

Francis Butler

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9060328/publications.pdf>

Version: 2024-02-01

126
papers

4,872
citations

145106

33
h-index

129628

63
g-index

131
all docs

131
docs citations

131
times ranked

6319
citing authors

#	ARTICLE	IF	CITATIONS
1	Bayesian Networks modeling of diarrhetic shellfish poisoning in <i>Mytilus edulis</i> harvested in Bantry Bay, Ireland. <i>Harmful Algae</i> , 2022, 112, 102171.	2.2	8
2	Role of analytical testing for food fraud risk mitigation – A commentary on implementation of analytical fraud testing. <i>Current Research in Food Science</i> , 2021, 4, 301-307.	2.7	6
3	Evaluation of Norovirus Reduction in Environmentally Contaminated Pacific Oysters During Laboratory Controlled and Commercial Depuration. <i>Food and Environmental Virology</i> , 2021, 13, 229-240.	1.5	12
4	Estimation of the serial interval and proportion of pre-symptomatic transmission events of COVID-19 in Ireland using contact tracing data. <i>BMC Public Health</i> , 2021, 21, 805.	1.2	11
5	Omnibus Modeling of <i>Listeria monocytogenes</i> Growth Rates at Low Temperatures. <i>Foods</i> , 2021, 10, 1099.	1.9	4
6	Relative infectiousness of asymptomatic SARS-CoV-2 infected persons compared with symptomatic individuals: a rapid scoping review. <i>BMJ Open</i> , 2021, 11, e042354.	0.8	48
7	Presymptomatic transmission of SARS-CoV-2 infection: a secondary analysis using published data. <i>BMJ Open</i> , 2021, 11, e041240.	0.8	33
8	Numbers of close contacts of individuals infected with SARS-CoV-2 and their association with government intervention strategies. <i>BMC Public Health</i> , 2021, 21, 2238.	1.2	9
9	A Bayesian estimation of the concentration of microbial organisms in powdered foods arising from repeat testing for microbial contamination. <i>Microbial Risk Analysis</i> , 2020, 14, 100083.	1.3	1
10	Inferred duration of infectious period of SARS-CoV-2: rapid scoping review and analysis of available evidence for asymptomatic and symptomatic COVID-19 cases. <i>BMJ Open</i> , 2020, 10, e039856.	0.8	299
11	Estimating the distribution of norovirus in individual oysters. <i>International Journal of Food Microbiology</i> , 2020, 333, 108785.	2.1	10
12	Incubation period of COVID-19: a rapid systematic review and meta-analysis of observational research. <i>BMJ Open</i> , 2020, 10, e039652.	0.8	420
13	The effects of sequential heat treatment on microbial reduction and spore inactivation during milk processing. <i>International Dairy Journal</i> , 2020, 104, 104648.	1.5	4
14	Occurrence and identification of spore-forming bacteria in skim-milk powders. <i>International Dairy Journal</i> , 2019, 97, 176-184.	1.5	16
15	The Impact of Winter Relocation and Depuration on Norovirus Concentrations in Pacific Oysters Harvested from a Commercial Production Site. <i>Food and Environmental Virology</i> , 2018, 10, 288-296.	1.5	13
16	Production of safer food by understanding risk factors for <i>L. monocytogenes</i> occurrence and persistence in food processing environments. <i>Journal of Food Safety</i> , 2018, 38, e12516.	1.1	10
17	Uncoupling –growth– and –increasing cell numbers– of <i>Listeria monocytogenes</i> in naturally contaminated milk from a sub-clinically infected cow. <i>Food Control</i> , 2017, 71, 228-233.	2.8	4
18	A Genetic Method To Evaluate the Prevalence of Unique DNA Profiles between Sequential Ground Beef Batches. <i>Journal of Food Protection</i> , 2017, 80, 425-430.	0.8	0

#	ARTICLE	IF	CITATIONS
19	Risk-based approach to developing a national residue sampling plan for testing under European Union regulation for veterinary medicinal products and coccidiostat feed additives in domestic animal production. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1155-1165.	1.1	8
20	A Bayesian approach to estimating the uncertainty in the distribution of <i>Cronobacter</i> spp. in powdered infant formula arising from microbiological criteria test outcomes. <i>Microbial Risk Analysis</i> , 2016, 4, 36-42.	1.3	3
21	Quaternary Ammonium Compounds (QACs) induced inactivation of <i>Pseudomonas</i> spp.: Effect of material surface. <i>Food and Bioproducts Processing</i> , 2016, 98, 71-78.	1.8	3
22	Relating physicochemical and microbiological safety indicators during processing of <i>linguiãsa</i> , a Portuguese traditional dry-fermented sausage. <i>Food Research International</i> , 2015, 78, 50-61.	2.9	17
23	Risk of salmonellosis from the consumption of Irish fresh pork sausages. <i>International Journal of Computer Aided Engineering and Technology</i> , 2015, 7, 287.	0.1	2
24	Modelling production of <i>S. aureus</i> enterotoxin Cbovine in milk, and its production during cheesemaking. <i>Dairy Science and Technology</i> , 2015, 95, 747-757.	2.2	5
25	Modeling the growth of <i>Listeria monocytogenes</i> on the surface of smear- or mold-ripened cheese. <i>Frontiers in Cellular and Infection Microbiology</i> , 2014, 4, 90.	1.8	21
26	The effect of Quaternary Ammonium Compounds on the attachment of wild and adapted <i>Pseudomonas putida</i> strains to different contact materials used in the food sector. <i>Food Control</i> , 2014, 42, 277-283.	2.8	11
27	Patterns of antimicrobial resistance in pathogenic <i>Escherichia coli</i> isolates from cases of calf enteritis during the spring-calving season. <i>Veterinary Microbiology</i> , 2014, 170, 73-80.	0.8	16
28	Conducting inferential statistics for low microbial counts in foods using the Poisson-gamma regression. <i>Food Control</i> , 2014, 37, 385-394.	2.8	15
29	Factors affecting staphylococcal enterotoxin Cbovine production in milk. <i>International Dairy Journal</i> , 2014, 39, 41-46.	1.5	13
30	Effectiveness of sampling plans by attributes based on mixture distributions characterising microbial clustering in food. <i>Food Control</i> , 2013, 34, 50-60.	2.8	23
31	Validation of a Simple Spectrophotometric Method for the Measurement of Quaternary Ammonium Compound Residue Concentrations in Food Production Facility. <i>Food Analytical Methods</i> , 2013, 6, 1265-1270.	1.3	6
32	A novel derivation of a within-batch sampling plan based on a Poisson-gamma model characterising low microbial counts in foods. <i>International Journal of Food Microbiology</i> , 2013, 161, 84-96.	2.1	15
33	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple <i>Salmonella</i> serotypes in ground chicken. <i>International Journal of Food Microbiology</i> , 2013, 165, 184-199.	2.1	38
34	Efficiency of the sampling plan for <i>Cronobacter</i> spp. assuming a Poisson lognormal distribution of the bacteria in powder infant formula and the implications of assuming a fixed within and between-lot variability. <i>Food Control</i> , 2013, 33, 174-185.	2.8	8
35	Modelling the effect of chilling on the occurrence of <i>Salmonella</i> on pig carcasses at study, abattoir and batch levels by meta-analysis. <i>International Journal of Food Microbiology</i> , 2013, 163, 101-113.	2.1	30
36	Influences on antimicrobial prescribing behaviour of veterinary practitioners in cattle practice in Ireland. <i>Veterinary Record</i> , 2013, 172, 14-14.	0.2	78

#	ARTICLE	IF	CITATIONS
37	Effect of surface properties of different food contact materials on the efficiency of quaternary ammonium compounds residue recovery and persistence. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1791-1797.	1.3	10
38	Quality and sensory acceptability of a chilled functional apple ready-dessert. <i>Food Science and Technology International</i> , 2012, 18, 167-177.	1.1	0
39	Investigation of reported correlation coefficients between rheological properties of the wheat bread doughs and baking performance of the corresponding wheat flours. <i>Trends in Food Science and Technology</i> , 2012, 24, 13-18.	7.8	34
40	Effect of high hydrostatic pressure and thermal processing on the nutritional quality and enzyme activity of fruit smoothies. <i>LWT - Food Science and Technology</i> , 2012, 45, 50-57.	2.5	110
41	Selecting apple cultivars for use in ready-to-eat desserts based on multivariate analyses of physico-chemical properties. <i>LWT - Food Science and Technology</i> , 2012, 48, 308-315.	2.5	25
42	Use of a Poisson-gamma model to assess the performance of the EC process hygiene criterion for Enterobacteriaceae on Irish sheep carcasses. <i>Food Control</i> , 2012, 25, 172-183.	2.8	12
43	A risk characterization model of Salmonella Typhimurium in Irish fresh pork sausages. <i>Food Research International</i> , 2012, 45, 1184-1193.	2.9	18
44	Controlling Salmonella infections in pig farms: A framework modelling approach. <i>Food Research International</i> , 2012, 45, 1139-1148.	2.9	6
45	Flavour profiling of fresh and processed fruit smoothies by instrumental and sensory analysis. <i>Food Research International</i> , 2012, 45, 17-25.	2.9	49
46	Classical enterotoxins of coagulase-positive Staphylococcus aureus isolates from raw milk and products for raw milk cheese production in Ireland. <i>Dairy Science and Technology</i> , 2012, 92, 487-499.	2.2	19
47	A case of bovine raw milk contamination with <i>Listeria monocytogenes</i> . <i>Irish Veterinary Journal</i> , 2012, 65, 13.	0.8	43
48	Effect of sonication on the bioactive, quality and rheological characteristics of fruit smoothies. <i>International Journal of Food Science and Technology</i> , 2012, 47, 827-836.	1.3	37
49	FUNDAMENTAL RHEOLOGY AND QUALITY CHARACTERISTICS OF <i>SOUS-VIDE</i> PROCESSED APPLE PUREES CONTAINING APPLE OR BLACKCURRANT POMACE INCLUSIONS. <i>Journal of Food Quality</i> , 2012, 35, 93-107.	1.4	1
50	Cronobacter species (formerly known as <i>Enterobacter sakazakii</i>) in powdered infant formula: a review of our current understanding of the biology of this bacterium. <i>Journal of Applied Microbiology</i> , 2012, 113, 1-15.	1.4	128
51	A Review and Evaluation of Plant Protection Product Ranking Tools Used in Agriculture. <i>Human and Ecological Risk Assessment (HERA)</i> , 2011, 17, 300-327.	1.7	26
52	Effects of Thermal and High Hydrostatic Pressure Processing and Storage on the Content of Polyphenols and Some Quality Attributes of Fruit Smoothies. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 601-607.	2.4	37
53	Operating characteristic curves for single, double and multiple fraction defective sampling plans developed for Cronobacter in powder infant formula. <i>Procedia Food Science</i> , 2011, 1, 979-986.	0.6	3
54	Characterisation of within-batch and between-batch variability in microbial counts in foods using Poisson-gamma and Poisson-lognormal regression models. <i>Food Control</i> , 2011, 22, 1268-1278.	2.8	24

#	ARTICLE	IF	CITATIONS
55	A comparison between the discrete Poisson-gamma and Poisson-lognormal distributions to characterise microbial counts in foods. <i>Food Control</i> , 2011, 22, 1279-1286.	2.8	58
56	Evaluation of thermal and high hydrostatic pressure processed apple purees enriched with prebiotic inclusions. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 261-268.	2.7	49
57	Quality and antioxidant capacity of fresh-cut apple wedges enriched with honey by vacuum impregnation. <i>International Journal of Food Science and Technology</i> , 2011, 46, 626-634.	1.3	14
58	Development of a Self-Regulated Dynamic Model for the Propagation of <i>Salmonella</i> Typhimurium in Pig Farms. <i>Risk Analysis</i> , 2011, 31, 63-77.	1.5	1
59	Alginate Coating as Carrier of Oligofructose and Inulin and to Maintain the Quality of Fresh-cut Apples. <i>Journal of Food Science</i> , 2011, 76, H19-29.	1.5	26
60	The use of meta-analytical tools in risk assessment for food safety. <i>Food Microbiology</i> , 2011, 28, 823-827.	2.1	45
61	Stability and Degradation Kinetics of Bioactive Compounds and Colour in Strawberry Jam during Storage. <i>Food and Bioprocess Technology</i> , 2011, 4, 1245-1252.	2.6	145
62	Quality and Antioxidant Properties of Fresh-cut Apple Wedges from 10 Cultivars During Modified Atmosphere Packaging Storage. <i>Food Science and Technology International</i> , 2011, 17, 267-276.	1.1	8
63	Effect of pH and Water Activity on the Growth Limits of <i>Listeria monocytogenes</i> in a Cheese Matrix at Two Contamination Levels. <i>Journal of Food Protection</i> , 2011, 74, 1805-1813.	0.8	34
64	Comparison of growth limits of <i>Listeria monocytogenes</i> in milk, broth and cheese. <i>Journal of Applied Microbiology</i> , 2010, 109, no-no.	1.4	26
65	Effect of Flour Type and Baking Temperature on Cake Dynamic Height Profile Measurements During Baking. <i>Food and Bioprocess Technology</i> , 2010, 3, 594-602.	2.6	8
66	Rheological properties and baking quality of wheat varieties from various geographical regions. <i>Journal of Cereal Science</i> , 2010, 51, 402-408.	1.8	49
67	Count data distributions and their zero-modified equivalents as a framework for modelling microbial data with a relatively high occurrence of zero counts. <i>International Journal of Food Microbiology</i> , 2010, 136, 268-277.	2.1	60
68	The effect of different mixing processes on dough extensional rheology and baked attributes. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 2098-2104.	1.7	26
69	Development of potentially synbiotic fresh-cut apple slices. <i>Journal of Functional Foods</i> , 2010, 2, 245-254.	1.6	54
70	The effect of increased interrogation zone, reader antenna polarization and application factors in the performance of UHF RFID tag detection on modified atmosphere packaged meat. <i>Packaging Technology and Science</i> , 2010, 23, 339-350.	1.3	8
71	EFFECT OF WATER IMMERSION AND SOUS-VIDE PROCESSING ON ANTIOXIDANT ACTIVITY, PHENOLIC, CAROTENOID CONTENT AND COLOR OF CARROT DISKS. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 1009-1023.	0.9	15
72	Modeling Prevalence and Counts from Most Probable Number in a Bayesian Framework: An Application to <i>Salmonella</i> Typhimurium in Fresh Pork Sausages. <i>Journal of Food Protection</i> , 2010, 73, 1416-1422.	0.8	12

#	ARTICLE	IF	CITATIONS
73	Evaluation of fresh-cut apple slices enriched with probiotic bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 203-209.	2.7	80
74	The effect of freezing compared with chilling on selected physico-chemical and sensory properties of sous vide cooked carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 137-145.	2.7	21
75	Effect of thermal and high hydrostatic pressure processing on antioxidant activity and colour of fruit smoothies. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 551-556.	2.7	121
76	A consumer-phase exposure assessment of <i>Salmonella typhimurium</i> from Irish fresh pork sausages: I. Transport and refrigeration modules. <i>Food Control</i> , 2010, 21, 1683-1692.	2.8	7
77	A consumer-phase exposure assessment of <i>Salmonella Typhimurium</i> from Irish fresh pork sausages: II. Cooking and consumption modules. <i>Food Control</i> , 2010, 21, 1693-1702.	2.8	8
78	Effect of Storage on the Content of Polyphenols of Minimally Processed Skin-On Apple Wedges from Ten Cultivars and Two Growing Seasons. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1609-1614.	2.4	40
79	An Appraisal of the Use of Meat-Juice Serology Monitoring Data for Estimating Prevalence of Cecal <i>Salmonella</i> Carriage of Pigs at Slaughter by Means of Herd-Level and Animal-Level Simulation. <i>Journal of Food Protection</i> , 2009, 72, 286-294.	0.8	4
80	Estimation of Prevalence of <i>Salmonella</i> on Pig Carcasses and Pork Joints, Using a Quantitative Risk Assessment Model Aided by Meta-Analysis. <i>Journal of Food Protection</i> , 2009, 72, 274-285.	0.8	30
81	Association of Glutenin Subunit Composition and Dough Rheological Characteristics with Cookie Baking Properties of Soft Wheat Cultivars. <i>Cereal Chemistry</i> , 2009, 86, 339-349.	1.1	6
82	Four Perspectives on "Old Russia" (Russia). <i>Kritika</i> , 2009, 10, 291-305.	0.1	0
83	Effect of flour type and dough rheological properties on cookie spread measured dynamically during baking. <i>Journal of Cereal Science</i> , 2009, 49, 178-183.	1.8	27
84	A framework for beef traceability from farm to slaughter using global standards: An Irish perspective. <i>Computers and Electronics in Agriculture</i> , 2009, 66, 62-69.	3.7	96
85	Impact of reader antenna polarisation, distance, inlay design, conveyor speed, tag location and orientation on the coupling of UHF RFID as applied to modified atmosphere packaged meat. <i>Computers and Electronics in Agriculture</i> , 2009, 69, 135-141.	3.7	15
86	Prevalence, numbers and characteristics of <i>Salmonella</i> spp. on Irish retail pork. <i>International Journal of Food Microbiology</i> , 2009, 131, 233-239.	2.1	56
87	The effects of item composition, tag inlay design, reader antenna polarization, power and transponder orientation on the dynamic coupling efficiency of backscatter ultra-high frequency radio frequency identification. <i>Packaging Technology and Science</i> , 2009, 22, 241-248.	1.3	15
88	The performance of several oxygen scavengers in varying oxygen environments at refrigerated temperatures: implications for low-oxygen modified atmosphere packaging of meat. <i>International Journal of Food Science and Technology</i> , 2009, 44, 188-196.	1.3	25
89	A Monte Carlo Risk Assessment Model for Acrylamide Formation in French Fries. <i>Risk Analysis</i> , 2009, 29, 1410-1426.	1.5	16
90	Development and Application of a Stochastic Epidemic Model for the Transmission of <i>Salmonella Typhimurium</i> at the Farm Level of the Pork Production Chain. <i>Risk Analysis</i> , 2009, 29, 1521-1533.	1.5	12

#	ARTICLE	IF	CITATIONS
91	Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage. <i>Food Chemistry</i> , 2009, 114, 484-491.	4.2	57
92	Monitoring the dynamic density of wheat dough during fermentation. <i>Journal of Food Engineering</i> , 2009, 95, 332-338.	2.7	16
93	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 16-22.	2.7	270
94	Impact of high pressure processing on total antioxidant activity, phenolic, ascorbic acid, anthocyanin content and colour of strawberry and blackberry purées. <i>Innovative Food Science and Emerging Technologies</i> , 2009, 10, 308-313.	2.7	507
95	Fractal texture analysis of bread crumb digital images. <i>European Food Research and Technology</i> , 2008, 226, 721-729.	1.6	51
96	Prediction of panellists' perception of bread crumb appearance using fractal and visual textural features. <i>European Food Research and Technology</i> , 2008, 226, 779-785.	1.6	13
97	Discrimination of crumb grain visual appearance of organic and non-organic bread loaves by image texture analysis. <i>Journal of Food Engineering</i> , 2008, 84, 480-488.	2.7	34
98	Prevalence and numbers of <i>Salmonella</i> spp. and Enterobacteriaceae on pork cuts in abattoirs in the Republic of Ireland. <i>Journal of Applied Microbiology</i> , 2008, 105, 1209-1219.	1.4	32
99	Assessment of retinal recognition technology as a biometric method for sheep identification. <i>Computers and Electronics in Agriculture</i> , 2008, 60, 156-166.	3.7	62
100	A longitudinal study of the effect of time on the matching performance of a retinal recognition system for lambs. <i>Computers and Electronics in Agriculture</i> , 2008, 64, 202-211.	3.7	11
101	Digitization of farinogram plots and estimation of mixing stability. <i>Journal of Cereal Science</i> , 2008, 48, 729-733.	1.8	19
102	Development and validation of a probabilistic second-order exposure assessment model for <i>Escherichia coli</i> O157:H7 contamination of beef trimmings from Irish meat plants. <i>Meat Science</i> , 2008, 79, 139-154.	2.7	33
103	Effect of Flour Type on Cake Volume and Cookie Diameter Evaluated Dynamically During Baking. , 2008, , 154-157.		0
104	Crumb Features Quantification by Cryo-Scanning Electron Microscopy Images. , 2008, , 89-97.		1
105	A survey of acrylamide precursors in Irish ware potatoes and acrylamide levels in French fries. <i>LWT - Food Science and Technology</i> , 2007, 40, 1601-1609.	2.5	20
106	A comparison of the ability of several small and large deformation rheological measurements of wheat dough to predict baking behaviour. <i>Journal of Food Engineering</i> , 2007, 83, 475-482.	2.7	27
107	A review of quantitative microbial risk assessment in the management of <i>Escherichia coli</i> O157:H7 on beef. <i>Meat Science</i> , 2006, 74, 76-88.	2.7	80
108	EFFECT OF OXYGEN CONCENTRATIONS ON BLOOMING ABILITY OF AGED BEEF LONGISSIMUS LUMBORUM STEAKS FOLLOWING ULTRALOW OXYGEN AND VACUUM STORAGE. <i>Journal of Muscle Foods</i> , 2006, 17, 267-276.	0.5	3

#	ARTICLE	IF	CITATIONS
109	OXYGEN SCAVENGER EFFECT ON THE DEVELOPMENT OF METMYOGLOBIN ON BEEFSTEAKS DURING EARLY LOW-OXYGEN STORAGE. <i>Journal of Muscle Foods</i> , 2006, 17, 381-397.	0.5	6
110	A comparison of seven thresholding techniques with the k-means clustering algorithm for measurement of bread-crumbs features by digital image analysis. <i>Journal of Food Engineering</i> , 2006, 74, 268-278.	2.7	151
111	Impact of a novel spray-chilling system on surface microflora, water activity and weight loss during beef carcass chilling. <i>Food Microbiology</i> , 2006, 23, 483-490.	2.1	41
112	THE USE OF MICRO-PERFORATED LIDDING FILM IN LOW-OXYGEN STORAGE OF BEEF STEAKS. <i>Journal of Muscle Foods</i> , 2005, 16, 103-116.	0.5	5
113	The effect of short- and long-term freeze-chilling on the quality of cooked green beans and carrots. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 65-72.	2.7	14
114	The vitamin C status of freeze-chilled mashed potato. <i>Journal of Food Engineering</i> , 2003, 56, 219-221.	2.7	9
115	Effect of packaging cycle on the colour stability of six beef muscles stored in a modified atmosphere mother pack system with oxygen scavengers. <i>International Journal of Food Science and Technology</i> , 2003, 38, 623-632.	1.3	20
116	The effect of short- and long-term freeze-chilling on the quality of mashed potato. <i>Innovative Food Science and Emerging Technologies</i> , 2003, 4, 85-97.	2.7	12
117	The Effect of Fluctuating vs. Constant Frozen Storage Temperature Regimes on Some Quality Parameters of Selected Food Products. <i>LWT - Food Science and Technology</i> , 2002, 35, 190-200.	2.5	71
118	Time-dependent viscosity of stirred yogurt. Part I: couette flow. <i>Journal of Food Engineering</i> , 2002, 51, 249-254.	2.7	25
119	Time-dependent viscosity of stirred yogurt. Part II: tube flow. <i>Journal of Food Engineering</i> , 2002, 51, 255-261.	2.7	11
120	Optimising a rapid chilling system for lamb carcasses. <i>Journal of Food Engineering</i> , 2002, 52, 75-81.	2.7	27
121	Factors affecting the pH decline in lamb after slaughter. <i>Meat Science</i> , 2001, 58, 79-84.	2.7	56
122	The effect of ultra-rapid chilling and subsequent ageing on the calpain/calpastatin system and myofibrillar degradation in lamb <i>M. longissimus thoracis et lumborum</i> . <i>Meat Science</i> , 2001, 59, 293-301.	2.7	24
123	Modelling the flow of a time-dependent viscous product (cultured buttermilk) in a tube viscometer at 5 Å°C. <i>Journal of Food Engineering</i> , 1999, 42, 199-206.	2.7	7
124	VISCOSITY CHARACTERIZATION OF A COMMERCIAL YOGURT AT 5C USING A CUP IN BOB AND A VANE GEOMETRY OVER A WIDE SHEAR RATE RANGE (10 ⁵ S ⁻¹ -10 ³ s ⁻¹). <i>Journal of Food Process Engineering</i> , 1999, 22, 1-10.	1.5	13
125	Time dependent rheological characterisation of buttermilk at 5 Å°C. <i>Journal of Food Engineering</i> , 1995, 25, 569-580.	2.7	32
126	Alternative methods of pig chilling. <i>Meat Science</i> , 1989, 26, 67-83.	2.7	32