

Maksim B Rebezov

List of Publications by Year in descending order

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Version: 2024-02-01

143
papers

2,860
citations

236925

25
h-index

254184

43
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153
all docs

153
docs citations

153
times ranked

1344
citing authors

#	ARTICLE	IF	CITATIONS
1	Emerging role of nutritional short-chain fatty acids (SCFAs) against cancer via modulation of hematopoiesis. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 827-844.	10.3	16
2	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3130-3149.	10.3	20
3	Minor tropical fruits as a potential source of bioactive and functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6491-6535.	10.3	21
4	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
5	Anti-anxiety Properties of Selected Medicinal Plants. <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, 1041-1060.	1.6	9
6	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
7	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
8	Herbal Medicine for the Management of Laxative Activity. <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, 1269-1283.	1.6	3
9	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
10	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
11	Rosemary species: a review of phytochemicals, bioactivities and industrial applications. <i>South African Journal of Botany</i> , 2022, 151, 3-18.	2.5	11
12	Synthesis of a Novel, Biocompatible and Bacteriostatic Borosiloxane Composition with Silver Oxide Nanoparticles. <i>Materials</i> , 2022, 15, 527.	2.9	10
13	Investigation of Microbial Hydrolysis of Hen Combs with Bacterial Concentrates. <i>Fermentation</i> , 2022, 8, 56.	3.0	0
14	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
15	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
16	Heavy Metal Contamination of Natural Foods Is a Serious Health Issue: A Review. <i>Sustainability</i> , 2022, 14, 161.	3.2	67
17	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
18	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

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19	Development of Artificial Vision System for Quality Assessment of Oyster Mushrooms. Food Analytical Methods, 2022, 15, 1663-1676.	2.6	7
20	Novel Techniques for Microbiological Safety in Meat and Fish Industries. Applied Sciences (Switzerland), 2022, 12, 319.	2.5	8
21	Natural compounds underpinning the genetic regulation of biofilm formation: An overview. South African Journal of Botany, 2022, 151, 92-106.	2.5	2
22	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
23	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
24	Impacts of nutritive and bioactive compounds on cancer development and therapy. Critical Reviews in Food Science and Nutrition, 2022, , 1-30.	10.3	3
25	Quality Assessment of Tindora (Coccinia indica) Using Poincare Plot and Cartesian Quadrant Analysis. Food Analytical Methods, 2022, 15, 2357-2371.	2.6	2
26	Morphological and biochemical parameters of cow blood when using chitosan preparations. E3S Web of Conferences, 2021, 254, 08025.	0.5	7
27	A $\text{Ti}^{10}\text{Nb}^{10}\text{Ta}^{5}\text{Zr}$ Alloy with the Surface Structured on the Micro- and Nanoscale. Doklady Physics, 2021, 66, 14-16.	0.7	5
28	Phytochemical Profile of Rock Jasmine (Androsace foliosa DUBY ex DECNE) by Using HPLC and GC-MS Analyses. Arabian Journal for Science and Engineering, 2021, 46, 5385-5392.	3.0	4
29	Interaction of economically useful traits in cows of different breeds. E3S Web of Conferences, 2021, 282, 03010.	0.5	0
30	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
31	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
32	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
33	UTILIZATION OF MICROWAVE ASSISTED EXTRACTS OBTAINED FROM VARIOUS PARTS (WHOLE FRUIT, SEEDS,) Tj ETQq1 1 0.784314 g Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 541-545.	0.8	2
34	Phytofabrication, purification, characterisation, optimisation, and biological competence of nano-silver. IET Nanobiotechnology, 2021, 15, 1-18.	3.8	24
35	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
36	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

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37	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
38	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
39	Improvement of quality characteristics of turkey pÃ¢tÃ© through optimization of a protein rich ingredient: physicochemical analysis and sensory evaluation. Food Science and Technology, 2021, 41, 203-209.	1.7	19
40	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
41	Yttrium Oxide Nanoparticle Synthesis: An Overview of Methods of Preparation and Biomedical Applications. Applied Sciences (Switzerland), 2021, 11, 2172.	2.5	63
42	Control of the stability of the results of studies of cadmium content using the method of additions in cowâ€™s milk samples. IOP Conference Series: Earth and Environmental Science, 2021, 677, 052051.	0.3	5
43	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
44	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
45	A Mini Review of Antibacterial Properties of ZnO Nanoparticles. Frontiers in Physics, 2021, 9, .	2.1	233
46	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
47	Molecular targets for the management of cancer using Curcuma longa Linn. phytoconstituents: A Review. Biomedicine and Pharmacotherapy, 2021, 135, 111078.	5.6	39
48	PHYSICOCHEMICAL PROPERTIES OF CHEMICALLY INTERESTERIFIED VEGETABLE OILS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, e4291.	0.8	1
49	Acclimatization and productive qualities of American origin Aberdeen-Angus cattle pastured at the submontane area of the Northern Caucasus. Journal of the Saudi Society of Agricultural Sciences, 2021, , .	1.9	10
50	Random Optimization of the Green Closed Chain Supply Chain of Perishable Products. Industrial Engineering and Management Systems, 2021, 20, 258-269.	0.4	2
51	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
52	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
53	Do Iron Oxide Nanoparticles Have Significant Antibacterial Properties?. Antibiotics, 2021, 10, 884.	3.7	143
54	Ethnomedicinal use, phytochemistry, pharmacology, and toxicology of Daphne gnidium: A review. Journal of Ethnopharmacology, 2021, 275, 114124.	4.1	15

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55	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
56	INFLUENCE OF PRO-VITAMIN -A- CASSAVA FLOUR AND CASHEW NUT FLOUR SUPPLEMENTATIONS ON PHYSICO-CHEMICAL PROPERTIES OF WHEAT BASED BREAD. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2021, 11, .	0.8	2
57	Potential health benefits of carotenoid lutein: An updated review. <i>Food and Chemical Toxicology</i> , 2021, 154, 112328.	3.6	68
58	Honokiol: A review of its pharmacological potential and therapeutic insights. <i>Phytomedicine</i> , 2021, 90, 153647.	5.3	59
59	Genotype by Environment Interactions in Barley (<i>Hordeum vulgare</i> L.) Cultivars for Nutritional Quality Assessment. <i>Agrivita</i> , 2021, 43, .	0.4	0
60	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
61	QUALITATIVE INDICATORS OF MUSCLE TISSUE OF YOUNG SHEEP OF DIFFERENT SEX. <i>Vestnik OÅjskogo Gosudarstvennogo Universiteta</i> , 2021, , 338-344.	0.1	0
62	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.	0.1	0
63	Sources, health benefits, and biological properties of zeaxanthin. <i>Trends in Food Science and Technology</i> , 2021, 118, 519-538.	15.1	38
64	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
65	The influence of brood chickens by-products processing with probiotic culture starter on change of their functional and technological parameters.. <i>TeoriÅ I Praktika Pererabotki MÅsa</i> , 2021, 6, 210-218.	0.6	3
66	Role of Pascalization in Milk Processing and Preservation: A Potential Alternative towards Sustainable Food Processing. <i>Photonics</i> , 2021, 8, 498.	2.0	4
67	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
68	Recent Insights and Multifactorial Applications of Carbon Nanotubes. <i>Micromachines</i> , 2021, 12, 1502.	2.9	10
69	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.	0.1	1
70	Therapeutic potentials of crocin in medication of neurological disorders. <i>Food and Chemical Toxicology</i> , 2020, 145, 111739.	3.6	28
71	Sesquiterpenes and their derivatives-natural anticancer compounds: An update. <i>Pharmacological Research</i> , 2020, 161, 105165.	7.1	56
72	Lycopene as a Natural Antioxidant Used to Prevent Human Health Disorders. <i>Antioxidants</i> , 2020, 9, 706.	5.1	184

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73	Study of the physicochemical and biological properties of the new promising Tiâ€“20Nbâ€“13Taâ€“5Zr alloy for biomedical applications. <i>Materials Chemistry and Physics</i> , 2020, 255, 123557.	4.0	23
74	New Nanostructured Carbon Coating Inhibits Bacterial Growth, but Does Not Influence on Animal Cells. <i>Nanomaterials</i> , 2020, 10, 2130.	4.1	18
75	Creation of digital twins of neural network technology of personalization of food products for diabetics. , 2020, , .		23
76	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
77	Sensory, physical and chemical characteristics of fermented minced meat. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020, 548, 082012.	0.3	19
78	Functional and technological indicators of fermented minced meat. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020, 548, 082010.	0.3	17
79	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
80	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
81	Studying the biochemical composition of the blood of cows fed with immune corrector biopreparation. <i>AIP Conference Proceedings</i> , 2020, , .	0.4	36
82	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
83	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
84	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
85	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
86	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
87	Improving the physiological and biochemical status of high-yielding cows through complete feeding. <i>International Journal of Pharmaceutical Research (discontinued)</i> , 2020, 12, .	0.1	19
88	DEVELOPMENT OF SPECIALIZED FOOD PRODUCTS FOR NUTRITION OF SPORTSMEN. <i>Journal of Critical Reviews</i> , 2020, 7, .	0.1	38
89	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
90	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

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91	Controlled Glycolysis as the Basis of Beer Technology with Specified Consumer Properties. Systematic Reviews in Pharmacy (discontinued), 2020, 11, .	0.2	0
92	TECHNICAL CHARACTERISTICS AND CONSTRUCTION FEATURES OF MEAT GRINDERS. Journal of Experimental Biology and Agricultural Sciences, 2020, 8, S361-S367.	0.4	3
93	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
94	FUNCTIONAL MORPHOLOGY OF BIRDSâ€™ BLOOD LEUKOCYTES. Journal of Experimental Biology and Agricultural Sciences, 2020, 8, S374-S380.	0.4	2
95	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
96	Specialized Sports Nutrition Foods: Review. International Journal of Pharmaceutical Research (discontinued), 2020, 12, .	0.1	3
97	Dispersed Geoheritage Points of the Lagonaki Highland, SW Russia: Contribution to Local Geoheritage Resource. Geosciences (Switzerland), 2019, 9, 367.	2.2	8
98	The Unique Granite Gorge in Mountainous Adygeya, Russia: Evidence of Big and Complex Geosite Disproportions. Geosciences (Switzerland), 2019, 9, 372.	2.2	12
99	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
100	Advanced Biotechnology of Specialized Fermented Milk Products. International Journal of Recent Technology and Engineering, 2019, 8, 2718-2722.	0.2	63
101	Fatty Acid Composition of Female Turkey Muscles in Kazakhstan. Journal of World's Poultry Research, 2019, 9, 78-81.	0.2	32
102	Investigation of the conditions for the formation of 5-Hydroxymethylfurfural in the production of honey wines and sea-buckthorn wine drinks. Research Journal of Pharmacy and Technology, 2019, 12, 3501.	0.8	10
103	Gluten-Free Diet: Positive and Negative Effect on Human Health. Indian Journal of Public Health Research and Development, 2019, 10, 889.	0.0	28
104	Mechanism of an improvement of business processes management system for food production: case of meat products enterprise. Entrepreneurship and Sustainability Issues, 2019, 7, 1015-1035.	1.1	49
105	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
106	Comparative evaluation of turkeys of different crosses and breed groups by productive qualities. Agrarian Science, 2019, 329, 26-29.	0.3	0
107	Prospects of Using Poultry by-Products in the Technology of Chopped Semi-Finished Products. International Journal of Engineering and Technology(UAE), 2018, 7, 495.	0.3	33
108	EXPERIENCE IN AUDITING IN THE FOOD SAFETY MANAGEMENT SYSTEM. , 2018, , 15-21.	0.2	13

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109	The Effects of a Probiotic Dietary Supplementation on the Amino Acid and Mineral Composition of Broilers Meat. Annual Research & Review in Biology, 2018, 21, 1-7.	0.4	27
110	Development of Yoghurt from Combination of Goat and Cow Milk. Annual Research & Review in Biology, 2018, 23, 1-7.	0.4	51
111	Valuable Effect of Using Probiotics in Poultry Farming. Annual Research & Review in Biology, 2018, 25, 1-7.	0.4	7
112	Rheological Properties of Low-calorie Red Deer Meat. Journal of Pharmaceutical Research International, 2018, 23, 1-9.	1.0	22
113	COMPARATIVE EVALUATION OF GROWTH AND DEVELOPMENT OF TURKEY OF DIFFERENT CROSSES. Innovacii I Prodoval'na Besopasnost', 2018, , 98-103.	0.2	0
114	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
115	Study of morphology, chemical, and amino acid composition of red deer meat. Veterinary World, 2017, 10, 623-629.	1.7	25
116	Enterprises™ communication system diagnostics. SHS Web of Conferences, 2017, 35, 01140.	0.2	0
117	Development of Minced Meatball Composition for the Population from Unfavorable Ecological Regions. Annual Research & Review in Biology, 2017, 13, 1-9.	0.4	35
118	Study of Water Binding Capacity, pH, Chemical Composition and Microstructure of Livestock Meat and Poultry. Annual Research & Review in Biology, 2017, 14, 1-7.	0.4	39
119	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
120	Study of Chemical and Mineral Composition of New Sour Milk Bio-product with Sapropel Powder. Annual Research & Review in Biology, 2017, 18, 1-5.	0.4	51
121	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
122	Ozonation and Microwave Treatments as New Pest Management Methods for Grain Crop Cleaning and Disinfection. Annual Research & Review in Biology, 2017, 20, 1-6.	0.4	10
123	The Use of Ozone-air Mixture for Reduction of Microbial Contamination in Grain Brewing Raw Material. Annual Research & Review in Biology, 2017, 14, 1-9.	0.4	9
124	Photochemical oxidation of 1,3-dichlorocyclohexane and 1,4-dichlorodiphenyldichloroethylene. Annual Research & Review in Biology, 2017, 13, 1-10.	0.4	1
125	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
126	Mineral Composition of Deer Meat Pate. Pakistan Journal of Nutrition, 2016, 15, 217-222.	0.2	26

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127	A Microstructure of the Modeling Systems on the Basis of the Fermented Raw Material. Pakistan Journal of Nutrition, 2016, 15, 249-254.	0.2	8
128	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
129	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
130	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
131	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
132	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. Journal of Dispersion Science and Technology, 0, , 1-9.	2.4	9
133	Fruit preservation packaging technology based on air adjustment packaging method. Food Science and Technology, 0, 42, .	1.7	5
134	Technofunctional quality assessment of soymilk fermented with Lactobacillus acidophilus and Lactobacillus casei. , 0, .		1
135	Technological solution for turkey meat processing. IOP Conference Series: Earth and Environmental Science, 0, 613, 012120.	0.3	3
136	Monitoring the research results on the toxic elements content (lead, cadmium and arsenic) in food. IOP Conference Series: Earth and Environmental Science, 0, 613, 012123.	0.3	9
137	Effect of germinated wheat (Triticum aestivum) on chemical, amino acid and organoleptic properties of meat pate. Potravinarstvo, 0, 14, 580-586.	0.6	6
138	The Fuzzy Cognitive Map-Based Shelf-life Modelling for Food Storage. Food Analytical Methods, 0, , 1.	2.6	13
139	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
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	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
143	Expert Knowledge-Based System for Shelf-Life Analysis of Dairy Cheese Ball (Rasgulla). Food Analytical Methods, 0, , 1.	2.6	1