

Peter J Bechtel

List of Publications by Year in descending order

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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 | Instrumental Texture Differentiation of Channel (<i>Ictalurus punctatus</i>) and Hybrid (Channel × Blue.) Tj ETQq1 1 0.784314 rgBT /Over | 4.3 | 30 |
| 2 | Consumers'™ willingness-to-pay for convenient catfish products: Results from experimental auctions in Arkansas. <i>Aquaculture, Economics and Management</i> , 2021, 25, 135-158. | 4.2 | 7 |
| 3 | 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 |
| 4 | Proximate Composition and Nutritional Attributes of Ready-to-Cook Catfish Products. <i>Foods</i> , 2021, 10, 2716. | 4.3 | 5 |
| 5 | 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 |
| 6 | Properties of bone from Catfish heads and frames. <i>Food Science and Nutrition</i> , 2019, 7, 1396-1405. | 3.4 | 13 |
| 7 | Comparison of sensory and instrumental methods for the analysis of texture of cooked individually quick frozen and fresh frozen catfish fillets. <i>Food Science and Nutrition</i> , 2018, 6, 1692-1705. | 3.4 | 22 |
| 8 | Effect of Par Frying on Composition and Texture of Breaded and Battered Catfish. <i>Foods</i> , 2018, 7, 46. | 4.3 | 6 |
| 9 | RNA-Seq Analysis of Developing Pecan (<i>Carya illinoensis</i>) Embryos Reveals Parallel Expression Patterns among Allergen and Lipid Metabolism Genes. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1443-1455. | 5.2 | 27 |
| 10 | Chemical and nutritional properties of channel and hybrid catfish byproducts. <i>Food Science and Nutrition</i> , 2017, 5, 981-988. | 3.4 | 11 |
| 11 | Effect of precooking and polyphosphate treatment on the quality of microwave cooked catfish fillets. <i>Food Science and Nutrition</i> , 2017, 5, 812-819. | 3.4 | 10 |
| 12 | Effect of precooking and polyphosphate treatment on the quality of catfish fillets cooked in pouch in boiling water. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1844-1851. | 2.7 | 7 |
| 13 | 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. <i>Aquaculture Research</i> , 2015, 46, 1590-1596. | 1.8 | 8 |
| 14 | 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 |
| 15 | Screening for low molecular weight compounds in fish meal solubles by hydrophilic interaction liquid chromatography coupled to mass spectrometry. <i>Food Chemistry</i> , 2012, 130, 739-745. | 8.2 | 13 |
| 16 | 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 |
| 17 | Functional Properties of Protein Fractions of Channel Catfish (<i>Ictalurus punctatus</i>) and Their Effects in an Emulsion System. <i>Journal of Food Science</i> , 2011, 76, E283-90. | 3.1 | 8 |
| 18 | Use of Fish Hydrolysates and Fish Meal Byproducts of the Alaskan Fishing Industry in Diets for Pacific White Shrimp <i>Litopenaeus vannamei</i> . <i>North American Journal of Aquaculture</i> , 2011, 73, 288-295. | 1.4 | 6 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Rheological and Functional Properties of Catfish Skin Protein Hydrolysates. Journal of Food Science, 2010, 75, E11-7. | 3.1 | 50 |
| 20 | 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 |
| 21 | 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 |
| 22 | Properties of Stickwater from Fish Processing Byproducts. Journal of Aquatic Food Product Technology, 2005, 14, 25-38. | 1.4 | 35 |
| 23 | Nutritional Properties of Pollock, Cod and Salmon Processing By-Products. Journal of Aquatic Food Product Technology, 2004, 13, 125-142. | 1.4 | 24 |
| 24 | 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 |
| 25 | Palatability and Storage Characteristics of Precooked Beef Roasts. Journal of Food Science, 1989, 54, 3-6. | 3.1 | 37 |