. Meat Science, 2014, 98, 544-555.	5.5	62
42	Lamb production from diverse genotypes. 1. Lamb growth and survival and ewe performance. Animal Science, 2000, 70, 135-145.	1.3	59
43	Effect of pulsed electric field treatment on hot-boned muscles of different potential tenderness. Meat Science, 2015, 105, 25-31.	5.5	58
44	Relationship between colorimetric (instrumental) evaluation and consumer-defined beef colour acceptability. Meat Science, 2016, 121, 104-106.	5.5	56
45	Quality of lamb meat from the Information Nucleus Flock. Animal Production Science, 2010, 50, 1123.	1.3	56
46	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
47	Relationship between sire estimated breeding values and the meat and eating quality of meat from their progeny grown on two planes of nutrition. Australian Journal of Experimental Agriculture, 2005, 45, 525.	1.0	53
48	Myofibre characteristics of ovine longissimus and semitendinosus muscles are influenced by sire breed, gender, rearing type, age and carcass weight. Australian Journal of Experimental Agriculture, 2007, 47, 1137.	1.0	53
49	Preliminary estimates of genetic parameters for carcass and meat quality traits in Australian sheep. Animal Production Science, 2010, 50, 1135.	1.3	53
50	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.	5.5	53
51	Influence of finishing systems and sampling site on fatty acid composition and retail shelf-life of lamb. Animal Production Science, 2010, 50, 775.	1.3	52
52	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.	1.2	52
53	The effect of forage type on lamb carcass traits, meat quality and sensory traits. Meat Science, 2016, 119, 95-101.	5.5	51
54	Characterisation of kiwifruit and asparagus enzyme extracts, and their activities toward meat proteins. Food Chemistry, 2013, 136, 989-998.	8.2	50

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55	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.	5.5	50
56	Shelf-life and microbial community dynamics of super-chilled beef imported from Australia to China. Food Research International, 2019, 120, 784-792.	6.2	50
57	The impact of homogenizer type and speed on the determination of myofibrillar fragmentation. Meat Science, 2004, 67, 705-710.	5.5	49
58	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.	11.7	49
59	Understanding the development of color and color stability of dark cutting beef based on mitochondrial proteomics. Meat Science, 2020, 163, 108046.	5.5	49
60	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.	5.5	48
61	Effect of packaging atmospheres on storage quality characteristics of heavily marbled beef longissimus steaks. Meat Science, 2016, 117, 50-56.	5.5	48
62	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
63	Meat quality of wether lambs grazed on either saltbush (Atriplex nummularia) plus supplements or lucerne (Medicago sativa). Meat Science, 1999, 51, 91-95.	5.5	46
64	Inhibition of protease activity 2. Degradation of myofibrillar proteins, myofibril examination and determination of free calcium levels. Meat Science, 2001, 59, 199-209.	5.5	46
65	Interaction of diet and long ageing period on lipid oxidation and colour stability of lamb meat. Meat Science, 2017, 129, 43-49.	5.5	45
66	The use of conventional laboratory-based methods to predict consumer acceptance of beef and sheep meat: A review. Meat Science, 2021, 181, 108586.	5.5	45
67	Inhibition of protease activity. Part 1. The effect on tenderness and indicators of proteolysis in ovine muscle. Meat Science, 2001, 59, 175-185.	5.5	44
68	The role of saltbush-based pasture systems for the production of high quality sheep and goat meat. Small Ruminant Research, 2010, 91, 29-38.	1.2	44
69	Prime Australian lamb supplies key nutrients for human health. Animal Production Science, 2010, 50, 1115.	1.3	44
70	Techniques to reduce the temperature of beef muscle early in the post mortem period â€“ a review. Animal Production Science, 2014, 54, 482.	1.3	44
71	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.	4.7	44
72	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.	11.7	44

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73	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.	5.5	43
74	The effect of electrical stimulation and tenderstretching on colour and oxidation traits of alpaca (Vicunga pacos) meat. Meat Science, 2019, 156, 125-130.	5.5	43
75	The effect of dietary treatment on meat quality and on consumer perception of sheep meat eating quality. Australian Journal of Experimental Agriculture, 2005, 45, 517.	1.0	42
76	Meat packaging solutions to current industry challenges: A review. Meat Science, 2018, 144, 159-168.	5.5	42
77	Prediction of intramuscular fat content and major fatty acid groups of lamb M. longissimus lumborum using Raman spectroscopy. Meat Science, 2015, 110, 70-75.	5.5	41
78	The effect of whole carcase medium voltage electrical stimulation, tenderstretching and longissimus infusion with actinidin on alpaca meat quality. Meat Science, 2020, 164, 108107.	5.5	41
79	Sheep genotype, age and muscle type affect the expression of metabolic enzyme markers. Australian Journal of Experimental Agriculture, 2007, 47, 1180.	1.0	40
80	Effect of superchilled storage on shelf life and quality characteristics of M. longissimus lumborum from Chinese Yellow cattle. Meat Science, 2019, 149, 79-84.	5.5	40
81	Effects of available nutrition and sire breeding values for growth and muscling on the development of crossbred lambs. 1: Growth and carcass characteristics. Australian Journal of Agricultural Research, 2006, 57, 593.	1.5	40
82	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.	5.5	39
83	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.	4.7	39
84	Effect of modified atmosphere packaging on shelf life and bacterial community of roast duck meat. Food Research International, 2020, 137, 109645.	6.2	39
85	Diverse lamb genotypesâ€"1. Yield of saleable cuts and meat in the carcass and the prediction of yield. Meat Science, 1998, 49, 459-475.	5.5	38
86	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.	5.5	38
87	A comparison of technical replicate (cuts) effect on lamb Warnerâ€"Bratzler shear force measurement precision. Meat Science, 2015, 105, 93-95.	5.5	38
88	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.	5.5	38
89	Lamb production from diverse genotypes. 2. Carcass characteristics. Animal Science, 2000, 70, 147-156.	1.3	37
90	Effect of sheep type on meat and eating quality of sheep meat. Australian Journal of Experimental Agriculture, 2005, 45, 499.	1.0	37

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91	Quantifying the hydration status of lambs in relation to carcass characteristics. Australian Journal of Experimental Agriculture, 2006, 46, 429.	1.0	36
92	Sire and growth path effects on sheep meat production. 2. Meat and eating quality. Australian Journal of Experimental Agriculture, 2007, 47, 1219.	1.0	36
93	Genetic related effects on sheep meat quality. Small Ruminant Research, 2011, 101, 160-172.	1.2	36
94	Manipulation of Omegaâ€3 PUFAs in Lamb: Phenotypic and Genotypic Views. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 189-204.	11.7	36
95	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.	11.7	35
96	Carbon monoxide packaging shows the same color improvement for dark cutting beef as high oxygen packaging. Meat Science, 2018, 137, 153-159.	5.5	34
97	Anthelmintic dose selection by farmers. Australian Veterinary Journal, 1988, 65, 193-194.	1.1	33
98	Interrelationship between measures of collagen, compression, shear force and tenderness. Meat Science, 2013, 95, 219-223.	5.5	33
99	Potential mechanisms of carbon monoxide and high oxygen packaging in maintaining color stability of different bovine muscles. Meat Science, 2014, 97, 189-196.	5.5	33
100	Effects of intensive or pasture finishing in spring and linseed supplementation in autumn on the omega-3 content of lamb meat and its carcass distribution. Animal Production Science, 2010, 50, 130.	1.3	32
101	The effect of a kiwi fruit based solution on meat traits in beef m. semimembranosus (topside). Meat Science, 2011, 88, 468-471.	5.5	32
102	Comparison of the Proteolytic Activities of New Commercially Available Bacterial and Fungal Proteases toward Meat Proteins. Journal of Food Science, 2013, 78, C170-7.	3.1	32
103	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	31
104	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.	6.2	31
105	Genotype and age effects on sheep meat production. 2. Carcass quality traits. Australian Journal of Experimental Agriculture, 2007, 47, 1147.	1.0	30
106	Intramuscular fat levels in sheep muscle during growth. Australian Journal of Experimental Agriculture, 2008, 48, 904.	1.0	30
107	Carcass traits and saleable meat yield of alpacas (Vicugna pacos) in Australia. Meat Science, 2015, 107, 1-11.	5.5	30
108	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.	5.5	30

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109	Genotype and age effects on sheep meat production. 1. Production and growth. Australian Journal of Experimental Agriculture, 2007, 47, 1119.	1.0	30
110	Raman spectroscopy compared against traditional predictors of shear force in lamb m. longissimus lumborum. Meat Science, 2014, 98, 652-656.	5.5	29
111	The relationship between shear force, compression, collagen characteristics, desmin degradation and sarcomere length in lamb biceps femoris. Meat Science, 2017, 126, 18-21.	5.5	29
112	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.	5.5	29
113	Preliminary investigation of the use of Raman spectroscopy to predict meat and eating quality traits of beef loins. Meat Science, 2018, 138, 53-58.	5.5	29
114	A probe to measure GR in lamb carcasses at chain speed. Meat Science, 1995, 39, 159-165.	5.5	28
115	Meat quality of mixed sex lambs grazing pasture and supplemented with, roughage, oats or oats and sunflower meal. Meat Science, 2001, 59, 277-283.	5.5	28
116	Critical control points for meat quality in the Australian sheep meat supply chain Critical control points for meat quality in the Australian sheep meat supply chain. Australian Journal of Experimental Agriculture, 2005, 45, 593.	1.0	28
117	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
118	Examination of the effect of ageing and temperature at rigor on colour stability of lamb meat. Meat Science, 2013, 95, 311-316.	5.5	28
119	Retail colour stability of lamb meat is influenced by breed type, muscle, packaging and iron concentration. Meat Science, 2017, 129, 28-37.	5.5	28
120	Meat of South American camelids - Sensory quality and nutritional composition. Meat Science, 2021, 171, 108285.	5.5	28
121	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	28
122	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.	5.5	27
123	Effects of available nutrition and sire breeding values for growth and muscling on the development of crossbred lambs. 2: Composition and commercial yield. Australian Journal of Agricultural Research, 2006, 57, 617.	1.5	27
124	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.	5.5	27
125	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.	5.5	27
126	Nutritional composition of lamb retail cuts from the carcases of extensively finished lambs. Meat Science, 2019, 154, 126-132.	5.5	27

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127	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.	5.5	26
128	Preliminary investigation of the use of Raman spectroscopy to predict beef spoilage in different types of packaging. Meat Science, 2020, 165, 108136.	5.5	26
129	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
130	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.	5.5	25
131	Determination of a pH threshold for dark cutting beef based on visual evaluation by Asian consumers. Meat Science, 2021, 172, 108347.	5.5	25
132	The hydration status of lambs after lairage at two Australian abattoirs. Australian Journal of Experimental Agriculture, 2006, 46, 909.	1.0	24
133	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
134	Effect of electrical stimulation and ageing period on alpaca (Vicugna pacos) meat and eating quality. Meat Science, 2016, 111, 38-46.	5.5	24
135	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.	5.5	24
136	Dietary supplementation of suckling lambs with anthocyanins: Effects on growth, carcass, oxidative and meat quality traits. Animal Feed Science and Technology, 2021, 276, 114925.	2.2	24
137	Patents for Stretching and Shaping Meats. Recent Patents on Food, Nutrition & Agriculture, 2011, 3, 91-101.	0.9	24
138	Meat quality, carcass fatness, and growth of short scrotum lambs grazing either forage rape or irrigated perennial pasture. Australian Journal of Experimental Agriculture, 1995, 35, 453.	1.0	23
139	A national audit of retail lamb loin quality in Australia. Meat Science, 2002, 61, 267-273.	5.5	23
140	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
141	Genetic correlations between meat quality traits and growth and carcass traits in Merino sheep1. Journal of Animal Science, 2018, 96, 3582-3598.	0.5	23
142	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.	5.5	23
143	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.	5.5	23
144	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.	2.5	23

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145	Differences in composition, muscularity, muscle:bone ratio and cut dimensions between six lamb genotypes. Meat Science, 1997, 45, 439-450.	5.5	22
146	Sire and growth path effects on sheep meat production. 1. Growth and carcass characteristics. Australian Journal of Experimental Agriculture, 2007, 47, 1208.	1.0	22
147	Investigation of chemical composition of meat using spatially off-set Raman spectroscopy. Analyst, The, 2019, 144, 2618-2627.	3.5	22
148	The effects of season and post-transport rest on alpaca (Vicunga pacos) meat quality. Meat Science, 2020, 159, 107935.	5.5	22
149	Changes in fat depths and muscle dimensions in growing lambs as measured by real-time ultrasound. Australian Journal of Experimental Agriculture, 1993, 33, 707.	1.0	21
150	The effect of lairage time on consumer sensory scores of the M. longissimus thoracis et lumborum from lambs and lactating ewes. Australian Journal of Experimental Agriculture, 2005, 45, 535.	1.0	21
151	Lamb meat colour values (HunterLab CIE and reflectance) are influenced by aperture size (5mm v.) Tj ETQq1 1 0.784314 rgBT /Overlo	5.5	21
152	Are shear force methods adequately reported?. Meat Science, 2016, 119, 1-6.	5.5	21
153	The effect of freezing time on the quality of normal and pale, soft and exudative (PSE)-like pork. Meat Science, 2019, 152, 1-7.	5.5	21
154	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.	6.2	21
155	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
156	SmartStretchâ„¢ technology. IV. The impact on the meat quality of hot-boned beef rostbiff (m. gluteus) Tj ETQq0 0 0 rgBT /Overlock 10	5.5	20
157	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.	5.5	20
158	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.	5.5	20
159	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.	5.5	20
160	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.	5.5	19
161	Polyunsaturated fats in meat from Merino, first- and second-cross sheep slaughtered as yearlings. Meat Science, 2009, 83, 314-319.	5.5	19
162	Comparison of two instruments (G2 Tenderometer and a Lloyd Texture analyser) for measuring the shear force of cooked meat. Animal Production Science, 2011, 51, 71.	1.3	19

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163	Predicting tenderness of fresh ovine semimembranosus using Raman spectroscopy. Meat Science, 2014, 97, 597-601.	5.5	19
164	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.	5.5	19
165	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.	3.5	19
166	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.	5.5	19
167	Ageing-freezing/thaw process affects blooming time and myoglobin forms of lamb meat during retail display. Meat Science, 2019, 153, 19-25.	5.5	19
168	Diverse lamb genotypes 4. Predicting the yield of saleable meat and high value trimmed cuts from carcass measurements. Meat Science, 2001, 58, 207-214.	5.5	18
169	Post-mortem modelling of pH and temperature in related lamb carcases. Meat Science, 2014, 96, 1034-1039.	5.5	18
170	Modelling lamb carcase pH and temperature decline parameters: Relationship to shear force and abattoir variation. Meat Science, 2015, 100, 85-90.	5.5	18
171	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.	5.5	18
172	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	18
173	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.	5.5	18
174	Lamb carcass characteristics. 2. Estimation of the percentage of saleable cuts for carcasses prepared as 'trim' and traditional cuts using carcass weight, fat depth, eye muscle area, sex, and conformation score. Australian Journal of Experimental Agriculture, 1995, 35, 161.	1.0	17
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