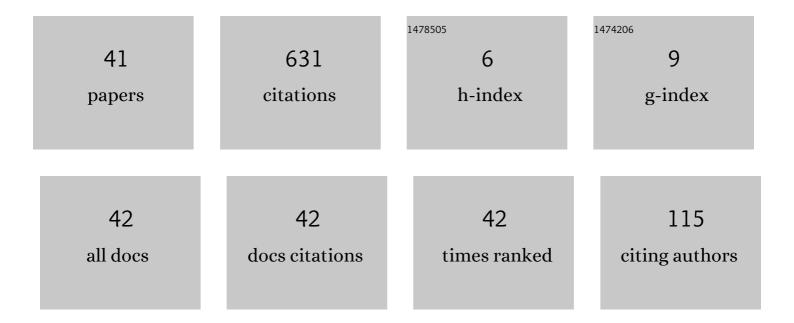
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List of Publications by Year in descending order

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

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Method of Electrohydraulic Activation of Water-Lime Suspension in Sugar Production. Lecture Notes in Mechanical Engineering, 2022, , 664-673.	0.4	7
2	Design of Reactors with Mechanical Mixers in Biodiesel Production. Lecture Notes in Mechanical Engineering, 2022, , 197-207.	0.4	11
3	Justification of Vibroventrentic External Load During Mechanical Pressing of Glycerin-Containing Products. Lecture Notes in Mechanical Engineering, 2022, , 208-217.	0.4	4
4	Cavitational Impact on Electrical Conductivity in the Beet Processing Industry. Lecture Notes in Mechanical Engineering, 2021, , 755-762.	0.4	14
5	An Agro-Industrial Complex Fat-Containing Wastes Synthesis Technology in Ecological Biofuel. Lecture Notes in Mechanical Engineering, 2021, , 361-370.	0.4	22
6	Expediency of creation of technology of production of meat products of long term of storage of the combined structure. IOP Conference Series: Earth and Environmental Science, 2021, 723, 032086.	0.3	22
7	The Main Parameters of the Physalis Convection Drying Process. Lecture Notes in Mechanical Engineering, 2021, , 306-315.	0.4	23
8	Substantiation of amplitude-frequency characteristics and design parameters of the vibration exciter of the separator of volume vibrations. Animal Science and Food Technology, 2021, 12, 48-59.	0.1	4
9	Dynamics of interfacial interaction between components during mixing. Animal Science and Food Technology, 2021, 12, 60-72.	0.1	3
10	Examination of thermophysical characteristics of food products. Animal Science and Food Technology, 2021, 12, 18-35.	0.1	1
11	Influence of geometric parameters of screw nozzles of a twin screw extrusion press on the oil output. Animal Science and Food Technology, 2021, 12, 5-17.	0.1	0
12	Production of Pumpkin Pectin Paste. Lecture Notes in Mechanical Engineering, 2020, , 805-812.	0.4	33
13	Improvement of the Production Technology of Liquid Biofuel from Technical Fats and Oils. Lecture Notes in Mechanical Engineering, 2020, , 377-386.	0.4	30
14	Studying the processing of food dye from beet juice. Potravinarstvo, 2019, 13, 688-694.	0.6	20
15	Investigation of the process of production of crafted beer with spicy and aromatic raw materials. Potravinarstvo, 2019, 13, 806-814.	0.6	21
16	Substantiation of regime parameters of vibrating conveyor infrared dryers. Potravinarstvo, 2019, 13, 751-758.	0.6	24
17	Development of gluten-free non-yeasted dough structure as factor of bread quality formation. Potravinarstvo, 2019, 13, 971-983.	0.6	24
18	Mathematical modeling of the extraction process of oil-containing raw materials with pulsed intensification of heat of mass transfer. , 2019, , .		36

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#	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 Orthosiphon aristatus. 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 (Hypophthalmichthys 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 (Oncorhynchus mykiss) 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 lipoid 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 vybromechanical 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

#	Article	IF	CITATIONS
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 apiproducts. 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