

Allah Bakhsh

Assistant Professor

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About

Dr. Allah Bakhsh is working as Assistant Professor in the Atta-Ur-Rahman School of Applied Biosciences. Dr. Allah Bakhsh has a PhD in Meat Science & Technology. Dr. Allah Bakhsh has published 27 research articles & conference papers having a citation count of 751, carried out 0 projects and filed 0 intellectual property.

Qualifications

PhD in Meat Science & Technology Gyeongsang National University , Korea	2019 - 2022
MS in Meat Science & Technology Gyeongsang National University , Korea	2017 - 2019
B.Sc (Hon) in Vet and animal science Sindh Agricultural University , Pakistan	2005 - 2011

Experience

Assistant Professor Atta-Ur-Rahman School of Applied Biosciences	2024- Present
Assistant Professor Atta-Ur-Rahman School of Applied Biosciences	2024 - 2024
Postdoc Sejong University Seoul Korea , South KOREA, seoul s	2022 - 2024

Research Articles

Optimizing extrusion processes: Development of extrudates utilizing ISP and wheat gluten, incorporating diverse concentrations of rice or legume varieties <i>Allah Bakhsh Yewon Son Bosung Kim Sungkwon Park Joonghyoun Chin</i> <i>Journal of Agriculture and Food Research</i> , Volume 15, Article Number 100915 Impact Factor: 4.800 Quartile: 1 Citations: 4 DOI: https://doi.org/10.1016/j.jafr.2023.100915	2024
In ovo feeding of vitamins in broilers: A comprehensive meta-analysis of hatchability and growth performance <i>Chris Major Ncho Allah Bakhsh Akshat Goel</i> <i>Journal of Animal Physiology and Animal Nutrition</i> , Volume 108, Issue 1, Pages 215-225 Impact Factor: 2.200 Quartile: 1 Citations: 1 DOI: https://doi.org/10.1111/jpn.13881	2024
Optimal temperature for culturing chicken satellite cells to enhance production yield and umami intensity of cultured meat <i>Chan-Jin Kim So-Hee Kim Eun-Yeong Lee Yu-Min Son Allah Bakhsh Young-Hwa Hwang Seon-Tea Joo</i> <i>Food Chemistry Advances</i> , Volume 2, Article Number 100307 Impact Factor: N/A Citations: 11 DOI: https://doi.org/10.1016/j.focha.2023.100307	2023
Characterization of plant-based meat alternatives blended with anthocyanins, chlorophyll, and various edible natural pigments <i>Allah Bakhsh Changjun Cho Kei Anne Baritugoa Bosung Kima Qamar Ullah Attaur Rahmanc Sungkwon Park</i> <i>International Journal of Food Properties</i> , Volume 26, Issue 1, Pages 1546-1565	2023

<p>Impact Factor: 3.100 Quartile: 2 Citations: 10</p> <p>DOI: 10.1080/10942912.2023.2224533</p>	
<p>A holistic approach toward development of plant-based meat alternatives through incorporation of novel microalgae-based ingredients</p> <p><i>Allah Bakhsh Juhee Park Kei Anne Baritugo Bosung Kim Sung Sil Moon Attaur Rahman Sungkwon Park</i></p> <p><i>Frontiers in Nutrition</i>, Volume 10, Article Number 1110613</p> <p>Impact Factor: 4.000 Quartile: 2 Citations: 12</p> <p>DOI: 10.3389/fnut.2023.1110613</p>	2023
<p>Production and Analytical Aspects of Natural Pigments to Enhance Alternative Meat Product Color</p> <p><i>Allah Bakhsh Changjun Cho Kei Anne Baritugo Bosung Kim Qamar Ullah Attaur Rahman Sungkwon Park</i></p> <p><i>Foods</i>, Volume 12(6), Article Number 1281</p> <p>Impact Factor: 4.700 Quartile: 1 Citations: 8</p> <p>DOI: https://doi.org/10.3390/foods12061281</p>	2023
<p>Effect of Novel High-Intensity Ultrasound Technique on Physio-Chemical, Sensory Attributes, and Microstructure of Bovine Semitendinosus Muscle</p> <p><i>Eun Yeong Lee Dhanushka Rathnayake Yu Min Son Allah Bakhsh Young Hwa Hwang Jeong Keun Seo Chul Beom Kim Seon-Tea Joo</i></p> <p><i>Food Science of Animal Resources</i>, Volume 43(1), Pages 85-100</p> <p>Impact Factor: 4.200 Quartile: 2 Citations: 15</p> <p>DOI: 10.5851/kosfa.2022.e60</p>	2023
<p>Synergistic effect of lactoferrin and red yeast rice on the quality characteristics of novel plant-based meat analog patties</p> <p><i>Allah Bakhsh Eun-Yeong Lee Amr M. Bakry Dhanushka Rathnayake Yu-Min Son Seon-Won Kim Young-Hwa Hwang Seon-Tea Joo</i></p> <p><i>LWT Food Science and Technology</i>, Volume 171, Article Number 114095</p> <p>Impact Factor: 6.000 Quartile: 1 Citations: 21</p> <p>DOI: https://doi.org/10.1016/j.lwt.2022.114095</p>	2022
<p>A Comparative Study on the Taste Characteristics of Satellite Cell Cultured Meat Derived from Chicken and Cattle Muscles</p> <p><i>Seon-Tea Joo Jung-Suk Choi Sun-Jin Hur Gap-Don Kim Chan-Jin Kim Eun-Yeong Lee Allah Bakhsh Young-Hwa Hwang</i></p> <p><i>Food Science of Animal Resources</i>, Volume 42(1), Pages 175-185</p> <p>Impact Factor: 3.000 Quartile: 3 Citations: 58</p> <p>DOI: 10.5851/kosfa.2021.e72</p>	2022
<p>Characteristics of Beef Patties Substituted by Different Levels of Textured Vegetable Protein and Taste Traits Assessed by Electronic Tongue System</p> <p><i>Allah Bakhsh Se-Jin Lee Eun-Yeong Lee Young-Hwa Hwang Seon-Tea Joo</i></p> <p><i>Foods</i>, Volume 10(11), Article Number 2811</p> <p>Impact Factor: 5.561 Quartile: 1 Citations: 38</p> <p>DOI: https://doi.org/10.3390/foods10112811</p>	2021
<p>Evaluation of Rheological and Sensory Characteristics of Plant-Based Meat Analog with Comparison to Beef and Pork</p> <p><i>Allah Bakhsh Se-Jin Lee Eun-Yeong Lee Young-Hwa Hwang Seon-Tea Joo</i></p> <p><i>Food Science of Animal Resources</i>, Volume 41(6), Pages 983-996</p> <p>Impact Factor: 3.135 Quartile: 3 Citations: 68</p> <p>DOI: 10.5851/kosfa.2021.e50</p>	2021
<p>Evaluation of chicken nugget properties using spent hen meat added with milk fat and potato mash at different levels</p> <p><i>Nahar Sabikun Allah Bakhsh M. Shafiur Rahman Young-Hwa Hwang Seon-Tea Joo</i></p> <p><i>Journal of Food Science and Technology</i>, Volume 58, Pages 2783-2791</p> <p>Impact Factor: 3.117 Quartile: 3 Citations: 10</p> <p>DOI: https://doi.org/10.1007/s13197-020-04787-7</p>	2021
<p>Volatile and nonvolatile taste compounds and their correlation with umami and flavor characteristics of chicken nuggets added with milkfat and potato mash</p> <p><i>Nahar Sabikun Allah Bakhsh M. Shafiur Rahman Young-Hwa Hwang Seon-Tea Joo</i></p> <p><i>Food Chemistry</i>, Volume 343, Article Number 128499</p> <p>Impact Factor: 9.231 Quartile: 1 Citations: 66</p> <p>DOI: https://doi.org/10.1016/j.foodchem.2020.128499</p>	2021

<p>A Novel Approach for Tuning the Physicochemical, Textural, and Sensory Characteristics of Plant-Based Meat Analogs with Different Levels of Methylcellulose Concentration</p> <p><i>Allah Bakhsh Se-Jin Lee Eun-Yeong Lee Nahar Sabikun Young-Hwa Hwang Seon-Tea Joo</i></p> <p><i>Foods</i> , Volume 10(3), Article Number 560</p> <p>Impact Factor: 5.561 Quartile: 1 Citations: 126</p> <p>DOI: https://doi.org/10.3390/foods10030560</p>	2021
<p>Differences in Muscle Fiber Characteristics and Meat Quality by Muscle Type and Age of Korean Native Black Goat</p> <p><i>Young-Hwa Hwang Allah Bakhsh Jung-Gyu Lee Seon-Tea Joo</i></p> <p><i>Food Science of Animal Resources</i> , Volume 39(6), Pages 988~999</p> <p>Impact Factor: N/A Citations: 28</p> <p>DOI: 10.5851/kosfa.2019.e92</p>	2019
<p>Effect of Slaughter Age on Muscle Fiber Composition, Intramuscular Connective Tissue, and Tenderness of Goat Meat during Post-Mortem Time</p> <p><i>Allah Bakhsh Young-Hwa Hwang Seon-Tea Joo</i></p> <p><i>Foods</i> , Volume 8(11), Article Number 571</p> <p>Impact Factor: 4.092 Quartile: 1 Citations: 29</p> <p>DOI: https://doi.org/10.3390/foods8110571</p>	2019
<p>Changes in physicochemical characteristics and oxidative stability of pre- and post-rigor frozen chicken muscles during cold storage</p> <p><i>Nahar Sabikun Allah Bakhsh Ishamri Ismail Young-Hwa Hwang M. Shafiur Rahman Seon-Tea Joo</i></p> <p><i>Journal of Food Science and Technology</i> , Volume 56, Pages 4809-4816</p> <p>Impact Factor: 1.946 Quartile: 3 Citations: 32</p> <p>DOI: https://doi.org/10.1007/s13197-019-03941-0</p>	2019
<p>The alternative approach of low temperature-long time cooking on bovine semitendinosus meat quality</p> <p><i>Ishamri Ismail Young-Hwa Hwang Allah Bakhsh Seon-Tea Joo</i></p> <p><i>Asian-Australasian Journal of Animal Sciences</i> , Volume 32(2), Pages 282-289</p> <p>Impact Factor: 1.664 Quartile: 2 Citations: 37</p> <p>DOI: 10.5713/ajas.18.0347</p>	2019
<p>Comparison of Blood Loss and Meat Quality Characteristics in Korean Black Goat Subjected to Head-Only Electrical Stunning or without Stunning</p> <p><i>Allah Bakhsh Ishamri Ismail Young-Hwa Hwang Jung-Gyu Lee Seon-Tea Joo</i></p> <p><i>Korean Journal for Food Science of Animal Resources</i> , Volume 38(6), Pages 1286-1293</p> <p>Impact Factor: 1.145 Quartile: 3 Citations: 12</p> <p>DOI: 10.5851/kosfa.2018.e64</p>	2018
<p>Effects of Intensive Alfalfa Feeding on Meat Quality and Fatty Acid Profile of Korean Native Black Goats</p> <p><i>Young-Hwa Hwang Allah Bakhsh Ishamri Ismail Jung-Gyu Lee Seon-Tea Joo</i></p> <p><i>Korean Journal for Food Science of Animal Resources</i> , Volume 38(5), Pages 1092-1100</p> <p>Impact Factor: 1.145 Quartile: 3 Citations: 21</p> <p>DOI: 10.5851/kosfa.2018.e42</p>	2018
<p>Muscle Fiber Characteristics and Fatty Acid Compositions of the Four Major Muscles in Korean Native Black Goat</p> <p><i>Young-Hwa Hwang Sung-Hyun Joo Allah Bakhsh Ishamri Ismail Seon-Tea Joo</i></p> <p><i>Korean Journal for Food Science of Animal Resources</i> , Volume 37(6), Pages 948-954</p> <p>Impact Factor: 1.033 Quartile: 3 Citations: 19</p> <p>DOI: 10.5851/kosfa.2017.37.6.948</p>	2017