Naveena Basappa Maheswarappa

List of Publications by Year
in descending order

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Version: 2024-02-01

54	2,284	236612	223531
papers	citations	25 h-index	46 g-index

55	55	55	1943
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Comparative efficacy of pomegranate juice, pomegranate rind powder extract and BHT as antioxidants in cooked chicken patties. Meat Science, 2008, 80, 1304-1308.	2.7	325
2	Effect of dipping in pomegranate (Punica granatum) fruit juice phenolic solution on the shelf life of chicken meat under refrigerated storage (4Â°C). Meat Science, 2011, 88, 409-414.	2.7	226
3	Tenderization of buffalo meat using plant proteases from Cucumis trigonus Roxb (Kachri) and Zingiber officinale roscoe (Ginger rhizome). Meat Science, 2004, 68, 363-369.	2.7	153
4	Effect of salt, kinnow and pomegranate fruit by-product powders on color and oxidative stability of raw ground goat meat during refrigerated storage. Meat Science, 2010, 85, 306-311.	2.7	109
5	ANTIOXIDANT POTENTIAL OF POMEGRANATE JUICE IN COOKED CHICKEN PATTIES. Journal of Muscle Foods, 2010, 21, 557-569.	0.5	105
6	Antioxidant activity of pomegranate rind powder extract in cooked chicken patties. International Journal of Food Science and Technology, 2008, 43, 1807-1812.	1.3	99
7	Improvement of shelf-life of buffalo meat using lactic acid, clove oil and vitamin C during retail display. Meat Science, 2006, 74, 409-415.	2.7	97
8	Buffalo meat quality, composition, and processing characteristics: Contribution to the global economy and nutritional security. Animal Frontiers, 2014, 4, 18-24.	0.8	72
9	Tenderisation of spent hen meat using ginger extract. British Poultry Science, 2001, 42, 344-349.	0.8	71
10	Detection of 4-hydroxy-2-nonenal adducts of turkey and chicken myoglobins using mass spectrometry. Food Chemistry, 2010, 122, 836-840.	4.2	64
11	Technological demands of meat processingâ€“An Asian perspective. Meat Science, 2017, 132, 35-44.	2.7	60
12	Superchilling of muscle foods: Potential alternative for chilling and freezing. Critical Reviews in Food Science and Nutrition, 2019, 59, 1256-1263.	5.4	56
13	Effect of chilling, polyphosphate and bicarbonate on quality characteristics of broiler breast meat. British Poultry Science, 2005, 46, 451-456.	0.8	52
14	Relationship between the solubility, dosage and antioxidant capacity of carnosic acid in raw and cooked ground buffalo meat patties and chicken patties. Meat Science, 2013, 95, 195-202.	2.7	52
15	THE TENDERIZATION OF BUFFALO MEAT USING GINGER EXTRACT. Journal of Muscle Foods, 2004, 15, 235-244.	0.5	45
16	Quality, composition, and consumer evaluation of meat from slow-growing broilers relative to commercial broilers. Poultry Science, 2019, 98, 6177-6186.	1.5	45
17	Species-Specific Myoglobin Oxidation. Journal of Agricultural and Food Chemistry, 2011, 59, 12198-12203.	2.4	43
18	Effect of ammonium hydroxide on ultrastructure and tenderness of buffalo meat. Meat Science, 2011, 88, 727-732.	2.7	43

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19	QUALITY CHARACTERISTICS AND STORAGE STABILITY OF CHICKEN PATTIES FORMULATED WITH FINGER MILLET FLOUR (ELEUSINE CORACANA). Journal of Muscle Foods, 2006, 17, 92-104.	0.5	41
20	OFFGEL electrophoresis and tandem mass spectrometry approach compared with DNA-based PCR method for authentication of meat species from raw and cooked ground meat mixtures containing cattle meat, water buffalo meat and sheep meat. Food Chemistry, 2017, 233, 311-320.	4.2	39
21	Traditional halal slaughter without stunning versus slaughter with electrical stunning of sheep (Ovis aries). Meat Science, 2019, 148, 127-136.	2.7	34
22	Effects of lactate and modified atmospheric packaging on premature browning in cooked ground beef patties. Meat Science, 2010, 85, 339-346.	2.7	31
23	Biochemical and Physicochemical Changes in Spent Hen Breast Meat During Postmortem Aging. Poultry Science, 2008, 87, 180-186.	1.5	29
24	Effects of salt and ammonium hydroxide on the quality of ground buffalo meat. Meat Science, 2011, 87, 315-320.	2.7	27
25	Colour, myoglobin denaturation and storage stability of raw and cooked mutton chops at different end point cooking temperature. Journal of Food Science and Technology, 2014, 51, 970-975.	1.4	27
26	Color-stabilizing effect of lactate on ground beef is packaging-dependent. Meat Science, 2010, 84, 329-333.	2.7	25
27	Antioxidant activity of carnosic acid and rosmarinic acid in raw and cooked ground chicken patties. Journal of the Science of Food and Agriculture, 2014, 94, 273-279.	1.7	25
28	Effect of sous vide processing on physicochemical, ultrastructural, microbial and sensory changes in vacuum packaged chicken sausages. Food Science and Technology International, 2017, 23, 75-85.	1.1	25
29	The Effect of Lactates on the Quality of Microwave-Cooked Chicken Patties during Storage. Journal of Food Science, 2006, 71, S603-S608.	1.5	24
30	Effects of lactate-enhancement on surface reflectance and absorbance properties of beef longissimus steaks. Meat Science, 2010, 84, 219-226.	2.7	24
31	Effects of Lactate on Bovine Heart Mitochondria-Mediated Metmyoglobin Reduction. Journal of Agricultural and Food Chemistry, 2010, 58, 5724-5729.	2.4	21
32	Inâ€gel and OFFGELâ€based proteomic approach for authentication of meat species from minced meat and meat products. Journal of the Science of Food and Agriculture, 2018, 98, 1188-1196.	1.7	20
33	Use of Cinnamaldehyde as a Potential Antioxidant in Ground Spent Hen Meat. Journal of Food Processing and Preservation, 2014, 38, 1911-1917.	0.9	18
34	Redox Instability and Hemin Loss of Mutant Sperm Whale Myoglobins Induced by 4-Hydroxynonenal in Vitro. Journal of Agricultural and Food Chemistry, 2012, 60, 8473-8483.	2.4	16
35	Mass Spectrometric Characterization and Redox Instability of Turkey and Chicken Myoglobins As Induced by Unsaturated Aldehydes. Journal of Agricultural and Food Chemistry, 2009, 57, 8668-8676.	2.4	15
36	Effect of Different Cooking Methods on Lipid Oxidation and Microbial Quality of Vacuum-Packaged Emulsion Products from Chicken. Journal of Food Processing and Preservation, 2014, 38, 39-47.	0.9	13

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37	Understanding tenderness variability and ageing changes in buffalo meat: biochemical, ultrastructural and proteome characterization. Animal, 2016, 10, 1007-1015.	1.3	13
38	Effect of Aging on the Physicochemical, Textural, Microbial and Proteome Changes in Emu (D) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Processing and Preservation, 2015, 39, 2497-2506.	0.9	12
39	Vacuum Packaged Mutton Patties: Comparative Effects of High Pressure Processing and Irradiation. Journal of Food Processing and Preservation, 2017, 41, e12880.	0.9	12
40	Biochemical changes of postmortem meat during the aging process and strategies to improve the meat quality. , 2020, , 67-80.		12
41	Oxidation and protection of red meat. , 2010, , 3-49.		9
42	Muscleâ€Specific Variation in Buffalo (<scp>B</scp>ubalus bubalis) Meat Texture: Biochemical, Ultrastructural and Proteome Characterization. Journal of Texture Studies, 2015, 46, 254-261.	1.1	9
43	Carcass characteristics, composition, physico-chemical, microbial and sensory quality of emu meat. British Poultry Science, 2013, 54, 1-8.	0.8	8
44	OFFGEL and GELFrEE fractionation: Novel liquid-phase protein recovery strategies in proteomics studies. TrAC - Trends in Analytical Chemistry, 2021, 140, 116282.	5.8	7
45	Emu Meat: New Source of Healthier Meat Towards Niche Market. Food Reviews International, 2014, 30, 22-35.	4.3	6
46	Proteomic based approach for characterizing 4-hydroxy-2-nonenal induced oxidation of buffalo (Bubalus bubalis) and goat (Capra hircus) meat myoglobins. Proteome Science, 2016, 14, 18.	0.7	6
47	Optimization of Novel GELFrEE Fractionation for Molecular Weightâ€“Based In-solution Protein Separation from Buffalo Meat, Pork, and Chicken. Food Analytical Methods, 2021, 14, 88-97.	1.3	5
48	Post harvest technologies to deal with poultry meat toughness, with reference to spent birds. World's Poultry Science Journal, 2013, 69, 553-568.	1.4	4
49	Meat Products Packaging. , 2016, , .		4
50	Proteomic Technologies and their Application for Ensuring Meat Quality, Safety and Authenticity. Current Proteomics, 2021, 18, .	0.1	3
51	Impact of stunning before slaughter on expression of skeletal muscles proteome in sheep. Animal Biotechnology, 2023, 34, 495-502.	0.7	3
52	Recent developments in postmortem aging and evaluation methods. , 2020, , 81-99.		0
53	Meet Our Editorial Board Members. Current Proteomics, 2021, 18, 2-2.	0.1	0
54	Proteomic approaches for authentication of foods of animal origin. , 2022, , 301-336.		0