

David L Hopkins

List of Publications by Year in descending order

Source: [//exaly.com/author-pdf/3709177/publications.pdf](https://exaly.com/author-pdf/3709177/publications.pdf)

Version: 2024-02-01

255
papers

9,477
citations

43741

48
h-index

63582

80
g-index

283
all docs

283
docs citations

283
times ranked

7312
citing authors

#	ARTICLE	IF	CITATIONS
1	Growth Promoters in Cattle and Pigs: A Review of Legislation and Implications for Human Health. <i>Food Reviews International</i> , 2023, 39, 2507-2529.	8.2	3
2	The effect of perennial and annual wheat forages, fed with or without lucerne, on the fatty acid profile and oxidative status of lamb meat. <i>Veterinary and Animal Science</i> , 2022, 15, 100230.	1.6	2
3	The response of bacterial communities to carbon dioxide in high-oxygen modified atmosphere packaged beef steaks during chilled storage. <i>Food Research International</i> , 2022, 151, 110872.	6.4	17
4	The plasma and urine mineral status of lambs offered diets of perennial wheat or annual wheat, with or without lucerne. <i>Small Ruminant Research</i> , 2022, 209, 106639.	1.3	5
5	Assessing chemometric models developed using Raman spectroscopy and fatty acid data for Northern and Southern Australian beef production systems. <i>Meat Science</i> , 2022, 187, 108753.	5.7	4
6	There is no relationship between lamb particle size and consumer scores for tenderness, flavour, juiciness, overall liking or quality rank. <i>Meat Science</i> , 2022, 188, 108808.	5.7	2
7	Effect of energy metabolism and proteolysis on the toughness of intermediate ultimate pH beef. <i>Meat Science</i> , 2022, 188, 108798.	5.7	15
8	Influence of oxygen concentration on the fresh and internal cooked color of modified atmosphere packaged dark-cutting beef stored under chilled and superchilled conditions. <i>Meat Science</i> , 2022, 188, 108773.	5.7	22
9	An enhanced analytical strategy integrating offline two-dimensional liquid chromatography with high-resolution accurate mass spectrometry and molecular networking: Comprehensive characterization of HuangLian JieDu Decoction as a case study. <i>Journal of Separation Science</i> , 2022, 45, 2734-2745.	2.9	7
10	The effect of oral or respiratory exposure to limonene on goat kid performance and meat quality. <i>Meat Science</i> , 2022, 191, 108865.	5.7	7
11	Effect of the immune responses induced by implants in a integrated three-dimensional micro-nano topography on osseointegration. <i>Journal of Biomedical Materials Research - Part A</i> , 2021, 109, 1429-1440.	4.1	23
12	Molecular signatures of beef tenderness: Underlying mechanisms based on integromics of protein biomarkers from multi-platform proteomics studies. <i>Meat Science</i> , 2021, 172, 108311.	5.7	90
13	Safe cured meat using gamma radiation: Effects on spores of <i>Clostridium sporogenes</i> and technological and sensorial characteristics of low nitrite cooked ham. <i>LWT - Food Science and Technology</i> , 2021, 137, 110392.	5.3	10
14	Effects of packaging methods combined with frozen temperature on the color of frozen beef rolls. <i>Meat Science</i> , 2021, 171, 108292.	5.7	13
15	Meat of South American camelids - Sensory quality and nutritional composition. <i>Meat Science</i> , 2021, 171, 108285.	5.7	30
16	Acid tolerance response of <i>Salmonella</i> during simulated chilled beef storage and its regulatory mechanism based on the PhoP/Q system. <i>Food Microbiology</i> , 2021, 95, 103716.	4.2	15
17	Feeding unsaleable carrots to lambs increased performance and carcass characteristics while maintaining meat quality. <i>Meat Science</i> , 2021, 173, 108402.	5.7	9
18	Intramuscular fat prediction of the semimembranosus muscle in hot lamb carcasses using NIR. <i>Meat Science</i> , 2021, 181, 108404.	5.7	5

#	ARTICLE	IF	CITATIONS
19	Reducing the safety risk of low nitrite restructured sliced cooked ham by gamma radiation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	1.9	1
20	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	9
21	Authenticating common Australian beef production systems using Raman spectroscopy. <i>Food Control</i> , 2021, 121, 107652.	5.6	18
22	An exploratory study of Muslim consumers's™ halal meat purchasing intentions in Norway. <i>Acta Agriculturae Scandinavica - Section A: Animal Science</i> , 2021, 70, 61-70.	0.3	5
23	Effect of medium voltage electrical stimulation and prior ageing on beef shear force during superchilled storage. <i>Meat Science</i> , 2021, 172, 108320.	5.7	18
24	Determination of a pH threshold for dark cutting beef based on visual evaluation by Asian consumers. <i>Meat Science</i> , 2021, 172, 108347.	5.7	28
25	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.	1.8	2
26	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	34
27	Classification of Southern Australian Grass- and Grain-Fed Beef. <i>Food Analytical Methods</i> , 2021, 14, 1730-1743.	2.6	2
28	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.	15.7	403
29	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.	6.4	12
30	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.	5.7	22
31	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.	12.2	61
32	A review on growth promoters still allowed in cattle and pig production. <i>Livestock Science</i> , 2021, 247, 104464.	1.6	6
33	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.	2.3	27
34	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.	5.7	8
35	Optimal timing of delivery for pregnancies with prenatally diagnosed congenital diaphragmatic hernia: a propensity-score analysis using the inverse probability of treatment weighting. <i>Journal of Perinatology</i> , 2021, 41, 1893-1900.	2.0	1
36	Partial least squares and machine learning for the prediction of intramuscular fat content of lamb loin. <i>Meat Science</i> , 2021, 177, 108505.	5.7	15

#	ARTICLE	IF	CITATIONS
37	Is meat from cull cows tougher?. Meat Science, 2021, 177, 108498.	5.7	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.	5.7	54
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.	5.7	12
40	The use of conventional laboratory-based methods to predict consumer acceptance of beef and sheep meat: A review. Meat Science, 2021, 181, 108586.	5.7	52
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	5.7	9
42	How to Increase Your Chances of Publishing. Meat Technology, 2021, 62, 91-95.	0.3	0
43	Assessment of a probe to measure fat depth of lamb carcasses. Meat Science, 2020, 159, 107937.	5.7	4
44	The effects of season and post-transport rest on alpaca (<i>Vicungu pacos</i>) meat quality. Meat Science, 2020, 159, 107935.	5.7	24
45	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
46	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
47	The effect of fibre orientation, measurement interval and muscle on lamb meat drip loss values. Meat Science, 2020, 161, 107959.	5.7	12
48	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
49	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
50	Investigation of colour requirements of frozen beef rolls by Chinese consumers for hot pot. Meat Science, 2020, 162, 108038.	5.7	12
51	Understanding the development of color and color stability of dark cutting beef based on mitochondrial proteomics. Meat Science, 2020, 163, 108046.	5.7	57
52	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.	1.9	14
53	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
54	Effect of modified atmosphere packaging on shelf life and bacterial community of roast duck meat. Food Research International, 2020, 137, 109645.	6.4	46

#	ARTICLE	IF	CITATIONS
55	Rangeland Grazing Strategies to Lower the Dependency on Imported Concentrates in Norwegian Sheep Meat Production. <i>Sustainability</i> , 2020, 12, 5340.	3.3	3
56	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
57	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
58	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.	1.3	13
59	Temperature-time combination effects on aged beef volatile profiles and their relationship to sensory attributes. <i>Meat Science</i> , 2020, 168, 108193.	5.7	16
60	Preliminary investigation of the use of Raman spectroscopy to predict beef spoilage in different types of packaging. <i>Meat Science</i> , 2020, 165, 108136.	5.7	29
61	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.	3.3	0
62	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.	5.7	48
63	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.	5.7	19
64	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.	5.7	92
65	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.	5.7	20
66	Lamb or hogget meat - A different sensory profile? Extending the fresh meat season in Norway. <i>Small Ruminant Research</i> , 2020, 185, 106086.	1.3	4
67	Estimation of Chronological Age of Cattle Using Spatially Resolved Diffuse Reflectance Measurements of Hide. <i>IEEE Sensors Journal</i> , 2020, 20, 8673-8682.	4.8	3
68	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.	2.6	27
69	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.	6.4	23
70	Dr. Ahmed Ouali, 1948-2020. <i>Meat Science</i> , 2020, 167, 108155.	5.7	0
71	Differentiating various beef cuts using spatially offset Raman spectroscopy. <i>Journal of Raman Spectroscopy</i> , 2020, 51, 711-716.	2.5	13
72	Investigation of muscle-specific beef color stability at different ultimate pHs. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 1999-2007.	2.5	8

#	ARTICLE	IF	CITATIONS
73	Dietary lycopene powder improves meat oxidative stability in Hu lambs. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1145-1152.	3.6	9
74	Comparison of grain-based diet supplemented with synthetic vitamin E and lucerne hay-based diet on blood oxidative stress biomarkers and lamb meat quality. <i>Small Ruminant Research</i> , 2019, 177, 146-152.	1.3	6
75	Effect of Carcass Chilling on the Palatability Traits and Safety of Fresh Red Meat. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1676-1704.	12.2	37
76	Nature of the Synergistic Effect of N and S Co-Doped Graphene for the Enhanced Simultaneous Determination of Toxic Pollutants. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 44545-44555.	8.3	15
77	Genetic variation in colour stability traits of lamb cuts under two packaging systems. <i>Meat Science</i> , 2019, 157, 107870.	5.7	3
78	Moisture content, fatty acid profile and oxidative traits of aged beef subjected to different temperature-time combinations. <i>Meat Science</i> , 2019, 157, 107876.	5.7	7
79	Effect of modified Soxhlet (Soxtec) and Folch extraction method selection on the total lipid determination of aged beef. <i>Journal of Food Science and Technology</i> , 2019, 56, 3957-3961.	2.8	36
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. <i>Meat Science</i> , 2019, 158, 107878.	5.7	19
81	The effect of electrical stimulation and tenderstretching on colour and oxidation traits of alpaca (<i>Vicungu pacos</i>) meat. <i>Meat Science</i> , 2019, 156, 125-130.	5.7	47
82	Nutritional composition of lamb retail cuts from the carcasses of extensively finished lambs. <i>Meat Science</i> , 2019, 154, 126-132.	5.7	32
83	Development of VISNIR predictive regression models for ultimate pH, meat tenderness (shear force) and intramuscular fat content of Australian lamb. <i>Meat Science</i> , 2019, 155, 102-108.	5.7	26
84	Investigation of chemical composition of meat using spatially off-set Raman spectroscopy. <i>Analyst</i> , 2019, 144, 2618-2627.	3.5	22
85	Adapting Seasonal Sheep Production to Year-Round Fresh Meat and Halal Market in Norway. <i>Sustainability</i> , 2019, 11, 1554.	3.3	10
86	Ageing-freezing/thaw process affects blooming time and myoglobin forms of lamb meat during retail display. <i>Meat Science</i> , 2019, 153, 19-25.	5.7	22
87	The effect of freezing time on the quality of normal and pale, soft and exudative (PSE)-like pork. <i>Meat Science</i> , 2019, 152, 1-7.	5.7	22
88	OLA-Simple: A software-guided HIV-1 drug resistance test for low-resource laboratories. <i>EBioMedicine</i> , 2019, 50, 34-44.	6.0	24
89	A comparison of the Nix Colour Sensor Pro and HunterLab MiniScan colorimetric instruments when assessing aged beef colour stability over 72 h display. <i>Meat Science</i> , 2019, 147, 162-165.	5.7	16
90	Understanding beef flavour and overall liking traits using two different methods for determination of thiobarbituric acid reactive substance (TBARS). <i>Meat Science</i> , 2019, 149, 114-119.	5.7	90

#	ARTICLE	IF	CITATIONS
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.	5.7	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.	5.7	16
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.	6.4	53
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.	5.7	43
95	Vitamin E concentration in alpaca meat and its impact on oxidative traits during retail display. <i>Meat Science</i> , 2019, 151, 18-23.	5.7	13
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.	5.7	16
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.	5.7	25
98	Magnetic resonance field fingerprinting. <i>Magnetic Resonance in Medicine</i> , 2019, 81, 2347-2359.	3.1	36
99	The effect of different temperature-time combinations when ageing beef: Sensory quality traits and microbial loads. <i>Meat Science</i> , 2019, 150, 23-32.	5.7	12
100	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. <i>Meat Science</i> , 2019, 148, 50-54.	5.7	14
101	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.	5.7	32
102	Effect of long term chilled (up to 5â„ƒ weeks) then frozen (up to 12â„ƒ 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.	5.7	11
103	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.	5.7	29
104	Meat packaging solutions to current industry challenges: A review. <i>Meat Science</i> , 2018, 144, 159-168.	5.7	46
105	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.	5.7	74
106	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.	5.7	20
107	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.	5.7	27
108	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.	5.7	26

#	ARTICLE	IF	CITATIONS
109	The effect of technical replicate (repeats) on Nix Pro Color Sensor [®] measurement precision for meat: A case-study on aged beef colour stability. <i>Meat Science</i> , 2018, 135, 42-45.	5.7	29
110	Carbon monoxide packaging shows the same color improvement for dark cutting beef as high oxygen packaging. <i>Meat Science</i> , 2018, 137, 153-159.	5.7	36
111	Implications of step-chilling on meat color investigated using proteome analysis of the sarcoplasmic protein fraction of beef longissimus lumborum muscle. <i>Journal of Integrative Agriculture</i> , 2018, 17, 2118-2125.	4.0	12
112	Characterisation of pH decline and meat color development of beef carcasses during the early postmortem period in a Chinese beef cattle abattoir. <i>Journal of Integrative Agriculture</i> , 2018, 17, 1691-1695.	4.0	21
113	Using microwave cooking to evaluate tenderness and its relationship to sensory analysis. <i>Journal of Texture Studies</i> , 2018, 49, 612-618.	2.6	1
114	Tenderizing Mechanisms: Mechanical. , 2018, , .		0
115	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. <i>Npj Vaccines</i> , 2018, 3, 46.	6.0	26
116	A Review of Patents for the Smart Packaging of Meat and Muscle-based Food Products. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2018, 9, 3-13.	2.1	15
117	The effect of combining tenderstretching and electrical stimulation on alpaca (<i>Vicugna pacos</i>) meat tenderness and eating quality. <i>Meat Science</i> , 2018, 145, 127-136.	5.7	17
118	Effect of homogenisation speed and centrifugation on particle size analysis of beef and the relationship with shear force. <i>Meat Science</i> , 2018, 143, 219-222.	5.7	7
119	Genetic correlations between meat quality traits and growth and carcass traits in Merino sheep ¹ . <i>Journal of Animal Science</i> , 2018, 96, 3582-3598.	0.5	24
120	Increasing omega-3 levels in meat from ruminants under pasture-based systems. <i>OIE Revue Scientifique Et Technique</i> , 2018, 37, 57-70.	1.2	20
121	Retail colour stability of lamb meat is influenced by breed type, muscle, packaging and iron concentration. <i>Meat Science</i> , 2017, 129, 28-37.	5.7	30
122	Using instrumental (CIE and reflectance) measures to predict consumers' acceptance of beef colour. <i>Meat Science</i> , 2017, 127, 57-62.	5.7	157
123	Interaction of diet and long ageing period on lipid oxidation and colour stability of lamb meat. <i>Meat Science</i> , 2017, 129, 43-49.	5.7	50
124	The Eating Quality of Meat. , 2017, , 357-381.		9
125	Meat science from 1976: A history of the journal. <i>Meat Science</i> , 2017, 132, 29-34.	5.7	0
126	Long-term red meat preservation using chilled and frozen storage combinations: A review. <i>Meat Science</i> , 2017, 125, 84-94.	5.7	174

#	ARTICLE	IF	CITATIONS
127	The combined effects of grain supplementation and tenderstretching on alpaca (<i>Vicugna pacos</i>) meat quality. <i>Meat Science</i> , 2017, 125, 53-60.	5.7	10
128	The effect of lamb carcass weight and GR depth on the production of value-added cuts – A short communication. <i>Meat Science</i> , 2017, 131, 139-141.	5.7	7
129	Effect of Beef Pre-Cooking Status (Frozen V. Thawed) and Sample Weight on Shear Force Evaluation. <i>Food Analytical Methods</i> , 2017, 10, 3235-3238.	2.6	4
130	The effect of forage-types on the fatty acid profile, lipid and protein oxidation, and retail colour stability of muscles from White Dorper lambs. <i>Meat Science</i> , 2017, 130, 81-90.	5.7	22
131	Causes and Contributing Factors to “Dark Cutting” Meat: Current Trends and Future Directions: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 400-430.	12.2	159
132	A GR/Impedance probe proves unsuitable for measuring GR depth in Australian lamb carcasses. <i>Meat Science</i> , 2017, 129, 71-73.	5.7	2
133	The effect of grain supplementation on alpaca (<i>Vicugna pacos</i>) production and meat quality. <i>Small Ruminant Research</i> , 2017, 147, 25-31.	1.3	13
134	The relationship between shear force, compression, collagen characteristics, desmin degradation and sarcomere length in lamb biceps femoris. <i>Meat Science</i> , 2017, 126, 18-21.	5.7	32
135	The effects of pre-transport supplementation with electrolytes and betaine on performance, carcass yield and meat quality of broilers in summer and winter. <i>Livestock Science</i> , 2017, 205, 16-23.	1.6	9
136	The effect of applying a rinse and chill procedure to lamb carcasses immediately post-death on meat quality?. <i>Meat Science</i> , 2017, 134, 124-127.	5.7	11
137	Effects of chilled-then-frozen storage (up to 52 weeks) on lamb <i>M. longissimus lumborum</i> quality and safety parameters. <i>Meat Science</i> , 2017, 134, 86-97.	5.7	26
138	Production systems to deliver premium grade lambs to the growing international and Australian markets. <i>Small Ruminant Research</i> , 2017, 157, 32-39.	1.3	15
139	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. <i>Meat Science</i> , 2017, 133, 133-142.	5.7	54
140	The Effect of Extensive Feeding Systems on Growth Rate, Carcass Traits, and Meat Quality of Finishing Lambs. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 23-38.	12.2	53
141	The impact of gender and age on the nutritional parameters of alpaca (<i>Vicugna pacos</i>) meat, colour stability and fat traits. <i>Meat Science</i> , 2017, 123, 21-28.	5.7	15
142	Shelf-Life Extension of Chill-Stored Beef Longissimus Steaks Packaged under Modified Atmospheres with 50% O ₂ and 40% CO ₂ . <i>Journal of Food Science</i> , 2016, 81, C1692-8.	3.2	16
143	The effect of forage type on lamb carcass traits, meat quality and sensory traits. <i>Meat Science</i> , 2016, 119, 95-101.	5.7	53
144	Effect of repeated pulsed electric field treatment on the quality of hot-boned beef loins and topsides. <i>Meat Science</i> , 2016, 111, 139-146.	5.7	71

#	ARTICLE	IF	CITATIONS
145	Relationship between colorimetric (instrumental) evaluation and consumer-defined beef colour acceptability. <i>Meat Science</i> , 2016, 121, 104-106.	5.7	62
146	Beef quality with different intramuscular fat content and proteomic analysis using isobaric tag for relative and absolute quantitation of differentially expressed proteins. <i>Meat Science</i> , 2016, 118, 96-102.	5.7	32
147	Are shear force methods adequately reported?. <i>Meat Science</i> , 2016, 119, 1-6.	5.7	22
148	Application of small angle X-ray scattering synchrotron technology for measuring ovine meat quality. <i>Meat Science</i> , 2016, 117, 122-129.	5.7	9
149	Optimum number of technical replicates for the measurement of compression of lamb meat. <i>Meat Science</i> , 2016, 115, 24-26.	5.7	0
150	High dietary vitamin E and selenium improves feed intake and weight gain of finisher lambs and maintains redox homeostasis under hot conditions. <i>Small Ruminant Research</i> , 2016, 137, 17-23.	1.3	55
151	The expression of genes encoding enzymes regulating fat metabolism is affected by maternal nutrition when lambs are fed algae high in omega-3. <i>Livestock Science</i> , 2016, 187, 53-60.	1.6	15
152	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.	5.7	26
153	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.	5.7	74
154	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.	5.7	66
155	Imaging of Intact Ovine m. semimembranosus by Confocal Raman Microscopy. <i>Food and Bioprocess Technology</i> , 2015, 8, 2279-2286.	4.9	11
156	Effect of pulsed electric field treatment on hot-boned muscles of different potential tenderness. <i>Meat Science</i> , 2015, 105, 25-31.	5.7	59
157	A comparison of technical replicate (cuts) effect on lamb Warner-Brazler shear force measurement precision. <i>Meat Science</i> , 2015, 105, 93-95.	5.7	43
158	Manipulation of Omega-3 PUFAs in Lamb: Phenotypic and Genotypic Views. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 189-204.	12.2	37
159	Effect of pulsed electric field on the proteolysis of cold boned beef M. Longissimus lumborum and M. Semimembranosus. <i>Meat Science</i> , 2015, 100, 222-226.	5.7	68
160	Explaining the variation in lamb longissimus shear force across and within ageing periods using protein degradation, sarcomere length and collagen characteristics. <i>Meat Science</i> , 2015, 105, 32-37.	5.7	78
161	Predicting meat quality traits of ovine m. semimembranosus, both fresh and following freezing and thawing, using a hand held Raman spectroscopic device. <i>Meat Science</i> , 2015, 108, 138-144.	5.7	29
162	Carcass traits and saleable meat yield of alpacas (<i>Vicugna pacos</i>) in Australia. <i>Meat Science</i> , 2015, 107, 1-11.	5.7	30

#	ARTICLE	IF	CITATIONS
163	Effect of Repeated Pulsed Electric Field Treatment on the Quality of Cold-Boned Beef Loins and Topsides. <i>Food and Bioprocess Technology</i> , 2015, 8, 1218-1228.	4.9	44
164	Effect of Pulsed Electric Field Treatment on the Eating and Keeping Qualities of Cold-Boned Beef Loins: Impact of Initial pH and Fibre Orientation. <i>Food and Bioprocess Technology</i> , 2015, 8, 1355-1365.	4.9	44
165	Prediction of intramuscular fat content and major fatty acid groups of lamb M. longissimus lumborum using Raman spectroscopy. <i>Meat Science</i> , 2015, 110, 70-75.	5.7	41
166	Lamb meat colour values (HunterLab CIE and reflectance) are influenced by aperture size (5mm v.) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	5.7	27
167	Modelling lamb carcass pH and temperature decline parameters: Relationship to shear force and abattoir variation. <i>Meat Science</i> , 2015, 100, 85-90.	5.7	21
168	TENDERIZING MECHANISMS Mechanical. , 2014, , 443-451.		2
169	TENDERIZING MECHANISMS Chemical. , 2014, , 431-437.		3
170	Techniques to reduce the temperature of beef muscle early in the post mortem period – a review. <i>Animal Production Science</i> , 2014, 54, 482.	2.4	44
171	Predicting tenderness of fresh ovine semimembranosus using Raman spectroscopy. <i>Meat Science</i> , 2014, 97, 597-601.	5.7	19
172	SmartShape™ technology. Modifying the shape of the beef cuberoll and the consumer response to shaped scotch fillet steaks. <i>Meat Science</i> , 2014, 96, 1125-1132.	5.7	2
173	Post-mortem modelling of pH and temperature in related lamb carcasses. <i>Meat Science</i> , 2014, 96, 1034-1039.	5.7	20
174	Genetic parameters for meat quality traits of Australian lamb meat. <i>Meat Science</i> , 2014, 96, 1016-1024.	5.7	117
175	Raman spectroscopy compared against traditional predictors of shear force in lamb m. longissimus lumborum. <i>Meat Science</i> , 2014, 98, 652-656.	5.7	29
176	Differential Response to an Algae Supplement High in DHA Mediated by Maternal Periconceptional Diet: Intergenerational Effects of n-6 Fatty Acids. <i>Lipids</i> , 2014, 49, 767-775.	1.8	15
177	Clinical and biological impact of TET2 mutations and expression in younger adult AML patients treated within the EORTC/GIMEMA AML-12 clinical trial. <i>Annals of Hematology</i> , 2014, 93, 1401-12.	1.8	26
178	The Synergism of Biochemical Components Controlling Lipid Oxidation in Lamb Muscle. <i>Lipids</i> , 2014, 49, 757-766.	1.8	65
179	Effect of Pulsed Electric Field Treatment on Cold-Boned Muscles of Different Potential Tenderness. <i>Food and Bioprocess Technology</i> , 2014, 7, 3136-3146.	4.9	87
180	Potential mechanisms of carbon monoxide and high oxygen packaging in maintaining color stability of different bovine muscles. <i>Meat Science</i> , 2014, 97, 189-196.	5.7	34

#	ARTICLE	IF	CITATIONS
181	Sources of variation of health claimable long chain omega-3 fatty acids in meat from Australian lamb slaughtered at similar weights. <i>Meat Science</i> , 2014, 96, 1095-1103.	5.7	68
182	The impact of supplementing lambs with algae on growth, meat traits and oxidative status. <i>Meat Science</i> , 2014, 98, 135-141.	5.7	93
183	Effect of genotype, gender and age on sheep meat quality and a case study illustrating integration of knowledge. <i>Meat Science</i> , 2014, 98, 544-555.	5.7	64
184	Comparison of rankings for lean meat based on results from a CT scanner and a video image analysis system. <i>Meat Science</i> , 2014, 98, 316-320.	5.7	7
185	Health beneficial long chain omega-3 fatty acid levels in Australian lamb managed under extensive finishing systems. <i>Meat Science</i> , 2014, 96, 1104-1110.	5.7	70
186	Exogenous Proteases for Meat Tenderization. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1012-1031.	10.1	176
187	The effect of palm oil or canola oil on feedlot performance, plasma and tissue fatty acid profile and meat quality in goats. <i>Meat Science</i> , 2013, 94, 165-169.	5.7	41
188	Comparison of the Proteolytic Activities of New Commercially Available Bacterial and Fungal Proteases toward Meat Proteins. <i>Journal of Food Science</i> , 2013, 78, C170-7.	3.2	34
189	Interrelationship between measures of collagen, compression, shear force and tenderness. <i>Meat Science</i> , 2013, 95, 219-223.	5.7	33
190	Oxidative Processes in Muscle Systems and Fresh Meat: Sources, Markers, and Remedies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 565-597.	12.2	189
191	Examination of the effect of ageing and temperature at rigor on colour stability of lamb meat. <i>Meat Science</i> , 2013, 95, 311-316.	5.7	29
192	The interrelationship between sensory tenderness and shear force measured by the G2 Tenderometer and a Lloyd texture analyser fitted with a Warnerâ€“Bratzler head. <i>Meat Science</i> , 2013, 93, 838-842.	5.7	21
193	Characterisation of kiwifruit and asparagus enzyme extracts, and their activities toward meat proteins. <i>Food Chemistry</i> , 2013, 136, 989-998.	8.4	51
194	Modelling the decline of pH in muscles of lamb carcasses. <i>Meat Science</i> , 2013, 93, 79-84.	5.7	6
195	Preliminary investigation on the relationship of Raman spectra of sheep meat with shear force and cooking loss. <i>Meat Science</i> , 2013, 93, 138-143.	5.7	67
196	SmartStretchâ„¢ technology. III. The impact of medium voltage stimulation and SmartStretchâ„¢ technology on sheep topside (<i>m. semimembranosus</i>) meat quality traits under commercial processing conditions. <i>Meat Science</i> , 2013, 93, 187-193.	5.7	9
197	SmartStretchâ„¢ technology VI. The impact of SmartStretchâ„¢ technology on the meat quality of hot-boned beef striploin (<i>m. longissimus lumborum</i>). <i>Meat Science</i> , 2013, 93, 413-419.	5.7	11
198	Evaluation of the Hennessy Grading Probe for use in lamb carcasses. <i>Meat Science</i> , 2013, 93, 752-756.	5.7	5

#	ARTICLE	IF	CITATIONS
199	Relationship Networks and China's Increasing Presence in Brazil – Looking at Entrepreneurship and Cooperation. <i>Journal on Innovation and Sustainability</i> , 2013, 4, 17.	0.3	0
200	Aged Vacuum Packaged Lamb Cuts Are Less Brown than Fresh Muscle Cuts under Simulated Retail Display. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 147-153.	0.4	14
201	Abnormal Sleep-Cardiovascular System Interaction in Narcolepsy with Cataplexy: Effects of Hypocretin Deficiency in Humans. <i>Sleep</i> , 2012, 35, 519-528.	1.1	89
202	Relationship between muscle antioxidant status, forms of iron, polyunsaturated fatty acids and functionality (retail colour) of meat in lambs. <i>Meat Science</i> , 2012, 90, 297-303.	5.7	75
203	SmartStretch™ Technology. II. Improving the tenderness of leg meat from sheep using a meat stretching device. <i>Meat Science</i> , 2012, 91, 125-130.	5.7	16
204	SmartStretch™ Technology. I. Improving the tenderness of sheep topsides (m. semimembranosus) using a meat stretching device. <i>Meat Science</i> , 2012, 91, 142-147.	5.7	16
205	SmartStretch™ technology. IV. The impact on the meat quality of hot-boned beef rosbiff (m. gluteus) Tj ETQq1 1.0,784314 rgBT /Ove	5.7	20
206	SmartStretch™ Technology. <i>Meat Science</i> , 2012, 92, 24-29.	5.7	12
207	Performance, carcass traits, muscle fatty acid composition and meat sensory properties of male Mahabadi goat kids fed palm oil, soybean oil or fish oil. <i>Meat Science</i> , 2012, 92, 848-854.	5.7	54
208	Characterisation of commercial papain, bromelain, actinidin and zingibain protease preparations and their activities toward meat proteins. <i>Food Chemistry</i> , 2012, 134, 95-105.	8.4	162
209	The effect of a kiwi fruit based solution on meat traits in beef m. semimembranosus (topside). <i>Meat Science</i> , 2011, 88, 468-471.	5.7	33
210	Explaining the variation in the shear force of lamb meat using sarcomere length, the rate of rigor onset and pH. <i>Meat Science</i> , 2011, 88, 794-796.	5.7	38
211	Water distribution and mobility in meat during the conversion of muscle to meat and ageing and the impacts on fresh meat quality attributes – A review. <i>Meat Science</i> , 2011, 89, 111-124.	5.7	589
212	Genetic related effects on sheep meat quality. <i>Small Ruminant Research</i> , 2011, 101, 160-172.	1.3	39
213	Patents for Stretching and Shaping Meats. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2011, 3, 91-101.	2.1	25
214	The role of saltbush-based pasture systems for the production of high quality sheep and goat meat. <i>Small Ruminant Research</i> , 2010, 91, 29-38.	1.3	46
215	Log-Pile TiO ₂ Photonic Crystal for Light Control at Near-UV and Visible Wavelengths. <i>Advanced Materials</i> , 2010, 22, 487-491.	24.3	48
216	Relationship between consumer ranking of lamb colour and objective measures of colour. <i>Meat Science</i> , 2010, 85, 224-229.	5.7	287

#	ARTICLE	IF	CITATIONS
217	Alternating frequency to increase the response to stimulation from medium voltage electrical stimulation and the effect on objective meat quality. <i>Meat Science</i> , 2009, 81, 188-195.	5.7	27
218	Particle size analysis of lamb meat: Effect of homogenization speed, comparison with myofibrillar fragmentation index and its relationship with shear force. <i>Meat Science</i> , 2009, 82, 425-431.	5.7	50
219	Two-Color Cell Array Screen Reveals Interdependent Roles for Histone Chaperones and a Chromatin Boundary Regulator in Histone Gene Repression. <i>Molecular Cell</i> , 2009, 35, 340-351.	9.6	89
220	Polyunsaturated fats in meat from Merino, first- and second-cross sheep slaughtered as yearlings. <i>Meat Science</i> , 2009, 83, 314-319.	5.7	19
221	Genetic parameters for carcass and meat quality traits and their relationships to liveweight and wool production in hogget Merino rams. <i>Journal of Animal Breeding and Genetics</i> , 2008, 125, 205-215.	2.0	47
222	Genetic correlations between ewe reproduction and carcass and meat quality traits in Merino sheep. <i>Journal of Animal Breeding and Genetics</i> , 2008, 125, 397-402.	2.0	7
223	Predicting the composition of lamb carcasses using alternative fat and muscle depth measures. <i>Meat Science</i> , 2008, 78, 400-405.	5.7	17
224	The impact of new generation pre-dressing medium-voltage electrical stimulation on tenderness and colour stability in lamb meat. <i>Meat Science</i> , 2008, 79, 683-691.	5.7	44
225	Eating quality of commercially processed hot boned sheep meat. <i>Meat Science</i> , 2006, 72, 660-665.	5.7	18
226	TENDERIZING MECHANISMS Chemical and Enzymatic. , 2004, , 1363-1369.		2
227	Video image analysis in the Australian meat industry – precision and accuracy of predicting lean meat yield in lamb carcasses. <i>Meat Science</i> , 2004, 67, 269-274.	5.7	71
228	The impact of homogenizer type and speed on the determination of myofibrillar fragmentation. <i>Meat Science</i> , 2004, 67, 705-710.	5.7	51
229	TENDERIZING MECHANISMS Mechanical. , 2004, , 1355-1363.		8
230	The biochemical and physical effects of electrical stimulation on beef and sheep meat tenderness. <i>Meat Science</i> , 2003, 65, 677-691.	5.7	225
231	A national audit of retail lamb loin quality in Australia. <i>Meat Science</i> , 2002, 61, 267-273.	5.7	23
232	The relationship between post-mortem calcium concentration or pH and indicators of proteolysis in ovine muscle. <i>Meat Science</i> , 2002, 61, 411-414.	5.7	17
233	THE DEGRADATION OF MYOFIBRILLAR PROTEINS IN BEEF AND LAMB USING DENATURING ELECTROPHORESIS - AN OVERVIEW. <i>Journal of Muscle Foods</i> , 2002, 13, 81-102.	0.5	55
234	The relationship between tenderness, proteolysis, muscle contraction and dissociation of actomyosin. <i>Meat Science</i> , 2001, 57, 1-12.	5.7	93

#	ARTICLE	IF	CITATIONS
235	Diverse lamb genotypes 4. Predicting the yield of saleable meat and high value trimmed cuts from carcass measurements. <i>Meat Science</i> , 2001, 58, 207-214.	5.7	18
236	Inhibition of protease activity. Part 1. The effect on tenderness and indicators of proteolysis in ovine muscle. <i>Meat Science</i> , 2001, 59, 175-185.	5.7	44
237	Inhibition of protease activity 2. Degradation of myofibrillar proteins, myofibril examination and determination of free calcium levels. <i>Meat Science</i> , 2001, 59, 199-209.	5.7	48
238	Meat quality of mixed sex lambs grazing pasture and supplemented with, roughage, oats or oats and sunflower meal. <i>Meat Science</i> , 2001, 59, 277-283.	5.7	29
239	Expression of UMP1 is inducible by DNA damage and required for resistance of <i>S. cerevisiae</i> cells to UV light. <i>Current Genetics</i> , 2000, 38, 53-59.	1.8	15
240	A research note on factors affecting the determination of myofibrillar fragmentation. <i>Meat Science</i> , 2000, 56, 19-22.	5.7	96
241	Meat quality of wether lambs grazed on either saltbush (<i>Atriplex nummularia</i>) plus supplements or lucerne (<i>Medicago sativa</i>). <i>Meat Science</i> , 1999, 51, 91-95.	5.7	46
242	Meat quality of cryptorchid lambs grazing either dryland or irrigated perennial pasture with some silage supplementation. <i>Meat Science</i> , 1998, 49, 267-275.	5.7	9
243	Diverse lamb genotypesâ€™1. Yield of saleable cuts and meat in the carcass and the prediction of yield. <i>Meat Science</i> , 1998, 49, 459-475.	5.7	38
244	Diverse lamb genotypesâ€™2. Meat pH, colour and tenderness. <i>Meat Science</i> , 1998, 49, 477-488.	5.7	110
245	Differences in composition, muscularity, muscle:bone ratio and cut dimensions between six lamb genotypes. <i>Meat Science</i> , 1997, 45, 439-450.	5.7	22
246	The relationship between muscularity, muscle:bone ratio and cut dimensions in male and female lamb carcasses and the measurement of muscularity using image analysis. <i>Meat Science</i> , 1996, 44, 307-317.	5.7	27
247	The value of carcass weight, fat depth measures and eye muscle area for predicting the percentage yield of saleable meat in Australian grass-fed beef carcasses for Japan. <i>Meat Science</i> , 1995, 41, 137-145.	5.7	12
248	A probe to measure GR in lamb carcasses at chain speed. <i>Meat Science</i> , 1995, 39, 159-165.	5.7	31
249	Predicting the weight of lean meat in lamb carcasses and the suitability of this characteristic as a basis for valuing carcasses. <i>Meat Science</i> , 1994, 38, 235-241.	5.7	19
250	Production, behaviour and fertility of Merino wethers, hemi-castrates with reduced testicular parenchyma and induced cryptorchids. <i>Australian Veterinary Journal</i> , 1993, 70, 289-293.	1.0	2
251	Estimation of mutton carcass components using two predictors. <i>Meat Science</i> , 1993, 33, 293-299.	5.7	4
252	Consumer attitudes to selected lamb cuts. <i>Meat Science</i> , 1992, 32, 407-412.	5.7	5

#	ARTICLE	IF	CITATIONS
253	Estimating carcass weight from liveweight in lambs. <i>Small Ruminant Research</i> , 1991, 6, 323-328.	1.3	11
254	The use of ultrasound to predict fatness in lambs. <i>Meat Science</i> , 1990, 27, 275-281.	5.7	15
255	Anthelmintic dose selection by farmers. <i>Australian Veterinary Journal</i> , 1988, 65, 193-194.	1.0	33