

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4141502/publications.pdf>

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41
papers

631
citations

1478505

6
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1474206

9
g-index

42
all docs

42
docs citations

42
times ranked

115
citing authors

#	ARTICLE	IF	CITATIONS
19	Changing the quality of ground meat for sausage products in the process of grinding. Eastern-European Journal of Enterprise Technologies, 2017, 4, 56-63.	0.5	20
20	RESEARCH INTO MECHANICAL PROPERTIES OF MINCED MEAT AND FINISHED PRODUCTS. EUREKA Life Sciences, 2017, 4, 43-51.	0.2	3
21	QUALITY OF MINCED MEAT PRODUCTS AND ITS CHANGE IN THE PROCESS OF GRINDING. Scientific Works of National University of Food Technologies, 2017, 23, 161-175.	0.1	0
22	The influence of yeast extract and jasmonic acid on phenolic acids content of in vitro hairy root cultures of <i>Orthosiphon aristatus</i> . Potravinarstvo, 0, 15, 1-8.	0.6	25
23	The influence of cavitation effects on the purification processes of beet sugar production juices. Potravinarstvo, 0, 15, 18-25.	0.6	18
24	The study of the variability of morphobiological indicators of different size and weight groups of hybrid silver carp (<i>Hypophthalmichthys</i> spp.) as a promising direction of development of the fish processing industry. Potravinarstvo, 0, 15, 181-191.	0.6	8
25	The study of soluble solids content accumulation dynamics under the influence of weather factors in the fruits of cherries. Potravinarstvo, 0, 15, 350-359.	0.6	20
26	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. Potravinarstvo, 0, 15, 497-505.	0.6	2
27	The micronutrient profile of medicinal plant extracts. Potravinarstvo, 0, 15, 528-535.	0.6	21
28	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. Potravinarstvo, 0, 15, 741-748.	0.6	11
29	Substantiation of basic stages of gluten-free steamed bread production and its influence on quality of finished product. Potravinarstvo, 0, 14, 189-201.	0.6	11
30	Modelling of the process of vibromechanical activation of plant raw material hydrolysis for pectin extraction. Potravinarstvo, 0, 14, 239-246.	0.6	27
31	Biochemical composition of the hops and quality of the finished beer. Potravinarstvo, 0, 14, 307-317.	0.6	19
32	Mathematical modeling of the oil extrusion process with pre-grinding of raw materials in a twin-screw extruder. Potravinarstvo, 0, 14, 937-944.	0.6	26
33	The influence of cavitation effects on the purification processes of beet sugar production juices. Potravinarstvo, 0, 14, 451-457.	0.6	19
34	The intensification of dehydration process of pectin-containing raw materials. Potravinarstvo, 0, 16, 15-26.	0.6	18
35	The donor properties of resources resistance against the exciter of wheat rust wheat. Potravinarstvo, 0, 14, 821-827.	0.6	8
36	Development of an integrated food quality management system. Potravinarstvo, 0, 14, 862-873.	0.6	15

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37	Diversity of winter common wheat varieties for resistance to leaf rust created in the V. M. Remeslo myronivka institute of wheat. Potravinarstvo, 0, 14, 1001-1007.	0.6	8
38	Engineering management of starter cultures in study of temperature of fermentation of sour-milk drink with apiproducs. Potravinarstvo, 0, 14, 1047-1054.	0.6	11
39	Development and shelf-life assessment of soft-drink with honey. Potravinarstvo, 0, 16, 114-126.	0.6	6
40	The yield of adipose tissue and by-products in the course of the slaughter of inbred and outbred bulls of the Ukrainian beef breed. Potravinarstvo, 0, 16, 307-319.	0.6	7
41	Factorial analysis of taste quality and technological properties of cherry fruits depending on weather factors. Potravinarstvo, 0, 16, 341-355.	0.6	1