

# Maksim B Rebezov

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7591665/publications.pdf>

Version: 2024-02-01

143  
papers

2,860  
citations

236925

25  
h-index

254184

43  
g-index

153  
all docs

153  
docs citations

153  
times ranked

1344  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Mini Review of Antibacterial Properties of ZnO Nanoparticles. <i>Frontiers in Physics</i> , 2021, 9, .	2.1	233
2	Lycopene as a Natural Antioxidant Used to Prevent Human Health Disorders. <i>Antioxidants</i> , 2020, 9, 706.	5.1	184
3	Do Iron Oxide Nanoparticles Have Significant Antibacterial Properties?. <i>Antibiotics</i> , 2021, 10, 884.	3.7	143
4	Potentials of polysaccharides, lipids and proteins in biodegradable food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 2184-2198.	7.5	84
5	Bioactive Compounds in Oxidative Stress-Mediated Diseases: Targeting the NRF2/ARE Signaling Pathway and Epigenetic Regulation. <i>Antioxidants</i> , 2021, 10, 1859.	5.1	74
6	Superoxide dismutase: an updated review on its health benefits and industrial applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7282-7300.	10.3	73
7	Potential health benefits of carotenoid lutein: An updated review. <i>Food and Chemical Toxicology</i> , 2021, 154, 112328.	3.6	68
8	Heavy Metal Contamination of Natural Foods Is a Serious Health Issue: A Review. <i>Sustainability</i> , 2022, 14, 161.	3.2	67
9	COVID-19 Pandemic: Epidemiology, Etiology, Conventional and Non-Conventional Therapies. <i>International Journal of Environmental Research and Public Health</i> , 2020, 17, 8155.	2.6	63
10	Yttrium Oxide Nanoparticle Synthesis: An Overview of Methods of Preparation and Biomedical Applications. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2172.	2.5	63
11	Advanced Biotechnology of Specialized Fermented Milk Products. <i>International Journal of Recent Technology and Engineering</i> , 2019, 8, 2718-2722.	0.2	63
12	Honokiol: A review of its pharmacological potential and therapeutic insights. <i>Phytomedicine</i> , 2021, 90, 153647.	5.3	59
13	Recent advances in the therapeutic application of short-chain fatty acids (SCFAs): An updated review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6034-6054.	10.3	57
14	Sesquiterpenes and their derivatives-natural anticancer compounds: An update. <i>Pharmacological Research</i> , 2020, 161, 105165.	7.1	56
15	Study of Chemical and Mineral Composition of New Sour Milk Bio-product with Sapropel Powder. <i>Annual Research &amp; Review in Biology</i> , 2017, 18, 1-5.	0.4	51
16	Development of Yoghurt from Combination of Goat and Cow Milk. <i>Annual Research &amp; Review in Biology</i> , 2018, 23, 1-7.	0.4	51
17	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.	1.1	49
18	Mechanisms, Anti-Quorum-Sensing Actions, and Clinical Trials of Medicinal Plant Bioactive Compounds against Bacteria: A Comprehensive Review. <i>Molecules</i> , 2022, 27, 1484.	3.8	42

#	ARTICLE	IF	CITATIONS
19	Molecular targets for the management of cancer using <i>Curcuma longa</i> Linn. phytoconstituents: A Review. <i>Biomedicine and Pharmacotherapy</i> , 2021, 135, 111078.	5.6	39
20	Study of Water Binding Capacity, pH, Chemical Composition and Microstructure of Livestock Meat and Poultry. <i>Annual Research &amp; Review in Biology</i> , 2017, 14, 1-7.	0.4	39
21	DEVELOPMENT OF SPECIALIZED FOOD PRODUCTS FOR NUTRITION OF SPORTSMEN. <i>Journal of Critical Reviews</i> , 2020, 7, .	0.1	38
22	Sources, health benefits, and biological properties of zeaxanthin. <i>Trends in Food Science and Technology</i> , 2021, 118, 519-538.	15.1	38
23	Studying the biochemical composition of the blood of cows fed with immune corrector biopreparation. <i>AIP Conference Proceedings</i> , 2020, , .	0.4	36
24	Development of Minced Meatball Composition for the Population from Unfavorable Ecological Regions. <i>Annual Research &amp; Review in Biology</i> , 2017, 13, 1-9.	0.4	35
25	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.	0.1	34
26	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.	0.3	33
27	Fatty Acid Composition of Female Turkey Muscles in Kazakhstan. <i>Journal of World's Poultry Research</i> , 2019, 9, 78-81.	0.2	32
28	Natural Bioactive Compounds Targeting Epigenetic Pathways in Cancer: A Review on Alkaloids, Terpenoids, Quinones, and Isothiocyanates. <i>Nutrients</i> , 2021, 13, 3714.	4.1	32
29	Therapeutic potentials of crocin in medication of neurological disorders. <i>Food and Chemical Toxicology</i> , 2020, 145, 111739.	3.6	28
30	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.	0.8	28
31	Gluten-Free Diet: Positive and Negative Effect on Human Health. <i>Indian Journal of Public Health Research and Development</i> , 2019, 10, 889.	0.0	28
32	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.	0.8	27
33	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.	0.1	27
34	The Effects of a Probiotic Dietary Supplementation on the Amino Acid and Mineral Composition of Broilers Meat. <i>Annual Research &amp; Review in Biology</i> , 2018, 21, 1-7.	0.4	27
35	Mineral Composition of Deer Meat Pate. <i>Pakistan Journal of Nutrition</i> , 2016, 15, 217-222.	0.2	26
36	Study of morphology, chemical, and amino acid composition of red deer meat. <i>Veterinary World</i> , 2017, 10, 623-629.	1.7	25

#	ARTICLE	IF	CITATIONS
37	Phytofabrication, purification, characterisation, optimisation, and biological competence of nano-silver. IET Nanobiotechnology, 2021, 15, 1-18.	3.8	24
38	Study of the physicochemical and biological properties of the new promising Ti-20Nb-13Ta-5Zr alloy for biomedical applications. Materials Chemistry and Physics, 2020, 255, 123557.	4.0	23
39	Creation of digital twins of neural network technology of personalization of food products for diabetics. , 2020, , .		23
40	Rheological Properties of Low-calorie Red Deer Meat. Journal of Pharmaceutical Research International, 2018, 23, 1-9.	1.0	22
41	Minor tropical fruits as a potential source of bioactive and functional foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 6491-6535.	10.3	21
42	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3130-3149.	10.3	20
43	Sensory, physical and chemical characteristics of fermented minced meat. IOP Conference Series: Earth and Environmental Science, 2020, 548, 082012.	0.3	19
44	Improvement of quality characteristics of turkey p through optimization of a protein rich ingredient: physicochemical analysis and sensory evaluation. Food Science and Technology, 2021, 41, 203-209.	1.7	19
45	Improving the physiological and biochemical status of high-yielding cows through complete feeding. International Journal of Pharmaceutical Research (discontinued), 2020, 12, .	0.1	19
46	New Nanostructured Carbon Coating Inhibits Bacterial Growth, but Does Not Influence on Animal Cells. Nanomaterials, 2020, 10, 2130.	4.1	18
47	Functional and technological indicators of fermented minced meat. IOP Conference Series: Earth and Environmental Science, 2020, 548, 082010.	0.3	17
48	The Effects of a Probiotic Dietary Supplementation on the Livability and Weight Gain of Broilers. Annual Research & Review in Biology, 2017, 19, 1-5.	0.4	17
49	Emerging role of nutritional short-chain fatty acids (SCFAs) against cancer via modulation of hematopoiesis. Critical Reviews in Food Science and Nutrition, 2023, 63, 827-844.	10.3	16
50	Ethnomedicinal use, phytochemistry, pharmacology, and toxicology of Daphne gnidium: A review. Journal of Ethnopharmacology, 2021, 275, 114124.	4.1	15
51	Determination of Cs-137 Concentration in Some Environmental Samples around the Semipalatinsk Nuclear Test Site in the Republic of Kazakhstan. Annual Research & Review in Biology, 2017, 15, 1-8.	0.4	15
52	Bacteriostatic and Cytotoxic Properties of Composite Material Based on ZnO Nanoparticles in PLGA Obtained by Low Temperature Method. Polymers, 2022, 14, 49.	4.5	15
53	Development Of Formulation And Production Technology Of Fish Pate For Therapeutic And Prophylactic Purposes. International Journal of Engineering and Advanced Technology, 2019, 8, 1355-1359.	0.3	14
54	EXPERIENCE IN AUDITING IN THE FOOD SAFETY MANAGEMENT SYSTEM. , 2018, , 15-21.	0.2	13

#	ARTICLE	IF	CITATIONS
55	The Fuzzy Cognitive Map-Based Shelf-life Modelling for Food Storage. <i>Food Analytical Methods</i> , 0, , 1.	2.6	13
56	Antibacterial behavior of organosilicon composite with nano aluminum oxide without influencing animal cells. <i>Reactive and Functional Polymers</i> , 2022, 170, 105143.	4.1	13
57	The Unique Granite Gorge in Mountainous Adygeya, Russia: Evidence of Big and Complex Geosite Disproportions. <i>Geosciences (Switzerland)</i> , 2019, 9, 372.	2.2	12
58	Soybean Processing Wastes: Novel Insights on Their Production, Extraction of Isoflavones, and Their Therapeutic Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6849-6863.	5.2	12
59	Comparative Analysis of Statistical and Supervised Learning Models for Freshness Assessment of Oyster Mushrooms. <i>Food Analytical Methods</i> , 2022, 15, 917-939.	2.6	12
60	Technofunctional quality assessment of soymilk fermented with <i>Lactobacillus acidophilus</i> and <i>Lactobacillus casei</i> . <i>Biotechnology and Applied Biochemistry</i> , 2022, 69, 172-182.	3.1	11
61	Rosemary species: a review of phytochemicals, bioactivities and industrial applications. <i>South African Journal of Botany</i> , 2022, 151, 3-18.	2.5	11
62	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, , .	1.9	10
63	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, 1-11.	2.0	10
64	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.	0.6	10
65	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.	0.8	10
66	Ozonation and Microwave Treatments as New Pest Management Methods for Grain Crop Cleaning and Disinfection. <i>Annual Research &amp; Review in Biology</i> , 2017, 20, 1-6.	0.4	10
67	Recent Insights and Multifactorial Applications of Carbon Nanotubes. <i>Micromachines</i> , 2021, 12, 1502.	2.9	10
68	Synthesis of a Novel, Biocompatible and Bacteriostatic Borosiloxane Composition with Silver Oxide Nanoparticles. <i>Materials</i> , 2022, 15, 527.	2.9	10
69	Nutritional and Technical Aspect of Tiger Nut and Its Micro-constituents: An Overview. <i>Food Reviews International</i> , 2023, 39, 3262-3282.	8.4	10
70	Anti-anxiety Properties of Selected Medicinal Plants. <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, 1041-1060.	1.6	9
71	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> , 0, , 1-9.	2.4	9
72	Monitoring the research results on the toxic elements content (lead, cadmium and arsenic) in food. <i>IOP Conference Series: Earth and Environmental Science</i> , 0, 613, 012123.	0.3	9

#	ARTICLE	IF	CITATIONS
73	The Use of Ozone-air Mixture for Reduction of Microbial Contamination in Grain Brewing Raw Material. <i>Annual Research &amp; Review in Biology</i> , 2017, 14, 1-9.	0.4	9
74	A Review on the Commonly Used Methods for Analysis of Physical Properties of Food Materials. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2004.	2.5	9
75	Dispersed Geoheritage Points of the Lagonaki Highland, SW Russia: Contribution to Local Geoheritage Resource. <i>Geosciences (Switzerland)</i> , 2019, 9, 367.	2.2	8
76	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.	0.4	8
77	A Microstructure of the Modeling Systems on the Basis of the Fermented Raw Material. <i>Pakistan Journal of Nutrition</i> , 2016, 15, 249-254.	0.2	8
78	Novel Techniques for Microbiological Safety in Meat and Fish Industries. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 319.	2.5	8
79	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.	1.3	7
80	Morphological and biochemical parameters of cow blood when using chitosan preparations. <i>E3S Web of Conferences</i> , 2021, 254, 08025.	0.5	7
81	Valuable Effect of Using Probiotics in Poultry Farming. <i>Annual Research &amp; Review in Biology</i> , 2018, 25, 1-7.	0.4	7
82	Development of Artificial Vision System for Quality Assessment of Oyster Mushrooms. <i>Food Analytical Methods</i> , 2022, 15, 1663-1676.	2.6	7
83	Effect of germinated wheat ( <i>Triticum aestivum</i> ) on chemical, amino acid and organoleptic properties of meat pate. <i>Potravinarstvo</i> , 0, 14, 580-586.	0.6	6
84	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
85	A $\text{Ti}^{12}\text{Nb}^{10}\text{Ta}^{5}\text{Zr}$ Alloy with the Surface Structured on the Micro- and Nanoscale. <i>Doklady Physics</i> , 2021, 66, 14-16.	0.7	5
86	Control of the stability of the results of studies of cadmium content using the method of additions in cow's milk samples. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 677, 052051.	0.3	5
87	Fruit preservation packaging technology based on air adjustment packaging method. <i>Food Science and Technology</i> , 0, 42, .	1.7	5
88	Heterologous expression and biophysical characterization of a mesophilic tannase following manganese nanoparticle immobilization. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 207, 112011.	5.0	5
89	Phytochemical Profile of Rock Jasmine ( <i>Androsace foliosa</i> DUBY ex DECNE) by Using HPLC and GC-MS Analyses. <i>Arabian Journal for Science and Engineering</i> , 2021, 46, 5385-5392.	3.0	4
90	Role of Pascalization in Milk Processing and Preservation: A Potential Alternative towards Sustainable Food Processing. <i>Photonics</i> , 2021, 8, 498.	2.0	4

#	ARTICLE	IF	CITATIONS
91	Control by the accuracy of the results of studies for the cadmium content in samples applying the microwave laboratory system PLP-01M. IOP Conference Series: Materials Science and Engineering, 2021, 1047, 012183.	0.6	3
92	Results of comparative research methods for arsenic content in meat samples of broiler chickens. IOP Conference Series: Earth and Environmental Science, 2021, 677, 052053.	0.3	3
93	Results of studies of wheat bread for lead content using the additive method. IOP Conference Series: Earth and Environmental Science, 2021, 677, 052050.	0.3	3
94	Integrated Production and Distribution Scheduling in the Dual-Purpose Supply Chain with Environmental Aspects and Delays. Industrial Engineering and Management Systems, 2021, 20, 304-314.	0.4	3
95	Herbal Medicine for the Management of Laxative Activity. Current Pharmaceutical Biotechnology, 2022, 23, 1269-1283.	1.6	3
96	Technological solution for turkey meat processing. IOP Conference Series: Earth and Environmental Science, 0, 613, 012120.	0.3	3
97	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. Bulletin of the South Ural State University Series Food and Biotechnology, 2016, 4, 47-54.	0.1	3
98	The influence of brood chickens by-products processing with probiotic culture starter on change of their functional and technological parameters.. TeoriĀ i Praktika Pererabotki MĀsa, 2021, 6, 210-218.	0.6	3
99	TECHNICAL CHARACTERISTICS AND CONSTRUCTION FEATURES OF MEAT GRINDERS. Journal of Experimental Biology and Agricultural Sciences, 2020, 8, S361-S367.	0.4	3
100	Specialized Sports Nutrition Foods: Review. International Journal of Pharmaceutical Research (discontinued), 2020, 12, .	0.1	3
101	Impacts of nutritive and bioactive compounds on cancer development and therapy. Critical Reviews in Food Science and Nutrition, 2022, , 1-30.	10.3	3
102	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. IOP Conference Series: Materials Science and Engineering, 2021, 1047, 012191.	0.6	2
103	Application of the PLP-01M microwave laboratory system using control samples to assess the accuracy of the results of studies of cadmium content. IOP Conference Series: Materials Science and Engineering, 2021, 1047, 012186.	0.6	2
104	UTILIZATION OF MICROWAVE ASSISTED EXTRACTS OBTAINED FROM VARIOUS PARTS (WHOLE FRUIT, SEEDS,) Tj ETQq0 0 0 rgBT /Over Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 541-545.	0.8	2
105	Control by the accuracy of the results of studies for the lead content in samples applying the microwave laboratory system PLP-01M. IOP Conference Series: Materials Science and Engineering, 2021, 1047, 012188.	0.6	2
106	Monitoring the stability of the results of studies of chilled river fish for cadmium content using the method of additions. IOP Conference Series: Earth and Environmental Science, 2021, 677, 052060.	0.3	2
107	Random Optimization of the Green Closed Chain Supply Chain of Perishable Products. Industrial Engineering and Management Systems, 2021, 20, 258-269.	0.4	2
108	INFLUENCE OF PRO-VITAMIN -A- CASSAVA FLOUR AND CASHEW NUT FLOUR SUPPLEMENTATIONS ON PHYSICO-CHEMICAL PROPERTIES OF WHEAT BASED BREAD. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 11, .	0.8	2

#	ARTICLE	IF	CITATIONS
109	DEVELOPMENT OF FUNCTIONAL FOODS FOR ECOLOGICALLY UNFAVORABLE REGIONS. Bulletin of the South Ural State University Series Food and Biotechnology, 2015, 3, 83-91.	0.1	2
110	FUNCTIONAL MORPHOLOGY OF BIRDSâ€™ BLOOD LEUKOCYTES. Journal of Experimental Biology and Agricultural Sciences, 2020, 8, S374-S380.	0.4	2
111	Method for calculating the longitudinal dimensions of hydrodynamic cavitation devices with a pressure jump. IOP Conference Series: Earth and Environmental Science, 2020, 613, 012113.	0.3	2
112	Natural compounds underpinning the genetic regulation of biofilm formation: An overview. South African Journal of Botany, 2022, 151, 92-106.	2.5	2
113	Quality Assessment of Tindora (Coccinia indica) Using Poincare Plot and Cartesian Quadrant Analysis. Food Analytical Methods, 2022, 15, 2357-2371.	2.6	2
114	Experimental study of sensitized photooxidation reaction of compounds with anthracene structure in poly(methyl methacrylate). Theoretical and Experimental Chemistry, 1986, 22, 219-224.	0.8	1
115	UTILIZATION OF MICROWAVE ASSISTED BLACK CUMIN SEED EXTRACT AS HYPOCHOLESTEROLEMIC AGENT IN ALBINO RATS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 536-540.	0.8	1
116	Comparative analysis of methods of photoelectric colorimetry and stripping voltammetry in assessing the content of arsenic in sea bass samples. IOP Conference Series: Earth and Environmental Science, 2021, 677, 052057.	0.3	1
117	PHYSICOCHEMICAL PROPERTIES OF CHEMICALLY INTERESTERIFIED VEGETABLE OILS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, e4291.	0.8	1
118	Optimizing the Combined Problem of Facility Location and Multi-Objective Supplier Selection Using a Comprehensive Benchmarking Method. Industrial Engineering and Management Systems, 2021, 20, 248-257.	0.4	1
119	Technofunctional quality assessment of soymilk fermented with Lactobacillus acidophilus and Lactobacillus casei. , 0, .		1
120	Photochemical oxidation of <sup>13</sup> C-exachlorocyclohexane and 4,4'-dichlorodiphenyldichloroethylene. Annual Research & Review in Biology, 2017, 13, 1-10.	0.4	1
121	Justification of the optimal ratio of components in macaroni products enriched with composite mixture. International Journal of Engineering and Technology(UAE), 2018, 7, 1327.	0.3	1
122	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. IOP Conference Series: Earth and Environmental Science, 0, 613, 012121.	0.3	1
123	The intensity of growth of heifers of the black-and-white breed and its estates of different generations is comparable to holsteins. Vestnik of the Bashkir State Agrarian University, 2021, , 66-71.	0.1	1
124	CHEMICAL CHANGES OF PUMPKIN SEED OILS AND THE IMPACT ON LIPID STABILITY DURING THERMAL TREATMENT: STUDY BY FTIR - SPECTROSCOPY. Journal of Microbiology, Biotechnology and Food Sciences, 0, , e5839.	0.8	1
125	Expert Knowledge-Based System for Shelf-Life Analysis of Dairy Cheese Ball (Rasgulla). Food Analytical Methods, 0, , 1.	2.6	1
126	Enterprisesâ€™ communication system diagnostics. SHS Web of Conferences, 2017, 35, 01140.	0.2	0



#	ARTICLE	IF	CITATIONS
127	Interaction of economically useful traits in cows of different breeds. E3S Web of Conferences, 2021, 282, 03010.	0.5	0
128	The results of the poultry roll organoleptic assessment based on the point scales method. IOP Conference Series: Earth and Environmental Science, 2021, 677, 032039.	0.3	0
129	Determination of critical control points of the technological process for the production of whipped frozen fruit and berry dessert from milk whey. IOP Conference Series: Earth and Environmental Science, 2021, 677, 022056.	0.3	0
130	Genotype by Environment Interactions in Barley ( <i>Hordeum vulgare</i> L.) Cultivars for Nutritional Quality Assessment. Agrivita, 2021, 43, .	0.4	0
131	QUALITATIVE INDICATORS OF MUSCLE TISSUE OF YOUNG SHEEP OF DIFFERENT SEX. Vestnik OÅžskogo Gosudarstvennogo Universiteta, 2021, , 338-344.	0.1	0
132	Physical features of the young black-and-white breed and black-and-white x holstein crossbreeds. Vestnik of the Bashkir State Agrarian University, 2021, , 37-42.	0.1	0
133	SECURITY IN PRODUCTION OF PASTE USING BY-PRODUCTS, HAVING TREATED A BIOTECHNOLOGICAL PROCESSING. Bulletin of the South Ural State University Series Food and Biotechnology, 2015, 3, 63-71.	0.1	0
134	RESEARCHING THE FUNCTIONAL AND TECHNOLOGICAL CHARACTERISTICS OF MODEL FORCEMEAT, ENRICHED WITH IODINE. Bulletin of the South Ural State University Series Food and Biotechnology, 2015, 3, 29-37.	0.1	0
135	COMPARATIVE EVALUATION OF GROWTH AND DEVELOPMENT OF TURKEY OF DIFFERENT CROSSES. Innovacii I ProdovalËstvennaÅ¢ BezopasnostË¹, 2018, , 98-103.	0.2	0
136	Influence of probiotics â€œStimix Zoostimâ€ and â€œNormosilâ€ on exchange processes and intensity of growth of calves. Agrarian Science, 2019, 324, 23-25.	0.3	0
137	Comparative evaluation of turkeys of different crosses and breed groups by productive qualities. Agrarian Science, 2019, 329, 26-29.	0.3	0
138	Controlled Glycolysis as the Basis of Beer Technology with Specified Consumer Properties. Systematic Reviews in Pharmacy (discontinued), 2020, 11, .	0.2	0
139	HYPOCHOLESTEROLEMIC EFFECT OF MICROWAVE ASSISTED DEFATTED FLAXSEED EXTRACT IN EXPERIMENTAL RATS. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 10, 493-499.	0.8	0
140	Features of protein metabolism in turkeys of different genotypes and age. IOP Conference Series: Earth and Environmental Science, 0, 613, 012119.	0.3	0
141	Comparative analysis of the chemical composition of turkey meat of different breed groups in the conditions of the South Urals. IOP Conference Series: Earth and Environmental Science, 0, 613, 012122.	0.3	0
142	Investigation of Microbial Hydrolysis of Hen Combs with Bacterial Concentrates. Fermentation, 2022, 8, 56.	3.0	0
143	General Standardization Trends and Prospects for Objective Evaluation of Organoleptic properties of Beer and Beer Beverages. Research Journal of Pharmacy and Technology, 2022, , 1323-1329.	0.8	0