

Maksim B Rebezov

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

120
papers

1,335
citations

22
h-index

30
g-index

144
ext. papers

1,930
ext. citations

2.4
avg, IF

5.41
L-index

#	Paper	IF	Citations
120	Lycopene as a Natural Antioxidant Used to Prevent Human Health Disorders. <i>Antioxidants</i> , 2020 , 9,	7.1	66
119	Advanced Biotechnology of Specialized Fermented Milk Products. <i>International Journal of Recent Technology and Engineering</i> , 2019 , 8, 2718-2722	1.6	59
118	A Mini Review of Antibacterial Properties of ZnO Nanoparticles. <i>Frontiers in Physics</i> , 2021 , 9,	3.9	59
117	Mechanism of an improvement of business processes management system for food production: case of meat products enterprise. <i>Entrepreneurship and Sustainability Issues</i> , 2019 , 7, 1015-1035	3.3	47
116	Study of Chemical and Mineral Composition of New Sour Milk Bio-product with Sapropele Powder. <i>Annual Research & Review in Biology</i> , 2017 , 18, 1-5	0.8	44
115	Development of Yoghurt from Combination of Goat and Cow Milk. <i>Annual Research & Review in Biology</i> , 2018 , 23, 1-7	0.8	40
114	DEVELOPMENT OF SPECIALIZED FOOD PRODUCTS FOR NUTRITION OF SPORTSMEN. <i>Journal of Critical Reviews</i> , 2020 , 7,	1.7	35
113	Using of pumpkin and carrot powder in production of meat cutlets: effect on chemical and sensory properties. <i>International Journal of Psychosocial Rehabilitation</i> , 2020 , 24, 1663-1670	1.8	31
112	Development of Minced Meatball Composition for the Population from Unfavorable Ecological Regions. <i>Annual Research & Review in Biology</i> , 2017 , 13, 1-9	0.8	30
111	Do Iron Oxide Nanoparticles Have Significant Antibacterial Properties?. <i>Antibiotics</i> , 2021 , 10,	4.9	30
110	Prospects of Using Poultry by-Products in the Technology of Chopped Semi-Finished Products. <i>International Journal of Engineering and Technology(UAE)</i> , 2018 , 7, 495	0.8	29
109	Fatty Acid Composition of Female Turkey Muscles in Kazakhstan. <i>Journal of Worldis Poultry Research</i> , 2019 , 9, 78-81	2.3	29
108	Sesquiterpenes and their derivatives-natural anticancer compounds: An update. <i>Pharmacological Research</i> , 2020 , 161, 105165	10.2	29
107	Improvement of Laboratory Services When using Sample Preparation in Microwave System. <i>International Journal of Current Research and Review (discontinued)</i> , 2020 , 12, 29-33	2	26
106	Studying the biochemical composition of the blood of cows fed with immune corrector biopreparation 2020 ,		25
105	SAFETY ASSESSMENT OF MILK AND INDIGENOUS MILK PRODUCTS FROM DIFFERENT AREAS OF FAISALABAD. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020 , 9, 1197-1203	2.3	25
104	Gluten-Free Diet: Positive and Negative Effect on Human Health. <i>Indian Journal of Public Health Research and Development</i> , 2019 , 10, 889	1.4	25

103	Yttrium Oxide Nanoparticle Synthesis: An Overview of Methods of Preparation and Biomedical Applications. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 2172	2.6	24
102	COVID-19 Pandemic: Epidemiology, Etiology, Conventional and Non-Conventional Therapies. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	23
101	Mineral Composition of Deer Meat Pate. <i>Pakistan Journal of Nutrition</i> , 2016 , 15, 217-222	0.3	23
100	Study of Water Binding Capacity, pH, Chemical Composition and Microstructure of Livestock Meat and Poultry. <i>Annual Research & Review in Biology</i> , 2017 , 14, 1-7	0.8	23
99	Potential health benefits of carotenoid lutein: An updated review. <i>Food and Chemical Toxicology</i> , 2021 , 154, 112328	4.7	22
98	The Effects of a Probiotic Dietary Supplementation on the Amino Acid and Mineral Composition of Broilers Meat. <i>Annual Research & Review in Biology</i> , 2018 , 21, 1-7	0.8	21
97	Rheological Properties of Low-calorie Red Deer Meat Pate. <i>Journal of Pharmaceutical Research International</i> , 2018 , 23, 1-9	2.5	21
96	Superoxide dismutase: an updated review on its health benefits and industrial applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	20
95	Study of morphology, chemical, and amino acid composition of red deer meat. <i>Veterinary World</i> , 2017 , 10, 623-629	1.7	19
94	Sensory, physical and chemical characteristics of fermented minced meat. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020 , 548, 082012	0.3	18
93	Improvement of quality characteristics of turkey patty through optimization of a protein rich ingredient: physicochemical analysis and sensory evaluation. <i>Food Science and Technology</i> , 2021 , 41, 203-209		18
92	FUNCTIONAL EXPLORATION OF BIOACTIVE MOIETIES OF FERMENTED AND NON-FERMENTED SOY MILK WITH REFERENCE TO NUTRITIONAL ATTRIBUTES. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020 , 10, 145-149	2.3	17
91	Study of the physicochemical and biological properties of the new promising Ti ₂ Nb ₃ TaZr alloy for biomedical applications. <i>Materials Chemistry and Physics</i> , 2020 , 255, 123557	4.4	17
90	Creation of digital twins of neural network technology of personalization of food products for diabetics 2020 ,		17
89	Molecular targets for the management of cancer using Curcuma longa Linn. phytoconstituents: A Review. <i>Biomedicine and Pharmacotherapy</i> , 2021 , 135, 111078	7.5	17
88	Potentials of polysaccharides, lipids and proteins in biodegradable food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 2184-2198	7.9	16
87	Functional and technological indicators of fermented minced meat. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020 , 548, 082010	0.3	15
86	Improving the physiological and biochemical status of high-yielding cows through complete feeding. <i>International Journal of Pharmaceutical Research (discontinued)</i> , 2020 , 12,	7.8	15

85	The Effects of a Probiotic Dietary Supplementation on the Livability and Weight Gain of Broilers. <i>Annual Research & Review in Biology</i> , 2017 , 19, 1-5	0.8	15
84	EXPERIENCE IN AUDITING IN THE FOOD SAFETY MANAGEMENT SYSTEM 2018 , 15-21	1.3	13
83	Development of Formulation and Production Technology of Fish Pate for Therapeutic and Prophylactic Purposes. <i>International Journal of Engineering and Advanced Technology</i> , 2019 , 8, 1355-1359 ^{1.6}	1.6	13
82	Determination of Cs-137 Concentration in Some Environmental Samples around the Semipalatinsk Nuclear Test Site in the Republic of Kazakhstan. <i>Annual Research & Review in Biology</i> , 2017 , 15, 1-8	0.8	13
81	Natural Bioactive Compounds Targeting Epigenetic Pathways in Cancer: A Review on Alkaloids, Terpenoids, Quinones, and Isothiocyanates. <i>Nutrients</i> , 2021 , 13,	6.7	13
80	New Nanostructured Carbon Coating Inhibits Bacterial Growth, but Does Not Influence on Animal Cells. <i>Nanomaterials</i> , 2020 , 10,	5.4	12
79	The Fuzzy Cognitive Map-Based Shelf-life Modelling for Food Storage. <i>Food Analytical Methods</i> , 1	3.4	11
78	Honokiol: A review of its pharmacological potential and therapeutic insights. <i>Phytomedicine</i> , 2021 , 90, 153647	6.5	11
77	Heavy Metal Contamination of Natural Foods Is a Serious Health Issue: A Review. <i>Sustainability</i> , 2022 , 14, 161	3.6	10
76	Recent advances in the therapeutic application of short-chain fatty acids (SCFAs): An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-21	11.5	10
75	Phyto-fabrication, purification, characterisation, optimisation, and biological competence of nano-silver. <i>IET Nanobiotechnology</i> , 2021 , 15, 1-18	2	10
74	Investigation of the conditions for the formation of 5-Hydroxymethylfurfural in the production of honey wines and sea-buckthorn wine drinks. <i>Research Journal of Pharmacy and Technology</i> , 2019 , 12, 3501	1.7	9
73	Ozonation and Microwave Treatments as New Pest Management Methods for Grain Crop Cleaning and Disinfection. <i>Annual Research & Review in Biology</i> , 2017 , 20, 1-6	0.8	9
72	The Use of Ozone-air Mixture for Reduction of Microbial Contamination in Grain Brewing Raw Material. <i>Annual Research & Review in Biology</i> , 2017 , 14, 1-9	0.8	9
71	Acclimatization and productive qualities of American origin Aberdeen-Angus cattle pastured at the submontane area of the Northern Caucasus. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2021 ,	3.3	9
70	The Unique Granite Gorge in Mountainous Adygeya, Russia: Evidence of Big and Complex Geosite Disproportions. <i>Geosciences (Switzerland)</i> , 2019 , 9, 372	2.7	8
69	A Microstructure of the Modeling Systems on the Basis of the Fermented Raw Material. <i>Pakistan Journal of Nutrition</i> , 2016 , 15, 249-254	0.3	8
68	Monitoring the research results on the toxic elements content (lead, cadmium and arsenic) in food. <i>IOP Conference Series: Earth and Environmental Science</i> , 613, 012123	0.3	8

67	Therapeutic potentials of crocin in medication of neurological disorders. <i>Food and Chemical Toxicology</i> , 2020 , 145, 111739	4.7	8
66	EFFECT OF BEAN FLOUR ON THE CHEMICAL COMPOSITION, VITAMIN, MINERAL LEVEL AND ORGANOLEPTIC PROPERTIES OF MEAT ROLL. <i>Journal of Experimental Biology and Agricultural Sciences</i> , 2020 , 8, 368-373	0.6	7
65	Bioactive Compounds in Oxidative Stress-Mediated Diseases: Targeting the NRF2/ARE Signaling Pathway and Epigenetic Regulation.. <i>Antioxidants</i> , 2021 , 10,	7.1	6
64	Sources, health benefits, and biological properties of zeaxanthin. <i>Trends in Food Science and Technology</i> , 2021 , 118, 519-538	15.3	6
63	The relationship of hematological parameters with growth indicators of young laying hens. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020 , 548, 082011	0.3	5
62	Comparative Analysis of Statistical and Supervised Learning Models for Freshness Assessment of Oyster Mushrooms. <i>Food Analytical Methods</i> ,1	3.4	5
61	Effects of Microbial Transglutaminase on Technological, Rheological, and Microstructural Indicators of Minced Meat with the Addition of Plant Raw Materials. <i>International Journal of Food Science</i> , 2020 , 2020, 8869401	3.4	5
60	Effect of Normosil Probiotic Supplementation on the Growth Performance and Blood Parameters of Broiler Chickens. <i>Indian Journal of Pharmaceutical Education and Research</i> , 2020 , 54, 1046-1055	1.7	5
59	Valuable Effect of Using Probiotics in Poultry Farming. <i>Annual Research & Review in Biology</i> , 2018 , 25, 1-7	0.8	5
58	Rosemary species: a review of phytochemicals, bioactivities and industrial applications. <i>South African Journal of Botany</i> , 2021 ,	2.9	5
57	Control of the stability of the results of studies of cadmium content using the method of additions in cowâs milk samples. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 677, 052051	0.3	5
56	Morphological and biochemical parameters of cow blood when using chitosan preparations. <i>E3S Web of Conferences</i> , 2021 , 254, 08025	0.5	5
55	Functional and physical properties of oil-in-water emulsion based on sodium caseinate, beef rumen and sunflower oil and its effect on nutritional quality of forcemeat. <i>Journal of Dispersion Science and Technology</i> ,1-9	1.5	5
54	Technofunctional quality assessment of soymilk fermented with <i>Lactobacillus acidophilus</i> and <i>Lactobacillus casei</i> . <i>Biotechnology and Applied Biochemistry</i> , 2021 ,	2.8	5
53	Mechanisms, Anti-Quorum-Sensing Actions, and Clinical Trials of Medicinal Plant Bioactive Compounds against Bacteria: A Comprehensive Review.. <i>Molecules</i> , 2022 , 27,	4.8	5
52	Dispersed Geoheritage Points of the Lagonaki Highland, SW Russia: Contribution to Local Geoheritage Resource. <i>Geosciences (Switzerland)</i> , 2019 , 9, 367	2.7	4
51	Effect of germinated wheat (<i>Triticum aestivum</i>) on chemical, amino acid and organoleptic properties of meat pate. <i>Potravinarstvo</i> ,14, 580-586	1.3	4
50	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-20	11.5	4

49	Ethnomedicinal use, phytochemistry, pharmacology, and toxicology of <i>Daphne gnidium</i> : A review. <i>Journal of Ethnopharmacology</i> , 2021 , 275, 114124	5	4
48	Radiosensitivity of two varieties of watermelon (<i>Citrullus lanatus</i>) to different doses of gamma irradiation. <i>Revista Brasileira De Botanica</i> , 2020 , 43, 897-905	1.2	3
47	ANALYSIS OF THE RESULTS OF THE SAMPLES OF MILK AND DAIRY PRODUCTS, AS WELL AS BAKERY AND CONFECTIONERY PRODUCTS ON THE CONTENT OF TOXIC ELEMENTS. <i>Bulletin of the South Ural State University Series Food and Biotechnology</i> , 2016 , 4, 47-54	0.7	3
46	Soybean Processing Wastes: Novel Insights on Their Production, Extraction of Isoflavones, and Their Therapeutic Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021 ,	5.7	3
45	TECHNICAL CHARACTERISTICS AND CONSTRUCTION FEATURES OF MEAT GRINDERS. <i>Journal of Experimental Biology and Agricultural Sciences</i> , 2020 , 8, S361-S367	0.6	3
44	Technological solution for turkey meat processing. <i>IOP Conference Series: Earth and Environmental Science</i> , 613, 012120	0.3	3
43	Results of studies of wheat bread for lead content using the additive method. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 677, 052050	0.3	3
42	Anti-anxiety properties of selected medicinal plants. <i>Current Pharmaceutical Biotechnology</i> , 2021 ,	2.6	3
41	Results of comparative research methods for arsenic content in meat samples of broiler chickens. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 677, 052053	0.3	3
40	Minor tropical fruits as a potential source of bioactive and functional foods.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-45	11.5	3
39	Development of Artificial Vision System for Quality Assessment of Oyster Mushrooms. <i>Food Analytical Methods</i> , 1	3.4	3
38	DEVELOPMENT OF FUNCTIONAL FOODS FOR ECOLOGICALLY UNFAVORABLE REGIONS. <i>Bulletin of the South Ural State University Series Food and Biotechnology</i> , 2015 , 3, 83-91	0.7	2
37	Role of Pascalization in Milk Processing and Preservation: A Potential Alternative towards Sustainable Food Processing. <i>Photonics</i> , 2021 , 8, 498	2.2	2
36	Monitoring the stability of the results of studies of chilled river fish for cadmium content using the method of additions. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 677, 052060	0.3	2
35	Emerging role of nutritional short-chain fatty acids (SCFAs) against cancer via modulation of hematopoiesis. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-18	11.5	2
34	Phytochemical Profile of Rock Jasmine (<i>Androsace foliosa</i> Duby ex Decne) by Using HPLC and GCâMS Analyses. <i>Arabian Journal for Science and Engineering</i> , 2021 , 46, 5385-5392	2.5	2
33	Application of the PLP-01M microwave laboratory system using control samples to assess the accuracy of the results of studies of cadmium content. <i>IOP Conference Series: Materials Science and Engineering</i> , 2021 , 1047, 012186	0.4	2
32	Control by the accuracy of the results of studies for the cadmium content in samples applying the microwave laboratory system PLP-01M. <i>IOP Conference Series: Materials Science and Engineering</i> , 2021 , 1047, 012183	0.4	2

31	Control by the accuracy of the results of studies for the lead content in samples applying the microwave laboratory system PLP-01M. <i>IOP Conference Series: Materials Science and Engineering</i> , 2021 , 1047, 012188	0.4	2
30	Experimental study of sensitized photooxidation reaction of compounds with anthracene structure in poly(methyl methacrylate). <i>Theoretical and Experimental Chemistry</i> , 1986 , 22, 219-224	1.3	1
29	The influence of brood chickens by-products processing with probiotic culture starter on change of their functional and technological parameters.. <i>Teoriĭ Praktika Pererabotki Mĕsa</i> , 2021 , 6, 210-218	0.4	1
28	Method for calculating the longitudinal dimensions of hydrodynamic cavitation devices with a pressure jump. <i>IOP Conference Series: Earth and Environmental Science</i> , 613 , 012113	0.3	1
27	A TiâZr Alloy with the Surface Structured on the Micro- and Nanoscale. <i>Doklady Physics</i> , 2021 , 66, 14-16	0.8	1
26	Evaluation of the use of the PLP-01M microwave laboratory system using working samples to control the accuracy of the results of examining product samples for lead content. <i>IOP Conference Series: Materials Science and Engineering</i> , 2021 , 1047, 012191	0.4	1
25	Comparative analysis of methods of photoelectric colorimetry and stripping voltammetry in assessing the content of arsenic in sea bass samples. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 677, 052057	0.3	1
24	Heterologous expression and biophysical characterization of a mesophilic tannase following manganese nanoparticle immobilization. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 207, 112011	6	1
23	Technofunctional quality assessment of soymilk fermented with <i>Lactobacillus acidophilus</i> and <i>Lactobacillus casei</i>		1
22	The intensity of growth of heifers of the black-and-white breed and its estates of different generations is comparable to holsteins. <i>Vestnik of the Bashkir State Agrarian University</i> , 2021 , 66-71	0.8	1
21	A Review on the Commonly Used Methods for Analysis of Physical Properties of Food Materials. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 2004	2.6	1
20	Expert Knowledge-Based System for Shelf-Life Analysis of Dairy Cheese Ball (Rasgulla). <i>Food Analytical Methods</i> , 1	3.4	1
19	Nutritional and Technical Aspect of Tiger Nut and Its Micro-constituents: An Overview. <i>Food Reviews International</i> , 1-21	5.5	1
18	Novel Techniques for Microbiological Safety in Meat and Fish Industries. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 319	2.6	1
17	Bacteriostatic and Cytotoxic Properties of Composite Material Based on ZnO Nanoparticles in PLGA Obtained by Low Temperature Method.. <i>Polymers</i> , 2021 , 14,	4.5	1
16	Antibacterial behavior of organosilicon composite with nano aluminum oxide without influencing animal cells. <i>Reactive and Functional Polymers</i> , 2022 , 170, 105143	4.6	0
15	Application of mathematical modeling and the principles of qualimetric forecasting in the production of semi-finished horse meat products with the use of a protein fortifier. <i>IOP Conference Series: Earth and Environmental Science</i> , 613 , 012121	0.3	0
14	Quality Assessment of Tindora (<i>Coccinia indica</i>) Using Poincare Plot and Cartesian Quadrant Analysis. <i>Food Analytical Methods</i> , 1	3.4	0

13	Enterprisesâ€communication system diagnostics. <i>SHS Web of Conferences</i> , 2017 , 35, 01140	0.3
12	Investigation of Microbial Hydrolysis of Hen Combs with Bacterial Concentrates. <i>Fermentation</i> , 2022 , 8, 56	4.7
11	Physical features of the young black-and-white breed and black-and-white x holstein crossbreeds. <i>Vestnik of the Bashkir State Agrarian University</i> , 2021 , 37-42	0.8
10	COMPARATIVE EVALUATION OF GROWTH AND DEVELOPMENT OF TURKEY OF DIFFERENT CROSSES. <i>Innovacii I Prodoval'stvennaïBezopasnost?</i> , 2018 , 98-103	0.2
9	Features of protein metabolism in turkeys of different genotypes and age. <i>IOP Conference Series: Earth and Environmental Science</i> , 613, 012119	0.3
8	Comparative analysis of the chemical composition of turkey meat of different breed groups in the conditions of the South Urals. <i>IOP Conference Series: Earth and Environmental Science</i> , 613, 012122	0.3
7	RESEARCHING THE FUNCTIONAL AND TECHNOLOGICAL CHARACTERISTICS OF MODEL FORCEMEAT, ENRICHED WITH IODINE. <i>Bulletin of the South Ural State University Series Food and Biotechnology</i> , 2015 , 3, 29-37	0.7
6	Determination of critical control points of the technological process for the production of whipped frozen fruit and berry dessert from milk whey. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 677, 022056	0.3
5	Interaction of economically useful traits in cows of different breeds. <i>E3S Web of Conferences</i> , 2021 , 282, 03010	0.5
4	The results of the poultry roll organoleptic assessment based on the point scales method. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021 , 677, 032039	0.3
3	QUALITATIVE INDICATORS OF MUSCLE TISSUE OF YOUNG SHEEP OF DIFFERENT SEX. <i>Vestnik Obkogo Gosudarstvennogo Universiteta</i> , 2021 , 338-344	
2	General Standardization Trends and Prospects for Objective Evaluation of Organoleptic properties of Beer and Beer Beverages. <i>Research Journal of Pharmacy and Technology</i> , 2022 , 1323-1329	1.7
1	Impacts of nutritive and bioactive compounds on cancer development and therapy.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-30	11.5