

# Rituparna Banerjee

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7738685/publications.pdf>

Version: 2024-02-01

14  
papers

611  
citations

933447

10  
h-index

1125743

13  
g-index

14  
all docs

14  
docs citations

14  
times ranked

605  
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fibre as functional ingredient in meat products: a novel approach for healthy living â€” a review. <i>Journal of Food Science and Technology</i> , 2010, 47, 247-257.	2.8	109
2	Antioxidant effects of broccoli powder extract in goat meat nuggets. <i>Meat Science</i> , 2012, 91, 179-184.	5.5	89
3	Guava (&lt;itali&gt;Psidium guajava&lt;/itali&gt; L.) Powder as an Antioxidant Dietary Fibre in Sheep Meat Nuggets. <i>Asian-Australasian Journal of Animal Sciences</i> , 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. <i>LWT - Food Science and Technology</i> , 2010, 43, 715-719.	5.2	74
5	Technological demands of meat processingâ€”An Asian perspective. <i>Meat Science</i> , 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. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2677-2700.	11.7	57
7	Application of Enoki Mushroom ( <i>Flammulina Velutipes</i> ) Stem Wastes as Functional Ingredients in Goat Meat Nuggets. <i>Foods</i> , 2020, 9, 432.	4.3	50
8	Quality of Low Fat Chicken Nuggets: Effect of Sodium Chloride Replacement and Added Chickpea ( <i>Cicer</i> ) Tj ETQq0,0 rgBT /Overlock 1	2.4	41
9	Quality characteristics of low fat chicken nuggets: effect of salt substitute blend and pea hull flour. <i>Journal of Food Science and Technology</i> , 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.). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1848-1854.	3.5	17
11	OFFGEL and GELFrEE fractionation: Novel liquid-phase protein recovery strategies in proteomics studies. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 140, 116282.	11.4	7
12	Proteomic Technologies and their Application for Ensuring Meat Quality, Safety and Authenticity. <i>Current Proteomics</i> , 2021, 18, .	0.3	3
13	Impact of stunning before slaughter on expression of skeletal muscles proteome in sheep. <i>Animal Biotechnology</i> , 2023, 34, 495-502.	1.5	3
14	Proteomic approaches for authentication of foods of animal origin. , 2022, , 301-336.		0