## Inna Petrova

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11117136/publications.pdf

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		1684188 205.	
5	178	5	5
papers	citations	h-index	g-index
5	5	5	184
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Manufacture of dry-cured ham: a review. Part 1. Biochemical changes during the technological process. European Food Research and Technology, 2015, 241, 587-599.	3.3	70
2	Production of fish protein hydrolysates step by step: technological aspects, equipment used, major energy costs and methods of their minimizing. International Aquatic Research, 2018, 10, 223-241.	1.5	60
3	Evolution of proteolytic and physico-chemical characteristics of Norwegian dry-cured ham during its processing. Meat Science, 2016, 121, 243-249.	5.5	18
4	Manufacture of dry-cured ham: A review. Part 2. Drying kinetics, modeling and equipment. European Food Research and Technology, 2015, 241, 447-458.	3.3	17
5	Utilization of fish protein hydrolysates as peptones for microbiological culture medias. Food Bioscience, 2021, 42, 101063.	4.4	13