

List of Publications by Year in descending order

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41
papers

631
citations

1478505

6
h-index

1474206

9
g-index

42
all docs

42
docs citations

42
times ranked

115
citing authors

#	ARTICLE	IF	CITATIONS
19	The influence of cavitation effects on the purification processes of beet sugar production juices. <i>Potravinarstvo</i> , 0, 15, 18-25.	0.6	18
20	The intensification of dehydration process of pectin-containing raw materials. <i>Potravinarstvo</i> , 0, 16, 15-26.	0.6	18
21	Development of an integrated food quality management system. <i>Potravinarstvo</i> , 0, 14, 862-873.	0.6	15
22	Cavitation Impact on Electrical Conductivity in the Beet Processing Industry. <i>Lecture Notes in Mechanical Engineering</i> , 2021, , 755-762.	0.4	14
23	Modification of the properties of milk-fat emulsions with the phase structure of "oil in water" in the dependence on the mass part of the lipid and the stabilizing systems. <i>Potravinarstvo</i> , 0, 15, 741-748.	0.6	11
24	Substantiation of basic stages of gluten-free steamed bread production and its influence on quality of finished product. <i>Potravinarstvo</i> , 0, 14, 189-201.	0.6	11
25	Engineering management of starter cultures in study of temperature of fermentation of sour-milk drink with apiproducs. <i>Potravinarstvo</i> , 0, 14, 1047-1054.	0.6	11
26	Design of Reactors with Mechanical Mixers in Biodiesel Production. <i>Lecture Notes in Mechanical Engineering</i> , 2022, , 197-207.	0.4	11
27	The study of the variability of morphobiological indicators of different size and weight groups of hybrid silver carp (<i>Hypophthalmichthys spp.</i>) as a promising direction of development of the fish processing industry. <i>Potravinarstvo</i> , 0, 15, 181-191.	0.6	8
28	The donor properties of resources resistance against the exciter of wheat rust wheat. <i>Potravinarstvo</i> , 0, 14, 821-827.	0.6	8
29	Diversity of winter common wheat varieties for resistance to leaf rust created in the V. M. Remeslo myronivka institute of wheat. <i>Potravinarstvo</i> , 0, 14, 1001-1007.	0.6	8
30	Method of Electrohydraulic Activation of Water-Lime Suspension in Sugar Production. <i>Lecture Notes in Mechanical Engineering</i> , 2022, , 664-673.	0.4	7
31	The yield of adipose tissue and by-products in the course of the slaughter of inbred and outbred bulls of the Ukrainian beef breed. <i>Potravinarstvo</i> , 0, 16, 307-319.	0.6	7
32	Development and shelf-life assessment of soft-drink with honey. <i>Potravinarstvo</i> , 0, 16, 114-126.	0.6	6
33	Substantiation of amplitude-frequency characteristics and design parameters of the vibration exciter of the separator of volume vibrations. <i>Animal Science and Food Technology</i> , 2021, 12, 48-59.	0.1	4
34	Justification of Vibroventrentic External Load During Mechanical Pressing of Glycerin-Containing Products. <i>Lecture Notes in Mechanical Engineering</i> , 2022, , 208-217.	0.4	4
35	RESEARCH INTO MECHANICAL PROPERTIES OF MINCED MEAT AND FINISHED PRODUCTS. <i>EUREKA Life Sciences</i> , 2017, 4, 43-51.	0.2	3
36	Dynamics of interfacial interaction between components during mixing. <i>Animal Science and Food Technology</i> , 2021, 12, 60-72.	0.1	3

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37	Investigation of dependences of the morphological composition of body and amino acid composition of trout meat proteins (<i>Oncorhynchus mykiss</i>) on levels of the energy value of feeds. <i>Potravinarstvo</i> , 0, 15, 497-505.	0.6	2
38	Examination of thermophysical characteristics of food products. <i>Animal Science and Food Technology</i> , 2021, 12, 18-35.	0.1	1
39	Factorial analysis of taste quality and technological properties of cherry fruits depending on weather factors. <i>Potravinarstvo</i> , 0, 16, 341-355.	0.6	1
40	QUALITY OF MINCED MEAT PRODUCTS AND ITS CHANGE IN THE PROCESS OF GRINDING. <i>Scientific Works of National University of Food Technologies</i> , 2017, 23, 161-175.	0.1	0
41	Influence of geometric parameters of screw nozzles of a twin screw extrusion press on the oil output. <i>Animal Science and Food Technology</i> , 2021, 12, 5-17.	0.1	0