

# Allah Bakhsh

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6159847/publications.pdf>

Version: 2024-02-01

14  
papers

325  
citations

840776

11  
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1058476

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g-index

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14  
docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	A Novel Approach for Tuning the Physicochemical, Textural, and Sensory Characteristics of Plant-Based Meat Analogs with Different Levels of Methylcellulose Concentration. <i>Foods</i> , 2021, 10, 560.	4.3	73
2	Volatile and nonvolatile taste compounds and their correlation with umami and flavor characteristics of chicken nuggets added with milkfat and potato mash. <i>Food Chemistry</i> , 2021, 343, 128499.	8.2	43
3	Evaluation of Rheological and Sensory Characteristics of Plant-Based Meat Analog with Comparison to Beef and Pork. <i>Food Science of Animal Resources</i> , 2021, 41, 983-996.	4.1	32
4	Traditional Plant-based Meat Alternatives, Current, and Future Perspective: A Review. <i>Journal of Agriculture &amp; Life Science</i> , 2021, 55, 1-11.	0.2	24
5	A Comparative Study on the Taste Characteristics of Satellite Cell Cultured Meat Derived from Chicken and Cattle Muscles. <i>Food Science of Animal Resources</i> , 2022, 42, 175-185.	4.1	23
6	The alternative approach of low temperature-long time cooking on bovine semitendinosus meat quality. <i>Asian-Australasian Journal of Animal Sciences</i> , 2019, 32, 282-289.	2.4	22
7	Differences in Muscle Fiber Characteristics and Meat Quality by Muscle Type and Age of Korean Native Black Goat. <i>Food Science of Animal Resources</i> , 2019, 39, 988-999.	4.1	18
8	Effect of Slaughter Age on Muscle Fiber Composition, Intramuscular Connective Tissue and Tenderness of Goat Meat during Post-Mortem Time. <i>Foods</i> , 2019, 8, 571.	4.3	15
9	Effects of Intensive Alfalfa Feeding on Meat Quality and Fatty Acid Profile of Korean Native Black Goats. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1092-1100.	1.5	15
10	Characteristics of Beef Patties Substituted by Different Levels of Textured Vegetable Protein and Taste Traits Assessed by Electronic Tongue System. <i>Foods</i> , 2021, 10, 2811.	4.3	15
11	Quality Characteristics of Meat Analogs through the Incorporation of Textured Vegetable Protein: A Systematic Review. <i>Foods</i> , 2022, 11, 1242.	4.3	15
12	Control of sous-vide physicochemical, sensory, and microbial properties through the manipulation of cooking temperatures and times. <i>Meat Science</i> , 2022, 188, 108787.	5.5	12
13	Muscle Fiber Characteristics and Fatty Acid Compositions of the Four Major Muscles in Korean Native Black Goat. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 948-954.	1.5	10
14	Comparison of Blood Loss and Meat Quality Characteristics in Korean Black Goat Subjected to Head-Only Electrical Stunning or without Stunning. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 1286-1293.	1.5	8