

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	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
2	Ultrasonication as an emerging technology for processing of animal derived foods: A focus on in vitro protein digestibility. Trends in Food Science and Technology, 2022, 124, 309-322.	7.8	38
3	Aloe vera and carrageenan based edible film improves storage stability of ice-cream. Applied Food Research, 2022, 2, 100128.	1.4	8
4	Emerging processing technologies for improved digestibility of muscle proteins. Trends in Food Science and Technology, 2021, 110, 226-239.	7.8	53
5	Effect of processing technologies on the digestibility of egg proteins. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4703-4738.	5.9	38
6	Thermal processing implications on the digestibility of meat, fish and seafood proteins. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4511-4548.	5.9	63
7	Processing technologies for improved digestibility of milk proteins. Trends in Food Science and Technology, 2021, 118, 1-16.	7.8	19
8	3D printing: Development of animal products and special foods. Trends in Food Science and Technology, 2021, 118, 87-105.	7.8	34
9	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
10	Comparative milk proteome analysis of Kashmiri and Jersey cattle identifies differential expression of key proteins involved in immune system regulation and milk quality. BMC Genomics, 2020, 21, 161.	1.2	37
11	Dynamic actin remodeling in response to lysophosphatidic acid. Journal of Biomolecular Structure and Dynamics, 2020, 38, 5253-5265.	2.0	1
12	Cultured meatâ€”a humane meat production system. , 2020, , 1369-1388.		9
13	Technological, Regulatory, and Ethical Aspects of <i>In Vitro</i> Meat: A Future Slaughterâ€Free Harvest. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1192-1208.	5.9	84
14	Antihypertensive Peptides from Animal Proteins. Reference Series in Phytochemistry, 2019, , 319-353.	0.2	0
15	Comparative transcriptome analysis reveals the genetic basis of coat color variation in Pashmina goat. Scientific Reports, 2019, 9, 6361.	1.6	22
16	Obesity and neurological disorders: Dietary perspective of a global menace. Critical Reviews in Food Science and Nutrition, 2019, 59, 1294-1310.	5.4	48
17	ABC of multifaceted dystrophin glycoprotein complex (DGC). Journal of Cellular Physiology, 2018, 233, 5142-5159.	2.0	19
18	<i>Tinospora cordifolia</i>: A novel bioactive ingredient for edible films for improved lipid oxidative and microbial stability of meat products. Journal of Food Processing and Preservation, 2018, 42, e13774.	0.9	42

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19	Expression kinetics of natural resistance associated macrophage protein (NRAMP) genes in Salmonella Typhimurium-infected chicken. BMC Veterinary Research, 2018, 14, 180.	0.7	10
20	Antihypertensive Peptides from Animal Proteins. Reference Series in Phytochemistry, 2018, , 1-36.	0.2	3
21	Antihypertensive peptides of animal origin: A review. Critical Reviews in Food Science and Nutrition, 2017, 57, 566-578.	5.4	61
22	In vitro meat: A future animal-free harvest. Critical Reviews in Food Science and Nutrition, 2017, 57, 782-789.	5.4	111
23	Bioactive peptides of animal origin: a review. Journal of Food Science and Technology, 2015, 52, 5377-5392.	1.4	212
24	Bioactive peptides from egg: a review. Nutrition and Food Science, 2015, 45, 190-212.	0.4	51
25	Prospects for In Vitro Cultured Meat – A Future Harvest. , 2014, , 1663-1683.		27
26	Î²-Amyloid-evoked Apoptotic Cell Death is Mediated Through MKK6–p66shc Pathway. NeuroMolecular Medicine, 2014, 16, 137-149.	1.8	22
27	MKK6 is Upregulated in Human Esophageal, Stomach, and Colon Cancers. Cancer Investigation, 2014, 32, 416-422.	0.6	23
28	Effect of refrigerated storage on the quality characteristics of microwave cooked chicken seekh kababs extended with different non-meat proteins. Journal of Food Science and Technology, 2013, 50, 926-933.	1.4	38
29	Syntrophin proteins as Santa Claus: role(s) in cell signal transduction. Cellular and Molecular Life Sciences, 2013, 70, 2533-2554.	2.4	42
30	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
31	E3B1/ABI-1 Isoforms Are Down-Regulated in Cancers of Human Gastrointestinal Tract. Disease Markers, 2012, 32, 273-279.	0.6	6
32	E3B1/ABI-1 isoforms are down-regulated in cancers of human gastrointestinal tract. Disease Markers, 2012, 32, 273-9.	0.6	6
33	Prospectus of cultured meat—advancing meat alternatives. Journal of Food Science and Technology, 2011, 48, 125-140.	1.4	129
34	Alpha-1-syntrophin protein is differentially expressed in human cancers. Biomarkers, 2011, 16, 31-36.	0.9	39
35	Animal-free Meat Biofabrication. American Journal of Food Technology, 2011, 6, 441-459.	0.2	65
36	Recent Trends in Poultry Packaging: A Review. American Journal of Food Technology, 2011, 6, 531-540.	0.2	10

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37	P66shc and its downstream Eps8 and Rac1 proteins are upregulated in esophageal cancers. Cell Communication and Signaling, 2010, 8, 13.	2.7	30
38	Milk and Dairy Products as Functional Foods: A Review. International Journal of Dairy Science, 2010, 6, 1-12.	0.4	83