

Peter J Bechtel

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3065160/publications.pdf>

Version: 2024-02-01

25
papers

467
citations

840776

11
h-index

713466

21
g-index

25
all docs

25
docs citations

25
times ranked

490
citing authors

#	ARTICLE	IF	CITATIONS
1	PROPERTIES OF DIFFERENT FISH PROCESSING BY-PRODUCTS FROM POLLOCK, COD AND SALMON. Journal of Food Processing and Preservation, 2003, 27, 101-116.	2.0	76
2	Ammonia, Dimethylamine, Trimethylamine, and Trimethylamine Oxide from Raw and Processed Fish By-Products. Journal of Aquatic Food Product Technology, 2008, 17, 27-38.	1.4	52
3	Rheological and Functional Properties of Catfish Skin Protein Hydrolysates. Journal of Food Science, 2010, 75, E11-7.	3.1	50
4	Physical and nutritional properties of catfish roe spray dried protein powder and its application in an emulsion system. Journal of Food Engineering, 2009, 95, 76-81.	5.2	41
5	Palatability and Storage Characteristics of Precooked Beef Roasts. Journal of Food Science, 1989, 54, 3-6.	3.1	37
6	Properties of Stickwater from Fish Processing Byproducts. Journal of Aquatic Food Product Technology, 2005, 14, 25-38.	1.4	35
7	RNA-Seq Analysis of Developing Pecan (<i>Carya illinoensis</i>) Embryos Reveals Parallel Expression Patterns among Allergen and Lipid Metabolism Genes. Journal of Agricultural and Food Chemistry, 2017, 65, 1443-1455.	5.2	27
8	Nutritional Properties of Pollock, Cod and Salmon Processing By-Products. Journal of Aquatic Food Product Technology, 2004, 13, 125-142.	1.4	24
9	Comparison of sensory and instrumental methods for the analysis of texture of cooked individually quick frozen and fresh-frozen catfish fillets. Food Science and Nutrition, 2018, 6, 1692-1705.	3.4	22
10	Screening for low molecular weight compounds in fish meal solubles by hydrophilic interaction liquid chromatography coupled to mass spectrometry. Food Chemistry, 2012, 130, 739-745.	8.2	13
11	Properties of bone from Catfish heads and frames. Food Science and Nutrition, 2019, 7, 1396-1405.	3.4	13
12	Chemical and nutritional properties of channel and hybrid catfish byproducts. Food Science and Nutrition, 2017, 5, 981-988.	3.4	11
13	Effect of precooking and polyphosphate treatment on the quality of microwave cooked catfish fillets. Food Science and Nutrition, 2017, 5, 812-819.	3.4	10
14	Functional Properties of Protein Fractions of Channel Catfish (<i>Ictalurus punctatus</i>) and Their Effects in an Emulsion System. Journal of Food Science, 2011, 76, E283-90.	3.1	8
15	Salmon testes meal as a functional feed additive in fish meal and plant protein-based diets for rainbow trout (<i>Oncorhynchus mykiss</i> Walbaum) and Nile tilapia (<i>Oreochromis niloticus</i> L.) fry. Aquaculture Research, 2015, 46, 1590-1596.	1.8	8
16	Effect of precooking and polyphosphate treatment on the quality of catfish fillets cooked in pouch in boiling water. International Journal of Food Science and Technology, 2017, 52, 1844-1851.	2.7	7
17	Consumers' willingness-to-pay for convenient catfish products: Results from experimental auctions in Arkansas. Aquaculture, Economics and Management, 2021, 25, 135-158.	4.2	7
18	Use of Fish Hydrolysates and Fish Meal Byproducts of the Alaskan Fishing Industry in Diets for Pacific White Shrimp <i>Litopenaeus vannamei</i> . North American Journal of Aquaculture, 2011, 73, 288-295.	1.4	6

#	ARTICLE	IF	CITATIONS
19	Effect of Par Frying on Composition and Texture of Breaded and Battered Catfish. <i>Foods</i> , 2018, 7, 46.	4.3	6
20	Proximate Composition and Nutritional Attributes of Ready-to-Cook Catfish Products. <i>Foods</i> , 2021, 10, 2716.	4.3	5
21	Preparation and evaluation of catfish protein as a wood adhesive. <i>International Journal of Polymer Analysis and Characterization</i> , 2021, 26, 60-67.	1.9	4
22	CHEMICAL COMPOSITION OF BLACK ROCKFISH (SEBASTES MELANOPS) FILLETS AND BYPRODUCTS. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 466-473.	2.0	2
23	Chemical Composition of Spiny Dogfish (<i>Squalus suckleyi</i>) Harvested in Alaska. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 600-606.	2.0	2
24	Characterization of Anti-Ana o 3 Monoclonal Antibodies and Their Application in Comparing Brazilian Cashew Cultivars. <i>Antibodies</i> , 2021, 10, 46.	2.5	1
25	Instrumental Texture Differentiation of Channel (<i>Ictalurus punctatus</i>) and Hybrid (Channel \times Blue,) Tj ETQq1 1 0.784314 rgBT /Overbo	4.3	0