

PUBLISHED WORKS – UPDATED ON JULY 15, 2023

Publication Statistics:

Publication Statistics: Cited > 1,800 times; h-index = 21, i10-index = 28 (Google Scholars, July 2023 – <https://scholar.google.com/citations?user=SPE6n2IAAAJ&hl=en>).

Underlined names indicate students, post-doctoral researchers, or lab technicians under primary supervision, and asterisk (*) indicates senior authorship.

Referred Journal Articles (Sorted by year from most recent to least recent)

2023 (10 articles to-date)

1. **Bohrer, B.M.***, J.B. Dorleku, C.P. Campbell, M.S. Duarte, and I.B. Mandell. 2023. A comparison of carcass characteristics, carcass cutting yields, and meat quality of barrows and gilts. *Translational Animal Science*. <https://doi.org/10.1093/tas/txad079>
2. **Bohrer, B.M.***, Y. Wang, J.B. Dorleku, C.P. Campbell, and I.B. Mandell. 2023. Technical note: Refinement of the predicted lean yield equation for the Destron PG-100 optical grading probe. *Journal of Animal Science*. <https://doi.org/10.1093/jas/skad199>
3. Wei, X., **B.M. Bohrer**, B. Uttaro, and M. Juarez. 2023. Developing an alternative classification method for predicting ham composition using linear measurements from the cross-sectional ham surface. *Meat Science*. 204: 109237 <https://doi.org/10.1016/j.meatsci.2023.109237>
4. Wei, X., **B.M. Bohrer**, B. Uttaro, and M. Juarez. 2023. Evaluating the effect of temperature and multiple bends on an automated pork belly firmness conveyor belt classification system. *Meat Science*. 203: 109222 <https://doi.org/10.1016/j.meatsci.2023.109222>
5. Zamuz, S., **B.M. Bohrer**, M. Ali Shariati, M. Rebezov, K. Maksim, M. Pateiro, and J.M. Lorenzo. 2023. Assessing the quality of octopus: from sea to table. *Food Frontiers*. <https://doi.org/10.1002/fft2.226>
6. Kim, D.H., B. Lee, J. Lee, **B.M. Bohrer**, Y.M. Choi, and K. Lee. 2023. Effects of a myostatin mutation in Japanese quail (*coturnix japonica*) on the physicochemical and histochemical characteristics of the *pectoralis major* muscle. *Frontiers in Physiology*. 14: 1172884 <https://doi.org/10.3389/fphys.2023.1172884>
7. Molina, R.E., **B.M. Bohrer**, and S.M. Vásquez Mejía. 2023. Phosphate alternatives for the meat industry: a critical review. *Food Research International*. 166: 112624 <https://doi.org/10.1016/j.foodres.2023.112624>
8. Dorleku, J.B., L. Wormsbecher, M. Christensen, C.P. Campbell, I.B. Mandell, and **B.M. Bohrer***. 2023. Comparison of an advanced automated ultrasonic scanner (AutoFom III) and a handheld optical probe (Destron PG-100) to determine lean yield in pork carcasses. *Journal of Animal Science*. 101: skad058 <https://doi.org/10.1093/jas/skad058>
9. Williams, M.S., I.B. Mandell, K.M. Wood, and **B.M. Bohrer***. 2023. The effects of feeding benzoic acid and/or live active yeast (*Saccharomyces cerevisiae*) on fatty acid composition, sensory attributes, and retail shelf-life of beef *longissimus thoracis*. *Translational Animal Science*. 7(1): txac161 <https://doi.org/10.1093/tas/txac161>

10. **Bohrer, B.M.***, M. Izadifar, and S. Barbut. 2023. Structural and functional properties of modified cellulose ingredients and their application in reduced-fat meat batters. Meat Science. 195: 109011 <https://doi.org/10.1016/j.meatsci.2022.109011>

2022 (7 articles)

11. Velazquez, M.R., Y. Wang, A. Sanders, S. Pyle, L.G. Garcia, **B.M. Bohrer**, and A.E. Relling. 2022. Effects of maternal dietary fatty acids during mid-gestation on growth, glucose metabolism, carcass characteristics, and meat quality of lamb progeny that were fed differing levels of dry matter intake. Meat Science. 194: 108991 <https://doi.org/10.1016/j.meatsci.2022.108991>
12. Moak, K., R. Bergeron, S. Conte, **B.M. Bohrer**, A. Arrazola, N. Devillers, and L. Faucitano. 2022. Use of two novel trailer types for transportation of pigs to slaughter 1. Effects on trailer microclimate, pig behaviour, physiological response, and meat quality under Canadian summer climate conditions. Canadian Journal of Animal Science. <https://doi.org/10.1139/CJAS-2022-0023>
13. Moak, K., R. Bergeron, S. Conte, **B.M. Bohrer**, A. Arrazola, N. Devillers, and L. Faucitano. 2022. Use of two novel trailer types for transportation of pigs to slaughter 2. Effects on trailer microclimate, pig behaviour, physiological response, and meat quality under Canadian winter climate conditions. Canadian Journal of Animal Science. <https://doi.org/10.1139/CJAS-2022-0024>
14. Soares, M.H., D.T. Valente Jr., G.A. Rodrigues, R.L. Cunha Jr., G.C. Rocha, **B.M. Bohrer**, M. Juárez, M.S. Duarte, and A. Saraiva. 2022. Effects of feeding ractopamine hydrochloride with or without supplemental betaine on live performance, carcass and meat quality traits, and gene expression of finishing pigs. Meat Science. 191: 108851. <https://doi.org/10.1016/j.meatsci.2022.108851>
15. Agregán, R., M. Pateiro, **B.M. Bohrer**, M.A. Shariati, A. Nawaz, G. Gohari, N. Walayat, and J.M. Lorenzo. 2022. Biological activity and development of functional foods fortified with okra (*Abelmoschus esculentus*). Critical Reviews in Food Science and Nutrition. <https://doi.org/10.1080/10408398.2022.2026874>
16. Lam, S., B. Uttaro, **B.M. Bohrer**, M.S. Duarte, and M. Juárez. 2022. Can in-line iodine value predictions (NitFomTM) be used for early classification of pork belly firmness? MDPI Foods. 11: 148. <https://doi.org/10.3390/foods11020148>
17. López-Fernández, O., **B.M. Bohrer***, P.E.S. Munekata, R. Domínguez, M. Pateiro, and J.M. Lorenzo. 2022. Improving oxidative stability of foods with apple-derived polyphenols. Comprehensive Reviews in Food Science and Food Safety. 21: 296-320. <https://doi.org/10.1111/1541-4337.12869>

2021 (14 articles)

18. Lee, J., C. McCurdy, C. Chae, J. Hwang, M.C. Karolak, D.H. Kim, C.L. Baird, **B.M. Bohrer**, and K. Lee. 2021. Myostatin mutation in Japanese quail increased egg size but reduced eggshell thickness and strength. MDPI Animals. 12: 47. <https://doi.org/10.3390/ani12010047>
19. Dominguez, R., M. Pateiro, P.E.S. Munekata, W. Zhang, P. Garcia-Oliveira, M. Carpena, M.A. Prieto, **B.M. Bohrer**, and J.M. Lorenzo. 2021. Protein oxidation in muscle foods: A comprehensive review. MDPI Antioxidants. 11: 60. <https://doi.org/10.3390/antiox11010060>
20. Williams, M., I.B. Mandell, **B.M. Bohrer**, and K.M. Wood. 2021. The effects of feeding benzoic acid and/or live

- active yeast (*Saccharomyces cerevisiae*) on beef cattle performance, feeding behavior, and carcass characteristics. *Translational Animal Science*. 5: txab143 <https://doi.org/10.1093/tas/txab143>
21. Wei, X., S. Lam, **B.M. Bohrer**, B. Uttaro, O. López-Campos, N. Prieto, I. Larsen, and M. Juárez. 2021. A comparison of fresh pork colour measurements by using four commercial handheld devices. *MDPI Foods*. 10: 2515. <https://doi.org/10.3390/foods10112515>
 22. Vargas-Ramella, M., J.M. Lorenzo, **B.M. Bohrer**, M. Pateiro, J.J. Cantalapiedra, and D. Franco. 2021. A year following the onset of the COVID-19 pandemic: existing challenges and ways the food industry has been impacted. *MDPI Foods*. 10: 2389. <https://doi.org/10.3390/foods10102389>
 23. Wang, Y., R. Domínguez, J.M. Lorenzo, and **B.M. Bohrer***. 2021. The relationship between lipid content in ground beef patties with rate of discoloration and lipid oxidation during simulated retail display. *MDPI Foods*. 10: 1982. <https://doi.org/10.3390/foods10091982>
 24. Dorleku, J.B., L.M. Wang, Z.Y. Zhou, I.B. Mandell, and **B.M. Bohrer***. 2021. Effects of feeding two different blends of essential oils to finishing steers on growth performance, carcass characteristics, meat quality, meat composition, and shelf life. *Canadian Journal of Animal Science*. 101: 507-526. <https://doi.org/10.1139/cjas-2020-0075>
 25. West, E.A.L., A.X. Xu, **B.M. Bohrer**, M.G. Corradini, I.J. Joye, A.J. Wright, and M.A. Rogers. 2021. Sous-vide cook temperature alters physical structure and lipid bioaccessibility of beef *longissimus* muscle in the TIM-1. *Journal of Agriculture and Food Chemistry*. 69(30): 8394-8402. <https://doi.org/10.1021/acs.jafc.1c03422>
 26. Zhou, Z.Y., L. Wormsbecher, C. Roehrig, M. Smetanin, and **B.M. Bohrer***. 2021. The relationship of iodine value with pork carcass weight and composition. *Canadian Journal of Animal Science*. 101(2): 395-399. <https://doi.org/10.1139/cjas-2020-0119>
 27. Vargas Romero, E., L.T. Lim, H. Suárez-Mahecha, and **B.M. Bohrer***. 2021. Effect of electrospun polycaprolactone nonwovens containing chitosan and propolis extract on fresh pork packaged in linear low-density polyethylene films. *MDPI Foods*. 10:1110. <https://doi.org/10.3390/foods10051110>
 28. Juárez, M., S. Lam, **B.M. Bohrer**, M.E.R. Dugan, P. Vahmani, J. Aalhus, A. Juárez, O. López-Campos, N. Prieto, and J. Segura. 2021. Enhancing the nutritional value of red meat through genetic and feeding strategies. *MDPI Foods*. 10:872. <https://doi.org/10.3390/foods10040872>
 29. Huang, S., L. Román, M.M. Martínez, and **B.M. Bohrer***. 2021. The effect of extruded breadfruit flour on structural and physicochemical properties of beef emulsion modeling systems. *Meat Science*. 172(2): 108370 <https://doi.org/10.1016/j.meatsci.2020.108370>
 30. Nemati, Z., K. Alirezalu, M. Besharati, B.W.B. Holman, M. Hajipour, and **B.M. Bohrer***. 2021. The effect of dietary supplementation with inorganic or organic selenium on the nutritional quality and shelf life of goose meat and liver. *MDPI Animals*. 11(2):261. <https://doi.org/10.3390/ani11020261>
 31. Domínguez, R., **B.M. Bohrer**, P.E.S. Munekata, M. Pateiro, and J.M. Lorenzo. 2021. Recent discovery in the field of lipid bio-based ingredients for meat processing. *MDPI Molecules*. 26(1):190. <https://doi.org/10.3390/molecules26010190>

2020 (10 articles)

32. Domínguez, R., P.E.S. Munekata, M. Pateiro, A. Maggiolino, **B.M. Bohrer**, and J.M. Lorenzo. 2020. Red beetroot. A potential source of natural additives for the meat industry. MDPI Applied Sciences. 10(23): 8340. <https://doi.org/10.3390/app10238340>
33. Vásquez Mejía, S.M., A. de Francisco, and **B.M. Bohrer***. 2020. A comprehensive review on cereal β-glucan: extraction, characterization, causes of degradation, and food application. Critical Reviews in Food Science and Nutrition. 60(21): 3693-3704. <https://doi.org/10.1080/10408398.2019.1706444>
34. Huang, S., L. Román, M.M. Martínez, and **B.M. Bohrer***. 2020. Modification of physicochemical properties of breadfruit flour using different twin-screw extrusion conditions and its application in soy protein gels. MDPI Foods. 9(8): 1071. <https://doi.org/10.3390/foods9081071>
35. Wang, L.M., S. Huang, S. Chalupa-Krebzdak, S.M. Vásquez Mejía, I.B. Mandell, and **B.M. Bohrer***. 2020. Effects of essential oils and(or) benzoic acid in beef finishing cattle diets on the fatty acid profile and shelf life stability of ribeye steaks and ground beef. Meat Science. 168(10): 108195. <https://doi.org/10.1016/j.meatsci.2020.108195>
36. Huang, S., and **B.M. Bohrer***. 2020. The effect of tropical flours (breadfruit and banana) on structural and technological properties of beef emulsion modeling systems. Meat Science. 163(5): 108082. <https://doi.org/10.1016/j.meatsci.2020.108082>
37. Gabiatti Jr., C., I.C.O. Neves, L.T. Lim, **B.M. Bohrer**, R.C. Rodriguez, and C. Prentice. 2020. Characterization of dietary fiber from residual cellulose sausage casings using a combination of enzymatic treatment and high-speed homogenization. Food Hydrocolloids. 100(3): 105398. <https://doi.org/10.1016/j.foodhyd.2019.105398>
38. Wang, L.M., I.B. Mandell, and **B.M. Bohrer***. 2020. Effects of feeding essential oils and benzoic acid to replace antibiotics on finishing beef cattle growth, carcass characteristics, and sensory attributes. Applied Animal Science. 36(2): 145-156. <https://doi.org/10.15232/aas.2019-01908>
39. Chalupa-Krebzdak, S., and **B.M. Bohrer***. 2020. Processing characteristics, composition, shelf-life, and sensory attributes of beef bacon manufactured from seven value-added cuts of beef. Meat and Muscle Biology. 4(1): 16, 1-17. <https://doi.org/10.22175/mmb.9741>
40. Gabiatti Jr., C., S.M. Vásquez Mejía, L.T. Lim, **B.M. Bohrer***, R. Costa Rodrigues, and C. Prentice. 2020. Enzymatically treated spent cellulose sausage casings as an ingredient in beef emulsion systems. Meat and Muscle Biology. 4(1): 14, 1-11. <https://doi.org/10.22175/mmb.9875>
41. Barducci, R.S., Z.Y. Zhou, L. Wormsbecher, C. Roehrig, D. Tulpan, and **B.M. Bohrer***. 2020. The relationship of pork carcass weight and leanness parameters in the Ontario commercial pork industry. Translational Animal Science. 4(1): 331-338. <https://doi.org/10.1093/tas/txz169>

2019 (9 articles)

42. Huang, S., M.M. Martínez, and **B.M. Bohrer***. 2019. The compositional and functional attributes of commercial flours from tropical fruits (breadfruit and banana). MDPI Foods. 8(11): 586. <https://doi.org/10.3390/foods8110586>
43. Vásquez Mejía, S.M., A. Shaheen, Z.Y. Zhou, D. McNeill, and **B.M. Bohrer***. 2019. The effect of specialty salts on cooking loss, texture properties, and instrumental color of beef emulsion modeling systems. Meat Science.

156(10): 85-92. <https://doi.org/10.1016/j.meatsci.2019.05.015>

44. Vásquez Mejía, S.M., A. de Francisco, R. Sandrin, T. da Silva, and **B.M. Bohrer***. 2019. Effects of the incorporation of β -glucans in chicken breast during storage. *Poultry Science*. 98(8): 3326-3337. <https://doi.org/10.3382/ps/pez130>
45. Vásquez Mejía, S.M., A. de Francisco, and **B.M. Bohrer***. 2019. Replacing starch in beef emulsion models with β -glucan, microcrystalline cellulose, or a combination of β -glucan and microcrystalline cellulose. *Meat Science*. 153(7): 58-65. <https://doi.org/10.1016/j.meatsci.2019.03.012>
46. Vásquez Mejía, S.M., and **B.M. Bohrer***. 2019. Inclusion of dietary fiber in meat products: A commitment to the development of healthy meat products. *Cereal Foods World*. 64(5): 1-5. <https://doi.org/10.1094/CFW-64-5-0057>
47. **Bohrer, B.M.*** 2019. An investigation of the formulation and nutritional composition of modern meat analogue products. *Food Science and Human Wellness*. 8(4): 320-329. <https://doi.org/10.1016/j.fshw.2019.11.006>
48. Zhou, Z.Y., and **B.M. Bohrer***. 2019. Defining pig sort loss with a simulation of various marketing options of pigs with the assumption that marketing cuts improve variation in carcass weight and leanness. *Canadian Journal of Animal Science*. 99(3): 542-552. <https://doi.org/10.1139/CJAS-2018-0195>
49. **Bohrer, B.M.*** 2019. Correlation of chicken breast quality and sensory attributes with chicken thigh quality and sensory attributes. *Canadian Journal of Animal Science*. 99(3): 465-474. <https://doi.org/10.1139/CJAS-2018-0192>
50. Huang, S., S.M. Vásquez Mejía, S.J. Murch, and **B.M. Bohrer***. 2019. Cooking loss, texture properties, and color of comminuted beef prepared with breadfruit (*Artocarpus altilis*) flour. *Meat and Muscle Biology*. 3(1): 231-243. <https://doi.org/10.22175/mmb2018.11.0039>

2018 (6 articles)

51. Huang, S., L.M. Wang, T. Sivendiran, and **B.M. Bohrer***. 2018. Review: Amino acid composition of high protein food products and an overview of the current methods used to determine protein quality. *Critical Reviews in Food Science and Nutrition*. 58(15): 2673-2678. <https://doi.org/10.1080/10408398.2017.1396202>
52. Chalupa-Krebzdak, S., C.J. Long, and **B.M. Bohrer***. 2018. Nutrient density and nutritional value of milk and plant-based milk alternatives. *International Dairy Journal*. 87(12): 84-92. <https://doi.org/10.1016/j.idairyj.2018.07.018>
53. Vásquez Mejía, S.M., A. de Francisco, P.L.M. Barreto, C. Damian, A.W. Zibetti, H. Suárez-Mahecha, and **B.M. Bohrer***. 2018. Incorporation of β -glucans in meat emulsions through an optimal mixture modeling system. *Meat Science*. 143(9): 210-218. <https://doi.org/10.1016/j.meatsci.2018.05.007>
54. Sivendiran, T., L.M. Wang, S. Huang, and **B.M. Bohrer***. 2018. The effect of bacon pump uptake and cook yield on bacon slice composition and sensory characteristics. *Meat Science*. 140(6): 128-133. <https://doi.org/10.1016/j.meatsci.2018.03.007>
55. Vargas, H., and **B.M. Bohrer***. 2018. A preliminary investigation on the effects of a hot water-shrink tunnel and chill tank following vacuum packaging on commercial pork quality and bacteria growth. *Canadian Journal of*

Animal Science. 98(4): 893-897. <https://doi.org/10.1139/cjas-2017-0151>

56. Lowell, J.E., **B.M. Bohrer**, K.B. Wilson, M.F. Overholt, B.N. Harsh, H.H. Stein, A.C. Dilger, and D.D. Boler. 2018. Growth performance, quality, and commercial bacon slicing yields of pigs fed a subtherapeutic dose of an antibiotic, a natural antibiotic, or not fed an antibiotic or antimicrobial. Meat Science. 136(2): 93-103. <https://doi.org/10.1016/j.meatsci.2017.10.011>

2017 (5 articles)

57. **Bohrer, B.M.*** 2017. Review: Nutrient density and nutritional value of meat products and non-meat foods high in protein. Trends in Food Science and Technology. 65(7): 103-112. <https://doi.org/10.1016/j.tifs.2017.04.016>
58. Richardson E., **B.M. Bohrer***, E.K. Arkfeld, D.D. Boler, and A.C. Dilger. 2017. A comparison of intact and degraded desmin in cooked and uncooked pork longissimus thoracis and their relationship to pork quality. Meat Science. 129(7): 93-101. <https://doi.org/10.1016/j.meatsci.2017.02.024>
59. **Bohrer, B.M.*** and D.D. Boler. 2017. Review: Subjective pork quality evaluation may not be indicative of instrumental pork quality measurements on a study-to-study basis. The Professional Animal Scientist. 33(5): 530-540. <https://doi.org/10.15232/pas.2017-01644>
60. Wu, J., S.P. Suman, M.N. Nair, S. Li, X. Luo, C.M. Beach, **B.M. Bohrer**, and D.D. Boler. 2017. Ractopamine-induced changes in sarcoplasmic proteome profile of post-rigor pork semimembranosus muscle. South African Journal of Animal Science. 47(5): 640-647. <https://doi.org/10.4314/sajas.v47i5.7>
61. Arkfeld, E.K., **B.M. Bohrer***, L. Testa, F. Guzmán, and E. Pavan. 2017. Technical note: A characterization of Argentinian pork fabrication techniques. The Professional Animal Scientist. 33(3): 363-371. <https://doi.org/10.15232/pas.2016-01589>

2016 (5 articles)

62. Arkfeld, E.K., K.B. Wilson, M.F. Overholt, B.N. Harsh, J.E. Lowell, E.K. Hogan, B.J. Klehm, **B.M. Bohrer**, D.A. Mohrhauser, D.A. King, T.L. Wheeler, A.C. Dilger, S.D. Shackelford, and D.D. Boler. 2016. Pork loin quality is not indicative of fresh belly or fresh and processed ham quality. Journal of Animal Science. 94(12): 5155-5167. <https://doi.org/10.2527/jas.2016-0886>
63. Arkfeld, E.K., K.B. Wilson, M.F. Overholt, B.N. Harsh, J.E. Lowell, E.K. Hogan, B.J. Klehm, **B.M. Bohrer**, K.A. Kroscher, B.C. Peterson, C.R. Stites, D.A. Mohrhauser, D.A. King, T.L. Wheeler, A.C. Dilger, S.D. Shackelford, and D.D. Boler. 2016. Effects of marketing group on the quality of fresh and cured ham sourced from a commercial processing facility. Journal of Animal Science. 94(12): 5144-5154. <https://doi.org/10.2527/jas.2016-0884>
64. Edenburn, B.M., S.G. Kneeskern, **B.M. Bohrer**, W. Rounds, D.D. Boler, A.C. Dilger, and T.L. Felix. 2016. Effects of supplementing zinc or chromium to finishing steers fed ractopamine hydrochloride on growth performance, carcass characteristics, and meat quality. Journal of Animal Science. 94(2): 771-779. <https://doi.org/10.2527/jas.2015-9979>
65. **Bohrer B.M.**, H.O. Galloway, D.M. Meeuwse, J.L. Beckett, M.D. Edmonds, E.D. Sharman, W.M. Moseley, H.B. Vanimisetti, A.L. Schroeder, A.C. Dilger, and D.D. Boler. 2016. Effects of feeding generic ractopamine (Actogain) with or without the combination of monensin and tylosin phosphate on growth performance, carcass characteristics, and tenderness of finishing steers. The Professional Animal Scientist. 32(1): 42-52.

<https://doi.org/10.15232/pas.2015-01414>

66. Tavárez, M.A., **B.M. Bohrer**, R.T. Herrick, M.A. Mellencamp, R.J. Matulis, M. Ellis, D.D. Boler, and A.C. Dilger. 2016. Effects of time after second dose of immunization against GnRF (Improvrest) independent of age at slaughter on commercial bacon slicing characteristics of immunologically castrated barrows. Meat Science. 111(1): 147-153. <https://doi.org/10.1016/j.meatsci.2015.09.005>

2015 (3 articles)

67. Little, K.L., **B.M. Bohrer**, T. Maison, Y. Liu, H.H. Stein, and D.D. Boler. 2015. Effects of feeding canola meal from high protein or conventional varieties of canola seeds on growth performance, carcass characteristics, and cutability of pigs. Journal of Animal Science. 93(3): 1284-1297. <https://doi.org/10.2527/jas.2014-8359>
68. Costa-Lima, B.R.C., S.P. Suman, S. Li, C.M. Beach, T.J.P. Silva, E.T.F. Silveira, **B.M. Bohrer**, and D.D. Boler. 2015. Dietary ractopamine influences sarcoplasmic proteome profile of pork Longissimus thoracis. Meat Science. 103(5): 7-12. <https://doi.org/10.1016/j.meatsci.2014.12.008>
69. Little, K.L., **B.M. Bohrer**, H.H. Stein, and D.D. Boler. 2015. Effects of feeding high protein canola meal on dry cured and conventionally cured bacon. Meat Science. 103(5): 28-38. <https://doi.org/10.1016/j.meatsci.2014.12.007>

2014 (7 articles)

70. Clark, D.L., **B.M. Bohrer**, M.A Tavárez, D.D. Boler, J.E. Beever and A.C. Dilger. 2014. Effects of the porcine IGF2 intron3-G3072A mutation on carcass cutability, meat quality, and bacon processing. Journal of Animal Science. 92(12): 5778-5788. <https://doi.org/10.2527/jas.2014-8283>
71. Little, K.L., J.M. Kyle, **B.M. Bohrer**, A.L. Schroeder, C.A. Fedler, K.J. Prusa, and D.D. Boler. 2014. A comparison of slice characteristics and sensory characteristics of bacon from immunologically castrated barrows with bacon from physically castrated barrows, boars, and gilts. Journal of Animal Science. 92(12): 5769-5777. <https://doi.org/10.2527/jas.2014-8272>
72. **Bohrer, B.M.**, W.L. Flowers, J.M. Kyle, S.S. Johnson, V.L. King, J.L. Spruill, D.P. Thompson, A.L. Schroeder, and D.D. Boler. 2014. Effect of gonadotropin releasing factor (GnRF) suppression with an immunological on growth performance, estrus activity, carcass characteristics, and meat quality of market gilts. Journal of Animal Science. 92(10): 4719-4724. <https://doi.org/10.2527/jas.2014-7756>
73. Kyle, J.M., **B.M. Bohrer**, A.L. Schroeder, R.J. Matulis, and D.D. Boler. 2014. Effects of immunological castration (Improvrest) on further processed belly characteristics and commercial bacon slicing yields of finishing pigs. Journal of Animal Science. 92(9): 4223-4233. <https://doi.org/10.2527/jas.2014-7988>
74. **Bohrer, B.M.**, B.M. Edenburn, D.D. Boler, A.C. Dilger, and T.L. Felix. 2014. Effect of ractopamine hydrochloride (Optaflexx) with or without supplemental zinc and chromium propionate on feedlot performance, carcass characteristics, and loin quality of finishing steers. Journal of Animal Science. 92(9): 3988-3996. <https://doi.org/10.2527/jas.2014-7824>
75. Tavárez, M.A., **B.M. Bohrer**, M.D. Asmus, A.L. Schroeder, R.J. Matulis, D.D. Boler, and A.C. Dilger. 2014. Effects of immunological castration and distiller's dried grains with solubles on carcass cutability and commercial bacon slicing yields of barrows slaughtered at two time points. Journal of Animal Science. 92(7): 3149-3160.

<https://doi.org/10.2527/jas.2013-7522>

76. Lowe, B.K., **B.M. Bohrer**, S.F. Holmer, D.D. Boler, and A.C. Dilger. 2014. Effects of retail style or food service style packaging type and storage time on sensory characteristics of bacon manufactured from commercially sourced pork bellies. *Journal of Food Science*. 79(6): S1197-S1204. <https://doi.org/10.1111/1750-3841.12480>
- 2013 (2 articles)
77. **Bohrer, B.M.**, J.M. Kyle, K.L. Little, H.N. Zerby, and D.D. Boler. 2013. The effects of a step-up ractopamine feeding program on growth performance and low sodium ham characteristics of purebred Berkshire pigs. *Journal of Animal Science*. 91(11): 5535-5543. <https://doi.org/10.2527/jas.2013-6854>
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