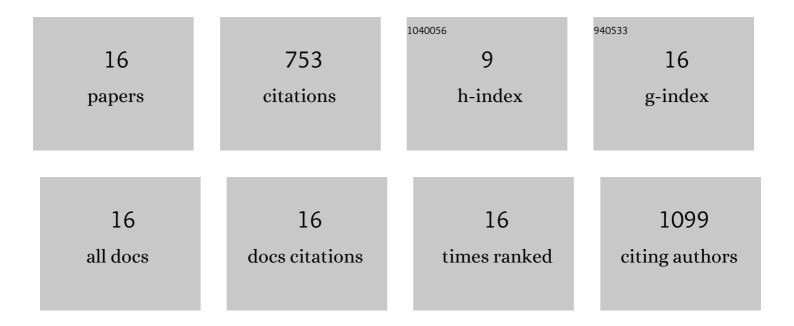
## Deyan Stratev

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9530360/publications.pdf Version: 2024-02-01



DEVAN STRATEV

#	Article	IF	CITATIONS
1	Understanding spoilage microbial community and spoilage mechanisms in foods of animal origin. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 311-331.	11.7	251
2	Antimicrobial resistance of Aeromonas hydrophila isolated from different food sources: A mini-review. Journal of Infection and Public Health, 2016, 9, 535-544.	4.1	184
3	Beneficial effects of medicinal plants in fish diseases. Aquaculture International, 2018, 26, 289-308.	2.2	83
4	Food safety knowledge and hygiene practices among veterinary medicine students at Trakia University, Bulgaria. Journal of Infection and Public Health, 2017, 10, 778-782.	4.1	60
5	An overview of motile Aeromonas septicaemia management. Aquaculture International, 2017, 25, 1095-1105.	2.2	49
6	Risk assessment of some heavy metals in mussels (Mytilus galloprovincialis) and veined rapa whelks (Rapana venosa) for human health. Marine Pollution Bulletin, 2018, 128, 197-201.	5.0	49
7	Seasonal Changes in Quality and Fatty Acid Composition of Black Mussel ( <i>Mytilus) Tj ETQq1 1 0.784314 rgBT</i>	/Overlock 1.4	10 Tf 50 5(
8	Seafood labelling compliance with European legislation and species identification by DNA barcoding: A first survey on the Bulgarian market. Food Control, 2018, 90, 180-188.	5.5	19
9	Labelling compliance and species identification of herring products sold at large scale retail level within the Italian market. Food Control, 2019, 106, 106707.	5.5	10
10	Effect of monosodium glutamate on growth performance and blood biochemical parameters of rainbow trout (Oncorhynchus mykiss W.). Veterinary World, 2019, 12, 1008-1012.	1.7	6
11	Histological, Physicochemical and Microbiological Changes in the Carp ( <i>Cyprinus carpio</i> ) Muscles after Freezing. Journal of Aquatic Food Product Technology, 2021, 30, 324-338.	1.4	5
12	Nationwide survey of the Bulgarian market highlights the need to update the official seafood list based on trade inputs. Food Control, 2020, 112, 107131.	5.5	4
13	Occurrence of <em>Vibrio parahaemolyticus</em> and <em>Staphylococcus aureus</em> in seafood. Italian Journal of Food Safety, 2021, 10, 10027.	0.8	4
14	Reduction Effect of Royal Jelly and Rape Honey Alone and in Combination Against Methicillin-Resistant Staphylococcus aureus (MRSA) Strains. Journal of Bacteriology and Virology, 2016, 46, 36.	0.1	3
15	Determination of beta-haemolytic activity and minimum inhibitory concentrations of antimicrobial drugs against Aeromonas hydrophila strains isolated from fish products. Bulgarian Journal of Veterinary Medicine, 2015, 18, 239-247.	0.3	3

16 Effect of Storage on Residue Levels of Enrofloxacin in Muscle of Rainbow Trout (Oncorhynchus) Tj ETQq0 0 0 rgBT Overlock 10 Tf 50 14