

LIST OF XII PLAN PUBLICATIONS ALONG WITH NAAS IMPACT FACTOR

ICAR – National Research Centre on Meat, Chengicherla, Hyderabad 500092

SL. NO.	PUBLICATION DETAILS	2017 NAAS IF	No. Citations
2012-2013			
1	Tatiborworntham, N., Faustman, C., Yin, S., Ramanathan, R., Mancini, R., Suman, S., Beach, C., Maheswarappa Naveena., Grunwald, E. and Richards, M. (2012). Redox instability and heme loss of mutant sperm whale myoglobins induced by 4-hydroxy-nonenal in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 60, 8473-8483.	8.86	
2	Muthukumar, M., and Sudhakar Reddy, K. (2012). Determination of organochlorine residues in sheep tissues. <i>Indian Veterinary Journal</i> , 89: 122-123.	4.42	
3	Reddy, P.B., Reddy, T.J., and Reddy, Y. R. (2012). Growth and nutritional utilization in kids fed expander extruded complete feed pellets containing red gram (<i>Cajanus cajan</i>) straw. <i>Asian-Australasian Journal of Animal Sciences</i> , 25(12):1721-1725.	6.76	
4	Prince Devadason, I., Anjaneyulu, A.S.R., Mendiratta, S.K., and Murthy, T.R.K. (2012). Determination of thermal process schedule for emulsion type buffalo meat block in retort pouch. <i>Journal of Food Science and Technology</i> , DOI 10.1007/s13197-012-0874-x.	7.24	
5	Prince Devadason, I., Anjaneyulu, A. S. R., Mendiratta, S. K., and Murthy, T. R. K. (2012). Quality and shelf life of buffalo meat blocks processed in retort pouches. <i>Journal of Food Science and Technology</i> , DOI 10.1007/s13197-012-0895-5.	7.24	
6	Girish, P. S., Haunshi, S., Vaithyanathan, S., Rajitha, R., and Ramakrishna, C. (2013). A rapid method for authentication of Buffalo (<i>Bubalus bubalis</i>) meat by alkaline lysis method of DNA extraction and specie specific polymerase chain reaction. <i>Journal of Food Science and Technology</i> , 50 (1):141–146.	7.24	
7	Girish P.S., Baswa Reddy P., Ramakrishna C., Ramana Reddy, Y., Chava Satish and Kondaiah, N. (2012). Effect of nutrient supplementation on growth performance and carcass characteristics of Nellore ram lambs – An on-farm evaluation study. <i>Indian Journal of Animal Sciences</i> , 82 (12): 145	6.17	

	- 146.		
8	Girish P. S., Ramakrishna, C., Baswa Reddy, P., Vijay Kumar Chalasani and Babji, Y. (2012). Development of Shelf Stable Edible Product from Sheep Rumen. <i>Journal of Meat Science</i> , 8 (1&2): 43 – 48.	4.22	
9	Naveena, B.M., Sen, A.R., Muthukumar, M., Girish, P.S., Praveen Kumar, Y. and Kiran, M. (2013). Carcass characteristics, composition, phyico-chemical, microbial and sensory attributes of emu meat. <i>British Poultry Science</i> 54 (3): 329-336.	6.93	
10	Naveena, B.M., Kiran, M. and Mendiratta, S.K. (2013). Dealing with poultry meat toughness: Farm to fork approach. <i>World's Poultry Science Journal</i> , 69: 553-568.	6.97	
11	Naveena, B.M., Vaithiyanathan, S., Muthukumar, M., Sen, A.R., Praveen Kumar, Y., Kiran, M., Shaju, V.A. and Ramesh Chandran, K. (2013). Relationship between the solubility, dosage and antioxidant capacity of carnosic acid in raw and cooked ground buffalo meat and chicken patties. <i>Meat Science (Elsevier)</i> , 95: 195-202.	8.80	
12	Naveena, B.M., Vaithiyanathan, S., Muthukumar, M., Praveen Kumar, Y., Kiran, M., Usha Rani, K., Shaju, V.A. and Ramesh Chandran, K. (2013). Solubility of carnosic acid and rosmarinic acid affects their antioxidant activity in raw and cooked ground chicken patties. <i>Journal of the Science of Food and Agriculture</i> 94(2): 273-279.	8.08	
13	Naveena, B.M., Muthukumar, M., Sen, A.R., Vaithiyanathan, S., Babji, Y., Ramakrishna, C. and Kiran, M. (2013). Effect of ammonium hydroxide and salt on color stability and lipid oxidation of raw ground buffalo meat under vacuum packaging. <i>Journal of Meat Science</i> , 9(1): 21-27.	4.22	
14	Kiran, M., Sudhakar Reddy, K., Kondal Reddy, Madhav Rao, T. and Naveena, B.M. (2013). Effect of blade tenderization on physico-chemical and ultrastructural properties of spent hen meat. <i>Journal of Meat Science</i> , 9(1): 16-21.	4.22	
15	Renuka, G., Suresh Babu, P.P., Srinivasa Rao, P. and Venugopal. G. (2013). Obseravations on <i>Aeromonas hydrophila</i> infections in the new aquaculture candidate species, Pengba (<i>Osteobramabelangeri</i>) <i>Indian Veterinary Journal</i> , 90(12): 30-32.	4.22	

16	Suresh Babu, P.P., Razvi, S.S.H., Venugopal, G., Rami Reddy, Murali Mohan, P. K., Srinivasa Rao P. and Acharyulu. V.N. (2013). Organic load induced black gill discoloration in farmed <i>Litopenaeus vannamei</i> and its mitigation using a pond sanitizer. <i>Fishery Technology</i> , 50: 214-217.	5.25	
2013-2014			
17	Muthukumar, M., Naveena, B.M., Sen, A.R. and Suresh Kumar. (2014). Effect of Moringa oleifera leaves extract on quality of ground pork patties. <i>Journal of Food Science & Technology</i> , 51(11): 3172-3180.	7.24	
18	Sen, A.R., Muthukumar, M., Naveena, B.M. and Ramanna, D.B.V. (2014). Effect on colour characteristics of buffalo meat during blooming, retail display and using Vitamin C during refrigerated storage. <i>Journal of Food Science and Technology</i> , 51(11): 3515-3519.	7.24	
19	Naveena, B.M. and Kiran, M. (2014). Emu meat: New source of healthier meat towards niche market. <i>Food Reviews International</i> , 30: 1-14.	7.97	
20	Naveena, B.M., Muthukumar, M., Muthulakshmi, L., Anjaneyulu, A.S.R. and Kondaiah, N. (2014). Effect of different cooking methods on lipid oxidation and microbial quality of vacuum packed emulsion products from chicken. <i>Journal of Food Processing and Preservation</i> , 38(1): 39-47.	6.89	
21	Naveena, B.M., Muthukumar, M., Sen, A.R., Praveen Kumar, Y. and Kiran, M. (2014). Use of cinnamaldehyde as natural antioxidant in ground spent hen meat. <i>Journal of Food Processing and Preservation</i> 38(4): 1911-1917.	6.89	
22	Sunil Kumar, K., Nadeem Fairoze, Muthukumar, M. and Naveena, B.M. (2014). Organochlorine pesticide residues in broiler and desi chicken meat of Hyderabad. <i>J. Meat Science</i> , 10(1): 68-73.	4.22	
23	Sen, A.R., Bhaskar Reddy, G.V., Muthukumar, M., Naveena, B.M. and Nithin, A.S. (2014). Consumption pattern and quality characteristics of tandoor/tikka type chicken meat product. <i>Journal of Meat Science</i> , 9(2): 6-10.	4.22	
24	Papri Pal, Chatlod L.R. and Avasthe R.K. (2014). Epidemiology of <i>Haemonchus contortus</i> infection in goats in Sikkim. <i>Indian Journal of Animal Sciences</i> , 84 (8): 829-832.	6.17	

25	Papri Pal, Chatlod L.R. and Avasthe R.K. (2014). Gastrointestinal parasites of yaks from Katao valley in North Sikkim, India. <i>Indian Journal of Animal Sciences</i> , 84 (7): 747-749.	6.17	
26	Ravi, T., Shashi Kumar, M., Muthukumar, M., Sudhakar Reddy, K. and Krishnaiah, N. (2014). Effect of irradiation and curry leaves extract on quality attributes and shelf life of chicken emulsion, <i>Journal of Meat Science</i> , 10(1): 60-67.	4.22	
27	Sudhir Raizada, Purushothaman, C. S. , Sharma, V. K., Harikrishna, V., Rahamana, M., Agrahari, R. K., Hasan, J., Venugopal, G.andKumar, A. (2014) Survival and growth of tiger shrimp (<i>Penaeus monodon</i>) in inland saline water supplemented with potassium. <i>Proceedings of National Academia of Science India. Section B. Biological Sciences</i> DOI10.1007s4001-014-037-1.	5.00	
28	Suresh Babu, P.P., Razvi, S.S.H., Venugopal, G.,Ramireddy, P., Muralimohan, K., Srinivasa Rao, P., Patnaik, R.R.S., Narasimhacharyulu V. and Ananthan, P.S. (2014). Growth and production performance of Pacific white leg shrimp <i>Litopenaues vannamei</i> in low stocking short term farming in earthen pond conditions. <i>Indian Journal of Fisheries</i> , 61(4): 67-71.	6.16	
2014-2015			
29	Naveena, B.M., Muthukumar, M., Kulkarni, V.V., Praveen Kumar, Y., Usha Rani, K. and Kiran, M. (2015). Effect of aging on the physicochemical, textural, microbial and proteome changes in emu (<i>Dromaius novaehollandiae</i>) meat under different packaging conditions. <i>Journal of Food Processing and Preservation</i> 39(6): 2497-2506.	6.89	
30	Kiran, M. Naveena, B.M., Sudhakar Reddy, K., Shashikumar, M., Ravinder Reddy, V., Kulkarni, V.V., Rapole, S., More, T. H. (2015). Muscle-specific variation in buffalo (<i>Bubalus bubalis</i>) meat texture: Biochemical, ultrastructural and proteome characterization. <i>Journal of Texture Studies</i> , 46 (4): 254-261.	7.26	
31	Muthukumar, M., Vaithyanathan, S., Naveena, B.M., Sen, A.R. and Kulkarni, V.V. (2015). Occurrence of pesticide residues in cooked chicken meat products. <i>Journal of Meat Science</i> , 10(2): 16-20.	4.22	
32	Papri Pal, Chatlod L.R.,Kumar B. and Avasthe R.K. (2015). Prevalence of oesophagostomosis in goats in humid North-East Himalayan region Sikkim, India. <i>Indian Journal of Animal Sciences</i> , 85(2): 148-150.	6.17	
33	Vaithyanathan, S.S., Saravanakumar, P. Baswa Reddy and C. Ramakrishna. (2015). Seasonal variation in fibre degrading enzymes	6.25	

	activities in the rumen contents of slaughtered sheep, goat and buffalo. <i>Animal Nutrition and Feed Technology</i> , 15:111-120.		
34	Kalpana, S., Rao, G.S and Malik, J.K. (2015). Impact of aflatoxin B1 on the pharmacokinetic disposition of enrofloxacin in broiler chickens. <i>Environmental Toxicology and Pharmacology</i> , Elsevier, 40, 645-649.	8.19	
35	Kulkarni, V.V. and Suresh Devatkal. (2015). Utilization of by-products and waste materials from meat and poultry industry: A Review. <i>Journal of Meat Science</i> , 11(1), 1-10.	4.22	
36	Muthulakshmi, M., Susitha Rajkumar, Rajkumar, R.S. and Muthukumar, M. (2015). Incidence of egg bound syndrome in culled commercial layers. <i>International Journal of Science, Environment and Technology</i> , 4: 583 – 587.	3.98	
37	Papri Pal, Chatlod, L.R. and Avasthe, R.K. (2015). Gastrointestinal parasitic infections in cattle farms of Sikkim. <i>Indian Journal of Animal Sciences</i> 85(6): 555-558.	6.17	
38	Papri Pal, Chatlod, L.R., Avasthe, R.K., Rahman, H. and Bandyopadhyay, S. (2015). Gastrointestinal parasitic infections in yaks at different farms of humid North-east Himalayan region of Sikkim, India. <i>Indian Journal of Animal Sciences</i> 85(4): 373-375.	6.17	
39	Papri Pal, Chatlod, L.R., Bandyopadhyay, S., Rahman, H. and Avasthe, R.K. (2015). Epidemiology of <i>Nematodirus filicolis</i> infection in goats in temperate humid zone of Sikkim. <i>Indian Journal of Animal Sciences</i> 85(8): 840-843.	6.17	
40	Chandra R., Karmakar, H.D., Chatlod, L.R. and Rahman, H. (2015). Prewaning mortality pattern in broiler rabbits in Sikkim. <i>Indian Veterinary Journal</i> 92(4): 96-99.	4.22	
41	Kumar S., M., Prasannakumar, R., Muthukumar, M. and Bhaskar Reddy. (2015). Effect of age on fatty acid composition and cholesterol content of emu (<i>Dromaius novaehollandiae</i>) meat. <i>Journal of Meat Science</i> , 10: 33-35.	4.22	

42	Devatkal S. and Das S. (2015). Germination and inactivation of <i>Bacillus amyloliquefaciens</i> spores using moderate high pressure and pomegranate peel extract. <i>Journal of Agricultural Engineering</i> 52 (2): 37-41.	5.59	
43	Suresh Devatkal, Jeremy Somerville, Rarinthorn Thammakulkrajang and Balasubramaniam, V.M. (2015). Microbiological efficacy of pressure assisted thermal processing and natural extracts against <i>Bacillus amyloliquefaciens</i> spores suspended in deionized water and beef broth. <i>Food and Bioproducts Processing</i> 95: 183–191.	8.69	
44	Suresh K. Devatkal, Pranita Jaiswal, Amanpreet Kaur and Vijay Juneja (2015). Inactivation of <i>Bacillus Cereus</i> and <i>Salmonella Enterica Serovar Typhimurium</i> by aqueous ozone: Modeling and UV-Vis Spectroscopic analysis, <i>Ozone: Science and Engineering</i> , DOI: 10.1080/01919512.2015.1079119.	6.85	
	2015-2016		
45	Kiran, M. Naveena, B.M., Sudhakar Reddy, K., Shashikumar, M., Ravinder Reddy, V., Kulkarni, V.V., Rapole, S., More, T. H. (2016). Understanding Tenderness Variability and Ageing Changes in Buffalo Meat: Biochemical, Ultrastructural and Proteome Characterization. <i>Animal: An International Journal of Animal Bioscience</i> 10(6): 1007-1016.	7.51	
46	Banerjee, R., Jayathilakan, K. Chauhan, O.P., Naveena, B.M., Suresh, K.D. and Kulkarni, V.V. (2016). Vacuum packaged mutton patties: comparative effects of high pressure processing and irradiation. <i>Journal of Food Processing & Preservation</i> (Accepted Manuscript ID: JFPP-10-15-1022)	6.89	
47	Naveena, B.M., Panjab, S.K., Shashikumar, M., Krishnaiah, N., Kulkarni, V.V., Deepak, S.J. (2016). Effect of sous vide processing on physicochemical, ultrastructural, microbial and sensory changes in vacuum packaged chicken sausages. <i>Food Science and Technology-International</i> , 23(1): 75-85.	6.99	
48	Naveena, B.M., Usha Rani, K., Praveen Kumar, Y., Kulkarni, V.V. and Rapole S. (2016). 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> 14(18): 1-16 (DOI: 10.1186/s 12953-016-0108-7).	7.75	
49	Kiranmayi B., Krishnaiah, N., Muthukumar, M., Shashi Kumar, M., Subhashini, N. and Madhava Rao, T. (2016). Multiresidue analysis of	3.98	

	pesticides in beef and mutton samples and study on effect of cooking on residual levels of aldrin and dieldrin. <i>International Journal of Science, Environment and Technology</i> 5(1) 195 – 203.		
50	Rajkumar, U., Muthukumar, M., Haunshi, S., Niranjan, M., Raju, M.L.V.N., Rama Rao S.V. and Chatterjee, R.N. (2016). Comparative evaluation of carcass traits and meat quality in native Aseel chickens and commercial broilers. <i>British Poultry Science</i> DOI: 10.1080/00071668.2016.1162282.	6.93	
51	Vaithiyanathan, S. and Kulkarni, V.V. (2016). Species identification of cattle and buffalo fat through PCR assay. <i>Journal of Food Science and Technology</i> , 53:2077–2082.	7.24	
52	Girish, P.S., Vaithiyanathan, S., Karabasanavar, N. and Bagale, S. (2016). Authentication of sheep (<i>Ovis aries</i>) and goat (<i>Capra hircus</i>) meat species using species-specific polymerase chain reaction. <i>Indian Journal of Animal Sciences</i> 86 (10): 1172–1175.	6.17	
53	Rayala Reddy, V., Ravinder Reddy, V., Panda, A.K., Chinni Preetam, V. and Baswa Reddy, P. (2016) Influence of dietary supplementation of synbiotics as an alternative to antibiotic growth promoters on performance, ultrastructure and histomorphology of gut integrity in broilers. <i>International Journal of Livestock Research</i> 6(11) 37-45.	5.36	
54	Chandre Gowda C. T., Nadeem Fairoze, Girish P. S., Nagappa Karabasanavar and Shailesh S. Bagale (2015) Meat species identification by mitochondrial cytochrome B gene based molecular techniques. <i>Indian Journal of Animal Science</i> , 85 (07), 800 - 804.	6.17	
55	M. Muthulakshmi, M. Muthukumar, R.S. Rajkumar, Girish P.S and P. Mooventhan. (2015) Shelf life of Samosa Utilizing Spent Hen Meat Emulsion. <i>International Journal of Science, Environment and Technology</i> , 4(1): 33 –39.	3.98	
2016-2017			
56	Naveena, B.M., Deepak, S.J., Jagadeesh Babu, A., Madhava Rao, T., Veeranna, K., Vaithiyanathan, S., Kulkarni, V.V. and Rapole, S. (2017). OFFGEL electrophoresis and tandem mass spectrometry approach compared with DNA-based PCR method for authentication of meat species from raw and cooked ground meat mixture containing cattle meat, water buffalo meat and sheep meat. <i>Food Chemistry</i> , 233: 311-320.	10.05	
57	Naveena, B.M., Deepak, S.J., Veeranna, K., Muthukumar, M., Kulkarni, V.V. and Rapole, S. (2017). In-gel and OFFGEL-based proteomic approach for authentication of meat species from minced	8.08	

	meat and meat products. <i>Journal of the Science of Food and Agriculture</i> (DOI 10.1002/jsfa.8572).		
58	Zhang, W., Naveena, B.M., Jo, C., Sakata, R., Zhou, G., Banerjee, R., Nishiumi, T. (2017). Technological demands of meat processing: An Asian perspective. <i>Meat Science</i> , 132, 35-44.	8.80	
59	Rathod, K.S., Ambadkar, R.K., Naveena, B.M. and Suresh, K.D. (2017). Quality analysis of vacuum packed super chilled chicken breast at 24 hour storage. <i>International Journal of Current Microbiology and Applied Science</i> , 6(2): 675-683.	5.38	
60	Rathod, K.S., Ambadkar, R.K. and Naveena, B.M. (2017). Quality super chilled poultry meat at storage. <i>Journal of Meat Science</i> , 12(1): 39-43.	4.22	
61	Vishnuraj, M.R., Kandeepan, G., Vivek Shukla, Sanjay Kumar, Arvind, S., Singh, B.P., Bhattacharya, D. and Sharma, H. (2016). Development and evaluation of an enzyme based time temperature integrator (TTI) for monitoring meat quality. <i>Journal of Meat Science</i> , 12(1): 23-28.	4.22	
62	Vishnuraj M R, Kandeepan G and Shukla V. (2017). Development and evaluation of time-temperature integrator for monitoring high temperature thawing of frozen buffalo meat. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 41: 496-505.	6.35	
63	Mallick, S., Aggarwal, A. and Prakash, B.S. (2016). Seasonal changes in semen quality and correlation with plasma hormone profiles in Karan Fries bulls. <i>Biological Rhythm Research</i> , 47 6, 967–974	6.70	
64	Bheemashankar H. Kannur, Md. Nadeem Fairoze, P. S. Girish, Nagappa Karabasanavar and B. H. Rudresh (2017) Breed traceability of buffalo meat using microsatellite genotyping technique. <i>Journal of Food Science and Technology</i> , 54 (2), 558 - 563.	7.24	
65	Bheemashankar H. Kannur, Md. Nadeem Fairoze, Girish P. S., C. Renukprasad, Nagappa Karabasanavar, Shailesh Bagale and Rudresh B.H. (2017) Microsatellite based polymorphism and genetic diversity among Indian buffalo breeds. <i>Indian Journal of Animal Science</i> , 87 (06), 65 – 69	6.17	
66	Girish P.S., S. Vathiyathan, Shailesh Bagale and Nagappa K. (2016) Species Authentication and Sex Differentiation of Cattle and Buffalo Meat using Polymerase Chain Reaction and Restriction Fragment Length Polymorphism of Amelogenin XY Gene. <i>Journal of Meat Science</i> . 11 (02), 70 – 74.	4.22	
67	M. Muthulakshmi, M. Muthukumar, R. S. Rajkumar, Girish, P. S. and P. Mooventhan (2016) Carcass characteristics and meat quality	3.98	

	attributes of commercial culled layer hen. <i>International Journal of Science, Environment and Technology</i> . 5 (5), 3352 – 3361.		
	TOTAL IMPACT FACTOR	412.87	

AVERAGE IMPACT FACTOR PER PAPER: 6.162

NUMBER OF PAPERS PER SCIENTIST/YEAR: 01

