

Svitlana Mykolenko

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3333744/publications.pdf>

Version: 2024-02-01

15

papers

55

citations

1937685

4

h-index

1588992

8

g-index

15

all docs

15

docs citations

15

times ranked

66

citing authors

#	ARTICLE	IF	CITATIONS
1	Presence, mobility and bioavailability of toxic metal(oids) in soil, vegetation and water around a Pb-Sb recycling factory (Barcelona, Spain). Environmental Pollution, 2018, 237, 569-580.	7.5	25
2	Multigram scale synthesis of 3,4- and 3,6-dihydro-2 <i>H</i> -thiopyran 1,1-dioxides and features of their NMR spectral behavior. Synthetic Communications, 2018, 48, 2198-2205.	2.1	8
3	Біотестирання пласти-хімічно активованої води з використанням гідробіонтів. Eastern-European Journal of Enterprise Technologies, 2017, 4, 44-50.	0.5	5
4	BAKING PROPERTIES OF DIFFERENT AMARANTH FLOURS AS WHEAT BREAD INGREDIENTS. Har'ova Nauka Ă-TehnologĂ-Ăc, 2021, 14, .	0.2	5
5	Synthesis of a New Spiro System: 1-Oxa-7-thia-4-azaspiro[4.5]decane 7,7-Dioxide. Russian Journal of Organic Chemistry, 2018, 54, 588-592.	0.8	2
6	Дозування та виробництво хліба з пророщеної пшениці. Ukrainian Black Sea Region Agrarian Science, 2020, 105, 110-120.	0.3	2
7	Composition and reactivity of aminolysis products of phenyl glycidyl ether with benzylamine. Russian Journal of Organic Chemistry, 2017, 53, 656-662.	0.8	1
8	Wheat bread quality improvement with using plasma-chemically activated water. Science Technologies Innovation, 2021, , 53-61.	0.1	0
9	Дозування та виробництво хліба з пророщеної пшениці. Ukrainian Black Sea Region Agrarian Science, 2020, 105, 110-120.	0.3	2
10	Effect of pop sorghum on the quality of gluten-free cereal bars. ScienceRise, 2021, , 3-10.	0.1	0
11	Food safety of plasma-chemically activated water and bread made with its use. Eastern-European Journal of Enterprise Technologies, 2021, 6, 74-83.	0.5	0
12	Analysis of losses of food raw materials in the food chain. Science Technologies Innovation, 2022, , 62-68.	0.1	0
13	Food as a countermeasure to SARS-COV-2. Science Technologies Innovation, 2022, , 36-46.	0.1	0