Allah Bakhsh

List of Publications by Year
in descending order

14	325	840776 11	1058476 14
papers	citations	h-index	g-index

14	14	14	211
all docs	docs citations	times ranked	citing authors

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