

Sheep CRC Ltd
PUBLICATIONS REPORT – PROGRAM 3 NEXT GENERATION MEAT QUALITY
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Type	Title	Status	Authors	Publication Date	Proj No	Document Uploaded	Notes
Conference Proceeding and Abstract - Non Refereed	Relationship between Shear Force and Temperature at pH 6	Published	Hopkins, D.L.; Toohey,, E.S.		3.1	Yes	
Conference Proceeding and Abstract - Non Refereed	Effects of moderate frequency immobilisation, low voltage electronic bleed and post-dressing medium voltage electrical stimulation (MVS) individually and in combination on sheepmeat	Published	Toohey, E.S.; Hopkins, D.L.; Lamb, T.A.	Jun 2008	3.4	No	
Conference Proceeding and Abstract - Refereed	Particle size analysis of lamb meat: Effect of homogenization speed	Published	Karumendu, L.; Hopkins, D.L.; van den Ven, R.; Kerr, M.J.; Lamb, T.A.; Lanza, M.	Aug 2008	3.4	Yes	
Journal Article - Refereed	Polyunsaturated fats in meat from Merino, first- and second-cross sheep slaughtered at yearling stage.	Published			3.2	Yes	
Journal Article - Refereed	Effects of Moderate Frequency Immobilisation, Low Voltage Electronic Bleed and Post-	Published			3.4	Yes	
Journal Article - Refereed	Muscle Glycogen Levels in Sheep: Genotype and Gender Effects	Published	Ponnampalam, , E.; Hopkins, D.; Butler , K.L.; Warner, R.D.		3.9	Yes	
Journal Article - Refereed	The impact of new generation pre-dressing medium-voltage	Published			3.9	Yes	
Journal Article - Refereed	Eating quality of commercially processed hot boned sheep meat	Published			3.3.2	Yes	
Journal Article - Refereed	Genotype and age effects on sheep meat production. 5. Lean meat	Published			3.3	Yes	
Journal Article - Refereed	Intramuscular fat levels in sheep muscle during growth	Published			3.2	Yes	

Journal Article - Refereed	Some important changes in the Australian sheep meat processing industry	Published				Yes	
Journal Article - Refereed	Muscle Glycogen Levels in Sheep: Genotype and Gender Effects	Published	Ponnampalam, E.N.; Hopkins, D.L.; Butler, K.L.; Warner, R.D.		3.4	Yes	
Journal Article - Refereed	Effects of moderate frequency immobilisation low voltage electronic bleed and post-dressing medium voltage electrical stimulation (MVS) individually and in combination on sheepmeat	Published	Toohey, E.S.; Hopkins, D.L.; Lamb, T.A.		3.4	Yes	
Journal Article - Refereed	Some important changes in the Australian sheep meat processing industry	Published	Hopkins, D.L.; Toohey, E.S.; Pearce, K.L.; Richards, I.		3.4	Yes	
Journal Article - Refereed	Estimated dressing percentage is not sufficiently accurate for lamb producers or breeders	Published	Rowe, J.B.; Pethick, D.W.; Geenty, K.; van der Werf, J.; Mortimer, S.; Ball, A.	Jul 2009	3.1	Yes	
Journal Article - Refereed	A new generation meat program in Australia within the Co-operative Research Centre for Sheep Industry Innovation	Published	Pethick, D.W.; Jacob, R.H.; McDonagh, M.B.; O'Halloran, W.J.; Ball, A.J.; Hopkins, D.L.	Jun 2009	3.1	Yes	
Journal Article - Refereed	Particle Size Analysis of lamb meat: Effect of homogenization speed, comparison with myofibrillar fragmentation index and its relationship with shear force.	Published	Karumendu, L.U.; van den Ven, R.; Kerr, M.J.; Lanza, M.; Hopkins, D.L.	May 2009	3.4	Yes	
Journal Article - Refereed	Hydroxyproline quantification for the estimation of collagen in tissue using multiple reaction monitoring mass spectrometry	Published	Colgrave, M.L.; Allingham, P.G.; Jones, A.	Oct 2008	3.1	No	
Journal Article - Refereed	Genotype and gender effects on sheep limb bone growth and maturation: selection for loin depth causes bone hypotrophy	Published	Cake, M.A.; Boyce, M.D.; Gardner, G.E.; Hopkins, D.L.; Pethick, D.W.	Jun 2007	3.9	No	
Journal Article - Refereed	Accuracy of dual energy X-ray absorptiometry, weight,	Published	Dunshea, F.R.; Suster, D.; Eason,	Jun 2007	3.9	No	

	longissimus lumborum muscle depth and GR fat depth to predict half carcass composition in sheep		P.J.; Warner, R.D.; Hopkins, D.L.; Ponnampalam, E.N.				
Journal Article - Refereed	Sheep genotype, age and muscle type affect the expression of metabolic enzyme markers	Published	Gardner, G.E.; Hopkins, D.L.; Greenwood, P.L.; Cake, M.A.; Boyce, M.D.; Pethick, D.W.	Jun 2007	3.9	No	
Journal Article - Refereed	Myofibre characteristics of ovine longissimus and semitendinosus muscles are influenced by sire-breed, gender, rearing type, age, and carcass weight	Published	Greenwood, P.L.; Harden, S.; Hopkins, D.L.	Jun 2007	3.1	No	
Journal Article - Refereed	Predicting the composition of lamb carcasses using alternative fat and muscle depth measures	Published	Hopkins, D.L.; Ponnampalam, E.N.; Warner, R.D.	Jun 2007	3.9	No	
Journal Article - Refereed	Genotype and age effects on sheep meat production. 1. Production and growth	Published	Hopkins, D.L.; Stanley, D.F.; Martin, L.C.; Gilmour, A.R.	Jun 2007	3.9	No	
Journal Article - Refereed	Sire and growth path effects on sheep meat production. 1. Growth and carcass characteristics	Published	Hopkins, D.L.; Stanley, D.F.; Martin, L.C.; Ponnampalam, E.N.; van den Ven, R.	Jun 2007	3.9	No	
Journal Article - Refereed	Genotype and age effects on sheep meat production. 3. Meat quality	Published	Hopkins, D.L.; Stanley, D.F.; Martin, L.C.; Toohey, E.S.; Gilmour, A.R.	Jun 2007	3.9	No	
Journal Article - Refereed	Relationship between real-time ultrasound and carcass measures and composition in heavy sheep	Published	Hopkins, D.L.; Stanley, D.F.; Ponnampalam, E.N.	Jun 2007	3.9	No	
Journal Article - Refereed	Sire and growth path effects on sheep meat production 2. Meat and eating quality	Published	Hopkins, D.L.; Stanley, D.F.; Toohey, E.S.; Gardner, G.E.; Pethick, D.W.; van den Ven, R.	Jun 2007	3.9	No	
Journal Article - Refereed	The effect of age and electrical stimulation on the colour stability of fresh lamb meat	Published	Jacob, R.; D'Antuono, M.; Smith, G.; Pethick, D.W.; Warner, R.	Jun 2007	3.9	No	
Journal Article - Refereed	The effect of ingesting a saltbush and barley ration on the carcass and eating quality of sheepmeat	Published	Pearce, K.L.; Pethick, D.W.; Masters, D.G.	Jun 2007	3.9	No	

Journal Article - Refereed	The influence of genetics, animal age and nutrition on lamb production – an integrated research program	Published	Pethick, D.W.; Warner, R.D.; Banks, R.G.	Jun 2007	3.9	No	
Journal Article - Refereed	Genotype and age effects on sheep meat production 4. Carcass composition predicted by dual energy X-ray absorptiometry	Published	Ponnampalam, E.N.; Hopkins, D.L.; Dunshea, F.R.; Pethick, D.W.; Butler, K.L.; Warner, R.D.	Jun 2007	3.9	No	
Journal Article - Refereed	Factors affecting the concentration of short branched-chain fatty acids in sheep fat	Published	Salvatore, L.; Allen, D.; Butler, K.L.; Tucman, D.; Elkins, A.; Pethick, D.W.; Dunshea, F.R.	Jun 2007	3.9	No	
Journal Article - Refereed	Unravelling the complex interactions between genetics, animal age and nutrition as they impact on tissue deposition, muscle characteristics and quality of Australian sheep meat	Published	Warner, R.D.; Pethick, D.W.; Greenwood, P.L.; Ponnampalam, E.N.; Banks, R.G.; Hopkins, D.L.	Jun 2007	3.9	No	
Journal Article - Refereed	Genotype and age at slaughter influence the retail shelf-life of the loin and knuckle from sheep carcasses	Published	Warner, R.D.; Ponnampalam, E.N.; Kearney, G.A.; Hopkins, D.L.; Jacob, R.H.	Jun 2007	3.9	No	
Journal Article - Refereed	Genotype and age effects on sheep meat production 2. Carcass quality traits	Published	Ponnampalam, E.N.; Hopkins, D.L.; Butler, K.L.; Dunshea, F.R.; Warner, R.D.	May 2007	3.9	No	