

Anton Sharikov

List of Publications by Year in descending order

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14
papers

34
citations

1937685

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1872680

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all docs

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docs citations

14
times ranked

20
citing authors

#	ARTICLE	IF	CITATIONS
1	Extrusion cooking of wet mixtures of wheat flour with carrot bagasse in technology of ready-to-eat products. Vestnik Voronezhskogo Gosudarstvennogo Universiteta inzhenernyh Tehnologij, 2018, 80, 43-49.	0.3	8
2	Development of schemes of induced mutagenesis for improving the productivity of Aspergillus strains producing amylolytic enzymes. Microbiology, 2017, 86, 493-502.	1.2	7
3	Thermoplastic extrusion in food biotechnology processes. Izvestiya Vuzov: Prikladnaya Khimiya i Biotekhnologiya, 2019, 3, 447-460.	0.3	6
4	A new Bacillus licheniformis mutant strain producing serine protease efficient for hydrolysis of soy meal proteins. Microbiology, 2016, 85, 462-470.	1.2	5
5	Modification of carbohydrates of food raw materials in the process of thermoplastic extrusion (review). Agricultural Science Euro-North-East, 2021, 22, 795-803.	0.7	3
6	Development of a concept for the production of wheat snacks with the elimination of gluten by the biocatalysis. Vestnik Voronezhskogo Gosudarstvennogo Universiteta inzhenernyh Tehnologij, 2021, 82, 77-83.	0.3	2
7	Effect of agitation on the efficiency of enzymatic hydrolysis of highly concentrated media of extruded corn starch. Vestnik Voronezhskogo Gosudarstvennogo Universiteta inzhenernyh Tehnologij, 2020, 82, 96-103.	0.3	2
8	Enzymatic hydrolysis of high gravity extruded corn starch media. Agricultural Science Euro-North-East, 2020, 21, 425-433.	0.7	1
9	Towards the development of wheat extruded snacks with reduced gluten toxicity. IOP Conference Series: Earth and Environmental Science, 2020, 548, 082060.	0.3	0
10	Enzymatic hydrolysis of extruded soybean meal at high substrate concentrations. Acta Periodica Technologica, 2016, , 63-73.	0.2	0
11	EXTRUSION CONDITIONS AS PRETREATMENT FACTOR FOR SUNFLOWER MEAL ENZYMATIC HYDROLYSIS. Izvestiya Vuzov: Prikladnaya Khimiya i Biotekhnologiya, 2016, 6, 61-67.	0.3	0
12	COMPLEX EXTRUSION PROCESSING WITH DEHYDRATION OF HIGH-MOISTURE MIXTURES OF STARCH-CONTAINING RAW MATERIALS AND MICROBIAL BIOMASS IN FOOD CONCENTRATE TECHNOLOGY. Scientific Works of North Caucasian Federal Scientific Center of Horticulture Viticulture Wine-making, 2018, 20, 148-152.	0.1	0
13	Cereal extrusion with steam recuperation process. Vestnik Voronezhskogo Gosudarstvennogo Universiteta inzhenernyh Tehnologij, 2019, 81, 17-22.	0.3	0
14	Вестник Воронежского государственного технического университета, 2018, 80, 43-49.	0.3	8