

# Ilko Marekov

## List of Publications by Year in descending order

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docs citations

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#	ARTICLE	IF	CITATIONS
1	Fatty acid composition of wild mushroom species of order Agaricales – Examination by gas chromatography – mass spectrometry and chemometrics. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2012, 910, 54-60.	2.3	25
2	DETECTION OF MILKFAT ADULTERATION BY GC ANALYSIS OF SATURATED, CIS-MONOENOIC AND CIS,CIS-DIENOIC FATTY ACID FRACTIONS ISOLATED BY SILVER ION TLC. Journal of Liquid Chromatography and Related Technologies, 2011, 34, 888-901.	1.0	7
3	SILVER ION TLC OF MINOR TRIACYLGLYCEROL COMPONENTS FOR UNAMBIGUOUS DETECTION OF ADULTERATION OF OLIVE OIL WITH VEGETABLE OILS. Journal of Liquid Chromatography and Related Technologies, 2010, 33, 1013-1027.	1.0	3
4	Fatty Acid Composition and Seasonal Variation of <i>trans</i> Fatty Acid Content in Bulgarian Butter Fats by Silver Ion TLC and GC. Journal of Liquid Chromatography and Related Technologies, 2009, 32, 1183-1195.	1.0	5
5	Quantitative Silver Ion Thin Layer Chromatography of Triacylglycerols from Sunflower Oils Differing in the Level of Linoleic Acid. Journal of Liquid Chromatography and Related Technologies, 2008, 31, 1959-1968.	1.0	8
6	TLC and GC-MS Probes into the Fatty Acid Composition of some <i>Lycoperdaceae</i> Mushrooms. Journal of Liquid Chromatography and Related Technologies, 2007, 30, 2717-2727.	1.0	12
7	Fatty Acids, Triacylglycerols, and Sterols in Neem Oil ( <i>Azadirachta Indica</i> A. Juss) as Determined by a Combination of Chromatographic and Spectral Techniques. Journal of Liquid Chromatography and Related Technologies, 2007, 30, 11-25.	1.0	17
8	Bis-methylene-interrupted octadecadienoic fatty acids in Bulgarian bovine butter fats. European Journal of Lipid Science and Technology, 2006, 108, 212-217.	1.5	5
9	Comparison of fatty acid composition of domestic and imported margarines and frying fats in Bulgaria. European Journal of Lipid Science and Technology, 2002, 104, 410-418.	1.5	8