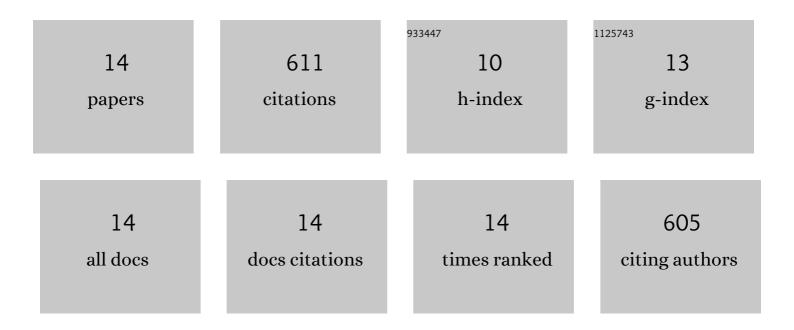
## Rituparna Banerjee

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7738685/publications.pdf Version: 2024-02-01



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#	Article	IF	CITATIONS
1	Dietary fibre as functional ingredient in meat products: a novel approach for healthy living — a review. Journal of Food Science and Technology, 2010, 47, 247-257.	2.8	109
2	Antioxidant effects of broccoli powder extract in goat meat nuggets. Meat Science, 2012, 91, 179-184.	5.5	89
3	Guava ( <italic>Psidium guajava</italic> L.) Powder as an Antioxidant Dietary Fibre in Sheep Meat Nuggets. Asian-Australasian Journal of Animal Sciences, 2013, 26, 886-895.	2.4	76
4	Effect of sodium chloride replacement and apple pulp inclusion on the physico-chemical, textural and sensory properties of low fat chicken nuggets. LWT - Food Science and Technology, 2010, 43, 715-719.	5.2	74
5	Technological demands of meat processing–An Asian perspective. Meat Science, 2017, 132, 35-44.	5.5	60
6	Application of nanoemulsionâ€based approaches for improving the quality and safety of muscle foods: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2677-2700.	11.7	57
7	Application of Enoki Mushroom (Flammulina Velutipes) Stem Wastes as Functional Ingredients in Goat Meat Nuggets. Foods, 2020, 9, 432.	4.3	50

## 8 Quality of Low Fat Chicken Nuggets: Effect of Sodium Chloride Replacement and Added Chickpea (Cicer) Tj ETQq0 0.0 rgBT /Qverlock 1

9	Quality characteristics of low fat chicken nuggets: effect of salt substitute blend and pea hull flour. Journal of Food Science and Technology, 2015, 52, 2288-2295.	2.8	25
10	Quality characteristics of lowâ€fat chicken nuggets: effect of common salt replacement and added bottle gourd ( <i>Lagenaria siceraria</i> L.). Journal of the Science of Food and Agriculture, 2012, 92, 1848-1854.	3.5	17
11	OFFGEL and GELFrEE fractionation: Novel liquid-phase protein recovery strategies in proteomics studies. TrAC - Trends in Analytical Chemistry, 2021, 140, 116282.	11.4	7
12	Proteomic Technologies and their Application for Ensuring Meat Quality, Safety and Authenticity. Current Proteomics, 2021, 18, .	0.3	3
13	Impact of stunning before slaughter on expression of skeletal muscles proteome in sheep. Animal Biotechnology, 2023, 34, 495-502.	1.5	3

Proteomic approaches for authentication of foods of animal origin. , 2022, , 301-336.

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