

Rituparna Banerjee

List of Publications by Year in descending order

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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	Impact of stunning before slaughter on expression of skeletal muscles proteome in sheep. <i>Animal Biotechnology</i> , 2023, 34, 495-502.	1.5	3
2	Proteomic approaches for authentication of foods of animal origin. , 2022, , 301-336.		0
3	Proteomic Technologies and their Application for Ensuring Meat Quality, Safety and Authenticity. <i>Current Proteomics</i> , 2021, 18, .	0.3	3
4	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
5	Application of nanoemulsion-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
6	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
7	Technological demands of meat processing – An Asian perspective. <i>Meat Science</i> , 2017, 132, 35-44.	5.5	60
8	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
9	Guava (<i>Psidium guajava</i> 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
10	Antioxidant effects of broccoli powder extract in goat meat nuggets. <i>Meat Science</i> , 2012, 91, 179-184.	5.5	89
11	Quality of Low Fat Chicken Nuggets: Effect of Sodium Chloride Replacement and Added Chickpea (<i>Cicer</i>)	1.1	14
12	Quality characteristics of low 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
13	Dietary fibre as functional ingredient in meat products: a novel approach for healthy living – a review. <i>Journal of Food Science and Technology</i> , 2010, 47, 247-257.	2.8	109
14	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