

Angel I Angelov

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

1,172
citations

516710

16
h-index

377865

34
g-index

39
all docs

39
docs citations

39
times ranked

1341
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Effects of Teff-Based Sourdoughs on Dough Rheology and Gluten-Free Bread Quality. <i>Foods</i> , 2022, 11, 1012. | 4.3 | 9 |
| 2 | Isolation and Characterization of Lactic Acid Bacteria and Yeasts from Typical Bulgarian Sourdoughs. <i>Microorganisms</i> , 2021, 9, 1346. | 3.6 | 16 |
| 3 | Strain diversity of plant-associated <i>Lactiplantibacillus plantarum</i> . <i>Microbial Biotechnology</i> , 2021, 14, 1990-2008. | 4.2 | 20 |
| 4 | Effect of Bulgarian propolis on the oral microflora in adolescents with plaque-induced gingivitis. <i>Revista Brasileira De Farmacognosia</i> , 2019, 29, 271-277. | 1.4 | 15 |
| 5 | Oats as a matrix of choice for developing fermented functional beverages. <i>Journal of Food Science and Technology</i> , 2018, 55, 2351-2360. | 2.8 | 53 |
| 6 | Molecular and in vitro assessment of some probiotic characteristics of amylolytic <i>Lactobacillus plantarum</i> strains from Bulgarian fermented products. <i>Engineering in Life Sciences</i> , 2018, 18, 820-830. | 3.6 | 13 |
| 7 | Safety Assessment and Regulations for Food Ingredients Derived from Plant In Vitro Systems. <i>Reference Series in Phytochemistry</i> , 2018, , 393-409. | 0.4 | 1 |
| 8 | Proteomes of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> LBB.B5 Incubated in Milk at Optimal and Low Temperatures. <i>MSystems</i> , 2017, 2, . | 3.8 | 8 |
| 9 | Molecular Identification of Yeasts and Lactic Acid Bacteria Involved in the Production of Beninese Fermented Food Degue. <i>Open Biotechnology Journal</i> , 2017, 11, 94-104. | 1.2 | 14 |
| 10 | Starch utilization routes in lactic acid bacteria: New insight by gene expression assay. <i>Starch/Staerke</i> , 2016, 68, 953-960. | 2.1 | 20 |
| 11 | Time lag model for batch bioreactor simulation accounting the effect of micro-organism mortality. <i>Biotechnology and Biotechnological Equipment</i> , 2015, 29, 195-199. | 1.3 | 1 |
| 12 | Rapid Methods for Quality Assurance of Foods: the Next Decade with Polymerase Chain Reaction (PCR)-Based Food Monitoring. <i>Food Analytical Methods</i> , 2015, 8, 255-271. | 2.6 | 20 |
| 13 | Process engineering for bioflavour production with metabolically active yeasts - a mini-review. <i>Yeast</i> , 2015, 32, 123-43. | 1.7 | 49 |
| 14 | Mycoflora of fresh chokeberry (<i>Aronia melanocarpa</i>) and ochratoxin-producing ability of <i>Penicillium</i> isolates. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 123-131. | 3.4 | 5 |
| 15 | Targeting Genes of Cd Induced Oxidative Stress Response in Yeasts. <i>Biotechnology and Biotechnological Equipment</i> , 2013, 27, 3716-3724. | 1.3 | 4 |
| 16 | A Modified CTAB Method for DNA Extraction from Soybean and Meat Products. <i>Biotechnology and Biotechnological Equipment</i> , 2013, 27, 3803-3810. | 1.3 | 59 |
| 17 | Biologically Active Compounds with Antitumor Activity in Propolis Extracts from Different Geographic Regions. <i>Biotechnology and Biotechnological Equipment</i> , 2013, 27, 4010-4013. | 1.3 | 5 |
| 18 | Phytase production by <i>Candida melibiosica</i> 2491 alkalophilic strain. <i>Emirates Journal of Food and Agriculture</i> , 2013, 25, 342. | 1.0 | 7 |

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|----|---|-----|-----------|
| 19 | PCR revisited: a case for revalidation of PCR assays for microorganisms using identification of <i>Campylobacter</i> species as an exemplar. <i>Quality Assurance and Safety of Crops and Foods</i> , 2013, 5, 49-62. | 3.4 | 10 |
| 20 | Formation of volatiles and fatty acids of therapeutic importance in the probiotic <i>Lactobacillus plantarum</i> LPcfr adapted to resist GIT conditions. <i>Journal of Food Science and Technology</i> , 2011, 48, 110-113. | 2.8 | 9 |
| 21 | Effect of Cd ²⁺ on the Antioxidant Status of <i>Shizosaccharomyces Pombe</i> . <i>Biotechnology and Biotechnological Equipment</i> , 2010, 24, 494-500. | 1.3 | 1 |
| 22 | Towards harmonized approaches for mycotoxin analyses: an assessment. <i>Quality Assurance and Safety of Crops and Foods</i> , 2009, 1, 76-85. | 3.4 | 6 |
| 23 | Biopartikel: Eine Alternative zur Produktion nanoskaliger anorganischer Partikel. <i>Chemie-Ingenieur-Technik</i> , 2009, 81, 685-697. | 0.8 | 1 |
| 24 | Production of Inorganic Nanoparticles by Microorganisms. <i>Chemical Engineering and Technology</i> , 2009, 32, 1026-1035. | 1.5 | 112 |
| 25 | Effect of furfural on nitrogen assimilating enzymes of the lactose utilizing yeasts <i>Candida blankii</i> 35 and <i>Candida pseudotropicalis</i> 11. <i>Enzyme and Microbial Technology</i> , 2008, 43, 284-288. | 3.2 | 9 |
| 26 | Accumulation of CdS nanoparticles by yeasts in a fed-batch bioprocess. <i>Journal of Biotechnology</i> , 2007, 132, 481-486. | 3.8 | 87 |
| 27 | Effect of furfural on carbon metabolism key enzymes of lactose-assimilating yeasts. <i>Enzyme and Microbial Technology</i> , 2006, 39, 1108-1112. | 3.2 | 23 |
| 28 | <i>Aspergillus niger</i> pH 2.1 optimum acid phosphatase with high affinity for phytate. <i>Folia Microbiologica</i> , 2006, 51, 541-545. | 2.3 | 13 |
| 29 | Development of a new oat-based probiotic drink. <i>International Journal of Food Microbiology</i> , 2006, 112, 75-80. | 4.7 | 214 |
| 30 | Application of pure and mixed probiotic lactic acid bacteria and yeast cultures for oat fermentation. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2134-2141. | 3.5 | 43 |
| 31 | Effect of furfural on the growth of lactose-utilizing <i>Candida Blankii</i> 35. <i>World Journal of Microbiology and Biotechnology</i> , 2004, 20, 219-223. | 3.6 | 8 |
| 32 | Mutant <i>Hansenula polymorpha</i> Strain with Constitutive Alcohol Oxidase and Peroxisome Biosynthesis. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2002, 57, 858-862. | 1.4 | 5 |
| 33 | ASSESSMENT OF POTENTIAL PROBIOTIC PROPERTIES OF LACTIC ACID BACTERIA AND YEAST STRAINS. <i>Food Biotechnology</i> , 2002, 16, 211-225. | 1.5 | 97 |
| 34 | Mineral composition of Bulgarian wheat bread. <i>European Food Research and Technology</i> , 2001, 213, 244-245. | 3.3 | 24 |
| 35 | Monitoring the fermentation of the traditional Bulgarian $\tilde{\text{A}}_2\hat{\text{A}}_1/2$ beverage boza. <i>International Journal of Food Science and Technology</i> , 2001, 36, 129-134. | 2.7 | 60 |
| 36 | Microflora identification of the Bulgarian cereal-based fermented beverage boza. <i>Process Biochemistry</i> , 2000, 36, 127-130. | 3.7 | 106 |

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|----|---|-----|-----------|
| 37 | Strains selection of baker's yeast with improved technological properties. Food Research International, 1996, 29, 235-239. | 6.2 | 17 |
| 38 | Biosynthesis of invertase by <i>Saccharomyces cerevisiae</i> with sugarcane molasses as substrate. World Journal of Microbiology and Biotechnology, 1993, 9, 662-663. | 3.6 | 6 |
| 39 | Modulation Of The Antioxidant Activity Of Functional Oat Beverage By Enrichment With Chokeberry Juice. Journal of Food Processing and Preservation, 0, , e16012. | 2.0 | 2 |