

Alina Tkachenko

List of Publications by Year in descending order

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14
papers

29
citations

2258059

3
h-index

2053705

5
g-index

14
all docs

14
docs citations

14
times ranked

34
citing authors

#	ARTICLE	IF	CITATIONS
1	Substantiation of the development of formulations for organic cupcakes with an elevated protein content. Eastern-European Journal of Enterprise Technologies, 2018, 3, 51-58.	0.5	7
2	Development of formulations for sponge cakes made from organic raw materials using the principles of a food products safety management system. Eastern-European Journal of Enterprise Technologies, 2019, 1, 60-70.	0.5	6
3	Consumer properties improvement of sugar cookies with fillings with non-traditional raw materials with high biological value. Eastern-European Journal of Enterprise Technologies, 2016, 3, 54.	0.5	5
4	Developing organic cookies with improved consumer properties using safety management approaches. Eastern-European Journal of Enterprise Technologies, 2021, 2, 41-49.	0.5	2
5	RESEARCH OF CONSUMER PROPERTIES OF DEVELOPED BISCUITS BASED ON ORGANIC RAW MATERIALS. EUREKA Life Sciences, 2019, 1, 59-64.	0.2	2
6	DETERMINATION OF SAFETY INDICATORS IN THE DEVELOPED MUFFINS WITH NON-TRADITIONAL RAW MATERIALS. EUREKA Life Sciences, 2019, 4, 28-35.	0.2	2
7	Managing safety of the developed cakes made from organic raw materials with improved fatty acid composition. Eastern-European Journal of Enterprise Technologies, 2020, 1, 66-74.	0.5	2
8	QUALIMETRIC ASSESSMENT OF WAFFLES WITH FILLINGS OF ORGANIC RAW MATERIALS. EUREKA Life Sciences, 2020, 4, 53-58.	0.2	2
9	COMMODITY STUDY OF DEVELOPED CUPCAKES OF ORGANIC RAW MATERIALS. EUREKA Life Sciences, 2020, 2, 63-68.	0.2	1
10	Quality control and identification of organic biscuits. Technology Audit and Production Reserves, 2021, 1, 39-44.	0.2	0
11	Research of quality and safety indicators of organic raw materials for development of new cookie recipes. EUREKA Life Sciences, 2021, , 36-40.	0.2	0
12	Studying consumer properties of the developed cupcakes using non-traditional raw materials. Eastern-European Journal of Enterprise Technologies, 2019, 4, 36-45.	0.5	0
13	Development of wafers with fillings made from organic raw materials with improved consumer properties. Eastern-European Journal of Enterprise Technologies, 2020, 4, 39-45.	0.5	0
14	Scientific substantiation for development of cupcakes from organic raw materials with the increased mineral composition. Herald of Lviv University of Trade and Economics Technical Sciences, 2020, , 110-115.	0.0	0