

Nina Lyubymova

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

13
citations

2682572

2
h-index

2272923

4
g-index

17
all docs

17
docs citations

17
times ranked

13
citing authors

#	ARTICLE	IF	CITATIONS
1	Construction of the algorithm for assessing the environmental safety of galvanic sludges. Eastern-European Journal of Enterprise Technologies, 2019, 6, 42-48.	0.5	3
2	Study into formation of nutritional value of cauliflower depending on the agrobiological factors. Eastern-European Journal of Enterprise Technologies, 2018, 6, 29-35.	0.5	3
3	Research into preservation of broccoli depending on the treatment with antimicrobial preparations before storage. Eastern-European Journal of Enterprise Technologies, 2018, 4, 20-28.	0.5	2
4	Preservation of parsnip root vegetable depending on the degree of ripeness, varietal features, and storage techniques. Eastern-European Journal of Enterprise Technologies, 2019, 1, 34-41.	0.5	2
5	Prevention of Economic Losses with the help of the System of Control of Saving and Storing Bulk Cargoes in the Process of Train Movement. SHS Web of Conferences, 2019, 67, 02008.	0.2	1
6	INVESTIGATION OF THE INFLUENCE OF ANTIMICROBIAL PREPARATIONS ON THE SHELF LIFE OF BROCCOLI CABBAGE. EUREKA Life Sciences, 2018, 4, 13-19.	0.2	1
7	Studying the loss of mass by cauliflower depending on agrobiological factors, varietal features, and package technique. Eastern-European Journal of Enterprise Technologies, 2019, 2, 22-31.	0.5	1
8	Determining the effect of treating table beet with biopreparations before storage on its preservation. Eastern-European Journal of Enterprise Technologies, 2021, 2, 23-32.	0.5	0
9	INVESTIGATION OF THE INFLUENCE OF WEATHER CONDITIONS OF THE VEGETATIONAL PERIOD FOR THE FORMATION OF THE NUTRIENT VALUE OF CAULIFLOWER. EUREKA Life Sciences, 2018, 6, 61-68.	0.2	0
10	STUDY OF THE INFLUENCE OF THE RIPENESS DEGREE OF PARSNIP ROOTS AND STORAGE METHOD ON THEIR PRESERVATION. EUREKA Life Sciences, 2019, 1, 12-20.	0.2	0
11	STUDY OF MASS LOSSES OF CAULIFLOWER AT STORAGE DEPENDING ON A PACKING WAY. EUREKA Life Sciences, 2019, 2, 3-11.	0.2	0
12	Эффективность применения биопрепаратов при хранении столовой свеклы в зависимости от сорта и условий хранения. Вестник Воронежского государственного технического университета. 2021, 2, 23-32.		
13	Влияние условий хранения на содержание питательных веществ в цветной капусте. Вестник Воронежского государственного технического университета. 2018, 4, 13-19.		
14	INVESTIGATION OF POTATO STORAGE QUALITY DEPENDING ON VARIETY PECULIARITIES. EUREKA Life Sciences, 2020, , 23-31.	0.2	0
15	Determining a technique for transmitting measuring data on the spatial positioning of the piercing head in small-size installations during controlled soil piercing. Eastern-European Journal of Enterprise Technologies, 2020, 5, 32-40.	0.5	0
16	The effect of storing temperature and variety features on the culinary properties of potato. Eastern-European Journal of Enterprise Technologies, 2020, 5, 43-53.	0.5	0
17	Model and method development for determining the completeness of information for remote detection of landmarks for autonomous mobile robots. Technology Audit and Production Reserves, 2021, 6, 37-41.	0.2	0