

Vladyslav Y Sukhenko

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

207
citations

2258059

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1720034

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docs citations

24
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116
citing authors

#	ARTICLE	IF	CITATIONS
1	DETERMINATION OF THE BIOLOGICAL VALUE OF CHOPPED SEMI-FINISHED PRODUCTS WITH A COMPLEX FOOD ADDITIVE ENZYMATIC METHOD. <i>Animal Science and Food Technology</i> , 2021, 12, 48-55.	0.1	5
2	Extension of the term of storage of semi-smoked sausages of the Krakivska type at the expense of processing with water propolis extract of Pcheloproduct Company. <i>Food Resources</i> , 2021, 9, 157-164.	0.3	2
3	Production of Pumpkin Pectin Paste. <i>Lecture Notes in Mechanical Engineering</i> , 2020, , 805-812.	0.4	33
4	REGULATORY STANDARDS OF HONEY SAFETY AND QUALITY. <i>Animal Science and Food Technology</i> , 2020, 11, 5-18.	0.1	2
5	Adaptation of electronic scanning microscopy methods for investigation of pollen grains. <i>Food Resources</i> , 2020, 8, 20-28.	0.3	0
6	Investigation of hydrodynamics of valve plates. <i>Food Resources</i> , 2020, 8, 202-210.	0.3	0
7	Adaptation of electronic scanning microscopy methods for investigation of pollen grains. <i>Food Resources</i> , 2020, 8, 20-28.	0.3	0
8	Use of ultra-high-temperature processing of raw milk to improve cheese quality. <i>Potravinarstvo</i> , 2019, 13, 840-845.	0.6	3
9	Development of gluten-free non-yeasted dough structure as factor of bread quality formation. <i>Potravinarstvo</i> , 2019, 13, 971-983.	0.6	24
10	PROBLEMS AND WAYS OF INCREASING THE ENERGY EFFICIENCY OF THE SUGAR FACTORY. <i>Animal Science and Food Technology</i> , 2019, 10, 11-20.	0.1	0
11	Mathematical modeling of the extraction process of oil-containing raw materials with pulsed intensification of heat of mass transfer. , 2019, , .		36
12	„Дієвість і вплив на здоров'я людини різних типів продукції, що містить глютен“. <i>Novi tehnološki aspekti u proizvodnji i obradi hrane</i> . Novi tehnološki aspekti u proizvodnji i obradi hrane, Tehnologija, 2019, 1, 1-10.		0
13	Studying the effect of the combined technology on durability of the shaft type parts. <i>Eastern-European Journal of Enterprise Technologies</i> , 2018, 3, 14-22.	0.5	1
14	Changing the quality of ground meat for sausage products in the process of grinding. <i>Eastern-European Journal of Enterprise Technologies</i> , 2017, 4, 56-63.	0.5	20
15	Analysis and choice of coatings for increasing the durability of parts of diffusion units of sugar plants. <i>Eastern-European Journal of Enterprise Technologies</i> , 2017, 6, 27-34.	0.5	2
16	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
17	Modelling of the process of vibromechanical activation of plant raw material hydrolysis for pectin extraction. <i>Potravinarstvo</i> , 0, 14, 239-246.	0.6	27
18	Methods for determining the botanical origin of honey. <i>Potravinarstvo</i> , 0, 14, 483-493.	0.6	5

#	ARTICLE	IF	CITATIONS
19	Improving the quality of milk dispersion in a counter-jet homogenizer. Potravinarstvo, 0, 14, 633-640.	0.6	4
20	Research on milk homogenization in the stream homogenizer with separate cream feeding. Potravinarstvo, 0, 14, 142-148.	0.6	3