

Francis Butler

List of Publications by Year in descending order

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126
papers

4,872
citations

126901
33
h-index

114455
63
g-index

131
all docs

131
docs citations

131
times ranked

5874
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.	4.8	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.	5.8	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.	3.4	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.	2.9	11
5	Omnibus Modeling of <i>Listeria monocytogenes</i> Growth Rates at Low Temperatures. <i>Foods</i> , 2021, 10, 1099.	4.3	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.	1.9	48
7	Presymptomatic transmission of SARS-CoV-2 infection: a secondary analysis using published data. <i>BMJ Open</i> , 2021, 11, e041240.	1.9	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.	2.9	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.	2.3	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.	1.9	299
11	Estimating the distribution of norovirus in individual oysters. <i>International Journal of Food Microbiology</i> , 2020, 333, 108785.	4.7	10
12	Incubation period of COVID-19: a rapid systematic review and meta-analysis of observational research. <i>BMJ Open</i> , 2020, 10, e039652.	1.9	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.	3.0	4
14	Occurrence and identification of spore-forming bacteria in skim-milk powders. <i>International Dairy Journal</i> , 2019, 97, 176-184.	3.0	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.	3.4	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.	2.3	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.	5.5	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.	1.7	0

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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. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1155-1165.	2.3	8
20	A Bayesian approach to estimating the uncertainty in the distribution of Cronobacter spp. in powdered infant formula arising from microbiological criteria test outcomes. Microbial Risk Analysis, 2016, 4, 36-42.	2.3	3
21	Quaternary Ammonium Compounds (QACs) induced inactivation of Pseudomonas spp.: Effect of material surface. Food and Bioproducts Processing, 2016, 98, 71-78.	3.6	3
22	Relating physicochemical and microbiological safety indicators during processing of lingui�sa , a Portuguese traditional dry-fermented sausage. Food Research International, 2015, 78, 50-61.	6.2	17
23	Risk of salmonellosis from the consumption of Irish fresh pork sausages. International Journal of Computer Aided Engineering and Technology, 2015, 7, 287.	0.2	2
24	Modelling production of S. aureus enterotoxin Cbovine in milk, and its production during cheesemaking. Dairy Science and Technology, 2015, 95, 747-757.	2.2	5
25	Modeling the growth of Listeria monocytogenes on the surface of smear- or mold-ripened cheese. Frontiers in Cellular and Infection Microbiology, 2014, 4, 90.	3.9	21
26	The effect of Quaternary Ammonium Compounds on the attachment of wild and adapted Pseudomonas putida strains to different contact materials used in the food sector. Food Control, 2014, 42, 277-283.	5.5	11
27	Patterns of antimicrobial resistance in pathogenic Escherichia coli isolates from cases of calf enteritis during the spring-calving season. Veterinary Microbiology, 2014, 170, 73-80.	1.9	16
28	Conducting inferential statistics for low microbial counts in foods using the Poisson-gamma regression. Food Control, 2014, 37, 385-394.	5.5	15
29	Factors affecting staphylococcal enterotoxin Cbovine production in milk. International Dairy Journal, 2014, 39, 41-46.	3.0	13
30	Effectiveness of sampling plans by attributes based on mixture distributions characterising microbial clustering in food. Food Control, 2013, 34, 50-60.	5.5	23
31	Validation of a Simple Spectrophotometric Method for the Measurement of Quaternary Ammonium Compound Residue Concentrations in Food Production Facility. Food Analytical Methods, 2013, 6, 1265-1270.	2.6	6
32	A novel derivation of a within-batch sampling plan based on a Poisson-gamma model characterising low microbial counts in foods. International Journal of Food Microbiology, 2013, 161, 84-96.	4.7	15
33	Predictive thermal inactivation model for the combined effect of temperature, cinnamaldehyde and carvacrol on starvation-stressed multiple Salmonella serotypes in ground chicken. International Journal of Food Microbiology, 2013, 165, 184-199.	4.7	38
34	Efficiency of the sampling plan for Cronobacter 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. Food Control, 2013, 33, 174-185.	5.5	8
35	Modelling the effect of chilling on the occurrence of Salmonella on pig carcasses at study, abattoir and batch levels by meta-analysis. International Journal of Food Microbiology, 2013, 163, 101-113.	4.7	30
36	Influences on antimicrobial prescribing behaviour of veterinary practitioners in cattle practice in Ireland. Veterinary Record, 2013, 172, 14-14.	0.3	78

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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.	2.7	10
38	Quality and sensory acceptability of a chilled functional apple ready-dessert. <i>Food Science and Technology International</i> , 2012, 18, 167-177.	2.2	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.	15.1	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.	5.2	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.	5.2	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.	5.5	12
43	A risk characterization model of Salmonella Typhimurium in Irish fresh pork sausages. <i>Food Research International</i> , 2012, 45, 1184-1193.	6.2	18
44	Controlling Salmonella infections in pig farms: A framework modelling approach. <i>Food Research International</i> , 2012, 45, 1139-1148.	6.2	6
45	Flavour profiling of fresh and processed fruit smoothies by instrumental and sensory analysis. <i>Food Research International</i> , 2012, 45, 17-25.	6.2	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 Listeria monocytogenes. <i>Irish Veterinary Journal</i> , 2012, 65, 13.	2.1	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.	2.7	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.	2.6	1
50	Cronobacter species (formerly known as Enterobacter sakazakii) 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.	3.1	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.	3.4	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.	5.2	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.	5.5	24

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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.	5.5	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.	5.6	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.	2.7	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.	2.7	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.	3.1	26
60	The use of meta-analytical tools in risk assessment for food safety. <i>Food Microbiology</i> , 2011, 28, 823-827.	4.2	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.	4.7	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.	2.2	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.	1.7	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.	3.1	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.	4.7	8
66	Rheological properties and baking quality of wheat varieties from various geographical regions. <i>Journal of Cereal Science</i> , 2010, 51, 402-408.	3.7	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.	4.7	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.	3.5	26
69	Development of potentially synbiotic fresh-cut apple slices. <i>Journal of Functional Foods</i> , 2010, 2, 245-254.	3.4	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.	2.8	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.	2.0	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.	1.7	12

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73	Evaluation of fresh-cut apple slices enriched with probiotic bacteria. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 203-209.	5.6	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.	5.6	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.	5.6	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.	5.5	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.	5.5	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.	5.2	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.	1.7	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.	1.7	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.	2.2	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.	3.7	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.	7.7	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.	7.7	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.	4.7	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.	2.8	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.	2.7	25
89	A Monte Carlo Risk Assessment Model for Acrylamide Formation in French Fries. <i>Risk Analysis</i> , 2009, 29, 1410-1426.	2.7	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.	2.7	12

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91	Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage. Food Chemistry, 2009, 114, 484-491.	8.2	57
92	Monitoring the dynamic density of wheat dough during fermentation. Journal of Food Engineering, 2009, 95, 332-338.	5.2	16
93	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purées. Innovative Food Science and Emerging Technologies, 2009, 10, 16-22.	5.6	270
94	Impact of high pressure processing on total antioxidant activity, phenolic, ascorbic acid, anthocyanin content and colour of strawberry and blackberry purées. Innovative Food Science and Emerging Technologies, 2009, 10, 308-313.	5.6	507
95	Fractal texture analysis of bread crumb digital images. European Food Research and Technology, 2008, 226, 721-729.	3.3	51
96	Prediction of panellists' perception of bread crumb appearance using fractal and visual textural features. European Food Research and Technology, 2008, 226, 779-785.	3.3	13
97	Discrimination of crumb grain visual appearance of organic and non-organic bread loaves by image texture analysis. Journal of Food Engineering, 2008, 84, 480-488.	5.2	34
98	Prevalence and numbers of <i>Salmonella</i> spp. and Enterobacteriaceae on pork cuts in abattoirs in the Republic of Ireland. Journal of Applied Microbiology, 2008, 105, 1209-1219.	3.1	32
99	Assessment of retinal recognition technology as a biometric method for sheep identification. Computers and Electronics in Agriculture, 2008, 60, 156-166.	7.7	62
100	A longitudinal study of the effect of time on the matching performance of a retinal recognition system for lambs. Computers and Electronics in Agriculture, 2008, 64, 202-211.	7.7	11
101	Digitization of farinogram plots and estimation of mixing stability. Journal of Cereal Science, 2008, 48, 729-733.	3.7	19
102	Development and validation of a probabilistic second-order exposure assessment model for Escherichia coli O157:H7 contamination of beef trimmings from Irish meat plants. Meat Science, 2008, 79, 139-154.	5.5	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. LWT - Food Science and Technology, 2007, 40, 1601-1609.	5.2	20
106	A comparison of the ability of several small and large deformation rheological measurements of wheat dough to predict baking behaviour. Journal of Food Engineering, 2007, 83, 475-482.	5.2	27
107	A review of quantitative microbial risk assessment in the management of Escherichia coli O157:H7 on beef. Meat Science, 2006, 74, 76-88.	5.5	80
108	EFFECT OF OXYGEN CONCENTRATIONS ON BLOOMING ABILITY OF AGED BEEF LONGISSIMUS LUMBORUM STEAKS FOLLOWING ULTRALOW OXYGEN AND VACUUM STORAGE. Journal of Muscle Foods, 2006, 17, 267-276.	0.5	3

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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.	5.2	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.	4.2	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.	5.6	14
114	The vitamin C status of freeze-chilled mashed potato. <i>Journal of Food Engineering</i> , 2003, 56, 219-221.	5.2	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.	2.7	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.	5.6	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.	5.2	71
118	Time-dependent viscosity of stirred yogurt. Part I: couette flow. <i>Journal of Food Engineering</i> , 2002, 51, 249-254.	5.2	25
119	Time-dependent viscosity of stirred yogurt. Part II: tube flow. <i>Journal of Food Engineering</i> , 2002, 51, 255-261.	5.2	11
120	Optimising a rapid chilling system for lamb carcasses. <i>Journal of Food Engineering</i> , 2002, 52, 75-81.	5.2	27
121	Factors affecting the pH decline in lamb after slaughter. <i>Meat Science</i> , 2001, 58, 79-84.	5.5	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.	5.5	24
123	Modelling the flow of a time-dependent viscous product (cultured buttermilk) in a tube viscometer at 5Â°C. <i>Journal of Food Engineering</i> , 1999, 42, 199-206.	5.2	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 ³ S ⁻¹ -10 ³ s ⁻¹). <i>Journal of Food Process Engineering</i> , 1999, 22, 1-10.	2.9	13
125	Time dependent rheological characterisation of buttermilk at 5 Â°C. <i>Journal of Food Engineering</i> , 1995, 25, 569-580.	5.2	32
126	Alternative methods of pig chilling. <i>Meat Science</i> , 1989, 26, 67-83.	5.5	32