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List of Publications by Year in descending order

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75
papers

2,787
citations

147566

31
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189595

50
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all docs

75
docs citations

75
times ranked

2163
citing authors

#	ARTICLE	IF	CITATIONS
1	The texture and mastication properties of sheep <i>biceps femoris</i> from different finishing feeds and retail packaging methods. <i>Journal of Texture Studies</i> , 2022, 53, 185-195.	1.1	1
2	Meat Products: From Animal (Farm) to Meal (Fork). <i>Foods</i> , 2022, 11, 933.	1.9	1
3	Lipid Oxidation and Colour Stability of Lamb and Yearling Meat (Muscle <i>longissimus lumborum</i>) from Sheep Supplemented with Camelina-Based Diets after Short-, Medium-, and Long-Term Storage. <i>Antioxidants</i> , 2021, 10, 166.	2.2	10
4	Comprehensive Profiling of Most Widely Used Spices for Their Phenolic Compounds through LC-ESI-QTOF-MS2 and Their Antioxidant Potential. <i>Antioxidants</i> , 2021, 10, 721.	2.2	66
5	The Sources, Synthesis and Biological Actions of Omega-3 and Omega-6 Fatty Acids in Red Meat: An Overview. <i>Foods</i> , 2021, 10, 1358.	1.9	44
6	Cinnamon: A Natural Feed Additive for Poultry Health and Production—A Review. <i>Animals</i> , 2021, 11, 2026.	1.0	48
7	Supplementation of macro algae (<i>Azolla pinnata</i>) in a finishing ration alters feed efficiency, blood parameters, carcass traits and meat sensory properties in lambs. <i>Small Ruminant Research</i> , 2021, 203, 106498.	0.6	6
8	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.	1.0	11
9	An alternative approach for sustainable sheep meat production: implications for food security. <i>Journal of Animal Science and Biotechnology</i> , 2020, 11, 83.	2.1	8
10	Bioactivity and health effects of ruminant meat lipids. Invited Review. <i>Meat Science</i> , 2020, 165, 108114.	2.7	81
11	Use of lucerne hay in ruminant feeds to improve animal productivity, meat nutritional value and meat preservation under a more variable climate. <i>Meat Science</i> , 2020, 170, 108235.	2.7	17
12	Understanding the action of muscle iron concentration on dark cutting: An important aspect affecting consumer confidence of purchasing meat. <i>Meat Science</i> , 2020, 167, 108156.	2.7	2
13	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.	0.6	6
14	Breed and Nutrition Effects on Meat Quality and Retail Color after Lamb Pre-Slaughter Stress. <i>Meat and Muscle Biology</i> , 2019, 3, .	0.7	7
15	Moisture content, fatty acid profile and oxidative traits of aged beef subjected to different temperature-time combinations. <i>Meat Science</i> , 2019, 157, 107876.	2.7	6
16	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.	2.7	23
17	Muscle Antioxidant Enzymes Activity and Gene Expression Are Altered by Diet-Induced Increase in Muscle Essential Fatty Acid (\pm -linolenic acid) Concentration in Sheep Used as a Model. <i>Nutrients</i> , 2019, 11, 723.	1.7	15
18	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.	2.7	80

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19	Relationships between handling, behaviour and stress in lambs at abattoirs. <i>Animal</i> , 2019, 13, 1287-1296.	1.3	14
20	Determination of optimum carcass weight for meat quality and fatty acid composition in fat-tailed male and female Chall lambs. <i>Tropical Animal Health and Production</i> , 2019, 51, 545-553.	0.5	8
21	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.	2.7	25
22	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.	0.2	23
23	Interaction of diet and long ageing period on lipid oxidation and colour stability of lamb meat. <i>Meat Science</i> , 2017, 129, 43-49.	2.7	45
24	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.	5.9	142
25	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.	5.9	49
26	Application of small angle X-ray scattering synchrotron technology for measuring ovine meat quality. <i>Meat Science</i> , 2016, 117, 122-129.	2.7	9
27	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.	0.6	52
28	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.	0.6	14
29	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.	2.7	64
30	Effects of infusing nitric oxide donors and inhibitors on plasma metabolites, muscle lactate production and meat quality in lambs fed a high quality roughage-based diet. <i>Meat Science</i> , 2015, 105, 8-15.	2.7	21
31	The effects of supplementation methods and length of feeding of zilpaterol hydrochloride on meat characteristics of fattening lambs. <i>Small Ruminant Research</i> , 2015, 131, 107-112.	0.6	4
32	Prediction of intramuscular fat content and major fatty acid groups of lamb <i>M. longissimus lumborum</i> using Raman spectroscopy. <i>Meat Science</i> , 2015, 110, 70-75.	2.7	41
33	Forms of n-3 (ALA, C18:3n-3 or DHA, C22:6n-3) Fatty Acids Affect Carcass Yield, Blood Lipids, Muscle n-3 Fatty Acids and Liver Gene Expression in Lambs. <i>Lipids</i> , 2015, 50, 1133-1143.	0.7	29
34	Lamb meat colour values (HunterLab CIE and reflectance) are influenced by aperture size (5mm v.) Tj ETQq0 0 0 rgBT, /Overlock 10 Tf 50	2.7	21
35	Nutritional background, sire type and dam type affect saturated and monounsaturated (oleic) fatty acid concentration of lambs reared for meat production in Australia. <i>Animal Production Science</i> , 2014, 54, 1358.	0.6	6
36	Genetic parameters for meat quality traits of Australian lamb meat. <i>Meat Science</i> , 2014, 96, 1016-1024.	2.7	114

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37	Antioxidant dynamics in the live animal and implications for ruminant health and product (meat/milk) quality: role of vitamin E and selenium. <i>Animal Production Science</i> , 2014, 54, 1525.	0.6	84
38	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.	0.7	13
39	The Synergism of Biochemical Components Controlling Lipid Oxidation in Lamb Muscle. <i>Lipids</i> , 2014, 49, 757-766.	0.7	64
40	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.	2.7	67
41	The impact of supplementing lambs with algae on growth, meat traits and oxidative status. <i>Meat Science</i> , 2014, 98, 135-141.	2.7	88
42	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.	2.7	68
43	The effect of pH decline rate on the meat and eating quality of beef carcasses. <i>Animal Production Science</i> , 2014, 54, 407.	0.6	63
44	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.	2.7	39
45	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.	5.9	177
46	Examination of the effect of ageing and temperature at rigor on colour stability of lamb meat. <i>Meat Science</i> , 2013, 95, 311-316.	2.7	28
47	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.	0.2	14
48	Vitamin E and fatty acid content of lamb meat from perennial pasture or annual pasture systems with supplements. <i>Animal Production Science</i> , 2012, 52, 255.	0.6	61
49	Lamb growth performance and carcass weight from rotationally grazed perennial pasture systems compared with annual pasture systems with supplements. <i>Animal Production Science</i> , 2012, 52, 248.	0.6	21
50	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.	2.7	75
51	Basal and hormone-stimulated metabolism in lambs varies with breed and diet quality. <i>Domestic Animal Endocrinology</i> , 2012, 42, 94-102.	0.8	14
52	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.	2.7	53
53	Differential effects of natural palm oil, chemically- and enzymatically-modified palm oil on weight gain, blood lipid metabolites and fat deposition in a pediatric pig model. <i>Nutrition Journal</i> , 2011, 10, 53.	1.5	15
54	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. <i>Animal Production Science</i> , 2010, 50, 130.	0.6	32

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55	Influence of finishing systems and sampling site on fatty acid composition and retail shelf-life of lamb. <i>Animal Production Science</i> , 2010, 50, 775.	0.6	52
56	Preliminary estimates of genetic parameters for carcass and meat quality traits in Australian sheep. <i>Animal Production Science</i> , 2010, 50, 1135.	0.6	53
57	Prime Australian lamb supplies key nutrients for human health. <i>Animal Production Science</i> , 2010, 50, 1115.	0.6	44
58	Polyunsaturated fats in meat from Merino, first- and second-cross sheep slaughtered as yearlings. <i>Meat Science</i> , 2009, 83, 314-319.	2.7	19
59	Predicting the composition of lamb carcasses using alternative fat and muscle depth measures. <i>Meat Science</i> , 2008, 78, 400-405.	2.7	17
60	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. <i>Australian Journal of Experimental Agriculture</i> , 2008, 48, 893.	1.0	23
61	Sire and growth path effects on sheep meat production. 1. Growth and carcass characteristics. <i>Australian Journal of Experimental Agriculture</i> , 2007, 47, 1208.	1.0	22
62	Genotype and age effects on sheep meat production. 2. Carcass quality traits. <i>Australian Journal of Experimental Agriculture</i> , 2007, 47, 1147.	1.0	30
63	Unravelling the complex interactions between genetics, animal age and nutrition as they impact on tissue deposition, muscle characteristics and quality of Australian sheep meat. <i>Australian Journal of Experimental Agriculture</i> , 2007, 47, 1229.	1.0	25
64	Genotype and age at slaughter influence the retail shelf-life of the loin and knuckle from sheep carcasses. <i>Australian Journal of Experimental Agriculture</i> , 2007, 47, 1190.	1.0	28
65	Accuracy of dual energy X-ray absorptiometry, weight, longissimus lumborum muscle depth and GR fat depth to predict half carcass composition in sheep. <i>Australian Journal of Experimental Agriculture</i> , 2007, 47, 1165.	1.0	20
66	Relationship between real-time ultrasound and carcass measures and composition in heavy sheep. <i>Australian Journal of Experimental Agriculture</i> , 2007, 47, 1304.	1.0	15
67	Genotype and age effects on sheep meat production. 4. Carcass composition predicted by dual energy X-ray absorptiometry. <i>Australian Journal of Experimental Agriculture</i> , 2007, 47, 1172.	1.0	24
68	The hydration status of lambs after lairage at two Australian abattoirs. <i>Australian Journal of Experimental Agriculture</i> , 2006, 46, 909.	1.0	24
69	Effect of feeding systems on omega-3 fatty acids, conjugated linoleic acid and trans fatty acids in Australian beef cuts: potential impact on human health. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2006, 15, 21-9.	0.3	77
70	Feed intake, growth, plasma glucose and urea nitrogen concentration, and carcass traits of lambs fed isoenergetic amounts of canola meal, soybean meal, and fish meal with forage based diet. <i>Small Ruminant Research</i> , 2005, 58, 245-252.	0.6	25
71	Effects of nitric oxide and oxidation in vivo and postmortem on meat tenderness. <i>Meat Science</i> , 2005, 71, 205-217.	2.7	45
72	Intake, growth and carcass characteristics of lambs consuming low digestible hay and cereal grain. <i>Animal Feed Science and Technology</i> , 2004, 114, 31-41.	1.1	26

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73	Rate of carcass components gain, carcass characteristics, and muscle longissimus tenderness in lambs fed dietary protein sources with a low quality roughage diet. <i>Meat Science</i> , 2003, 63, 143-149.	2.7	22
74	Dietary manipulation of muscle long-chain omega-3 and omega-6 fatty acids and sensory properties of lamb meat. <i>Meat Science</i> , 2002, 60, 125-132.	2.7	46
75	Comparison of the color stability and lipid oxidative stability of fresh and vacuum packaged lamb muscle containing elevated omega-3 and omega-6 fatty acid levels from dietary manipulation. <i>Meat Science</i> , 2001, 58, 151-161.	2.7	61