Rasa Slizyte

List of Publications by Year
in descending order

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15 papers	919 citations	840776 11 h-index	996975 15 g-index
15 all docs	15 docs citations	15 times ranked	1025 citing authors

#	Article	IF	Citations
1	Possibilities for the utilisation of marine byâ€products. International Journal of Food Science and Technology, 2011, 46, 2001-2014.	2.7	207
2	Functional, bioactive and antioxidative properties of hydrolysates obtained from cod (Gadus morhua) backbones. Process Biochemistry, 2009, 44, 668-677.	3.7	145
3	Characteristics of protein fractions generated from hydrolysed cod (Gadus morhua) by-products. Process Biochemistry, 2005, 40, 2021-2033.	3.7	124
4	Bioactivities of fish protein hydrolysates from defatted salmon backbones. Biotechnology Reports (Amsterdam, Netherlands), 2016, 11, 99-109.	4.4	107
5	Enzymatic hydrolysis of cod (Gadus morhua) by-products. Process Biochemistry, 2005, 40, 3680-3692.	3.7	86
6	Composition of fatty acids and lipid classes in bulk products generated during enzymic hydrolysis of cod (Gadus morhua) by-products. Process Biochemistry, 2005, 40, 2659-2670.	3.7	65
7	Hydrolysis of Atlantic salmon (Salmo salar) rest raw materialsâ€"Effect of raw material and processing on composition, nutritional value, and potential bioactive peptides in the hydrolysates. Process Biochemistry, 2015, 50, 1247-1257.	3.7	59
8	Bitterness in Fish Protein Hydrolysates and Methods for Removal. Journal of Aquatic Food Product Technology, 2004, 13, 101-114.	1.4	41
9	Nutritionally rich marine proteins from fresh herring by-products for human consumption. Process Biochemistry, 2014, 49, 1205-1215.	3.7	24
10	Hydrolysis of Cod(Gadus morhud)By-Products. Journal of Aquatic Food Product Technology, 2004, 13, 31-48.	1.4	15
11	Twoâ€stage processing of salmon backbones to obtain highâ€quality oil and proteins. International Journal of Food Science and Technology, 2018, 53, 2378-2385.	2.7	12
12	Simple Technologies for Converting Rest Raw Materials of Atlantic Salmon (Salmo salar) into High-Quality, Valuable, and Tasty Feed Ingredients. Journal of Aquatic Food Product Technology, 2017, 26, 604-619.	1.4	10
13	Energetic and Economic Evaluation of Zero-Waste Fish Co-Stream Processing. International Journal of Environmental Research and Public Health, 2021, 18, 2358.	2.6	9
14	Production of Protein Hydrolysates from Cod (Gadus morhua) Heads: Lab and Pilot Scale Studies. Journal of Aquatic Food Product Technology, 2022, 31, 114-127.	1.4	9
15	Valorisation of Frozen Cod (Gadus morhua) Heads, Captured by Trawl and Longline by the Oceanic Fleet, by Enzymatic Hydrolysis. Journal of Aquatic Food Product Technology, 2022, 31, 483-495.	1.4	6