

# Dr Hina bhat

## List of Publications by Year in descending order

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Version: 2024-02-01

38  
papers

1,511  
citations

304368

22  
h-index

395343

33  
g-index

39  
all docs

39  
docs citations

39  
times ranked

1593  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive peptides of animal origin: a review. <i>Journal of Food Science and Technology</i> , 2015, 52, 5377-5392.	1.4	212
2	Prospectus of cultured meat—advancing meat alternatives. <i>Journal of Food Science and Technology</i> , 2011, 48, 125-140.	1.4	129
3	In vitro meat: A future animal-free harvest. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 782-789.	5.4	111
4	Technological, Regulatory, and Ethical Aspects of <i>In Vitro</i> Meat: A Future Slaughter-Free Harvest. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1192-1208.	5.9	84
5	Milk and Dairy Products as Functional Foods: A Review. <i>International Journal of Dairy Science</i> , 2010, 6, 1-12.	0.4	83
6	Animal-free Meat Biofabrication. <i>American Journal of Food Technology</i> , 2011, 6, 441-459.	0.2	65
7	Thermal processing implications on the digestibility of meat, fish and seafood proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4511-4548.	5.9	63
8	Antihypertensive peptides of animal origin: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 566-578.	5.4	61
9	Emerging processing technologies for improved digestibility of muscle proteins. <i>Trends in Food Science and Technology</i> , 2021, 110, 226-239.	7.8	53
10	Bioactive peptides from egg: a review. <i>Nutrition and Food Science</i> , 2015, 45, 190-212.	0.4	51
11	Obesity and neurological disorders: Dietary perspective of a global menace. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1294-1310.	5.4	48
12	Syntrophin proteins as Santa Claus: role(s) in cell signal transduction. <i>Cellular and Molecular Life Sciences</i> , 2013, 70, 2533-2554.	2.4	42
13	<i>Tinospora cordifolia</i> : A novel bioactive ingredient for edible films for improved lipid oxidative and microbial stability of meat products. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13774.	0.9	42
14	Alpha-1-syntrophin protein is differentially expressed in human cancers. <i>Biomarkers</i> , 2011, 16, 31-36.	0.9	39
15	Effect of refrigerated storage on the quality characteristics of microwave cooked chicken seekh kababs extended with different non-meat proteins. <i>Journal of Food Science and Technology</i> , 2013, 50, 926-933.	1.4	38
16	Effect of processing technologies on the digestibility of egg proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4703-4738.	5.9	38
17	Ultrasonication as an emerging technology for processing of animal derived foods: A focus on in vitro protein digestibility. <i>Trends in Food Science and Technology</i> , 2022, 124, 309-322.	7.8	38
18	Comparative milk proteome analysis of Kashmiri and Jersey cattle identifies differential expression of key proteins involved in immune system regulation and milk quality. <i>BMC Genomics</i> , 2020, 21, 161.	1.2	37

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19	3D printing: Development of animal products and special foods. Trends in Food Science and Technology, 2021, 118, 87-105.	7.8	34
20	P66shc and its downstream Eps8 and Rac1 proteins are upregulated in esophageal cancers. Cell Communication and Signaling, 2010, 8, 13.	2.7	30
21	Prospects for In Vitro Cultured Meat – A Future Harvest. , 2014, , 1663-1683.		27
22	MKK6 is Upregulated in Human Esophageal, Stomach, and Colon Cancers. Cancer Investigation, 2014, 32, 416-422.	0.6	23
23	Î²-Amyloid-evoked Apoptotic Cell Death is Mediated Through MKK6–p66shc Pathway. NeuroMolecular Medicine, 2014, 16, 137-149.	1.8	22
24	Comparative transcriptome analysis reveals the genetic basis of coat color variation in Pashmina goat. Scientific Reports, 2019, 9, 6361.	1.6	22
25	ABC of multifaceted dystrophin glycoprotein complex (DGC). Journal of Cellular Physiology, 2018, 233, 5142-5159.	2.0	19
26	Processing technologies for improved digestibility of milk proteins. Trends in Food Science and Technology, 2021, 118, 1-16.	7.8	19
27	P66Shc-rac1 pathway-mediated ROS production and cell migration is downregulated by ascorbic acid. Journal of Receptor and Signal Transduction Research, 2013, 33, 107-113.	1.3	13
28	Non-thermal processing has an impact on the digestibility of the muscle proteins. Critical Reviews in Food Science and Nutrition, 2022, 62, 7773-7800.	5.4	13
29	Expression kinetics of natural resistance associated macrophage protein (NRAMP) genes in Salmonella Typhimurium-infected chicken. BMC Veterinary Research, 2018, 14, 180.	0.7	10
30	Recent Trends in Poultry Packaging: A Review. American Journal of Food Technology, 2011, 6, 531-540.	0.2	10
31	Cultured meat – a humane meat production system. , 2020, , 1369-1388.		9
32	Aloe vera and carrageenan based edible film improves storage stability of ice-cream. Applied Food Research, 2022, 2, 100128.	1.4	8
33	E3B1/ABI-1 Isoforms Are Down-Regulated in Cancers of Human Gastrointestinal Tract. Disease Markers, 2012, 32, 273-279.	0.6	6
34	E3B1/ABI-1 isoforms are down-regulated in cancers of human gastrointestinal tract. Disease Markers, 2012, 32, 273-9.	0.6	6
35	Antihypertensive Peptides from Animal Proteins. Reference Series in Phytochemistry, 2018, , 1-36.	0.2	3
36	Dynamic actin remodeling in response to lysophosphatidic acid. Journal of Biomolecular Structure and Dynamics, 2020, 38, 5253-5265.	2.0	1

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37	Cultured Meat: Challenges in the Path of Production and 3D Food Printing as an Option to Develop Cultured Meat-Based Products. , 2021, , 271-295.		1
38	Antihypertensive Peptides from Animal Proteins. Reference Series in Phytochemistry, 2019, , 319-353.	0.2	0