

# Naveena Basappa Maheswarappa

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6702236/publications.pdf>

Version: 2024-02-01

54  
papers

2,284  
citations

236612

25  
h-index

223531

46  
g-index

55  
all docs

55  
docs citations

55  
times ranked

1943  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of stunning before slaughter on expression of skeletal muscles proteome in sheep. <i>Animal Biotechnology</i> , 2023, 34, 495-502.	0.7	3
2	Proteomic approaches for authentication of foods of animal origin. , 2022, , 301-336.		0
3	Optimization of Novel GELFrEE Fractionation for Molecular Weightâ€‘Based In-solution Protein Separation from Buffalo Meat, Pork, and Chicken. <i>Food Analytical Methods</i> , 2021, 14, 88-97.	1.3	5
4	Proteomic Technologies and their Application for Ensuring Meat Quality, Safety and Authenticity. <i>Current Proteomics</i> , 2021, 18, .	0.1	3
5	Meet Our Editorial Board Members. <i>Current Proteomics</i> , 2021, 18, 2-2.	0.1	0
6	OFFGEL and GELFrEE fractionation: Novel liquid-phase protein recovery strategies in proteomics studies. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 140, 116282.	5.8	7
7	Biochemical changes of postmortem meat during the aging process and strategies to improve the meat quality. , 2020, , 67-80.		12
8	Recent developments in postmortem aging and evaluation methods. , 2020, , 81-99.		0
9	Quality, composition, and consumer evaluation of meat from slow-growing broilers relative to commercial broilers. <i>Poultry Science</i> , 2019, 98, 6177-6186.	1.5	45
10	Traditional halal slaughter without stunning versus slaughter with electrical stunning of sheep ( <i>Ovis aries</i> ). <i>Meat Science</i> , 2019, 148, 127-136.	2.7	34
11	Superchilling of muscle foods: Potential alternative for chilling and freezing. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1256-1263.	5.4	56
12	Inâ€‘gel and OFFGELâ€‘based proteomic approach for authentication of meat species from minced meat and meat products. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1188-1196.	1.7	20
13	Effect of sous vide processing on physicochemical, ultrastructural, microbial and sensory changes in vacuum packaged chicken sausages. <i>Food Science and Technology International</i> , 2017, 23, 75-85.	1.1	25
14	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. <i>Food Chemistry</i> , 2017, 233, 311-320.	4.2	39
15	Technological demands of meat processingâ€‘An Asian perspective. <i>Meat Science</i> , 2017, 132, 35-44.	2.7	60
16	Vacuum Packaged Mutton Patties: Comparative Effects of High Pressure Processing and Irradiation. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12880.	0.9	12
17	Meat Products Packaging. , 2016, , .		4
18	Understanding tenderness variability and ageing changes in buffalo meat: biochemical, ultrastructural and proteome characterization. <i>Animal</i> , 2016, 10, 1007-1015.	1.3	13

#	ARTICLE	IF	CITATIONS
19	Proteomic based approach for characterizing 4-hydroxy-2-nonenal induced oxidation of buffalo ( <i>Bubalus bubalis</i> ) and goat ( <i>Capra hircus</i> ) meat myoglobins. <i>Proteome Science</i> , 2016, 14, 18.	0.7	6
20	Muscle-specific Variation in Buffalo ( <i>Bubalus bubalis</i> ) Meat Texture: Biochemical, Ultrastructural and Proteome Characterization. <i>Journal of Texture Studies</i> , 2015, 46, 254-261.	1.1	9
21	Effect of Aging on the Physicochemical, Textural, Microbial and Proteome Changes in Emu ( <i>Dromastor maculosa</i> ) Processing and Preservation, 2015, 39, 2497-2506.	0.9	12
22	Use of Cinnamaldehyde as a Potential Antioxidant in Ground Spent Hen Meat. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1911-1917.	0.9	18
23	Emu Meat: New Source of Healthier Meat Towards Niche Market. <i>Food Reviews International</i> , 2014, 30, 22-35.	4.3	6
24	Effect of Different Cooking Methods on Lipid Oxidation and Microbial Quality of Vacuum-Packaged Emulsion Products from Chicken. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 39-47.	0.9	13
25	Colour, myoglobin denaturation and storage stability of raw and cooked mutton chops at different end point cooking temperature. <i>Journal of Food Science and Technology</i> , 2014, 51, 970-975.	1.4	27
26	Antioxidant activity of carnosic acid and rosmarinic acid in raw and cooked ground chicken patties. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 273-279.	1.7	25
27	Buffalo meat quality, composition, and processing characteristics: Contribution to the global economy and nutritional security. <i>Animal Frontiers</i> , 2014, 4, 18-24.	0.8	72
28	Relationship between the solubility, dosage and antioxidant capacity of carnosic acid in raw and cooked ground buffalo meat patties and chicken patties. <i>Meat Science</i> , 2013, 95, 195-202.	2.7	52
29	Carcass characteristics, composition, physico-chemical, microbial and sensory quality of emu meat. <i>British Poultry Science</i> , 2013, 54, 1-8.	0.8	8
30	Post harvest technologies to deal with poultry meat toughness, with reference to spent birds. <i>World's Poultry Science Journal</i> , 2013, 69, 553-568.	1.4	4
31	Redox Instability and Hemin Loss of Mutant Sperm Whale Myoglobins Induced by 4-Hydroxynonenal in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8473-8483.	2.4	16
32	Species-Specific Myoglobin Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12198-12203.	2.4	43
33	Effects of salt and ammonium hydroxide on the quality of ground buffalo meat. <i>Meat Science</i> , 2011, 87, 315-320.	2.7	27
34	Effect of dipping in pomegranate ( <i>Punica granatum</i> ) fruit juice phenolic solution on the shelf life of chicken meat under refrigerated storage (4°C). <i>Meat Science</i> , 2011, 88, 409-414.	2.7	226
35	Effect of ammonium hydroxide on ultrastructure and tenderness of buffalo meat. <i>Meat Science</i> , 2011, 88, 727-732.	2.7	43
36	Detection of 4-hydroxy-2-nonenal adducts of turkey and chicken myoglobins using mass spectrometry. <i>Food Chemistry</i> , 2010, 122, 836-840.	4.2	64

#	ARTICLE	IF	CITATIONS
37	ANTIOXIDANT POTENTIAL OF POMEGRANATE JUICE IN COOKED CHICKEN PATTIES. Journal of Muscle Foods, 2010, 21, 557-569.	0.5	105
38	Oxidation and protection of red meat. , 2010, , 3-49.		9
39	Effects of Lactate on Bovine Heart Mitochondria-Mediated Metmyoglobin Reduction. Journal of Agricultural and Food Chemistry, 2010, 58, 5724-5729.	2.4	21
40	Effects of lactate-enhancement on surface reflectance and absorbance properties of beef longissimus steaks. Meat Science, 2010, 84, 219-226.	2.7	24
41	Color-stabilizing effect of lactate on ground beef is packaging-dependent. Meat Science, 2010, 84, 329-333.	2.7	25
42	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
43	Effects of lactate and modified atmospheric packaging on premature browning in cooked ground beef patties. Meat Science, 2010, 85, 339-346.	2.7	31
44	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
45	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
46	Biochemical and Physicochemical Changes in Spent Hen Breast Meat During Postmortem Aging. Poultry Science, 2008, 87, 180-186.	1.5	29
47	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
48	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
49	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
50	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
51	Effect of chilling, polyphosphate and bicarbonate on quality characteristics of broiler breast meat. British Poultry Science, 2005, 46, 451-456.	0.8	52
52	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
53	THE TENDERIZATION OF BUFFALO MEAT USING GINGER EXTRACT. Journal of Muscle Foods, 2004, 15, 235-244.	0.5	45
54	Tenderisation of spent hen meat using ginger extract. British Poultry Science, 2001, 42, 344-349.	0.8	71