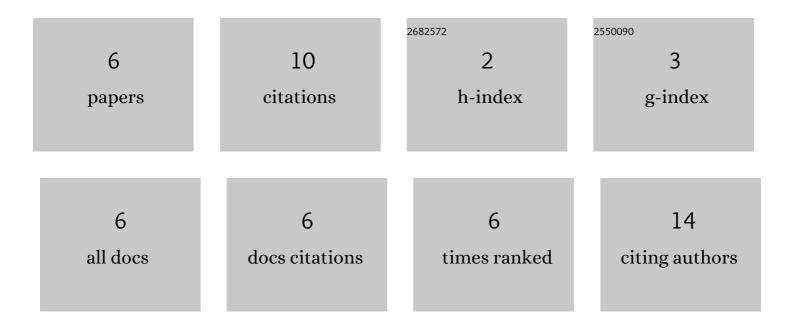
## **Dimitar Dimitrov**

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1220776/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	IMPROVING OF THE MICROBIOLOGICAL AND PROTEOLYTIC PROFILE OF KASHKAVAL CHEESE BY MODIFICATION IN HEAT TREATMENTS OF COW'S MILK AND CHEDDARED CURD. Journal of Microbiology, Biotechnology and Food Sciences, 2015, 4, 546-549.	0.8	5
2	INFLUENCE OF MACERATION AND ADDED FLAVOR – RELEASING ENZYME ON THE AROMATIC COMPOSITION OF WHITE WINES. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 7, 248-253.	0.8	2
3	EVALUATION THE RISK OF TOXIC COMPOUNDS FORMATION IN GRAPE AND FRUIT BRANDIES. Journal of Microbiology, Biotechnology and Food Sciences, 2016, 6, 681-684.	0.8	1
4	Aromatic characterization and total volatile composition of red wines from the region of Central Northern Bulgaria. Ukrainian Journal of Food Science, 2019, 7, 207-216.	0.1	1
5	STUDY OF THE PHENOLIC COMPOSITION AND ANTIOXIDANT ACTIVITY OF WHITE AND RED WINES OBTAINED FROM INTRODUCED, LOCAL AND HYBRID GRAPEVINE VARIETIES FROM THE REGION OF CENTRAL NORTHERN BULGARIA. Journal of Microbiology, Biotechnology and Food Sciences, 0, , e5541.	0.8	1
6	Influence of Some Herbicides on the Chemical Composition of Cabernet Sauvignon Grapes and Wine. Socrates Journal of Interdisciplinary Social Researches, 2022, 1, 33-43.	0.1	0