

# Contribution of botanical origin and sugar composition phenomenon

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Differential Scanning Calorimetry for Determining the Thermodynamic Properties of Selected Honeys. <i>Journal of Apicultural Science</i> , 2015, 59, 109-118.	0.1	9
2	Influence of the presence of natural monosaccharides in the quantification of $\hat{\pm}$ -dicarbonyl compounds in high content sugar samples. A comparative study by ultra-high performance liquid chromatography–single quadrupole mass spectrometry using different derivatization reactions. <i>Journal of Chromatography A</i> . 2015. 1422. 117-127.	1.8	14
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5	Rheological Properties of Some Honeys in Liquefied and Crystallised States. <i>Journal of Apicultural Science</i> , 2016, 60, 153-166.	0.1	9
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7	Capillary electrophoresis method for the simultaneous determination of carbohydrates and proline in honey samples. <i>Microchemical Journal</i> , 2016, 129, 1-4.	2.3	34
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9	A chemometric approach to evaluate the phenolic compounds, antioxidant activity and mineral content of different unifloral honey types from Kashmir, India. <i>LWT - Food Science and Technology</i> , 2016, 74, 504-513.	2.5	79
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18	Chemical Composition of Honey. , 2017, , 43-82.		32

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20	Nutritional and mineral contents of honey extracted by centrifugation and pressed processes. <i>Food Chemistry</i> , 2017, 218, 237-241.	4.2	50
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