

Aleksandr Sapozhnikov

List of Publications by Year in descending order

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13
papers

15
citations

2682572

2
h-index

2550090

3
g-index

13
all docs

13
docs citations

13
times ranked

9
citing authors

#	ARTICLE	IF	CITATIONS
1	The use of pulsed infrared drying in the processing of leafy plant raw materials. Journal of Physics: Conference Series, 2020, 1677, 012177.	0.4	3
2	Obtaining of gluten-free pizza dough based on flaxseed flour. IOP Conference Series: Earth and Environmental Science, 2021, 677, 032056.	0.3	3
3	The prospects of using spinach in flour and bakery products. Vestnik Voronezhskogo Gosudarstvennogo Universiteta v Obласти Tekhnologii, 2019, 80, 234-239.	0.3	3
4	Processing persimmon fruits into a drink: Increasing of astringency and method of its elimination. AIP Conference Proceedings, 2021, , .	0.4	2
5	Development of sauce production technology based on cultivated oyster mushrooms (Pleurotus) Tj ETQq1 1 0.784314 rgBT /Overloc	0.3	1
6	Quality evaluation of bakery products enriched with spinach. IOP Conference Series: Earth and Environmental Science, 2019, 346, 012062.	0.3	1
7	Study of physicochemical changes and microbiological parameters of semi-finished potato products after electron-beam sterilization. Izvesti Vuzov: Prikladna Himi i Biotekhnologiya, 2021, 10, 666-677.	0.3	1
8	Development of combined semi-finished products from poultry and vegetables with prolonged shelf life. IOP Conference Series: Earth and Environmental Science, 2021, 640, 032028.	0.3	1
9	Development of technology of choux pastry semi-finished product enriched with oyster mushroom powder. IOP Conference Series: Earth and Environmental Science, 2020, 548, 082064.	0.3	0
10	Enrichment of choux pastry semi-finished products by local plant raw material. IOP Conference Series: Earth and Environmental Science, 2021, 640, 022048.	0.3	0
11	Development of compounding and technology of a bakery product with the use of celery, cheese and bacon. AIP Conference Proceedings, 2021, , .	0.4	0
12	Spicy Plant Raw Materials in Choux Dough. Food Processing: Techniques and Technology, 2022, 51, 701-711.	1.0	0
13	USING FLOUR FROM PUMPKIN PULP AND SEEDS IN BAKERY PRODUCTS FORMULATIONS. Bulletin of KSAU, 2022, , 199-209.	0.2	0