

# Rasa Slizyte

## List of Publications by Year in descending order

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15  
papers

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citations

840776

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docs citations

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times ranked

1025  
citing authors

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