Irina S Patrakova

List of Publications by Year in descending order

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Version: 2024-02-01

2682572 2550090 3 10 2 3 citations h-index g-index papers 5 5 5 7 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Effect of Dry Maturation Time and the Curing Composition on Proteins in High Quality Beef. Food Processing: Techniques and Technology, 2022, , 98-107.	1.0	O
2	Biological value of semi-smoked sausages with cedar oil cake. Foods and Raw Materials, 2020, 8, 30-39.	2.1	3
3	The Effect of Acid Composition on the Fermentation Process of Pork Fat. Food Processing: Techniques and Technology, 2020, 50, 32-43.	1.0	0