

Allah Bakhsh

Assistant Professor

Atta-Ur-Rahman School of Applied Biosciences

Email: allahbaksh@asab.nust.edu.pk

Contact:

LinkedIn: https://www.linkedin.com/in/dr-bakhsh-b683166b/



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

|                                                                                         |             |
|-----------------------------------------------------------------------------------------|-------------|
| <b>PhD in Meat Science &amp; Technology</b><br>Gyeongsang National University , Korea   | 2019 - 2022 |
| <b>MS in Meat Science &amp; Technology</b><br>Gyeongsang National University , Korea    | 2017 - 2019 |
| <b>B.Sc (Hon) in Vet and animal science</b><br>Sindh Agricultural University , Pakistan | 2005 - 2011 |

Experience

|                                                                            |               |
|----------------------------------------------------------------------------|---------------|
| <b>Assistant Professor</b><br>Atta-Ur-Rahman School of Applied Biosciences | 2024- Present |
| <b>Assistant Professor</b><br>Atta-Ur-Rahman School of Applied Biosciences | 2024 - 2024   |
| <b>Postdoc</b><br>Sejong University Seoul Korea , South KOREA, seoul s     | 2022 - 2024   |

Research Articles

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

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

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <p><b>A Novel Approach for Tuning the Physicochemical, Textural, and Sensory Characteristics of Plant-Based Meat Analogs with Different Levels of Methylcellulose Concentration</b></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><b>Impact Factor:</b> 5.561   <b>Quartile:</b> 1   <b>Citations:</b> 126</p> <p><b>DOI:</b> <a href="https://doi.org/10.3390/foods10030560">https://doi.org/10.3390/foods10030560</a></p>        | 2021 |
| <p><b>Differences in Muscle Fiber Characteristics and Meat Quality by Muscle Type and Age of Korean Native Black Goat</b></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><b>Impact Factor:</b> N/A   <b>Citations:</b> 28</p> <p><b>DOI:</b> 10.5851/kosfa.2019.e92</p>                                                                                                                                                                 | 2019 |
| <p><b>Effect of Slaughter Age on Muscle Fiber Composition, Intramuscular Connective Tissue, and Tenderness of Goat Meat during Post-Mortem Time</b></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><b>Impact Factor:</b> 4.092   <b>Quartile:</b> 1   <b>Citations:</b> 29</p> <p><b>DOI:</b> <a href="https://doi.org/10.3390/foods8110571">https://doi.org/10.3390/foods8110571</a></p>                                                                                  | 2019 |
| <p><b>Changes in physicochemical characteristics and oxidative stability of pre- and post-rigor frozen chicken muscles during cold storage</b></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><b>Impact Factor:</b> 1.946   <b>Quartile:</b> 3   <b>Citations:</b> 32</p> <p><b>DOI:</b> <a href="https://doi.org/10.1007/s13197-019-03941-0">https://doi.org/10.1007/s13197-019-03941-0</a></p> | 2019 |
| <p><b>The alternative approach of low temperature-long time cooking on bovine semitendinosus meat quality</b></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><b>Impact Factor:</b> 1.664   <b>Quartile:</b> 2   <b>Citations:</b> 37</p> <p><b>DOI:</b> 10.5713/ajas.18.0347</p>                                                                                                                                         | 2019 |
| <p><b>Comparison of Blood Loss and Meat Quality Characteristics in Korean Black Goat Subjected to Head-Only Electrical Stunning or without Stunning</b></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><b>Impact Factor:</b> 1.145   <b>Quartile:</b> 3   <b>Citations:</b> 12</p> <p><b>DOI:</b> 10.5851/kosfa.2018.e64</p>                                                                        | 2018 |
| <p><b>Effects of Intensive Alfalfa Feeding on Meat Quality and Fatty Acid Profile of Korean Native Black Goats</b></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><b>Impact Factor:</b> 1.145   <b>Quartile:</b> 3   <b>Citations:</b> 21</p> <p><b>DOI:</b> 10.5851/kosfa.2018.e42</p>                                                                                                             | 2018 |
| <p><b>Muscle Fiber Characteristics and Fatty Acid Compositions of the Four Major Muscles in Korean Native Black Goat</b></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><b>Impact Factor:</b> 1.033   <b>Quartile:</b> 3   <b>Citations:</b> 19</p> <p><b>DOI:</b> 10.5851/kosfa.2017.37.6.948</p>                                                                                                   | 2017 |