

# David L Hopkins

## List of Publications by Year in descending order

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Version: 2024-02-01

349  
papers

10,634  
citations

38742

50  
h-index

60623

81  
g-index

351  
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351  
docs citations

351  
times ranked

4912  
citing authors

#	ARTICLE	IF	CITATIONS
1	Growth Promoters in Cattle and Pigs: A Review of Legislation and Implications for Human Health. Food Reviews International, 2023, 39, 2507-2529.	8.4	3
2	Editorial 2022. Meat Science, 2022, 183, 108668.	5.5	0
3	The effect of perennial and annual wheat forages, fed with or without lucerne, on the fatty acid profile and oxidative status of lamb meat. Veterinary and Animal Science, 2022, 15, 100230.	1.5	1
4	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.	6.2	12
5	The plasma and urine mineral status of lambs offered diets of perennial wheat or annual wheat, with or without lucerne. Small Ruminant Research, 2022, 209, 106639.	1.2	3
6	Assessing chemometric models developed using Raman spectroscopy and fatty acid data for Northern and Southern Australian beef production systems. Meat Science, 2022, 187, 108753.	5.5	2
7	There is no relationship between lamb particle size and consumer scores for tenderness, flavour, juiciness, overall liking or quality rank. Meat Science, 2022, 188, 108808.	5.5	2
8	Effect of energy metabolism and proteolysis on the toughness of intermediate ultimate pH beef. Meat Science, 2022, 188, 108798.	5.5	13
9	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.	5.5	17
10	The effect of oral or respiratory exposure to limonene on goat kid performance and meat quality. Meat Science, 2022, 191, 108865.	5.5	5
11	Electrical stimulation. , 2022, , .		0
12	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
13	Safe cured meat using gamma radiation: Effects on spores of Clostridium sporogenes and technological and sensorial characteristics of low nitrite cooked ham. LWT - Food Science and Technology, 2021, 137, 110392.	5.2	10
14	Effects of packaging methods combined with frozen temperature on the color of frozen beef rolls. Meat Science, 2021, 171, 108292.	5.5	10
15	Meat of South American camelids - Sensory quality and nutritional composition. Meat Science, 2021, 171, 108285.	5.5	28
16	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	13
17	Editorial 2020. Meat Science, 2021, 171, 108279.	5.5	0
18	Feeding unsaleable carrots to lambs increased performance and carcass characteristics while maintaining meat quality. Meat Science, 2021, 173, 108402.	5.5	8

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19	Intramuscular fat prediction of the semimembranosus muscle in hot lamb carcasses using NIR. <i>Meat Science</i> , 2021, 181, 108404.	5.5	4
20	Reducing the safety risk of low nitrite restructured sliced cooked ham by gamma radiation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	1
21	Nix Pro Color Sensor Comparison to HunterLab MiniScan for Measuring Lamb Meat Colour and Investigation of Repeat Measures, Illuminant and Standard Observer Effects. <i>Food Analytical Methods</i> , 2021, 14, 697-705.	2.6	6
22	Authenticating common Australian beef production systems using Raman spectroscopy. <i>Food Control</i> , 2021, 121, 107652.	5.5	15
23	An exploratory study of Muslim consumersâ€™ halal meat purchasing intentions in Norway. <i>Acta Agriculturae Scandinavica - Section A: Animal Science</i> , 2021, 70, 61-70.	0.2	5
24	Effect of medium voltage electrical stimulation and prior ageing on beef shear force during superchilled storage. <i>Meat Science</i> , 2021, 172, 108320.	5.5	16
25	Determination of a pH threshold for dark cutting beef based on visual evaluation by Asian consumers. <i>Meat Science</i> , 2021, 172, 108347.	5.5	25
26	Beef-Based Medium Influences Biofilm Formation of <i>Escherichia coli</i> O157:H7 Isolated from Beef Processing Plants. <i>Journal of Food Protection</i> , 2021, 84, 1060-1068.	1.7	2
27	Technological Quality, Amino Acid and Fatty Acid Profile of Broiler Meat Enhanced by Dietary Inclusion of Black Soldier Fly Larvae. <i>Foods</i> , 2021, 10, 297.	4.3	28
28	Classification of Southern Australian Grass- and Grain-Fed Beef. <i>Food Analytical Methods</i> , 2021, 14, 1730-1743.	2.6	1
29	Total volatile basic nitrogen (TVB-N) and its role in meat spoilage: A review. <i>Trends in Food Science and Technology</i> , 2021, 109, 280-302.	15.1	326
30	Effects of spraying lactic acid and peroxyacetic acid on the quality and microbial community dynamics of vacuum skin-packaged chilled beef during storage. <i>Food Research International</i> , 2021, 142, 110205.	6.2	9
31	Investigation of the physicochemical, bacteriological, and sensory quality of beef steaks held under modified atmosphere packaging and representative of different ultimate pH values. <i>Meat Science</i> , 2021, 174, 108416.	5.5	20
32	Total volatile basic nitrogen and trimethylamine in muscle foods: Potential formation pathways and effects on human health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3620-3666.	11.7	44
33	A review on growth promoters still allowed in cattle and pig production. <i>Livestock Science</i> , 2021, 247, 104464.	1.6	6
34	Dietary supplementation of suckling lambs with anthocyanins: Effects on growth, carcass, oxidative and meat quality traits. <i>Animal Feed Science and Technology</i> , 2021, 276, 114925.	2.2	24
35	Post-mortem pH decline in lamb semitendinosus muscle and its relationship to the pH decline parameters of the longissimus lumborum muscle: A pilot study. <i>Meat Science</i> , 2021, 176, 108473.	5.5	8
36	Partial least squares and machine learning for the prediction of intramuscular fat content of lamb loin. <i>Meat Science</i> , 2021, 177, 108505.	5.5	12

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37	Is meat from cull cows tougher?. Meat Science, 2021, 177, 108498.	5.5	8
38	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
39	The quality and mineral composition of the longissimus lumborum and semimembranosus muscles from lambs fed perennial or annual wheat forage with or without lucerne. Meat Science, 2021, 180, 108564.	5.5	11
40	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
41	Impact of heat stress on the growth performance and retail meat quality of 2nd cross (Poll) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	5.5	6
42	Effects of Calcium Salts on the Physicochemical Quality of Cured Beef Sausages during Manufacturing and Storage: A Potential Calcium Application for Sausages with Alginate Casings. Foods, 2021, 10, 2783.	4.3	9
43	How to Increase Your Chances of Publishing. Meat Technology, 2021, 62, 91-95.	0.3	0
44	Assessment of a probe to measure fat depth of lamb carcasses. Meat Science, 2020, 159, 107937.	5.5	2
45	The effects of season and post-transport rest on alpaca ( <i>Vicungu pacos</i> ) meat quality. Meat Science, 2020, 159, 107935.	5.5	22
46	Preliminary investigation into the use of Raman spectroscopy for the verification of Australian grass and grain fed beef. Meat Science, 2020, 160, 107970.	5.5	15
47	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
48	The effect of fibre orientation, measurement interval and muscle on lamb meat drip loss values. Meat Science, 2020, 161, 107959.	5.5	10
49	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
50	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
51	Investigation of colour requirements of frozen beef rolls by Chinese consumers for hot pot. Meat Science, 2020, 162, 108038.	5.5	12
52	Understanding the development of color and color stability of dark cutting beef based on mitochondrial proteomics. Meat Science, 2020, 163, 108046.	5.5	49
53	Acid Tolerance Response of <i>Listeria monocytogenes</i> in Various External pHs with Different Concentrations of Lactic Acid. Foodborne Pathogens and Disease, 2020, 17, 253-261.	1.8	13
54	Use of water electrolyte supplementation for three days prior to processing helps alleviate the consequences of a severe thermal challenge on performance in meat chickens. Livestock Science, 2020, 242, 104260.	1.6	4

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55	Effect of modified atmosphere packaging on shelf life and bacterial community of roast duck meat. <i>Food Research International</i> , 2020, 137, 109645.	6.2	39
56	Rangeland Grazing Strategies to Lower the Dependency on Imported Concentrates in Norwegian Sheep Meat Production. <i>Sustainability</i> , 2020, 12, 5340.	3.2	2
57	The Impact of Antioxidant Supplementation and Heat Stress on Carcass Characteristics, Muscle Nutritional Profile and Functionality of Lamb Meat. <i>Animals</i> , 2020, 10, 1286.	2.3	11
58	Analysis of Raman spectra for the verification of Australian grass and grain fed beef using principal component analysis and partial least square models. <i>Journal of Raman Spectroscopy</i> , 2020, 51, 2338-2346.	2.5	7
59	The effect of a perennial wheat and lucerne biculture diet on feed intake, growth rate and carcass characteristics of Australian lambs. <i>Small Ruminant Research</i> , 2020, 192, 106235.	1.2	11
60	Temperature-time combination effects on aged beef volatile profiles and their relationship to sensory attributes. <i>Meat Science</i> , 2020, 168, 108193.	5.5	14
61	Preliminary investigation of the use of Raman spectroscopy to predict beef spoilage in different types of packaging. <i>Meat Science</i> , 2020, 165, 108136.	5.5	26
62	Management Strategies to Improve the Economics of Sheep Farms in Norwegian Coastal and Fjord Areas – The Effect of Animal Size and Capacities for Rangeland Utilisation. <i>Sustainability</i> , 2020, 12, 3713.	3.2	0
63	The effect of whole carcass medium voltage electrical stimulation, tenderstretching and longissimus infusion with actinidin on alpaca meat quality. <i>Meat Science</i> , 2020, 164, 108107.	5.5	41
64	Effects of spraying lactic acid and peroxyacetic acid on the bacterial decontamination and bacterial composition of beef carcasses. <i>Meat Science</i> , 2020, 164, 108104.	5.5	17
65	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. <i>Meat Science</i> , 2020, 167, 108172.	5.5	79
66	Preliminary investigation for the prediction of intramuscular fat content of lamb in-situ using a hand-held NIR spectroscopic device. <i>Meat Science</i> , 2020, 166, 108153.	5.5	15
67	Lamb or hogget meat – A different sensory profile? Extending the fresh meat season in Norway. <i>Small Ruminant Research</i> , 2020, 185, 106086.	1.2	4
68	Estimation of Chronological Age of Cattle Using Spatially Resolved Diffuse Reflectance Measurements of Hide. <i>IEEE Sensors Journal</i> , 2020, 20, 8673-8682.	4.7	3
69	Using shear force, sarcomere length, particle size, collagen content, and protein solubility metrics to predict consumer acceptance of aged beef tenderness. <i>Journal of Texture Studies</i> , 2020, 51, 559-566.	2.5	23
70	Effects of microbiota dynamics on the color stability of chilled beef steaks stored in high oxygen and carbon monoxide packaging. <i>Food Research International</i> , 2020, 134, 109215.	6.2	21
71	Dr. Ahmed Ouali, 1948 – 2020. <i>Meat Science</i> , 2020, 167, 108155.	5.5	0
72	Differentiating various beef cuts using spatially offset Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2020, 51, 711-716.	2.5	12

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73	Investigation of muscle-specific beef color stability at different ultimate pHs. Asian-Australasian Journal of Animal Sciences, 2020, 33, 1999-2007.	2.4	8
74	Dietary lycopene powder improves meat oxidative stability in Hu lambs. Journal of the Science of Food and Agriculture, 2019, 99, 1145-1152.	3.5	8
75	Comparison of grain-based diet supplemented with synthetic vitamin E and lucerne hay-based diet on blood oxidative stress biomarkers and lamb meat quality. Small Ruminant Research, 2019, 177, 146-152.	1.2	6
76	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
77	Genetic variation in colour stability traits of lamb cuts under two packaging systems. Meat Science, 2019, 157, 107870.	5.5	3
78	Moisture content, fatty acid profile and oxidative traits of aged beef subjected to different temperature-time combinations. Meat Science, 2019, 157, 107876.	5.5	6
79	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
80	Point of purchase fatty acid profile, oxidative status and quality of vacuum-packaged grass fed Australian beef held chilled for up to 12 weeks. Meat Science, 2019, 158, 107878.	5.5	19
81	The effect of electrical stimulation and tenderstretching on colour and oxidation traits of alpaca (Vicungu pacos) meat. Meat Science, 2019, 156, 125-130.	5.5	43
82	Nutritional composition of lamb retail cuts from the carcasses of extensively finished lambs. Meat Science, 2019, 154, 126-132.	5.5	27
83	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
84	Investigation of chemical composition of meat using spatially off-set Raman spectroscopy. Analyst, The, 2019, 144, 2618-2627.	3.5	22
85	Adapting Seasonal Sheep Production to Year-Round Fresh Meat and Halal Market in Norway. Sustainability, 2019, 11, 1554.	3.2	9
86	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
87	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
88	Visible Fat Content of Hotpot Beef Acceptability by New Zealand Chinese, Japanese, and Korean Consumers. Journal of Food Quality, 2019, 2019, 1-11.	2.6	2
89	A comparison of the Nix Colour Sensor Pro and HunterLab MiniScan colorimetric instruments when assessing aged beef colour stability over 72 h display. Meat Science, 2019, 147, 162-165.	5.5	13
90	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

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91	Contrasting the quality traits of aged bolar blade, topside and striploin cuts sourced from dark cutting and control Australian beef carcasses. <i>Meat Science</i> , 2019, 149, 24-30.	5.5	7
92	Effect of new generation medium voltage electrical stimulation on the meat quality of beef slaughtered in a Chinese abattoir. <i>Meat Science</i> , 2019, 149, 47-54.	5.5	15
93	Shelf-life and microbial community dynamics of super-chilled beef imported from Australia to China. <i>Food Research International</i> , 2019, 120, 784-792.	6.2	50
94	Effect of superchilled storage on shelf life and quality characteristics of <i>M. longissimus lumborum</i> from Chinese Yellow cattle. <i>Meat Science</i> , 2019, 149, 79-84.	5.5	40
95	Vitamin E concentration in alpaca meat and its impact on oxidative traits during retail display. <i>Meat Science</i> , 2019, 151, 18-23.	5.5	12
96	Measurement of drip loss in alpaca ( <i>Vicugna pacos</i> ) meat using different techniques and sample weights. <i>Meat Science</i> , 2019, 151, 1-3.	5.5	15
97	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. <i>Meat Science</i> , 2019, 148, 105-112.	5.5	23
98	The effect of different temperature-time combinations when ageing beef: Sensory quality traits and microbial loads. <i>Meat Science</i> , 2019, 150, 23-32.	5.5	12
99	The identification of dark cutting beef carcasses in Australia, using Nix Pro Color Sensor <sup>®</sup> , <sup>¢</sup> colour measures, and their relationship to bolar blade, striploin and topside quality traits. <i>Meat Science</i> , 2019, 148, 50-54.	5.5	14
100	Proteomic analysis to investigate color changes of chilled beef longissimus steaks held under carbon monoxide and high oxygen packaging. <i>Meat Science</i> , 2018, 142, 23-31.	5.5	29
101	Effect of long term chilled (up to 5 <sup>^</sup> weeks) then frozen (up to 12 <sup>^</sup> months) storage at two different sub-zero holding temperatures on beef: 3. Protein structure degradation and a marker of protein oxidation. <i>Meat Science</i> , 2018, 139, 171-178.	5.5	11
102	Preliminary investigation of the use of Raman spectroscopy to predict meat and eating quality traits of beef loins. <i>Meat Science</i> , 2018, 138, 53-58.	5.5	29
103	Meat packaging solutions to current industry challenges: A review. <i>Meat Science</i> , 2018, 144, 159-168.	5.5	42
104	Microbial community dynamics analysis by high-throughput sequencing in chilled beef longissimus steaks packaged under modified atmospheres. <i>Meat Science</i> , 2018, 141, 94-102.	5.5	65
105	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. <i>Meat Science</i> , 2018, 136, 9-15.	5.5	18
106	Effects of chilled and frozen storage conditions on the lamb <i>M. longissimus lumborum</i> fatty acid and lipid oxidation parameters. <i>Meat Science</i> , 2018, 136, 116-122.	5.5	25
107	Effects of chilled-then-frozen storage (up to 52 weeks) on an indicator of protein oxidation and indices of protein degradation in lamb <i>M. longissimus lumborum</i> . <i>Meat Science</i> , 2018, 135, 134-141.	5.5	20
108	The effect of technical replicate (repeats) on Nix Pro Color Sensor <sup>®</sup> , <sup>¢</sup> measurement precision for meat: A case-study on aged beef colour stability. <i>Meat Science</i> , 2018, 135, 42-45.	5.5	26

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109	Editorial. Meat Science, 2018, 135, A1-A2.	5.5	0
110	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
111	Implications of step-chilling on meat color investigated using proteome analysis of the sarcoplasmic protein fraction of beef longissimus lumborum muscle. Journal of Integrative Agriculture, 2018, 17, 2118-2125.	3.5	12
112	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
113	Using microwave cooking to evaluate tenderness and its relationship to sensory analysis. Journal of Texture Studies, 2018, 49, 612-618.	2.5	0
114	Tenderizing Mechanisms: Mechanical. , 2018, , .		0
115	Maintaining the appeal of Australian lamb to the modern consumer. Animal Production Science, 2018, 58, 1392.	1.3	6
116	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.	0.9	14
117	The effect of combining tenderstretching and electrical stimulation on alpaca ( <i>Vicugna pacos</i> ) meat tenderness and eating quality. Meat Science, 2018, 145, 127-136.	5.5	16
118	Effect of homogenisation speed and centrifugation on particle size analysis of beef and the relationship with shear force. Meat Science, 2018, 143, 219-222.	5.5	7
119	The value of objective online measurement technology: Australian red meat processor perspective. Animal Production Science, 2018, 58, 1559.	1.3	10
120	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
121	Increasing omega-3 levels in meat from ruminants under pasture-based systems. OIE Revue Scientifique Et Technique, 2018, 37, 57-70.	1.2	15
122	Australian Lamb Meat - The Response to Societal and Ethnic Influences. Korean Journal for Food Science of Animal Resources, 2018, 38, 653-663.	1.5	3
123	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
124	Using instrumental (CIE and reflectance) measures to predict consumers' acceptance of beef colour. Meat Science, 2017, 127, 57-62.	5.5	137
125	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
126	The Eating Quality of Meat. , 2017, , 357-381.		9



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127	Meat science from 1976: A history of the journal. Meat Science, 2017, 132, 29-34.	5.5	0
128	Long-term red meat preservation using chilled and frozen storage combinations: A review. Meat Science, 2017, 125, 84-94.	5.5	159
129	The combined effects of grain supplementation and tenderstretching on alpaca (Vicugna pacos) meat quality. Meat Science, 2017, 125, 53-60.	5.5	10
130	The effect of lamb carcass weight and GR depth on the production of value-added cuts – A short communication. Meat Science, 2017, 131, 139-141.	5.5	6
131	Effect of Beef Pre-Cooking Status (Frozen V. Thawed) and Sample Weight on Shear Force Evaluation. Food Analytical Methods, 2017, 10, 3235-3238.	2.6	2
132	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
133	Causes and Contributing Factors to “Dark Cutting” Meat: Current Trends and Future Directions: A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 400-430.	11.7	142
134	A GR/Impedance probe proves unsuitable for measuring GR depth in Australian lamb carcasses. Meat Science, 2017, 129, 71-73.	5.5	2
135	The effect of grain supplementation on alpaca ( Vicugna pacos ) production and meat quality. Small Ruminant Research, 2017, 147, 25-31.	1.2	12
136	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
137	The effects of pre-transport supplementation with electrolytes and betaine on performance, carcass yield and meat quality of broilers in summer and winter. Livestock Science, 2017, 205, 16-23.	1.6	9
138	The effect of applying a rinse and chill procedure to lamb carcasses immediately post-death on meat quality?. Meat Science, 2017, 134, 124-127.	5.5	11
139	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
140	Production systems to deliver premium grade lambs to the growing international and Australian markets. Small Ruminant Research, 2017, 157, 32-39.	1.2	14
141	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
142	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
143	Editorial. Meat Science, 2017, 123, A1-A2.	5.5	1
144	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.	5.5	14

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145	Genetic correlations between wool traits and meat quality traits in Merino sheep1. Journal of Animal Science, 2017, 95, 4260-4273.	0.5	7
146	Genetic correlations between wool traits and carcass traits in Merino sheep1. Journal of Animal Science, 2017, 95, 2385-2398.	0.5	10
147	The use of oxidative stress biomarkers in live animals (in vivo) to predict meat quality deterioration postmortem (in vitro) caused by changes in muscle biochemical components1. Journal of Animal Science, 2017, 95, 3012-3024.	0.5	9
148	Genetic correlations between wool traits and carcass traits in Merino sheep. Journal of Animal Science, 2017, 95, 2385.	0.5	4
149	The use of oxidative stress biomarkers in live animals (in vivo) to predict meat quality deterioration postmortem (in vitro) caused by changes in muscle biochemical components. Journal of Animal Science, 2017, 95, 3012.	0.5	5
150	Shelf-life Extension of Chillâ€­Stored Beef Longissimus Steaks Packaged under Modified Atmospheres with 50% O <sub>2</sub> and 40% CO <sub>2</sub> . Journal of Food Science, 2016, 81, C1692-8.	3.1	14
151	Editorial. Meat Science, 2016, 112, 1-2.	5.5	0
152	Muscle vitamin E and retail colour of meat from lambs fed lucerne or grain-based diets at two antioxidant levels. Journal of Nutrition & Intermediary Metabolism, 2016, 4, 16.	1.7	0
153	The effect of forage type on lamb carcass traits, meat quality and sensory traits. Meat Science, 2016, 119, 95-101.	5.5	51
154	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
155	Relationship between colorimetric (instrumental) evaluation and consumer-defined beef colour acceptability. Meat Science, 2016, 121, 104-106.	5.5	56
156	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
157	Are shear force methods adequately reported?. Meat Science, 2016, 119, 1-6.	5.5	21
158	Application of small angle X-ray scattering synchrotron technology for measuring ovine meat quality. Meat Science, 2016, 117, 122-129.	5.5	9
159	Effect of packaging atmospheres on storage quality characteristics of heavily marbled beef longissimus steaks. Meat Science, 2016, 117, 50-56.	5.5	48
160	Optimum number of technical replicates for the measurement of compression of lamb meat. Meat Science, 2016, 115, 24-26.	5.5	0
161	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
162	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	14

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163	Effect of electrical stimulation and ageing period on alpaca ( <i>Vicugna pacos</i> ) meat and eating quality. <i>Meat Science</i> , 2016, 111, 38-46.	5.5	24
164	Do sarcomere length, collagen content, pH, intramuscular fat and desmin degradation explain variation in the tenderness of three ovine muscles?. <i>Meat Science</i> , 2016, 113, 51-58.	5.5	72
165	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. <i>Meat Science</i> , 2016, 111, 154-160.	5.5	64
166	Imaging of Intact Ovine <i>m. semimembranosus</i> by Confocal Raman Microscopy. <i>Food and Bioprocess Technology</i> , 2015, 8, 2279-2286.	4.7	11
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