Frank Dunshea

List of Publications by Year in descending order

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417 papers

13,245 citations

25034 57 h-index 85 g-index

426 all docs

426 docs citations

times ranked

426

8642 citing authors

#	Article	IF	CITATIONS
1	Impact of processing and storage on protein digestibility and bioavailability of legumes. Food Reviews International, 2023, 39, 4697-4724.	8.4	21
2	Bioaccessibility and Bioavailability of Phenolic Compounds in Seaweed. Food Reviews International, 2023, 39, 5729-5760.	8.4	6
3	The Quest for Phenolic Compounds from Seaweed: Nutrition, Biological Activities and Applications. Food Reviews International, 2023, 39, 5786-5813.	8.4	16
4	Meat tenderness: advances in biology, biochemistry, molecular mechanisms and new technologies. Meat Science, 2022, 185, 108657.	5.5	71
5	Meta-analysis of the relationship between collagen characteristics and meat tenderness. Meat Science, 2022, 185, 108717.	5.5	26
6	Non-invasive measure of heat stress in sheep using machine learning techniques and infrared thermography. Small Ruminant Research, 2022, 207, 106592.	1.2	10
7	Review: What have we learned about the effects of heat stress on the pig industry?. Animal, 2022, 16, 100349.	3.3	20
8	Impact of Heatwaves on the Physiology and Retail Meat Quality of Lambs. Foods, 2022, 11, 414.	4.3	1
9	Plant and Dairy-Based Yogurts: A Comparison of Consumer Sensory Acceptability Linked to Textural Analysis. Foods, 2022, 11, 463.	4.3	24
10	Bioaccessibility and movement of phenolic compounds from tomato (<i>Solanum lycopersicum</i> during <i>in vitro</i> gastrointestinal digestion and colonic fermentation. Food and Function, 2022, 13, 4954-4966.	4.6	13
11	Extraction and characterization of polyphenols from non-conventional edible plants and their antioxidant activities. Food Research International, 2022, 157, 111205.	6.2	14
12	Digital technologies to assess yoghurt quality traits and consumers acceptability. Journal of the Science of Food and Agriculture, 2022, 102, 5642-5652.	3.5	4
13	Screening of phenolic compounds in australian grown grapes and their potential antioxidant activities. Food Bioscience, 2022, 47, 101644.	4.4	20
14	Bioaccessibility and bioactivities of phenolic compounds from roasted coffee beans during in vitro digestion and colonic fermentation. Food Chemistry, 2022, 386, 132794.	8.2	25
15	Bioaccessibility of phenolic compounds from sesame seeds (<i>Sesamum indicum</i> L.) during in vitro gastrointestinal digestion and colonic fermentation. Journal of Food Processing and Preservation, 2022, 46, .	2.0	9
16	Assessment of the bioaccessibility of phenolics from Australian grown lettuces by in vitro simulated gastrointestinal digestion and colonic fermentation. Food Bioscience, 2022, 48, 101754.	4.4	7
17	Understanding <i>dominance</i> : The effect of changing the definition of <i>dominance</i> when using <scp>TDS</scp> with consumers. Journal of Sensory Studies, 2022, 37, .	1.6	5
18	Bioaccessibility and bioavailability changes of phenolic compounds in pumpkins (Cucurbita moschata): A review. Food Bioscience, 2022, 47, 101753.	4.4	17

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19	Assessment of Feed Value of Chicory and Lucerne for Poultry, Determination of Bioaccessibility of Their Polyphenols and Their Effects on Caecal Microbiota. Fermentation, 2022, 8, 237.	3.0	3
20	Reducing the Fermentability of Wheat with a Starch Binding Agent Reduces Some of the Negative Effects of Heat Stress in Sheep. Animals, 2022, 12, 1396.	2.3	7
21	The livestock farming digital transformation: implementation of new and emerging technologies using artificial intelligence. Animal Health Research Reviews, 2022, 23, 59-71.	3.1	16
22	Effects of Raw and Pasteurized Camel Milk on Metabolic Responses in Pigs Fed a High-Fat Diet. Animals, 2022, 12, 1701.	2.3	2
23	Phytochemical and Safety Evaluations of Finger Lime, Mountain Pepper, and Tamarind in Zebrafish Embryos. Antioxidants, 2022, 11, 1280.	5.1	15
24	Impacts of heat stress on immune responses and oxidative stress in farm animals and nutritional strategies for amelioration. International Journal of Biometeorology, 2021, 65, 1231-1244.	3.0	71
25	High-Throughput Screening and Characterization of Phenolic Compounds in Stone Fruits Waste by LC-ESI-QTOF-MS/MS and Their Potential Antioxidant Activities. Antioxidants, 2021, 10, 234.	5.1	45
26	Abattoir Factors Influencing the Incidence of Dark Cutting in Australian Grain-Fed Beef. Animals, 2021, 11, 474.	2.3	6
27	Acid-insoluble ash is a better indigestible marker than chromic oxide to measure apparent total tract digestibility in pigs. Animal Nutrition, 2021, 7, 64-71.	5.1	15
28	Dietary nano chromium picolinate can ameliorate some of the impacts of heat stress in cross-bred sheep. Animal Nutrition, 2021, 7, 198-205.	5.1	10
29	Phenolic Profiling of Five Different Australian Grown Apples. Applied Sciences (Switzerland), 2021, 11, 2421.	2.5	19
30	Heat Stress and Goat Welfare: Adaptation and Production Considerations. Animals, 2021, 11, 1021.	2.3	43
31	Characterization of Phenolics in Rejected Kiwifruit and Their Antioxidant Potential. Processes, 2021, 9, 781.	2.8	20
32	Maternal Heat Stress Alters Expression of Genes Associated with Nutrient Transport Activity and Metabolism in Female Placentae from Mid-Gestating Pigs. International Journal of Molecular Sciences, 2021, 22, 4147.	4.1	14
33	Towards Sustainable Livestock Production: Estimation of Methane Emissions and Dietary Interventions for Mitigation. Sustainability, 2021, 13, 6081.	3.2	6
34	LC-ESI-QTOF-MS/MS Profiling and Antioxidant Activity of Phenolics from Custard Apple Fruit and By-Products. Separations, 2021, 8, 62.	2.4	13
35	Mango rejects and mango waste: Characterization and quantification of phenolic compounds and their antioxidant potential. Journal of Food Processing and Preservation, 2021, 45, e15618.	2.0	15
36	LC-ESI-QTOF-MS/MS Characterisation of Phenolics in Herbal Tea Infusion and Their Antioxidant Potential. Fermentation, 2021, 7, 73.	3.0	33

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37	Comprehensive Profiling of Most Widely Used Spices for Their Phenolic Compounds through LC-ESI-QTOF-MS2 and Their Antioxidant Potential. Antioxidants, 2021, 10, 721.	5.1	66
38	Differences in Hedonic Responses, Facial Expressions and Self-Reported Emotions of Consumers Using Commercial Yogurts: A Cross-Cultural Study. Foods, 2021, 10, 1237.	4.3	16
39	Effect of slaughter age and post-mortem days on meat quality of longissimus and semimembranosus muscles of Boer goats. Meat Science, 2021, 175, 108466.	5.5	18
40	Identification of phenolic compounds in Australian grown dragon fruits by LC-ESI-QTOF-MS/MS and determination of their antioxidant potential. Arabian Journal of Chemistry, 2021, 14, 103151.	4.9	37
41	Increasing the Dietary Concentration of Lupinus albus L. Decreased Feed Intake and Daily Gain of Immunocastrated Male Pigs. Animals, 2021, 11, 1866.	2.3	0
42	LC-ESI/QTOF-MS Profiling of Chicory and Lucerne Polyphenols and Their Antioxidant Activities. Antioxidants, 2021, 10, 932.	5.1	27
43	Cinnamon: A Natural Feed Additive for Poultry Health and Productionâ€"A Review. Animals, 2021, 11, 2026.	2.3	48
44	Compensatory feeding during early gestation for sows with a high weight loss after a summer lactation increased piglet birth weight but reduced litter size. Journal of Animal Science, 2021, 99, .	0.5	3
45	Using imagery and computer vision as remote monitoring methods for early detection of respiratory disease in pigs. Computers and Electronics in Agriculture, 2021, 187, 106283.	7.7	23
46	Body Condition Score, Rumination, Intake, Milk Production and Milk Composition of Grazing Dairy Cows Supplemented with Rumen-Protected Lysine and Methionine. Dairy, 2021, 2, 462-468.	2.0	0
47	Screening and Characterization of Phenolic Compounds from Australian Grown Bananas and Their Antioxidant Capacity. Antioxidants, 2021, 10, 1521.	5.1	41
48	Review: Improving the nutritional, sensory and market value of meat products from sheep and cattle. Animal, 2021, 15, 100356.	3.3	22
49	Feeding a high oleic acid (C18:1) diet improves pleasing flavor attributes in pork. Food Chemistry, 2021, 357, 129770.	8.2	19
50	Reducing rumen starch fermentation of wheat with 3% NaOH does not reduce whole tract starch digestibility and increases energy utilization in wethers during heat stress. Small Ruminant Research, 2021, 204, 106523.	1.2	5
51	Impact of heat stress on the growth performance and retail meat quality of 2nd cross (Poll) Tj ETQq1 1 0.784314	rgBT /Ove	erlock 10 Tf
52	Impact of COVID-19 on the Australian pork industry. Animal Frontiers, 2021, 11, 19-22.	1.7	7
53	Eco-Intensified Breeding Strategies for Improving Climate Resilience in Goats., 2021,, 627-655.		1
54	A Comparative Investigation on Phenolic Composition, Characterization and Antioxidant Potentials of Five Different Australian Grown Pear Varieties. Antioxidants, 2021, 10, 151.	5.1	34

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55	Screening of Phenolic Compounds in Australian Grown Berries by LC-ESI-QTOF-MS/MS and Determination of Their Antioxidant Potential. Antioxidants, 2021, 10, 26.	5.1	49
56	Biometric Physiological Responses from Dairy Cows Measured by Visible Remote Sensing Are Good Predictors of Milk Productivity and Quality through Artificial Intelligence. Sensors, 2021, 21, 6844.	3.8	14
57	LC-MS/MS-QTOF Screening and Identification of Phenolic Compounds from Australian Grown Herbs and Their Antioxidant Potential. Antioxidants, 2021, 10, 1770.	5.1	42
58	Digital Integration and Automated Assessment of Eye-Tracking and Emotional Response Data Using the BioSensory App to Maximize Packaging Label Analysis. Sensors, 2021, 21, 7641.	3.8	6
59	Relationship between energy intake and growth performance and body composition in pigs selected for low backfat thickness. Journal of Animal Science, 2021, 99, .	0.5	6
60	Feeding Sows Lucerne, or Diets with Similar Energy and Nutritional Profiles to Lucerne, Improves the Pre-Weaning Performance of Piglets. Agriculture (Switzerland), 2021, 11, 1146.	3.1	1
61	Applications of Genetic Selection in Breeding for Thermo-Tolerance in Livestock. , 2021, , 185-194.		0
62	Association of Thermotolerance with Milk Production, Feed Saver, Fertility and Fat Percentage Breeding Values in Holstein Friesian Dairy Cattle. Proceedings (mdpi), 2020, 36, .	0.2	0
63	Adaptive and Productive Sheep Breed for Changing Climate. Proceedings (mdpi), 2020, 36, .	0.2	0
64	Impacts of Heat Stress on the Physiological and Production Responses of Lactating Dairy Cows Grazing Pastures over Hot Summer Months. Proceedings (mdpi), 2020, 36, .	0.2	0
65	Dietary Betaine Improves Intestinal Barrier Function and Ameliorates the Impact of Heat Stress in Multiple Vital Organs as Measured by Evans Blue Dye in Broiler Chickens. Animals, 2020, 10, 38.	2.3	30
66	Effects of heat stress on animal physiology, metabolism, and meat quality: A review. Meat Science, 2020, 162, 108025.	5.5	217
67	LC-ESI-QTOF/MS Characterization of Phenolic Compounds from Medicinal Plants (Hops and Juniper) Tj ETQq1 1 ().784314 4.3	rgBT /Overlo 106
68	Dietary Betaine Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status and Meat Quality in Broiler Chickens. Agriculture (Switzerland), 2020, 10, 176.	3.1	15
69	A Dietary Sugarcane-Derived Polyphenol Mix Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status, and Meat Quality in Broiler Chickens. Animals, 2020, 10, 1158.	2.3	19
70	The Greater Proportion of Born-Light Progeny from Sows Mated in Summer Contributes to Increased Carcass Fatness Observed in Spring. Animals, 2020, 10, 2080.	2.3	13
71	Controlled elevated temperatures during early-mid gestation cause placental insufficiency and implications for fetal growth in pregnant pigs. Scientific Reports, 2020, 10, 20677.	3.3	18
72	Non-Invasive Sheep Biometrics Obtained by Computer Vision Algorithms and Machine Learning Modeling Using Integrated Visible/Infrared Thermal Cameras. Sensors, 2020, 20, 6334.	3.8	18

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73	The Impact of Antioxidant Supplementation and Heat Stress on Carcass Characteristics, Muscle Nutritional Profile and Functionality of Lamb Meat. Animals, 2020, 10, 1286.	2.3	11
74	An Extended Photoperiod Increases Milk Yield and Decreases Ovulatory Activity in Dairy Goats. Animals, 2020, 10, 1879.	2.3	3
75	Betaine and Isoquinoline Alkaloids Protect against Heat Stress and Colonic Permeability in Growing Pigs. Antioxidants, 2020, 9, 1024.	5.1	19
76	Nano Chromium Picolinate Improves Gene Expression Associated with Insulin Signaling in Porcine Skeletal Muscle and Adipose Tissue. Animals, 2020, 10, 1685.	2.3	3
77	Dietary Lipids Influence Bioaccessibility of Polyphenols from Black Carrots and Affect Microbial Diversity under Simulated Gastrointestinal Digestion. Antioxidants, 2020, 9, 762.	5.1	30
78	Screening and Characterization of Phenolic Compounds and Their Antioxidant Capacity in Different Fruit Peels. Foods, 2020, 9, 1206.	4.3	160
79	Gut Microbiota-Polyphenol Interactions in Chicken: A Review. Animals, 2020, 10, 1391.	2.3	45
80	Comparative Assessment of Thermotolerance in Dorper and Second-Cross (Poll Dorset/Merino ×) Tj ETQq0 0 C) rgBT /Ove	erlock 10 Tf 5
81	A Meta-Analysis of the Effectiveness of High, Medium, and Low Voltage Electrical Stimulation on the Meat Quality of Small Ruminants. Foods, 2020, 9, 1587.	4.3	13
82	LC-ESI-QTOF/MS characterization of bioactive compounds from black spices and their potential antioxidant activities. Journal of Food Science and Technology, 2020, 57, 4671-4687.	2.8	34
83	Resilience of Small Ruminants to Climate Change and Increased Environmental Temperature: A Review. Animals, 2020, 10, 867.	2.3	86
84	Heat Stress Impacts on Lactating Cows Grazing Australian Summer Pastures on an Automatic Robotic Dairy. Animals, 2020, 10, 869.	2.3	49
85	Impacts of heat stress on meat quality and strategies for amelioration: a review. International Journal of Biometeorology, 2020, 64, 1613-1628.	3.0	47
86	Artificial Intelligence Applied to a Robotic Dairy Farm to Model Milk Productivity and Quality based on Cow Data and Daily Environmental Parameters. Sensors, 2020, 20, 2975.	3.8	38
87	Remotely Sensed Imagery for Early Detection of Respiratory Disease in Pigs: A Pilot Study. Animals, 2020, 10, 451.	2.3	26
88	LC-ESI-QTOF-MS/MS Characterization of Seaweed Phenolics and Their Antioxidant Potential. Marine Drugs, 2020, 18, 331.	4.6	81
89	Evaluation of Sugarcane-Derived Polyphenols on the Pre-Weaning and Post-Weaning Growth of Gilt Progeny. Animals, 2020, 10, 984.	2.3	6
90	Use of lucerne hay in ruminant feeds to improve animal productivity, meat nutritional value and meat preservation under a more variable climate. Meat Science, 2020, 170, 108235.	5 . 5	17

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91	Effects of Context and Virtual Reality Environments on the Wine Tasting Experience, Acceptability, and Emotional Responses of Consumers. Foods, 2020, 9, 191.	4.3	43
92	Consumer rejection threshold, acceptability rates, physicochemical properties, and shelfâ€life of strawberryâ€flavored yogurts with reductions of sugar. Journal of the Science of Food and Agriculture, 2020, 100, 3024-3035.	3.5	18
93	Evaluation of the n-alkane technique for estimating the individual intake of dairy cows consuming diets containing herbage and a partial mixed ration. Animal Feed Science and Technology, 2020, 265, 114524.	2.2	5
94	LCâ€ESIâ€QTOF/MS characterization of Australian herb and spices (garlic, ginger, and onion) and potential antioxidant activity. Journal of Food Processing and Preservation, 2020, 44, e14497.	2.0	22
95	The Effect of Heat Stress on Respiratory Alkalosis and Insulin Sensitivity in Cinnamon Supplemented Pigs. Animals, 2020, 10, 690.	2.3	15
96	Exploring Meal and Snacking Behaviour of Older Adults in Australia and China. Foods, 2020, 9, 426.	4.3	19
97	The Use of Biochemical Measurements to Identify Pre-Slaughter Stress in Pasture Finished Beef Cattle. Animals, 2019, 9, 503.	2.3	18
98	Comparison of grain-based diet supplemented with synthetic vitamin E and lucerne hay-based diet on blood oxidative stress biomarkers and lamb meat quality. Small Ruminant Research, 2019, 177, 146-152.	1.2	6
99	Physiological Responses to Basic Tastes for Sensory Evaluation of Chocolate Using Biometric Techniques. Foods, 2019, 8, 243.	4.3	35
100	Consumer Acceptability, Eye Fixation, and Physiological Responses: A Study of Novel and Familiar Chocolate Packaging Designs Using Eye-Tracking Devices. Foods, 2019, 8, 253.	4.3	22
101	D-Tagatose as a Sucrose Substitute and Its Effect on the Physico-Chemical Properties and Acceptability of Strawberry-Flavored Yogurt. Foods, 2019, 8, 256.	4.3	33
102	Dietary Inclusion of 1,3-Butanediol Increases Dam Circulating Ketones and Increases Progeny Birth Weight. Animals, 2019, 9, 479.	2.3	4
103	Effects of Imagery as Visual Stimuli on the Physiological and Emotional Responses. J, 2019, 2, 206-225.	0.9	6
104	A comparison of the anatomical and gastrointestinal functional development between gilt and sow progeny around birth and weaning1. Journal of Animal Science, 2019, 97, 3809-3822.	0.5	10
105	Digestive physiology of pigs 2018. Animal, 2019, 13, 2687-2688.	3.3	0
106	LC-ESI-QTOF/MS Characterization of Phenolic Compounds in Palm Fruits (Jelly and Fishtail Palm) and Their Potential Antioxidant Activities. Antioxidants, 2019, 8, 483.	5.1	38
107	Chocolate Quality Assessment Based on Chemical Fingerprinting Using Near Infra-red and Machine Learning Modeling. Foods, 2019, 8, 426.	4.3	17
108	Perennial Ryegrass Alkaloids Increase Respiration Rate and Decrease Plasma Prolactin in Merino Sheep under Both Thermoneutral and Mild Heat Conditions. Toxins, 2019, 11, 479.	3 . 4	2

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109	Growth Performance and Characterization of Meat Quality of Broiler Chickens Supplemented with Betaine and Antioxidants under Cyclic Heat Stress. Antioxidants, 2019, 8, 336.	5.1	50
110	The Impact of Pre-Slaughter Stress on Beef Eating Quality. Animals, 2019, 9, 612.	2.3	17
111	Breed and Nutrition Effects on Meat Quality and Retail Color after Lamb Pre-Slaughter Stress. Meat and Muscle Biology, 2019, 3, .	1.9	7
112	The Effect of Sonication on Bubble Size and Sensory Perception of Carbonated Water to Improve Quality and Consumer Acceptability. Beverages, 2019, 5, 58.	2.8	9
113	LC-ESI-QTOF/MS Characterisation of Phenolic Acids and Flavonoids in Polyphenol-Rich Fruits and Vegetables and Their Potential Antioxidant Activities. Antioxidants, 2019, 8, 405.	5.1	116
114	Mineral and Citrate Concentrations in Milk Are Affected by Seasons, Stage of Lactation and Management Practices. Agriculture (Switzerland), 2019, 9, 25.	3.1	15
115	Effects of packaging design on sensory liking and willingness to purchase: A study using novel chocolate packaging. Heliyon, 2019, 5, e01696.	3.2	28
116	Computer vision and remote sensing to assess physiological responses of cattle to pre-slaughter stress, and its impact on beef quality: A review. Meat Science, 2019, 156, 11-22.	5.5	26
117	Reduced growth performance in gilt progeny is not improved by segregation from sow progeny in the grower–finisher phase. Animal, 2019, 13, 2232-2241.	3.3	3
118	Development of Artificial Neural Network Models to Assess Beer Acceptability Based on Sensory Properties Using a Robotic Pourer: A Comparative Model Approach to Achieve an Artificial Intelligence System. Beverages, 2019, 5, 33.	2.8	55
119	Chemical characterization of aromas in beer and their effect on consumers liking. Food Chemistry, 2019, 293, 479-485.	8.2	60
120	Effect of a polyphenol-rich plant matrix on colonic digestion and plasma antioxidant capacity in a porcine model. Journal of Functional Foods, 2019, 57, 211-221.	3.4	10
121	Basal diet and indigestible marker influence apparent digestibilities of nitrogen and amino acids of cottonseed meal and soybean meal in pigs. Animal Nutrition, 2019, 5, 234-240.	5.1	6
122	Responses to metabolic challenges in dairy cows with high or low milk yield during an extended lactation. Journal of Dairy Science, 2019, 102, 4590-4605.	3.4	8
123	Muscle Antioxidant Enzymes Activity and Gene Expression Are Altered by Diet-Induced Increase in Muscle Essential Fatty Acid (\hat{l}_{\pm} -linolenic acid) Concentration in Sheep Used as a Model. Nutrients, 2019, 11, 723.	4.1	15
124	Betaine Improves Milk Yield in Grazing Dairy Cows Supplemented with Concentrates at High Temperatures. Animals, 2019, 9, 57.	2.3	31
125	Primiparous and Multiparous Sows Have Largely Similar Colostrum and Milk Composition Profiles Throughout Lactation. Animals, 2019, 9, 35.	2.3	23
126	Feeding Conjugated Linoleic Acid without a Combination of Medium-Chain Fatty Acids during Late Gestation and Lactation Improves Pre-Weaning Survival Rates of Gilt and Sow Progeny. Animals, 2019, 9, 62.	2.3	6

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127	Differences in Thermoregulatory Responses between Dorper and Second Cross Lambs to Heat Stress Challenges. Proceedings (mdpi), 2019, 36, 155.	0.2	1
128	Genetic Selection for Thermotolerance in Ruminants. Animals, 2019, 9, 948.	2.3	46
129	Bubbles, Foam Formation, Stability and Consumer Perception of Carbonated Drinks: A Review of Current, New and Emerging Technologies for Rapid Assessment and Control. Foods, 2019, 8, 596.	4.3	25
130	LC-ESI-QTOF/MS Profiling of Australian Mango Peel By-Product Polyphenols and Their Potential Antioxidant Activities. Processes, 2019, 7, 764.	2.8	61
131	Modelling and Validation of Computer Vision Techniques to Assess Heart Rate, Eye Temperature, Ear-Base Temperature and Respiration Rate in Cattle. Animals, 2019, 9, 1089.	2.3	47
132	Emerging Technologies Based on Artificial Intelligence to Assess the Quality and Consumer Preference of Beverages. Beverages, 2019, 5, 62.	2.8	51
133	Filling the out of season gaps for lamb and hogget production: Diet and genetic influence on carcass yield, carcass composition and retail value of meat. Meat Science, 2019, 148, 156-163.	5.5	24
134	Evaluation of the n-alkane technique for estimating herbage dry matter intake of dairy cows offered herbage harvested at two different stages of growth in summer and autumn. Animal Feed Science and Technology, 2019, 247, 199-209.	2.2	14
135	Effects of Lâ€citrulline supplementation on heat stress physiology, lactation performance and subsequent reproductive performance of sows in summer. Journal of Animal Physiology and Animal Nutrition, 2019, 103, 251-257.	2.2	16
136	Adaptation strategies: ruminants. Animal Frontiers, 2019, 9, 47-53.	1.7	69
137	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. Meat Science, 2019, 148, 105-112.	5.5	23
138	Cross-cultural effects of food product familiarity on sensory acceptability and non-invasive physiological responses of consumers. Food Research International, 2019, 115, 439-450.	6.2	87
139	Development of emotion lexicons to describe chocolate using the Check-All-That-Apply (CATA) methodology across Asian and Western groups. Food Research International, 2019, 115, 526-534.	6.2	37
140	Integration of non-invasive biometrics with sensory analysis techniques to assess acceptability of beer by consumers. Physiology and Behavior, 2019, 200, 139-147.	2.1	64
141	Assessment of Beer Quality Based on a Robotic Pourer, Computer Vision, and Machine Learning Algorithms Using Commercial Beers. Journal of Food Science, 2018, 83, 1381-1388.	3.1	35
142	Validating post-slaughter interventions to produce consistently high quality pork cuts from female and immunocastrated male pigs. Meat Science, 2018, 142, 14-22.	5.5	6
143	Guaranteeing the quality and integrity of pork – An Australian case study. Meat Science, 2018, 144, 186-192.	5 . 5	11
144	Plasma glucose and nonesterified fatty acids response to epinephrine challenges in dairy cows during a 670-d lactation. Journal of Dairy Science, 2018, 101, 3501-3513.	3.4	2

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145	Responses of dairy cows with divergent residual feed intake as calves to metabolic challenges during midlactation and the nonlactating period. Journal of Dairy Science, 2018, 101, 6474-6485.	3.4	9
146	Effects of a shortâ€term supranutritional selenium supplementation on redox balance, physiology and insulinâ€related metabolism in heatâ€stressed pigs. Journal of Animal Physiology and Animal Nutrition, 2018, 102, 276-285.	2.2	23
147	Assessment of beer quality based on foamability and chemical composition using computer vision algorithms, near infrared spectroscopy and machine learning algorithms. Journal of the Science of Food and Agriculture, 2018, 98, 618-627.	3 . 5	56
148	Diet composition and slaughter age up to 24 weeks have minimal impact on pork eating quality of loin steaks and silverside roasts from female pigs. Meat Science, 2018, 135, 94-101.	5 . 5	9
149	Images and chocolate stimuli affect physiological and affective responses of consumers: A cross-cultural study. Food Quality and Preference, 2018, 65, 60-71.	4.6	53
150	Statistical modelling coupled with LC-MS analysis to predict human upper intestinal absorption of phytochemical mixtures. Food Chemistry, 2018, 245, 353-363.	8.2	9
151	Analysis of thermochromic label elements and colour transitions using sensory acceptability and eye tracking techniques. LWT - Food Science and Technology, 2018, 89, 475-481.	5.2	20
152	Eating quality traits of shoulder roast and stir fry cuts outperformed loin and silverside cuts sourced from entire and immunocastrated male pigs. Meat Science, 2018, 136, 104-115.	5 . 5	6
153	Betaine and Antioxidants Improve Growth Performance, Breast Muscle Development and Ameliorate Thermoregulatory Responses to Cyclic Heat Exposure in Broiler Chickens. Animals, 2018, 8, 162.	2.3	68
154	Climate Change and Goat Production: Enteric Methane Emission and Its Mitigation. Animals, 2018, 8, 235.	2.3	30
155	Development of a Biosensory Computer Application to Assess Physiological and Emotional Responses from Sensory Panelists. Sensors, 2018, 18, 2958.	3.8	44
156	The Effect of Soundwaves on Foamability Properties and Sensory of Beers with a Machine Learning Modeling Approach. Beverages, 2018, 4, 53.	2.8	10
157	Effect of feeding slowly fermentable grains on productive variables and amelioration of heat stress in lactating dairy cows in a sub-tropical summer. Tropical Animal Health and Production, 2018, 50, 1763-1769.	1.4	28
158	Role of the gut, melanocortin system and malonyl-CoA in control of feed intake in non-ruminant animals. Animal Production Science, 2018, 58, 627.	1.3	5
159	Dietary lecithin improves feed efficiency without impacting meat quality in immunocastrated male pigs and gilts fed a summer ration containing added fat. Animal Nutrition, 2018, 4, 203-209.	5.1	6
160	Non-Contact Heart Rate and Blood Pressure Estimations from Video Analysis and Machine Learning Modelling Applied to Food Sensory Responses: A Case Study for Chocolate. Sensors, 2018, 18, 1802.	3.8	52
161	Electrical stimulation or moisture infusion improves the eating quality attributes of loin and silverside cuts from female and immunocastrated male pigs. Meat Science, 2018, 143, 257-267.	5.5	2
162	Robotics and computer vision techniques combined with non-invasive consumer biometrics to assess quality traits from beer foamability using machine learning: A potential for artificial intelligence applications. Food Control, 2018, 92, 72-79.	5 . 5	49

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163	Review: Adaptation of animals to heat stress. Animal, 2018, 12, s431-s444.	3.3	245
164	Novel techniques to understand consumer responses towards food products: A review with a focus on meat. Meat Science, 2018, 144, 30-42.	5.5	60
165	A short-term supranutritional vitamin E supplementation alleviated respiratory alkalosis but did not reduce oxidative stress in heat stressed pigs. Asian-Australasian Journal of Animal Sciences, 2018, 31, 263-269.	2.4	7
166	Post-weaning and whole-of-life performance of pigs is determined by live weight at weaning and the complexity of the diet fed after weaning. Animal Nutrition, 2017, 3, 372-379.	5.1	63
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