Gauri Jairath

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5449536/publications.pdf

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		1683354	1588620	
12	234	5	8	
papers	citations	h-index	g-index	
13	13	13	371	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Residues associated with meat production and processing. , 2024, , 570-581.		2
2	Somatic cell nuclear transfer in cellular medicine and biopharming. , 2022, , 39-51.		0
3	Optimization of meat slices from buffalo veal and chevon. Nutrition and Food Science, 2021, 51, 87-99.	0.4	1
4	A holistic approach to access the viability of cultured meat: A review. Trends in Food Science and Technology, 2021, 110, 700-710.	7.8	46
5	Migratory Gaddi sheep and goats as potential carriers of Theileria infection: a molecular survey. Tropical Animal Health and Production, 2021, 53, 302.	0.5	4
6	Keeping quality and cost of production of goat meat slice incorporated with grape seed extract. Indian Journal of Small Ruminants, 2021, 27, 113-117.	0.0	0
7	Effect of grape seed extract on storage stability of buffalo veal slices at refrigeration temperature (4 ± 1°C). Journal of Food Safety, 2018, 38, e12500.	1.1	5
8	Comparative Study on In vitro and In vivo Evaluation of Antioxidant Potential of Apple Peel Extract and Aloe Vera Gel. Journal of Food Processing and Preservation, 2016, 40, 607-614.	0.9	7
9	Nanotechnology: a future tool to improve quality and safety in meat industry. Journal of Food Science and Technology, 2016, 53, 1739-1749.	1.4	51
10	Biosensor: an emerging safety tool for meat industry. Journal of Food Science and Technology, 2016, 53, 1759-1765.	1.4	18
11	Effect of packaging methods and crude aloe vera gel (Aloe vera barbadensis miller) on the storage quality of enrobed goat meat bites. Journal of Food Science and Technology, 2015, 52, 3730-8.	1.4	2
12	Biogenic amines in meat and meat products and its public health significance: a review. Journal of Food Science and Technology, 2015, 52, 6835-6846.	1.4	98