

# V Rajkumar

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11798491/publications.pdf>

Version: 2024-02-01

8  
papers

171  
citations

1478505

6  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

160  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of Shelf Stable Ready-to-Eat Pork Curry Using Retort Processing Technology. Journal of Packaging Technology and Research, 2018, 2, 61-66.	1.5	2
2	Quality and Acceptability of Meat Nuggets with Fresh &lt;i>Aloe vera&/i> Gel. Asian-Australasian Journal of Animal Sciences, 2016, 29, 702-708.	2.4	19
3	Antioxidant Dietary Fiber: An Approach to Develop Healthy and Stable Meat Products. , 2016, , 299-342.		0
4	Guava (&lt;i>Psidium guajava&/i> L.) Powder as an Antioxidant Dietary Fibre in Sheep Meat Nuggets. Asian-Australasian Journal of Animal Sciences, 2013, 26, 886-895.	2.4	76
5	Retort pouch processing of Chettinad style goat meat curry â€” a heritage meat product. Journal of Food Science and Technology, 2010, 47, 372-379.	2.8	18
6	Effect of different proteinâ€”energy ratio in pulse by-products and residue based pelleted feeds on growth, rumen fermentation, carcass and sausage quality in Barbari kids. Small Ruminant Research, 2009, 85, 34-41.	1.2	15
7	Effect of Feeding Complete Rations with Variable Protein and Energy Levels Prepared Using By-products of Pulses and Oilseeds on Carcass Characteristics, Meat and Meat Ball Quality of Goats. Asian-Australasian Journal of Animal Sciences, 2006, 19, 1437-1449.	2.4	16
8	Quality and Shelf-life of Vacuum and Aerobic Packed Chevron Patties under Refrigeration. Asian-Australasian Journal of Animal Sciences, 2004, 17, 548-553.	2.4	25