Mark J Post

List of Publications by Year in descending order

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61 papers	3,900 citations	172457 29 h-index	175258 52 g-index
66 all docs	66 docs citations	66 times ranked	4684 citing authors

#	Article	IF	Citations
1	A serum-free media formulation for cultured meat production supports bovine satellite cell differentiation in the absence of serum starvation. Nature Food, 2022, 3, 74-85.	14.0	77
2	Muscle-derived fibro-adipogenic progenitor cells for production of cultured bovine adipose tissue. Npj Science of Food, 2022, 6, 6.	5.5	46
3	Towards resource-efficient and cost-efficient cultured meat. Current Opinion in Food Science, 2022, 47, 100885.	8.0	31
4	Production of cultured meat from pig muscle stem cells. Biomaterials, 2022, 287, 121650.	11.4	27
5	Cultured beef: from small biopsy to substantial quantity. Journal of the Science of Food and Agriculture, 2021, 101, 7-14.	3.5	49
6	Perspectives on cultured meat. , 2021, 1, 1-5.		3
7	Serum-free media for the growth of primary bovine myoblasts. Cytotechnology, 2020, 72, 111-120.	1.6	79
8	Scientific, sustainability and regulatory challenges of cultured meat. Nature Food, 2020, 1, 403-415.	14.0	315
9	Tick Saliva Protein Evasin-3 Allows for Visualization of Inflammation in Arteries through Interactions with CXC-Type Chemokines Deposited on Activated Endothelium. Bioconjugate Chemistry, 2020, 31, 948-955.	3.6	6
10	Microcarriers for Upscaling Cultured Meat Production. Frontiers in Nutrition, 2020, 7, 10.	3.7	119
11	Principles of tissue engineering for food. , 2020, , 1355-1368.		0
12	The effect of information content on acceptance of cultured meat in a tasting context. PLoS ONE, 2020, 15, e0231176.	2.5	70
13	The effect of information content on acceptance of cultured meat in a tasting context. , 2020, 15, e0231176.		0
14	The effect of information content on acceptance of cultured meat in a tasting context. , 2020, 15, e0231176.		0
15	The effect of information content on acceptance of cultured meat in a tasting context. , 2020, 15, e0231176.		0
16	The effect of information content on acceptance of cultured meat in a tasting context. , 2020, 15, e0231176.		0
17	The role of receptor MAS in microglia-driven retinal vascular development. Angiogenesis, 2019, 22, 481-489.	7.2	19
18	Initial Imaging-Guided Strategy VersusÂRoutine Care in Patients WithÂNonâ€“ST-Segment Elevation Myocardial Infarction. Journal of the American College of Cardiology, 2019, 74, 2466-2477.	2.8	58

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19	Adipogenesis from Bovine Precursors. Methods in Molecular Biology, 2019, 1889, 111-125.	0.9	34
20	Cultured Meat in Islamic Perspective. Journal of Religion and Health, 2018, 57, 2193-2206.	1.7	52
21	Bovine myoblast cell production in a microcarriers-based system. Cytotechnology, 2018, 70, 503-512.	1.6	91
22	Consensus guidelines for the use and interpretation of angiogenesis assays. Angiogenesis, 2018, 21, 425-532.	7.2	429
23	Shear Stress and VE-Cadherin. Arteriosclerosis, Thrombosis, and Vascular Biology, 2018, 38, 2174-2183.	2.4	25
24	Maintaining bovine satellite cells stemness through p38 pathway. Scientific Reports, 2018, 8, 10808.	3.3	94
25	Hypertension-induced cognitive impairment: insights from prolonged angiotensin II infusion in mice. Hypertension Research, 2018, 41, 817-827.	2.7	36
26	Monocytic microRNA profile associated with coronary collateral artery function in chronic total occlusion patients. Scientific Reports, 2017, 7, 1532.	3.3	5
27	Metformin and sulodexide restore cardiac microvascular perfusion capacity in diet-induced obese rats. Cardiovascular Diabetology, 2017, 16, 47.	6.8	23
28	Nitric Oxide Resistance Reduces Arteriovenous Fistula Maturation in Chronic Kidney Disease in Rats. PLoS ONE, 2016, 11, e0146212.	2.5	16
29	Percutaneous microembolization of the left coronary artery to model ischemic heart disease in rats. Lab Animal, 2016, 45, 20-27.	0.4	0
30	SPECT and PET imaging of angiogenesis and arteriogenesis in pre-clinical models of myocardial ischemia and peripheral vascular disease. European Journal of Nuclear Medicine and Molecular Imaging, 2016, 43, 2433-2447.	6.4	25
31	Glyoxalase-1 overexpression partially prevents diabetes-induced impaired arteriogenesis in a rat hindlimb ligation model. Glycoconjugate Journal, 2016, 33, 627-630.	2.7	9
32	Delivering therapeutics in peripheral artery disease: challenges and future perspectives. Therapeutic Delivery, 2016, 7, 483-493.	2.2	1
33	Comparison of LDPI to SPECT perfusion imaging using 99mTc-sestamibi and 99mTc-pyrophosphate in a murine ischemic hind limb model of neovascularization. EJNMMI Research, 2016, 6, 44.	2.5	5
34	Acute chest pain in the high-sensitivity cardiac troponin era: A changing role for noninvasive imaging?. American Heart Journal, 2016, 177, 102-111.	2.7	20
35	CXCL1 microspheres: a novel tool to stimulate arteriogenesis. Drug Delivery, 2016, 23, 2919-2926.	5.7	6
36	Early impairment of coronary microvascular perfusion capacity in rats on a high fat diet. Cardiovascular Diabetology, 2015, 14, 150.	6.8	20

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37	Alternatives for large-scale production of cultured beef: A review. Journal of Integrative Agriculture, 2015, 14, 208-216.	3.5	92
38	ADAM10 and ADAM17 have opposite roles during sprouting angiogenesis. Angiogenesis, 2015, 18, 13-22.	7.2	43
39	Molecular imaging of angiogenesis after myocardial infarction by 111In-DTPA-cNGR and 99mTc-sestamibi dual-isotope myocardial SPECT. EJNMMI Research, 2015, 5, 2.	2.5	24
40	CXCL1 promotes arteriogenesis through enhanced monocyte recruitment into the peri-collateral space. Angiogenesis, 2015, 18, 163-171.	7.2	56
41	Endothelial cells (ECs) for vascular tissue engineering: venous ECs are less thrombogenic than arterial ECs. Journal of Tissue Engineering and Regenerative Medicine, 2015, 9, 564-576.	2.7	17
42	Wound Administration of M2-Polarized Macrophages Does Not Improve Murine Cutaneous Healing Responses. PLoS ONE, 2014, 9, e102994.	2.5	111
43	Principles of Tissue Engineering for Food. , 2014, , 1647-1662.		14
44	An alternative animal protein source: cultured beef. Annals of the New York Academy of Sciences, 2014, 1328, 29-33.	3.8	70
45	Cultured beef: medical technology to produce food. Journal of the Science of Food and Agriculture, 2014, 94, 1039-1041.	3.5	221
46	Production and supply of highâ€quality food protein for human consumption: sustainability, challenges, and innovations. Annals of the New York Academy of Sciences, 2014, 1321, 1-19.	3.8	184
47	Update on vascularization in tissue engineering. Regenerative Medicine, 2013, 8, 759-770.	1.7	26
48	Local Delivery of Polarized Macrophages Improves Reperfusion Recovery in a Mouse Hind Limb Ischemia Model. PLoS ONE, 2013, 8, e68811.	2.5	41
49	Cultured meat from stem cells: Challenges and prospects. Meat Science, 2012, 92, 297-301.	5.5	469
50	Interaction between electrical stimulation, protein coating and matrix elasticity: a complex effect on muscle fibre maturation. Journal of Tissue Engineering and Regenerative Medicine, 2011, 5, 60-68.	2.7	18
51	Advanced maturation by electrical stimulation: Differences in response between C2C12 and primary muscle progenitor cells. Journal of Tissue Engineering and Regenerative Medicine, 2011, 5, 529-539.	2.7	125
52	PS3 - 14. Glyoxalase-I overexpression partially prevents diabetes-induced impaired arteriogenesis in a rat hind limb ischemia model. Nederlands Tijdschrift Voor Diabetologie, 2011, 9, 99-100.	0.0	0
53	Online measurement of collagen synthesis in smooth muscle cells. Toward nonâ€destructive analysis of matrix production in vascular tissue engineered grafts. FASEB Journal, 2011, 25, 1127.4.	0.5	0
54	Effects of a combined mechanical stimulation protocol: Value for skeletal muscle tissue engineering. Journal of Biomechanics, 2010, 43, 1514-1521.	2.1	91

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55	A Disintegrin and Metalloprotease 10 Is a Novel Mediator of Vascular Endothelial Growth Factorâ€“Induced Endothelial Cell Function in Angiogenesis and Is Associated With Atherosclerosis. Arteriosclerosis, Thrombosis, and Vascular Biology, 2010, 30, 2188-2195.	2.4	94
56	Meet the new meat: tissue engineered skeletal muscle. Trends in Food Science and Technology, 2010, 21, 59-66.	15.1	91
57	Essential environmental cues from the satellite cell niche: optimizing proliferation and differentiation. American Journal of Physiology - Cell Physiology, 2009, 296, C1338-C1345.	4.6	113
58	Porcine coronary collaterals after stimulated myocardial ischemia: count and location. FASEB Journal, 2009, 23, 1032.7.	0.5	0
59	The Muscle Stem Cell Niche: Regulation of Satellite Cells During Regeneration. Tissue Engineering - Part B: Reviews, 2008, 14, 419-431.	4.8	86
60	Update on therapeutic neovascularization. Cardiovascular Research, 2005, 65, 639-648.	3.8	95
61	The rational phase of therapeutic angiogenesis. Minerva Cardioangiologica, 2003, 51, 421-32.	1.2	9