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List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2048252/publications.pdf>

Version: 2024-02-01

12
papers

39
citations

1936888

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1872312

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12
all docs

12
docs citations

12
times ranked

33
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of Microalgae Biomass for Fortification of Food Products from Grain. Foods, 2021, 10, 3018.	1.9	13
2	Research for the lichen <i>Usnea barbata</i> metabolites. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 2018, 73, 291-296.	0.6	7
3	Metabiotics in molecular nutrition: history and practice. E3S Web of Conferences, 2020, 161, 02005.	0.2	7
4	Obtaining Fat-Soluble Pigmentsâ€™ Carotenoids from the Biomass of Chlorella Microalgae. Applied Sciences (Switzerland), 2022, 12, 3246.	1.3	5
5	Spent sulphite liquor utilization by xylose-assimilating yeast pachysolen tannophilus, capable of bioethanol producing. E3S Web of Conferences, 2019, 140, 02008.	0.2	3
6	Innovative technologies secondary use of processed active source. , 2017, , .		2
7	Using of bioinformatics and computer morphometry in study of Fusarium spp. causing potato dry rot. Ukrainian Food Journal, 2016, 5, 515-522.	0.1	2
8	Optimization of parameters of alcohol fermentation of xylose-containing inedible substrates using the yeast Pachysolen Tannophilus. MATEC Web of Conferences, 2018, 245, 18006.	0.1	0
9	Allyl type monomers for hard surface coating protection. E3S Web of Conferences, 2019, 140, 02007.	0.2	0
10	Products for strengthening human immunity: bio-culinary engineering and prospects of market development. Meat Industry Journal, 2021, , 34-38.	0.0	0
11	Technologies of intelligent management at the new stage of the industry development. Meat Industry Journal, 2021, , 8-11.	0.0	0
12	Chemistry and aroma magic of taste. Meat Industry Journal, 2021, , 16-19.	0.0	0