

# Arun K Das

## List of Publications by Year in descending order

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Version: 2024-02-01

56  
papers

1,912  
citations

249298

26  
h-index

299063

42  
g-index

56  
all docs

56  
docs citations

56  
times ranked

2011  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of supplementation of phytogetic feed additives on intake, in vitro fermentation, growth performance and carcass traits in weaned Barbari kids reared under intensive feeding. <i>Tropical Animal Health and Production</i> , 2022, 54, 150.	0.5	0
2	Extremophilic Fungi as a Source of Bioactive Molecules. , 2022, , 489-522.		1
3	Characterization of crude extract prepared from Indian curd and its potential as a biopreservative. <i>Food Science and Technology International</i> , 2021, 27, 313-325.	1.1	2
4	Companion Animals Emerged as an Important Reservoir of Carbapenem-Resistant Enterobacteriaceae: A Report from India. <i>Current Microbiology</i> , 2021, 78, 1006-1016.	1.0	7
5	Nanoemulsion-Based Technologies for Delivering Natural Plant-Based Antimicrobials in Foods. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	1.8	66
6	Edible Mushrooms as Functional Ingredients for Development of Healthier and More Sustainable Muscle Foods: A Flexitarian Approach. <i>Molecules</i> , 2021, 26, 2463.	1.7	81
7	Nutritional aspects, flavour profile and health benefits of crab meat based novel food products and valorisation of processing waste to wealth: A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 252-267.	7.8	46
8	ACE Inhibitory Peptides from <i>Bellamyia bengalensis</i> Protein Hydrolysates: In Vitro and In Silico Molecular Assessment. <i>Processes</i> , 2021, 9, 1316.	1.3	4
9	Application of Pomegranate by-Products in Muscle Foods: Oxidative Indices, Colour Stability, Shelf Life and Health Benefits. <i>Molecules</i> , 2021, 26, 467.	1.7	32
10	Dragon fruit ( <i>Hylocereus undatus</i> ) peel as antioxidant dietary fibre on quality and lipid oxidation of chicken nuggets. <i>Journal of Food Science and Technology</i> , 2020, 57, 1449-1461.	1.4	35
11	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.	5.9	57
12	A comprehensive review on antioxidant dietary fibre enriched meat-based functional foods. <i>Trends in Food Science and Technology</i> , 2020, 99, 323-336.	7.8	122
13	Application of Enoki Mushroom ( <i>Flammulina Velutipes</i> ) Stem Wastes as Functional Ingredients in Goat Meat Nuggets. <i>Foods</i> , 2020, 9, 432.	1.9	50
14	Role of gut microbiota modulation in health and production of pigs. <i>Indian Journal of Animal Health</i> , 2020, 59, 75-88.	0.2	1
15	Effect of concentrate supplementation on growth, nutrient availability, carcass traits and meat quality in barbari kids reared under semi-intensive and intensive systems. <i>Animal Nutrition and Feed Technology</i> , 2020, 20, 267.	0.1	4
16	Drumstick ( <i>Moringa oleifera</i> ) Flower as an Antioxidant Dietary Fibre in Chicken Meat Nuggets. <i>Foods</i> , 2019, 8, 307.	1.9	59
17	Technological investigation into duck meat and its products - a potential alternative to chicken. <i>World's Poultry Science Journal</i> , 2019, 75, 609-620.	1.4	41
18	Hazards and Safety Issues of Meat and Meat Products. , 2019, , 145-168.		16

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19	Inhibition of lipid and protein oxidation in raw ground pork by Terminalia arjuna fruit extract during refrigerated storage. Asian-Australasian Journal of Animal Sciences, 2019, 32, 265-273.	2.4	17
20	Antibiotic residues in meat products and public health importance in the perspective of drug resistance. Indian Journal of Animal Health, 2019, 58, 87.	0.2	0
21	Effect of <i>Nigella sativa</i> seed extract on lipid and protein oxidation in raw ground pork during refrigerated storage. Nutrition and Food Science, 2018, 48, 2-15.	0.4	19
22	Comparative Microbial Load Assessment of Meat, Contact Surfaces and Water Samples in Retail Chevon meat Shops and Abattoirs of Kolkata, W.B, India. International Journal of Current Microbiology and Applied Sciences, 2018, 7, 158-164.	0.0	4
23	Effect of Black Cumin and Arjuna Fruit Extract on Lipid Oxidation in Pork Nuggets during Refrigerated Storage. Journal of Meat Science, 2018, 13, 73.	0.3	8
24	Effect of incorporation of functional ingredients on quality of low fat restructured goat meat product. Nutrition and Food Science, 2017, 47, 731-740.	0.4	10
25	Changes in expression of monocarboxylate transporters, heat shock proteins and meat quality of Large White Yorkshire and Ghungroo pigs during hot summer period. Asian-Australasian Journal of Animal Sciences, 2017, 30, 246-253.	2.4	7
26	Quality and Acceptability of Meat Nuggets with Fresh & Aloe vera Gel. Asian-Australasian Journal of Animal Sciences, 2016, 29, 702-708.	2.4	19
27	Antioxidant Efficacy of Litchi (Litchi chinensis Sonn.) Pericarp Extract in Sheep Meat Nuggets. Antioxidants, 2016, 5, 16.	2.2	67
28	Antibacterial effect of silver nanoparticles and capsaicin against MDR-ESBL producing Escherichia coli: An in vitro study. Asian Pacific Journal of Tropical Disease, 2016, 6, 807-810.	0.5	27
29	First Report on Vancomycin-Resistant <i>Staphylococcus aureus</i> in Bovine and Caprine Milk. Microbial Drug Resistance, 2016, 22, 675-681.	0.9	72
30	Effect of Area Specific Mineral Supplementation on Growth and Reproductive Performance of Female Black Bengal Goats. Journal of Animal Research, 2016, 6, 335.	0.1	2
31	Expression of TLR genes in Black Bengal goat (Capra hircus) during different seasons. Small Ruminant Research, 2015, 124, 17-23.	0.6	28
32	A comparative study on the expression profile of MCTs and HSPs in Ghungroo and Large White Yorkshire breeds of pigs during different seasons. Cell Stress and Chaperones, 2015, 20, 441-449.	1.2	10
33	Co-infection of methicillin-resistant <i>Staphylococcus epidermidis</i> , methicillin-resistant <i>Staphylococcus aureus</i> and extended spectrum $\beta$ -lactamase producing <i>Escherichia coli</i> in bovine mastitis – three cases reported from India. Veterinary Quarterly, 2015, 35, 56-61.	3.0	35
34	Molecular and phylogenetic characterization of multidrug resistant extended spectrum beta-lactamase producing Escherichia coli isolated from poultry and cattle in Odisha, India. Infection, Genetics and Evolution, 2015, 29, 82-90.	1.0	81
35	Bael Pulp Residue as a New Source of Antioxidant Dietary Fiber in Goat Meat Nuggets. Journal of Food Processing and Preservation, 2015, 39, 1626-1635.	0.9	31
36	Effect of Concentrate Supplementation on Growth Performance, Carcass Traits and Meat Composition of Sirohi Kids under Field Condition. Animal Nutrition and Feed Technology, 2015, 15, 251.	0.1	2

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37	Effect of almond on technological, nutritional, textural and sensory characteristics of goat meat nuggets. <i>Journal of Food Science and Technology</i> , 2014, 51, 3277-3284.	1.4	4
38	Effect of different fat level on microwave cooking properties of goat meat patties. <i>Journal of Food Science and Technology</i> , 2013, 50, 1206-1211.	1.4	20
39	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
40	MEAT SCIENCE AND MUSCLE BIOLOGY SYMPOSIUM: Manipulating mesenchymal progenitor cell differentiation to optimize performance and carcass value of beef cattle <sup>1,2</sup> . <i>Journal of Animal Science</i> , 2013, 91, 1419-1427.	0.2	172
41	Enhancement of adipogenesis and fibrogenesis in skeletal muscle of Wagyu compared with Angus cattle. <i>Journal of Animal Science</i> , 2013, 91, 2938-2946.	0.2	69
42	Antioxidant effects of broccoli powder extract in goat meat nuggets. <i>Meat Science</i> , 2012, 91, 179-184.	2.7	89
43	AMP-activated protein kinase stimulates myostatin expression in C2C12 cells. <i>Biochemical and Biophysical Research Communications</i> , 2012, 427, 36-40.	1.0	30
44	<i>Moringa oleifera</i> leaves extract: a natural antioxidant for retarding lipid peroxidation in cooked goat meat patties. <i>International Journal of Food Science and Technology</i> , 2012, 47, 585-591.	1.3	84
45	Retort pouch processing of Chettinad style goat meat curry â€” a heritage meat product. <i>Journal of Food Science and Technology</i> , 2010, 47, 372-379.	1.4	18
46	Effect of different proteinâ€”energy ratio in pulse by-products and residue based pelleted feeds on growth, rumen fermentation, carcass and sausage quality in Barbari kids. <i>Small Ruminant Research</i> , 2009, 85, 34-41.	0.6	15
47	EFFECT OF DIFFERENT FATS ON THE QUALITY OF GOAT MEAT PATTIES INCORPORATED WITH FULLâ€”FAT SOY PASTE. <i>Journal of Muscle Foods</i> , 2009, 20, 37-53.	0.5	13
48	Physicochemical, textural, sensory characteristics and storage stability of goat meat patties extended with fullâ€”fat soy paste and soy granules. <i>International Journal of Food Science and Technology</i> , 2008, 43, 383-392.	1.3	43
49	Quality characteristics and storage stability of patties from buffalo head and heart meats. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1798-1806.	1.3	5
50	Effect of full-fat soy paste and textured soy granules on quality and shelf-life of goat meat nuggets in frozen storage. <i>Meat Science</i> , 2008, 80, 607-614.	2.7	77
51	Physico-Chemical and Functional Quality of Buffalo Head Meat and Heart Meat. <i>American Journal of Food Technology</i> , 2008, 3, 134-140.	0.2	8
52	Effect of electrical stimulation on quality of tenderstretched chevon sides. <i>Meat Science</i> , 2007, 75, 332-336.	2.7	22
53	Quality and Storage Stability of Low Acid Goat Meat Pickle. <i>American Journal of Food Technology</i> , 2007, 2, 550-554.	0.2	13
54	Development of Reduced Beany Flavor Fullâ€”fat Soy Paste for Comminuted Meat Products. <i>Journal of Food Science</i> , 2006, 71, S395.	1.5	20

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55	Effect of carnosine preblending on the quality of ground buffalo meat. Food Chemistry, 2006, 97, 531-538.	4.2	34
56	Comparative study of different surface decontaminants on chicken quality. British Poultry Science, 2004, 45, 624-630.	0.8	37