

# ЦИТАТИ НА НАУЧНАТА ПРОДУКЦИЯ

на чл.-кор. проф. д.т.н. инж. Стефан Георгиев Драгоев  
към дата 2 Юни 2024 г. за определяне на **h-индекса** му

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Но по ред	№ в 1.1-1-Списък на публикациите	Библиографско описание на цитирания научен труд	Брой цитати по данни на автора	Брой цитати по данни на Google Scholar	Брой цитати по данни на Scopus (Elsevier)	Брой цитати по данни на Clarivate Analytics (Web of Science)
1	128.108]	Filimonaua, V., H. Fidan, I. Alexieva, <b>S. Dragoev</b> , D.D. Marinova. (2019). Restaurant food waste and the determinants of its effective management in Bulgaria: An exploratory case study of restaurants in Plovdiv. Tourism Management Perspectives. 2019, 32(October 2019): Article 100577. <b>Clarivate Analytics IF<sub>2019</sub> - 2,485; SJR<sub>2019</sub> - 0,974; Scopus<sub>2019</sub> Citation/Documents 2 years - 3,042;</b>	79	77 = 95 - 18 autocit.	37 = 50 - 13 autocit.	24 = 44 - 10 autocit.
2	43.24]	<b>Dragoev, St.</b> , Kioseva D., Danshev St., Iontcheva N., Genov N. (1998). Study on the peroxidative processes in frozen fish, Bulgarian Journal of Agricultural Science, 4(1): 55-65.	63	43 = 48 - 5 autocit.	-	16 = 16* - 0 autocit.
3	69.50]	Balev, D., Vulkova T., <b>Dragoev St.</b> , Zlatanov Mag., Bahtchevanska Sl. (2005). A comparative study on the effect of some antioxidants on the lipid and pigment oxidation of dry fermented sausages, International Journal of Food Science and Technology, 40(9): 977-983. <b>Clarivate Analytics IF<sub>2005</sub> - 0,702; SJR<sub>2005</sub> - 0,540; Scopus<sub>2005</sub> Citation/Documents 2 years - 1,824;</b>	58	47 = 58 - 11 autocit.	29 = 32 - 3 autocit.	23 = 25 - 2 autocit.
4	99.80]	Vlahova-Vangelova, D. and <b>S.G. Dragoev</b> (2014). Marination: Effect on the meat safety and human health. A Review. Bulgarian Journal of Agricultural Science, 20(3): 503-509. <b>Clarivate Analytics IF<sub>2014</sub> - 0,215; SJR<sub>2014</sub> - 0,197; Scopus<sub>2014</sub> Citation/Documents 2 years - 0,207;</b>	45	38 = 38 - 0 autocit.	25 = 25 - 0 autocit.	20 = 20 - 0 autocit.
5	84.65]	Balev, D.K., Staykov A.S., Ivanov G.Y., <b>Dragoev S.G.</b> , Filizov E.H. (2011). Color stability improvement of chilled beef by natural antioxidant treatment and modified atmosphere packaging. American Journal of Food Technology, 6(2): 117-128. <b>Clarivate Analytics IF<sub>2011</sub> - 1,660; SJR<sub>2011</sub> - 0,376; Scopus<sub>2011</sub> Citation/Documents 2 years - 1,702;</b>	37	23 = 29 - 6 autocit.	11 = 13 - 2 autocit.	11 = 12* - 1 autocit.
6	112.93]	Assenova, B., E. Okuskhanova, M. Rebezov, N. Korzhikenova, Zh. Yessimbekov, <b>St. Dragoev</b> (2016). Trace and toxic elements in meat of maral (Red deer) grazing in Kazakhstan. Research Journal of Pharmaceutical, Biological and Chemical Sciences, 7(1): 1425-1433. <b>Clarivate Analytics IF<sub>2016</sub> - 0,350; SJR<sub>2016</sub> - 0,233; Scopus<sub>2016</sub> Citation/Documents 2 years - 0,379;</b>	25	21 = 45 - 24 autocit.	21 = 41 - 20 autocit.	12 = 16* - 4 autocit.
7	98.79]	Bulambaeva, A. A., Vlahova-Vangelova D.B., <b>Dragoev S.G.</b> , Uzakov. Y.M., Balev D.K. (2014). Development of new functional cooked sausages by addition of goji berry and pumpkin powder. American Journal of Food Technology, 9(4): 180-189. <b>Clarivate Analytics IF<sub>2014</sub> - 0,808; SJR<sub>2014</sub> - 0,509; Scopus<sub>2014</sub> Citation/Documents 2 years - 0,780;</b>	23	21 = 48 - 27 autocit.	11 = 16 - 5 autocit.	10 = 13* - 3 autocit.
8	120.101]	Vlahova-Vangelova, D.B., <b>S.G. Dragoev</b> , D.K. Balev, B.K. Assenova, K.J. Amirhanov. (2017). Quality, microstructure, and technological properties of sheep meat marinated in three different ways. Journal of Food Quality. Volume 2017 (2017): Article ID 5631532, 10 pages. <a href="https://doi.org/10.1155/2017/5631532">https://doi.org/10.1155/2017/5631532</a> <b>Clarivate Analytics IF<sub>2016</sub> = 0,968; SJR<sub>2016</sub> - 0,452; Scopus<sub>2016</sub> Citation/Documents 2 years - 1,097;</b>	19	18 = 22 - 4 autocit.	14 = 14 - 0 autocit.	7 = 7* - 0 autocit.
9	100.81]	Serikkaisai, M.S., Vlahova-Vangelova D.B., <b>Dragoev S.G.</b> , Uzakov. Y.M., Balev D.K. (2014). Effect of dry goji berry and pumpkin powder on quality of cooked and smoked beef with reduced nitrite content. Advance Journal of Food Science and Technology, 6(7): 877-883. <b>Clarivate Analytics IF<sub>2014</sub> - 0,510; SJR<sub>2014</sub> - 0,278; Scopus<sub>2014</sub> Citation/Documents 2 years - 0,553;</b>	17	12 = 31 - 19 autocit.	11 = 14 - 3 autocit.	-
10	133.113]	<b>Dragoev, S.G.</b> , D.B. Vlahova-Vangelova, D.K. Balev, D.G. Bozhilov, S.Z. Dagnon (2021). Valorization of waste by-products of rose oil production as feedstuff phytonutrients. Bulgarian Journal of Agricultural Science. 27(1): 209-219. <a href="https://doi.org/10.31220/osf.io/cdf9b">Preprint AgriRxiv DOI: 10.31220/osf.io/cdf9b</a>	16	13 = 23-10 autocit.	9 = 16 - 7 autocit.	10 9 = 12* - 3 autocit. + 1 citation as PrePrint in AgriXiv
11	5.3]	<b>Драгоев, Ст.</b> (2004). Развитие на технологията в месната и рибната промишленост, Академично издателство на УХТ, Пловдив [ <b>Dragoev, S.</b> (2004). Development of technology in meat and fish industry. Academic Publishing of UFT, Plovdiv]	15	4 = 4 - 0 autocit.	-	-

12	111.92)	Balev, D., D. Vlahova-Vangelova, K. Mihalev, V. Shikov, <b>S. Dragoev</b> , V. Nikolov (2015). Application of natural dietary antioxidants in broiler feeds. Journal of Mountain Agriculture on the Balkans, <b>18</b> (2): 224-232.	14	14 = 23 - 9 autocit.	-	7 = 12* - 5 autocit.
13	113.94)	<b>Dragoev, St.G.</b> , D.K. Balev, N.St. Nenov, K.P. Vassilev, D.B. Vlahova-Vangelova (2016). Antioxidant capacity of essential oil spice extracts versus ground spices and addition of antioxidants in Bulgarian type dry-fermented sausages. European Journal of Lipid Science and Technology. <b>118</b> (10): 1450-1462. <a href="http://doi.org/10.1002/ejlt.201500445">http://doi.org/10.1002/ejlt.201500445</a> <b>Clarivate Analytics IF<sub>2016</sub> - 2,145; SJR<sub>2016</sub> - 0,710; Scopus<sub>2016</sub> Citation/Documents 2 years - 2,153;</b>	14	10 = 14 - 3 autocit.	8 = 11 - 3 autocit.	5 = 6 - 1 autocit.
14	123.103)	Kozhkhieva, M., <b>S. Dragoev</b> , Y. Uzakov, A. Nurgazezova. (2018). Improving of the oxidative stability and quality of new functional horse meat delicacy enriched with sea buckthorn ( <i>Hippophae rhamnoides</i> ) fruit powder extracts or seed kernel pumpkin ( <i>Cucurbita pero</i> L.) flour. Comptes rendus de l'Académie bulgare des Sciences. 2018, <b>71</b> (1): 132-136. <a href="http://dx.doi.org/10.7546/CRABS.2018.01.18">http://dx.doi.org/10.7546/CRABS.2018.01.18</a> <b>Clarivate Analytics IF<sub>2018</sub> - 0,321; SJR<sub>2018</sub> - 0,205; Scopus<sub>2018</sub> Citation/Documents 2 years - 0,349;</b>	14	13 = 19 - 6 autocit.	7 = 9* - 2 autocit.	4 = 7* - 3 autocit.
<b>h-индекс (без автоцитати)</b>			14	14/12	12/9	9/9
15	72.53)	<b>Dragoev, S.</b> (2008). Inhibition of lipid peroxidation of frozen mackerel by pre-storage antioxidant superficial treatment. Bulgarian Journal of Agricultural Science, <b>14</b> (3): 283-289.	14	11 = 13 - 2 autocit.	7 = 7 - 0 autocit.	4 = 5 - 1 autocit.
16	89.70)	Balev D., Ivanov G., <b>Dragoev, S.</b> , Nikolov Hr. (2011). Effect of vacuum packaging on the changes of Russian sturgeon muscle lipids during frozen storage. European Journal of Lipid Science and Technology, <b>113</b> (11): 1385-1394. <b>Clarivate Analytics IF<sub>2011</sub> - 1,934; SJR<sub>2011</sub> - 0,732; Scopus<sub>2011</sub> Citation/Documents 2 years - 1,800;</b>	14	11 = 12 - 1 autocit.	8 = 8 - 0 autocit.	8 = 8 - 0 autocit.
17	77.58)	Ivanov, G., Balev D., Nikolov H., <b>Dragoev, S.</b> (2009). Improvement of the chilled salmon sensory quality by pulverisation with natural dihydroquercetin solutions. Bulgarian Journal of Agricultural Science, <b>15</b> (2): 154-162. <b>Clarivate Analytics IF<sub>2009</sub> - 0,058; SJR<sub>2009</sub> - 0,138; Scopus<sub>2009</sub> Citation/Documents 2 years - 0,058;</b>	12	12 = 21 - 9 autocit.	8 = 14 - 6 autocit.	7 = 9* - 2 autocit.
18	115.96)	Vlahova-Vangelova, D. B., D. K. Balev, <b>S. G. Dragoev</b> , G. D. Kirisheva (2016). Improvement of technological and sensory properties of meat by whey marinating. Scientific Works of UFT, <b>63</b> (1): 7-13.	12	12 = 12 - 0 autocit.	-	-
19	119.100)	Balev, D.K., D.B. Vlahova-Vangelova, P.S. Dragoeva, L.N. Nikolova, <b>S.G. Dragoev</b> . (2017). A Comparative study on the quality of scaly and mirror carp ( <i>Cyprinus carpio</i> L.) cultivated in conventional and organic systems. Turkish Journal of Fisheries and Aquatic Sciences. <b>17</b> (2): 395-403. <a href="http://doi.org/10.1002/ejlt.201500445">http://doi.org/10.1002/ejlt.201500445</a> <b>Clarivate Analytics IF<sub>2017</sub> - 2,145; SJR<sub>2017</sub> - 0,710; Scopus<sub>2017</sub> Citation/Documents 2 years - 2,153;</b>	11	10 = 11 - 1 mistake	5 = 5 - 0 autocit.	6 = 6 - 0 autocit.
20	102.83)	Vlahova-Vangelova, D., Sh. Abjanova, <b>S.G. Dragoev</b> (2014). Influence of marinating type on the morphological and sensory properties of horse meat. Acta Scientiarum Polonorum, Technologia Alimentaria, <b>13</b> (4): 403-411. <b>Clarivate Analytics IF<sub>2014</sub> - 0,849; SJR<sub>2014</sub> - 0,293; Scopus<sub>2014</sub> Citation/Documents 2 years - 0,807;</b>	10	10 = 13* - 3 autocit.	6 = 7 - 1 autocit.	6 = 8* - 2 autocit.
21	3.1)	<b>Драгоев, Ст.</b> (1999). Липидна пероксидация в месните и рибните храни. Влияние върху качеството на продукта и риска за здравето на човека. (Обзор): (под редакцията на проф. д.т.н. Ст. Данчев): ВИХВП, Пловдив.	10	-	-	-
<b>i<sub>10</sub> индекс</b>			21	24/21	11/10	9/8
22	101.82)	<b>Dragoev, S.G.</b> , A.S. Staykov, K.P. Vassilev, D.K. Balev, D.B. Vlahova-Vangelova (2014). Improvement the quality and the shelf life of the high oxygen modified atmosphere packaged veal by superficial spraying with dihydroquercetin solution. International Journal of Food Science (Hindawi). <b>Volume 2014</b> (2014) Article ID 629062. <a href="http://doi.org/10.1155/2014/629062">http://doi.org/10.1155/2014/629062</a> <b>Clarivate Analytics IF<sub>2014</sub> - ; SJR<sub>2014</sub> - 0,291; Scopus<sub>2014</sub> Citation/Documents 2 years - 0,742;</b>	9	8 = 14 - 6 autocit.	3 = 3 - 0 autocit.	1 = 2 - 1 autocit.
23	139.119)	Popova T., Petkov E., Ignatova M., Vlahova-Vangelova D., Balev D., <b>Dragoev S.</b> , Kolev N. Male layer-type chickens – an alternative source for high quality poultry meat: a review on the carcass composition, sensory characteristics and nutritional profile (2022). Revista Brasileira de Ciência Avícola/ Brazilian Journal of Poultry Science, <b>24</b> (03): 01-10. <a href="https://doi.org/10.1590/1806-9061-2021-1615">https://doi.org/10.1590/1806-9061-2021-1615</a>	9	6 = 10 - 2 autocit.	5 = 5 - 0 autocit.	5 = 7 - 2 autoc.
24	124.104)	Kitanovski, V. D., D. B. Vlahova-Vangelova, <b>S. G. Dragoev</b> , H. N. Nikolov, D. K. Balev. (2018). Effect of electrochemically activated anolyte on the shelf life of cold stored rainbow trout. Food Science and Applied Biotechnology. 2018, <b>1</b> (1): 1-10.	9	9 = 10 - 1 repetition	-	-

25	189.34)	<b>Dragoev, S.</b> , D. Balev (2006). pH effect of natural antioxidants on lipolysis and pH of dry fermented sausages "Lukanka" type, Proc. 52 International Congress of Meat Science and Technology, August 13-18, 2006, Dublin, Ireland, (Edited by Declan Troy, Rachel Pearce, Briege Byrne, Joseph Kerry), Wageningen Academic Publishers, Wageningen, The Netherlands: 451-452.	8	3 = 3 - 0 autocit.	-	-
26	130.110)	Vlahova-Vangelova, D. B., <b>Dragoev S.</b> , Balev D., Ivanova S., Nikolova T., Nakev J., Gerrard D. (2020). Improving the oxidative stability of pork by antioxidant type phytonutrients. Biointerface Research in Applied Chemistry, <b>10</b> (3): 5624-5633. <a href="http://doi.org/10.33263/BRIAC103.624633">http://doi.org/10.33263/BRIAC103.624633</a> <b>Clarivate Analytics IF<sub>2019</sub> = Emerging Sources Citation Index.</b> <b>Scopus IF<sub>2019</sub> = 0,873. SJR<sub>2019</sub> = 0,161;</b>	7	5 = 10- 5 autocit.	3 = 7 - 4 autocit.	3 = 7 4 autocit.
27	131.111)	Abilmazhinova, N., D. Vlahova-Vangelova , <b>S. Dragoev</b> , Sh. Abzhanova, D. Balev (2020). Optimization of the oxidative stability of horse minced meat enriched with dihydroquercetin and vitamin C as a new functional food. Comptes rendus de l'Academie bulgare des Sciences, <b>73</b> (7): 1033-1040.	7	7 = 9 - 2 autocit.	5 = 5 - 0 autocit.	1 = 2 - 1 autocit.
28	191.36)	<b>Dragoev, S.</b> , D. Balev, K. Vulkova-Jorgova, (2007). Inhibition of lipid oxidation in dry fermented sausages using rosemary extracts, Proc. 53 International Congress of Meat Science and Technology, August 5-10, 2007, Beijing, China, (Edited by Guanghong Zhou, Weili Zhang): China Agricultural University Press, China, 2007: 421-422.	7	3 = 3 - 0 autocit.	-	-
29	17.13)	Къосев, Д., Ст. Драгоев (2009). Технологията на рибата и рибните продукти Първо издание. (под ред. на доц. д.т.н. Ст. Драгоев): Издателска къща ХБП, София.	7	-	-	-
30	95.76)	<b>Dragoev, S.G.</b> , Balev D.K., Ivanov G.Y., Nikolova-Damyanova B.M., Grozdeva T.G., Filizov E.H., Vassilev K.P. (2014). Effect of superficial treatment with new natural antioxidant on salmon ( <i>Salmo salar</i> ) lipid oxidation. Acta Alimentaria, <b>43</b> (1): 1-8. <b>Clarivate Analytics IF<sub>2014</sub> - 0,408; SJR<sub>2014</sub> - 0,216; Scopus<sub>2014</sub> Citation/Documents 2 years - 0,442;</b>	6	4 = 12 - 9 autoc.	6 = 6 - 0 autocit.	4 = 5 - 1 autocit.
31	118.99)	Balev, D.K., N.S. Nenov, <b>S.G. Dragoev</b> , K.P. Vassilev, D. B. Vlahova-Vangelova, Sh. B. Baytkenova, F. H. Smolnikova (2017). Comparison of the effect of new spice freon extracts towards ground spices and antioxidants for improving the quality of Bulgarian-type dry-cured sausage. Polish Journal of Food and Nutrition Sciences. 2017, <b>67</b> (1): 59 - 66. <a href="https://doi.org/10.1515/pjfn-2016-0021">https://doi.org/10.1515/pjfn-2016-0021</a> <b>Clarivate Analytics IF<sub>2017</sub> = 1,697. Scopus IF<sub>2017</sub> = 1,836. SJR<sub>2017</sub> = 0,651.</b>	6	6 = 9 - 3 autocit.	6 = 6 - 0 autocit.	2 = 4 - 2 autocit.
32	83.64)	Ivanov G.Y., Staykov A.S., Balev, D.K., <b>Dragoev S.G.</b> , Filizov E.H., Vassilev K.P., Grozdeva T.G. (2010). Effect of treatment with natural antioxidant on the chilled beef lipid oxidation. Advance Journal of Food Science and Technology, <b>2</b> (4): 213-217. <b>Clarivate Analytics IF<sub>2010</sub> - 0,385; SJR<sub>2010</sub> - 0,132; Scopus<sub>2010</sub> Citation/Documents 2 years - 0,385;</b>	5	1 = 4 - 3 autocit.	2 = 5 - 3 autocit.	-
33	94.75)	Влахова-Вангелова, Д., Ш. Абжанова, С.Г. Драгоев (2013). Влияние на вида на маринование върху морфологичните и органолептичните характеристики на овче месо. [Influence of the type of marinade on the morphological and organoleptic characteristics of sheep's meat]. Научни трудове на УХТ, <b>60</b> (1): 237-241.	5	-	-	-
34	148.128)	Popova, T., Petkov, E., Ignatova, M., Vlahova-Vangelova, D., Balev, D., <b>Dragoev, S.</b> , Kolev, N., Dimov, K. (2023). Meat quality of male layer-type chickens slaughtered at different ages. Agriculture, <b>13</b> (3): 624. <a href="https://doi.org/10.3390/agriculture13030624">https://doi.org/10.3390/agriculture13030624</a>	4	3 = 5 - 2 autocit.	2 = 2 - 0 autocit.	1 = 2 - 1 autocit.
35	55.36)	Къосев, Д., Драгоев Ст., Кофова Ю. (2002). Изменение жиров при получении рыбного гидролизата из толстолобика, Известия высших учебных заведений. Пищевая технология, <b>45</b> (1): 32-33.	4	1 = 1 - 0 autocit.	-	-
36	63.44)	<b>Драгоев, Ст.</b> (2004). Развитие на липидна пероксидация при производството на варено-пушени трайни колбаси, Хранително-вкусова промишленост, <b>54</b> (10): 10-13.	4	-	-	-
37	18.14)	<b>Драгоев, Ст.</b> , Вълкова-Йоргова К., Балева Д. (2009). Технология на функционалните и специални месни и рибни продукти. Първо издание. (под ред. на проф. д.т.н. Ст. Драгоев): Минерва, София [Dragoev, S.G., K.I. Vulkova-Yorgova, D.K. Balev (2008). Technology of functional and special meat and fish products, Sofia: Minerva]	4	-	-	-
38	106.87)	Staykov, A.S., K.P. Vassilev, <b>S.G. Dragoev</b> , D.K. Balev, D.B. Vlahova-Vangelova, A.I. Vuleva, F.Yu. Rustemova (2015). Inhibition of lipid oxidation in different types packaged beef by a composition of natural antioxidants. Oxidation Communication, <b>38</b> (2): 666-676. <b>Clarivate Analytics IF<sub>2015</sub> - 0,489; SJR<sub>2015</sub> - 0,120; Scopus<sub>2015</sub> Citation/Documents 2 years - 0,355;</b>	3	3 = 6 - 3 autocit.	4 = 4 - 0 autocit.	1 = 2 - 1 autocit.
39	122.102)	Kitanovski V. D., D. B. Vlahova-Vangelova, <b>S. G. Dragoev</b> , H. N. Nikolov, D. K. Balev. (2017). Extension the shelf-life of fresh golden rainbow trout via ultra-fast air or cryogenic carbon dioxide super chilling. Journal of Aquaculture Research & Development. 2017, <b>8</b> (4): 100481.	3	3 = 8 - 5 autocit.	-	-
40	141.121)	Balev, D., Vlahova-Vangelova, D., <b>Dragoev, S.</b> , Baleva, L., Dimitrova, M., Kolev N.D. (2022). Antioxidative effect of dry distilled rose petals extract in traditional Bulgarian dry fermented sausages with reduced nitrate content. Food Science and Applied Biotechnology. 2022, <b>5</b> (2): 173-180. <a href="https://doi.org/10.30721/fsab2022.v5.i2.186">https://doi.org/10.30721/fsab2022.v5.i2.186</a>	3	2 = 6 - 4 autocit.	3 = 3 - 0 autocit.	-

41	78.59]	Balev, D., Ivanov G., Nikolov H., <b>Dragoev, S.</b> (2009). Effect of pretreatment with natural antioxidant on the colour surface properties of chilled-stored salmon discs. Bulgarian Journal of Agricultural Science, <b>15</b> (5): 379-385. <b>Clarivate Analytics IF<sub>2009</sub> - 0,058; SJR<sub>2009</sub> - 0,138; Scopus<sub>2009</sub> Citation/Documents 2 years - 0,058;</b>	3	3 = 5 - 2 autocit.	1 = 5 - 4 autocit.	1 = 2 - 1 autocit.
42	142.122]	Vlahova-Vangelova, D., D. Balev, N. Kolev, M. Terziyska, <b>S. Dragoev</b> (2022). Preservation of fish freshness by edible alginate coating and surface treatment with dry distilled rose petals extract or L-ascorbic acid. Food Science and Applied Biotechnology. 2022, <b>5</b> (2): 181-189. <a href="https://doi.org/10.30721/fsab2022.v5.i2.187">https://doi.org/10.30721/fsab2022.v5.i2.187</a>	3	3 = 5 - 2 autocit.	2 = 3 - 1 autocit.	-
43	107.88]	<b>Dragoev, S.G.</b> (2015). Inhibition of lipid oxidation of frozen chicken legs by treatment with sodium lactate, natural antioxidants and vacuum-packaging. EC Nutrition, <b>1</b> (4): 203-216.	3	2 = 3 - 1 autocit.	-	-
44	135.115]	Stancheva, N.Zh., J.L. Nakev, D.B. Vlahova-Vangelova, D.K. Balev, <b>S.G. Dragoev</b> (2021). Impact of Siberian larch dihydroquercetin or dry distilled rose petals as feed supplements on lamb's growth performance, carcass characteristics and blood count parameters. Iranian Journal of Applied Animal Science, <b>11</b> (2): 339-350. Available at: <a href="http://ijas.iaurasht.ac.ir/article_682325.html">http://ijas.iaurasht.ac.ir/article_682325.html</a>	2	2 = 5 - 3 autocit.	1 = 4 - 3 autocit.	2 1 + 1 citation as PrePrint in AgriXiv
45	145.125]	Kolev, N. D., Vlahova-Vangelova, D. B., Balev, D. K., <b>Dragoev, S. G.</b> (2022). Stabilization of oxidative processes in cooked sausages by optimization of incorporated biologically active substances. Carpathian Journal of Food Science and Technology, <b>14</b> (4): 180-188. <a href="https://doi.org/10.34302/crpjfst/2022.14.4.14">https://doi.org/10.34302/crpjfst/2022.14.4.14</a>	2	2 = 6 - 4 autocit.	2 = 4 - 2 autocit.	1 = 1 - 0 autocit.
46	82.63]	Balev, D.K., Staykov A.S., Ivanov G.Y., <b>Dragoev S.G.</b> , Filizov E.H., Vassilev K.P., Grozdeva T.G. (2010). Effect of natural antioxidant treatment and modified atmosphere packaging on the quality and shelf-life of chilled beef. Agriculture and Biology Journal of North America, <b>1</b> (4): 451-457.	2	2 = 6 - 4 autocit.	-	0 = 2 - 2 autocit.
47	147.127]	Popova, T., Petkov, E., Ignatova, M., <b>Dragoev, S.</b> , Vlahova-Vangelova, D., Balev, D., Kolev, N. (2023). Growth performance, carcass composition and tenderness of meat in male layer-type chickens slaughtered at different age. Comptes rendus de l'Académie bulgare des Sciences, <b>76</b> (1): 156-164. <a href="https://doi.org/10.7546/CRAbs.2023.01.17">https://doi.org/10.7546/CRAbs.2023.01.17</a>	2	1 = 5 - 4 autocit.	0 = 3 - 3 autocit.	0 = 2 - 2 autocit.
48	187.32]	<b>Dragoev, S.</b> , D. Balev (2004). An application of blend of natural antioxidants in dry fermented sausages, Proceedings of 50 International Congress of Meat Science and Technology, August 8-13, 2004, Helsinki, Finland, Microbiology and safety, <b>3</b> : 599-602.	2	2 = 4 - 2 autocit.	-	-
49	129.109]	Vlahova-Vangelova D., D. Balev, <b>S. Dragoev</b> , S. Ivanova, J. Nakev, T. Nikolova (2019). Effect of pig's feed phytonutrients supplementation on the free amino nitrogen and water holding capacity of pork. Scientific Works of UFT, <b>66</b> (1): 9-15.	2	2 = 2 - 0 autocit.	-	-
50	56.37]	<b>Dragoev, S.</b> (2002). Influence of lipid peroxidation development on the quality of salted herring ( <i>Clupea harengus</i> ): Bulgarian Journal of Agricultural Science, <b>8</b> (1): 53-66.	2	1 = 1 - 0 autocit.	-	1 = 1 - 0 autocit.
51	197.42]	<b>Dragoev, S.G.</b> , D. K. Balev, K. P. Vassilev, N.S. Nenov (2010). Effect of new pepper and cummin freon extracts on the proximate composition and sensory properties of Bulgarian type fermented sausage (sudjuk). Proc. 56 International Congress of Meat Science and Technology, August 15-20, 2010, Jeju, South Korea Poster E034 159.52]	2	1 = 1 - 0 autocit.	-	-
52	96.77]	Булумбаева, А. А., <b>Драгоев С.Г.</b> , Узаков, Я.М. (2014). Нови подходи за създаване на функционални месни продукти. Обзор, Хранително-вкусова промишленост, <b>64</b> (1): 33-36.	2	-	-	-
53	59.40]	Балев, Д., <b>Ст. Драгоев</b> , Т. Атанасова (2003). Антиоксидантен ефект на розмаринови концентрати и рутин върху липидната пероксидация в сурово-сушени месни продукти. Научни трудове на УХТ, <b>40</b> (1): 214-220.	2	-	-	-
54	6.1]	<b>Драгоев, Ст.</b> (1997). Технология на птичето месо. Ръководство за лабораторни упражнения, Издателство ВИХВП, Пловдив, Ръководство за студенти от ОКС „Бакалавър“.	2	-	-	-
55	2.2]	<b>Драгоев, Ст.</b> (2007). Технологични насоки за инхибиране на липидната пероксидация при производство и съхранение на месни и рибни продукти (ДИСЕРТАЦИЯ за присъждане на научна степен “Доктор на техническите науки”): УХТ, Пловдив.	2	-	-	-
56	136.116]	Ivanova, S., J. Nakev, T. Nikolova, D. Vlahova-Vangelova, D. Balev, <b>S. Dragoev</b> , D. Gerrard, L. Grozlekova, D. Tashkova (2021). Effect of new livestock feeds' phytonutrients on productivity, carcass composition and meat quality in pigs. Bulgarian Journal of Agricultural Science, <b>27</b> (6): 1178-1186. <a href="https://www.agrojournal.org/27/06-17.pdf">https://www.agrojournal.org/27/06-17.pdf</a> AgriRxiv, Preprint <a href="http://doi.org/10.31220/osf.io/jfrrv">http://doi.org/10.31220/osf.io/jfrrv</a>	1	1 = 7 - 6 autocit.	1 = 1 - 0 autocit.	2* = 2 - 0 autocit.
57	201.46]	Vlahova-Vangelova, D., D. Balev, <b>S. Dragoev</b> , B. Kapitanski, K. Mihalev, T. Doncheva (2014). Influence of goji berry, pumpkin powder and rose petal extract on the quality of cooked sausages with reduced nitrite content. FoodTech Congress (II International Congress Food Technology, Quality and Safety & XVI International Symposium Feed Technology): 28-30 October 2014, Novi Sad, Serbia: 1-6.	1	1 = 6 - 5 autocit.	-	0 = 3 - 3 autocit.





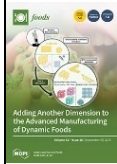









58	64.45]	<b>Dragoev, S.</b> , D. Balev, D. Dontchev, M. Diltcheva (2004). Optimization of the composition of natural antioxidants suitable for dry-fermented meat products. Bulgarian Journal of Agricultural Science. <b>10</b> (1): 99-106.	1	1 = 5 - 4 autocit.	-	-
59	217.62]	Kolev, N. D., D. B. Vlahova-Vangelova, D. K. Balev, <b>S. G. Dragoev</b> (2022). Quality changes of cooked sausages influenced by the incorporation of a three-component natural antioxidant blend. 68th Scientific Conference with International Participation " Food Science, Engineering and Technology- 2021", October 22 - 23, 2021, UFT-Plovdiv, Bulgaria, BIO Web of Conferences, FoSET 2021, 45(2022): 01006, <a href="https://doi.org/10.1051/bioconf/20224501006">https://doi.org/10.1051/bioconf/20224501006</a>	1	1 = 4* - 3 autocit.	1 = 2 - 1 autocit.	0 = 1 - 1 autocit.
60	137.117]	Vlahova-Vangelova, D., Balev, D., Kolev, N.D., Gradinarska, D., <b>Dragoev, S.</b> (2021). Cricket powder ( <i>Acheta domestica</i> ) as food additive for processing of dry-fermented poultry bars. Scientific Study & Research. Chemistry & Chemical Engineering, Biotechnology, Food Industry, <b>22</b> (4): 453-461. <a href="https://pubs.ub.ro/?pg=revues&amp;rev=csc6&amp;num=202104&amp;vol=4&amp;aid=5347">https://pubs.ub.ro/?pg=revues&amp;rev=csc6&amp;num=202104&amp;vol=4&amp;aid=5347</a>	1	1 = 4 - 3 autocit.	-	1 = 2* - 1 autocit.
61	202.47]	Balev D., D. Vlahova-Vangelova, <b>S. Dragoev</b> , K. Mihalev, T. Doncheva (2014). Development of new functional cooked sausages by addition of rose petal extract. FoodTech Congress (II International Congress Food Technology, Quality and Safety & XVI International Symposium Feed Technology): 28-30 October 2014, Novi Sad, Serbia: 111-116.	1	1 = 4 - 3 autocit.	-	-
62	114.95]	Staykov, A.S., <b>S.G. Dragoev</b> , D.K. Balev, D.B. Vlahova-Vangelova, M.R. Pavlova (2016). Preserving the quality and prolongation the shelf-life of beef packed under vacuum or modified atmosphere using ternary antioxidant blend. Journal of Microbiology, Biotechnology and Food Science. <b>5</b> (6): 617-622. <a href="http://doi.org/10.15414/jmbfs.2016.5.6.617-622">http://doi.org/10.15414/jmbfs.2016.5.6.617-622</a> Clarivate Analytics IF <sub>2016</sub> = Emerging Sources Citation Index. Scopus IF <sub>2016</sub> = 0,000. SJR <sub>2016</sub> = 0,000.	1	1 = 4* - 3 autocit.	-	0 = 2* - 2 autocit.
63	143.123]	Vlahova-Vangelova, D.B., Balev, D.K., Kolev, N.D., Popova, T.L., <b>Dragoev, S.G.</b> (2022). Quality changes of <i>Longissimus dorsi</i> and <i>Semimembranosus</i> muscles and perirenal adipose tissue during frozen storage of lambs fed dihydroquercetin or dry distilled rose petals supplemented diet. Food Science and Applied Biotechnology. <b>5</b> (2): 240-255. <a href="https://doi.org/10.30721/fsab2022.v5.i2.210">https://doi.org/10.30721/fsab2022.v5.i2.210</a>	1	1 = 3* - 2 autocit.	1 = 2 - 1 autocit.	-
64	218.63]	Vlahova-Vangelova, D. B., N. D. Kolev, D. K. Balev, R. H. Dinkova, <b>S. G. Dragoev</b> (2022). Technological and morphological characteristics of acoustically assisted frozen "foie gras"(fattened duck liver). 68th Scientific Conference with International Participation " Food Science, Engineering and Technology- 2021", October 22 - 23, 2021, UFT-Plovdiv, Bulgaria, BIO Web of Conferences, FoSET 2021, 45(2022): 01010, <a href="https://doi.org/10.1051/bioconf/20224501011">https://doi.org/10.1051/bioconf/20224501011</a>	1	1 = 2 - 1 autocit.	0 = 1 - 1 autocit.	-
65	194.39]	Valkova-Jorgova, K., Danov K., Gradinarska D., <b>Dragoev, St.</b> (2008). Effect of probiotic starter culture on the cell fraction of semidried raw sausages. Proc. 54 International Congress of Meat Science and Technology, August 10-15, 2008, Cape Town, South Africa, <b>3B</b> (6): 1-3. (Oral presentation).	1	1 = 2 - 1 repetition	-	-
66	138.118]	Vlahova-Vangelova, D., D. Balev, N. Kolev, M. Terziyska, <b>S. Dragoev</b> (2022). The effect of dietary dry distilled rose petals or dihydroquercetin supplementation on the oxidative stability and quality of lamb muscles and fat. Letters in Applied NanoBioScience, <b>11</b> (4): 4280 - 4293. <a href="https://doi.org/10.33263/LIANBS114.42804293">https://doi.org/10.33263/LIANBS114.42804293</a> Clarivate Analytics IF <sub>2022</sub> = -, Scopus IF <sub>2022</sub> = -, SJR <sub>2022</sub> = -, CiteScoreTracker 2023: 2.4	1	1 = 2* - 1 autocit.	0	-
67	117.98]	Kitanovski, V.D., D.B. Vlahova-Vangelova, <b>S.G. Dragoev</b> , D.P. Kitanovski (2016). Alternations in quality parameters of rainbow trout ( <i>Oncorhynchus mykiss</i> ) compared to albino golden rainbow trout stored at 0 to 4°C. Scientific Works of UFT, <b>63</b> (1): 76-82.	1	1 = 2 - 1 autocit.	-	-
68	144.124]	Kolev, N.D., Vlahova-Vangelova, D.B., Balev, D.K., <b>Dragoev, S.G.</b> (2022). Color dynamics of cooked sausages after nitrite reduction and incorporation of biologically active substances. The Journal of Almaty Technological University, <b>14</b> (3): 130-137, <a href="https://doi.org/10.48184/2304568X-2022-3-130-137">https://doi.org/10.48184/2304568X-2022-3-130-137</a>	1	1 = 2 - 1 autocit.	-	-
69	151.131]	<b>Dragoev, S.</b> (2024). Lipid peroxidation in muscle foods: Impact on quality, safety and human health. Foods, <b>13</b> (5): Article ID 797. <a href="https://doi.org/10.3390/foods13050797">https://doi.org/10.3390/foods13050797</a>	1	1 = 1 - 0 autocit.	1 = 1 - 0 autocit.	0
70	193.38]	Vulkova-Jorgova, K., K. Danov, <b>S. Dragoev</b> , K. Vasilev (2007). Study of combined starter culture for accelerated ripening of dry fermented sausages, Proc. 53 International Congress of Meat Science and Technology, August 5-10, 2007, Beijing, China, (Edited by Guanghong Zhou, Weili Zhang): China Agricultural University Press, China, 2007: 489-490 (Poster presentation).	1	1 = 1 - 0 autocit.	-	-
71	93.74]	Vlahova-Vangelova, D., D. Balev, <b>St. Dragoev</b> (2013). Effect of acid marinating with sodium lactate on morphological changes in <i>m. Longissimus dorsi</i> , Agricultural Sciences, <b>5</b> (14): 151-155.	1	1 = 1 - 0 autocit.	-	-
72	80.61]	Балев, Д., Г. Иванов, Н. Ненов, Хр. Николов, К. Василев, <b>Ст. Драгоев</b> (2009). Протеолитични промени при хладилно съхранение на сурово-сушени месни продукти съдържащи екстракти от подправки. Научни трудове УХТ, <b>56</b> (1): 9-14.	1	-	-	-

73	81.62]	Балев, Д., Г. Иванов, Н. Ненов, Хр. Николов, К. Василев, <b>Ст. Драгоев</b> (2009). Влияние на екстракти от <i>Piper nigrum</i> и <i>Cuminum cuminum</i> върху окислителната стабилност на сурово-сушени месни продукти по време на хладилно съхранение. Научни трудове на УХТ, <b>56</b> (1): 15-20.	1	-	-	-
74	25.6]	<b>Драгоев, Ст.</b> , Атанасов А., Бояджиев Н. (1992). Оптимизиране на състава на белтъчни смеси за хранене на спортисти, Хранителна промишленост, <b>41</b> (5-6): 20-23.	1	-	-	-
75	49.30]	Китановски, Д., Василев К., <b>Драгоев Ст.</b> (2001). Влияние на породите върху органолептичните свойства и цветовите характеристики на говеждо месо, Хранително-вкусова промишленост, <b>50</b> (9): 15-17.	1	-	-	-
76	57.38]	Вълкова, Т., Балев Д., Бахчеванска Сл., <b>Драгоев Ст.</b> , Йончева Н. (2003). Антиоксидантна активност на добавки за хранителната промишленост, Хранително-вкусова промишленост, <b>52</b> (6): 11-12.	1	-	-	-
77	70.51]	<b>Драгоев, Ст.</b> , Балев Д. (2006). Изследване на липолизата и липидната пероксидация в опакована под вакуум Руска есетра ( <i>Acipenser guildenstadi</i> ). Хранително-вкусова промишленост, <b>55</b> (5): 13-16.	1	-	-	-
78	71.52]	<b>Драгоев, Ст.</b> (2008). Инхибиране на липидна пероксидация на хладилно съхранявана пържена и печена скумрия чрез повърхностна обработка с антиоксиданти - продължение. Хранително-вкусова промишленост, <b>58</b> (11): 52-56.	1	-	-	-
79	92.73]	Стайков, Ал., Д. Балев, Кир. Василев, <b>Ст. Драгоев</b> , Д. Влахова-Вангелова (2013). Стабилизиране на органолептичните характеристики, цвета и конюгираните липидни производни на опаковано под модифицирана атмосфера телешко месо, третирано с дихидрокверцетин. Хранително-вкусова промишленост, <b>63</b> (1): 37-42.	1	-	-	-
80	44.25]	<b>Драгоев, Ст.</b> , Данчев Ст., Кьосев Д. (1998). Изследване върху липидната пероксидация на замразено месо. Научни трудове на ВИХВП, <b>43</b> (1): 129-135.	1	-	-	-
81	116.97]	Kirisheva, G.D., D.K. Balev, <b>S.G. Dragoev</b> , N. S. Nenov, D.B. Vlahova-Vangelova (2016). Application of spice freon extracts in the processing of "Hamburgski" sausage. Scientific Works of UFT, <b>63</b> (1): 14-23	1	-	-	-
82	182.27]	Йорданов, Д., И. Янчев, <b>С. Драгоев</b> , Ю. Пилчева (2000). Изследване върху лепливостта на пълнежни маси за варени малотрайни колбаси, Национална научна сесия на младите учени, Доклади и резюмета, Научни трудове на Съюза на учените, <b>1</b> (Б): 321-324	1	-	-	-
83	177.22]	<b>Dragoev, S.</b> , Danchev S., Zlatev T., Nikolova N., Todorov B. (1994). Effect of chronic Agria 1050-poisoning and gamma irradiation on the amino acid composition of lamb meat protein. ESNA-XXIV annual meeting Nauka I Tekhnika OOD. Stara Zagora (Bulgaria). Book of abstracts. 124, pp. 32-33.	1	-	-	-
84	8.3]	Данчев, Ст., К. Вълкова-Йоргова, <b>Ст. Драгоев</b> (1998). Технология на месодобива, ВИХВП, Пловдив	1	-	-	-
85	127.107]	Vlahova-Vangelova, D., D. Balev, L.N. Nikolova, S.G. Bonev, N.D. Kolev, <b>S.G. Dragoev</b> (2019). Age effect on technological properties of Russian sturgeon, its Siberian sturgeon hybrid and Sterlet. Bulgarian Journal of Agricultural Science. <b>25</b> (Suppl. 1): 73-77.	0	0 = 2 - 2 autocit.	1 = 1 - 0 autocit.	1 = 1 - 0 autocit.
86	140.120]	Kolev, N.D., D.B. Vlahova-Vangelova, D.K. Balev, <b>S.G. Dragoev</b> (2022). Effect of three-component antioxidant blend on oxidative stability and nitrite reduction of cooked sausages. Acta Scientiarum Polonorum Technologia Alimentaria, <b>21</b> (2): 205-212. <a href="https://doi.org/10.17306/J.AFS.2022.1052">https://doi.org/10.17306/J.AFS.2022.1052</a>	0	0 = 2 - 2 autocit.	1 = 1 - 0 autocit.	0 = 1* - 1 autocit.
87	134.114]	Vlahova-Vangelova, D.B., D.K. Balev, <b>S.G. Dragoev</b> , R.H. Dinkova (2020). Reduction of nitrites addition in cooked sausages from phytonutrient supplemented pork. Carpathian Journal of Food Science & Technology, <b>12</b> (4): 60-68.	0	0 = 1 - 1 autocit.	1 = 1 - 0 autocit.	0 = 1* - 1 autocit.
88	146.126]	Kolev, N.D., D.B. Vlahova-Vangelova, D.K. Balev, D.N. Gradinarska, <b>S.G. Dragoev</b> (2022). Quality characteristics of cooked poultry meatballs with addition of cricket powder ( <i>Acheta domestica</i> ). Journal of Mountain Agriculture on the Balkans, <b>25</b> (2): 15-32. <a href="https://pubs.ub.ro/?pg=revues&amp;rev=csc6&amp;num=202104&amp;vol=4&amp;aid=5347">https://pubs.ub.ro/?pg=revues&amp;rev=csc6&amp;num=202104&amp;vol=4&amp;aid=5347</a>	0	0 = 1 - 1 autocit.	-	0 = 1* - 1 autoc.
89	73.54]	<b>S.G. Dragoev</b> (2008). Effects of vacuum packaging, glazing and superficial treatment with sodium erythrobate on lipid peroxidation in deep frozen mackerel ( <i>Scomber scombrus</i> ). Scientific Works of the University of Food Technologies - Plovdiv. <b>55</b> (1): 41-46. [In Bulgarian] <b>Clarivate Analytics IF<sub>2008</sub> = Emerging Sources Citation Index. Scopus IF<sub>2008</sub> = 0,000. SJR<sub>2016</sub> = 0,000.</b>	0	-	-	0 = 1* - 1 autocit.
<b>ВСИЧКО: ЦИТАТИ ОБЩО</b>			<b>702</b>	<b>791</b>	<b>363</b>	<b>288</b>
<b>ВСИЧКО: ЦИТАТИ без АВТОЦИТАТИ и ПОВТОРЕНИЯ</b>			<b>702</b>	<b>526</b>	<b>275</b>	<b>240</b>






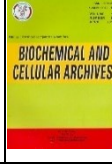






# СПИСЪК НА ЗАБЕЛЯЗАНИТЕ ЦИТАТИ



НА НАУЧНА ПРОДУКЦИЯ НА ЧЛ.-КОР. ПРОФ. Д.Т.Н. ИНЖ. СТЕФАН ГЕОРГИЕВ ДРАГОЕВ  
КЪМ 2 ЮНИ 2024 г.

№	Библиографско описание на цитата	Списание корица	№ на публикацията по списък
702.	Antonio, I., Paola, S. La competitività delle destinazioni turistiche sostenibili : driver di sviluppo ed esperienze di successo [The competitiveness of sustainable tourist destinations: development drivers and successful experiences], First Edition. 2024, Eurilink University Press, Rome. Online ISBN: 9791280164742 [In Italian] E-book. <a href="http://digital.casalini.it/9791280164742">http://digital.casalini.it/9791280164742</a> <a href="https://www.torrossa.com/it/resources/an/5769247">https://www.torrossa.com/it/resources/an/5769247</a>		128.108)
701.	Covarrubias, L.A.C., Solana, M.A.V., Domínguez, C.A., Valencia, A.T., Velázquez, J.A.M., Campos, E.S. Characterization of moringa oleifera seed oil for the development of a biopackage applied to maintain the quality of turkey ham. Polymers, 2024, 16(1): 133. ISSN: 2073-4360. <a href="https://doi.org/10.3390/polym16010132">https://doi.org/10.3390/polym16010132</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 5,000</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,800</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 5,040</b>		69.50)
700.	Ulrikh, E., Verkhoturov, V., Zel, E., Jose, O. <i>Cervus elaphus</i> : cultivation in the Kaliningrad region, processing and evaluation of the quality and safety of venison products. Journal of Microbiology Biotechnology and Food Sciences. 2024, 13(6), e10118. ISSN: 1338-5178. <a href="https://doi.org/10.55251/jmbfs.10118">https://doi.org/10.55251/jmbfs.10118</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -Emerging Sources Citation Index - Journal Citation Indicator (JCI) 2022: 0,160</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,234</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 0,970</b>		100.81)
699.	Nurtayeva, Z., Temirova, A., Yussupova, S., Omarzhayeva, A., Yaryakova, I. Ecological and economic efficiency of production and processing of milk on the example of enterprises of the Akmola Region. International Journal on Food System Dynamics. 2024, 15(3), 305-315. ISSN: 1869-6945. <a href="https://dx.doi.org/10.18461/ijfsd.v15i3.K8">https://dx.doi.org/10.18461/ijfsd.v15i3.K8</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,269</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 1,070</b>		123.103)
698.	Ayazbayeva, G., Symonenko, O., Sudibor, O. Competitiveness of Kazakhstan's agrifood systems: Opportunities and growth factors. International Journal on Food System Dynamics. 2024, 15(3), 240-253. ISSN: 1869-6945. <a href="https://dx.doi.org/10.18461/ijfsd.v15i3.K3x">https://dx.doi.org/10.18461/ijfsd.v15i3.K3x</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,269</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 1,070</b>		123.103)
697.	A., Agarwal, Srivastava, S., Gupta A., Singh, G. Sustainable campus dining: Evaluating food waste practices and awareness at Hainan Tropical Ocean University. Sustainable Chemistry and Pharmacy, 2024, 39(6): 101571, Online ISSN: 23525541. <a href="https://doi.org/10.1016/j.scp.2024.101571">https://doi.org/10.1016/j.scp.2024.101571</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 6,000</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,902</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 6,088</b>		128.108)
696.	Agarwal, A., Srivastava, S., Gupta A., Singh, G. Food wastage and consumerism in circular economy: a review and research directions. British Food Journal, 2024, 126(13): Article publication date: 30 April 2024. Online ISSN: 0007-070X. <a href="https://doi.org/10.1108/BFJ-07-2023-0648">https://doi.org/10.1108/BFJ-07-2023-0648</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 3,300</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,645</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 4,085</b>		128.108)
695.	Amao, S.R., Oyewumi, S.O., Adebimpe, A.T., Oyewo, S.O. Slaughter performance, meat quality and organoleptic indices of crossbred progenies from meat-type chicken and Nigerian indigenous chicken breeds. Asian Journal of Biological Sciences, 2024, 17(3): 314-323. ISSN: 1996-3351. <a href="https://doi.org/10.3923/ajbs.2024.314.323">https://doi.org/10.3923/ajbs.2024.314.323</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: -</b>		148.128)
694.	Amao, S.R., Oyewumi, S.O., Adebimpe, A.T., Oyewo, S.O. Slaughter performance, meat quality and organoleptic indices of crossbred progenies from meat-type chicken and Nigerian indigenous chicken breeds. Asian Journal of Biological Sciences, 2024, 17(3): 314-323. ISSN: 1996-3351. <a href="https://doi.org/10.3923/ajbs.2024.314.323">https://doi.org/10.3923/ajbs.2024.314.323</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: -</b>		147.127)

693.	Palanisamy, S., Singh, A., Zhang, B., Zhao, Q., Benjakul, S. Effects of different phenolic compounds on the redox state of myoglobin and prevention of discoloration, lipid and protein oxidation of refrigerated longtail tuna ( <i>Thunnus tonggol</i> ) slices. <i>Foods</i> . 2024, <b>13</b> (8), 1238. ISSN: 2304-8158. <a href="https://doi.org/10.3390/foods13081238">https://doi.org/10.3390/foods13081238</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,200</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,870</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 5,077</b>		151.131)
692.	Lee, W.-D., Kim, H., Kim, H.-J., Jeon, I., Son, J., Hong, E.-C., Shin, H.K., Kang, H.-K. Comparison of carcass characteristics, meat quality, and sensory quality characteristics of male laying hens, meat-type chickens under identical rearing conditions. <i>Korean Journal of Poultry Science</i> , 2024, <b>51</b> (1): 11-19. Print ISSN: 1225-6625; e-ISSN:2287-5387 <a href="https://doi.org/10.5536/KJPS.2024.51.1.11">https://doi.org/10.5536/KJPS.2024.51.1.11</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: -</b>		139.119)
691.	Lee, W.-D., Kim, H., Kim, H.-J., Jeon, I., Son, J., Hong, E.-C., Shin, H.K., Kang, H.-K. Comparison of carcass characteristics, meat quality, and sensory quality characteristics of male laying hens, meat-type chickens under identical rearing conditions. <i>Korean Journal of Poultry Science</i> , 2024, <b>51</b> (1): 11-19. Print ISSN: 1225-6625; e-ISSN:2287-5387 <a href="https://doi.org/10.5536/KJPS.2024.51.1.11">https://doi.org/10.5536/KJPS.2024.51.1.11</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: -</b>		148.128)
690.	Englmaierová, M., Skřivan, M., Taubner, T., & Skřivanová, V. Effect of genotype on performance, vitamin and carotenoid deposition, oxidative stability, fatty acid profile and sensory characteristics in cockerels housed on litter and in mobile boxes on pasture. <i>Italian Journal of Animal Science</i> , 2024, <b>23</b> (1): 557-569. Online ISSN: 1828-051X; <a href="https://doi.org/10.1080/1828051X.2024.2338238">https://doi.org/10.1080/1828051X.2024.2338238</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 2,500</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,610</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 2,406</b>		139.119)
689.	Alimardanova, M., Akpanov, Z., Prosekov, A. Improving the quality and the technology of processed cheeses. <i>Potravinarstvo [Slovak Journal of Food Sciences]</i> , 2023, <b>17</b> (1): 788-800. Print ISSN: 1338-0230; e-ISSN: 1337-0960; <a href="https://doi.org/10.5291/1911">https://doi.org/10.5291/1911</a> <a href="https://www.cabidigitallibrary.org/doi/pdf/10.5555/20230465984">https://www.cabidigitallibrary.org/doi/pdf/10.5555/20230465984</a> <b>CABI, FSTA, EBSCO (Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 0,228</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 1,166</b>		145.125)
688.	Indzhelieva, D., Kuzelov, A., Taskov, N., Saneva, D., Metodievski, D. Investigation of potential probiotic strain lactobacillus plantarum l6 isolated from "Karlovka sausage". "XIX Savetovanje o Biotehnologiji" Zbornik radova, 2014, <b>19</b> (21), 319-323; ISBN: 978-86-87611-31-3. <a href="http://arhiva.nara.ac.rs/bitstream/handle/123456789/1767/47%20Indzhelieva%20-%20SoB%202014.pdf?sequence=1&amp;isAllowed=y">http://arhiva.nara.ac.rs/bitstream/handle/123456789/1767/47%20Indzhelieva%20-%20SoB%202014.pdf?sequence=1&amp;isAllowed=y</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2014: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2014: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2014: -</b>		194.39)
687.	Šiupinienė, J. MSc Thesis. Dihydroquercetin quantity and antioxidant activity research in functional cured and cold-smoked sausages. Veterinarinės maisto saugos ištęstinių studijų. Lithuanian University of Health Sciences, Kaunas, 2018. <a href="https://scholar.google.bg/scholar_url?url=https://publications.lsmuni.lt/object/elaba:28402605/28402605.pdf&amp;hl=bg&amp;sa=X&amp;scisig=AAGBfm2EWNEkhf_H79KrmGqhO0X2mCg0fA&amp;nossl=1&amp;oi=scholaralrt">https://scholar.google.bg/scholar_url?url=https://publications.lsmuni.lt/object/elaba:28402605/28402605.pdf&amp;hl=bg&amp;sa=X&amp;scisig=AAGBfm2EWNEkhf_H79KrmGqhO0X2mCg0fA&amp;nossl=1&amp;oi=scholaralrt</a>		82.63)
686.	Suárez-Medina, M.D., Sáez-Casado, M.I., Martínez-Moya, T., Rincón-Cervera, M.Á. The effect of low temperature storage on the lipid quality of fish, either alone or combined with alternative preservation technologies. <i>Foods</i> . 2024, <b>13</b> (7), 1097. ISSN: 2304-8158. <a href="https://doi.org/10.3390/foods13071097">https://doi.org/10.3390/foods13071097</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,200</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,771</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 5,800</b>		89.70)
685.	Pennisi Forell, S.C. PhD Thesis. Technological alternatives that allow the production of shaped products rich in polyunsaturated fatty acids, from an underexploited fatty marine species (SARACA, Brevoortia aurea) [Alternativas tecnológicas que permitan la elaboración de productos conformados ricos en ácidos grasos poli-insaturados, a partir de una especie marina grasa sub-explotada (SARACA, Brevoortia aurea)], Centro de Investigación y Desarrollo en Criotecología de Alimentos, Universidad Nacional de La Plata [National University of La Plata], Calle 47 578 1900 La Plata Buenos Aires, Argentina, 2013. <a href="https://sedici.unlp.edu.ar/handle/10915/31671">https://sedici.unlp.edu.ar/handle/10915/31671</a>		78.59)
684.	Savatina, M., Ivanova, M. Functional dairy products enriched with omega-3 fatty acids. <i>Food Science and Applied Biotechnology</i> , 2024, <b>7</b> (1): 1-13. Online ISSN: 2603-3380. <a href="https://doi.org/10.30721/fsab2024.v7.i1.301">https://doi.org/10.30721/fsab2024.v7.i1.301</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,220</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 1,600</b>		17.13)






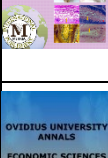



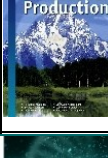


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682.	Машенцева, Н.Г., Глазкова, И.В., Бетехтин, К.Э., Жилин, А.А., Макеева, Ю. Использование дигидрокверцетина в мясной промышленности. Мясные технологии, 2022, 20(6): 26-27. Print ISSN: 2308-2951; <a href="https://">https://</a> - не е достъпно JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: - SJIR (SCImago Journal Rank - SCOPUS) 2023: - Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -		101.82)
681.	Nikolova, A.S., Pejkovski, Z., Belichovska, K., Belichovska, D. Instrumental analysis of color during storage in dry-cured pork loin produced with swiss chard powder. Knowledge - International Journal, 2023, 61(3): 411-415. Print ISSN: 1857-923X; Online ISSN: 2545-4439; <a href="https://ikm.mk/ojs/index.php/kij/article/view/6433/6253">https://ikm.mk/ojs/index.php/kij/article/view/6433/6253</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: - SJIR (SCImago Journal Rank - SCOPUS) 2023: - Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -		101.82)
680.	Nikolova, L., Stoyanova, M. Morpho-physiological characteristics, slaughter yield and meat quality of Paddlefish ( <i>Polyodon spathula</i> , Walbaum 1792). Bulgarian Journal of Agricultural Science, 2022, 28((Supl. 1)): 154-163. Print ISSN: 1310-0351; Online ISSN: 2534-983X; <a href="https://connectjournals.com/file_html_pdf/3250102H_5787A.pdf">https://connectjournals.com/file_html_pdf/3250102H_5787A.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 0,400 SJIR (SCImago Journal Rank - SCOPUS) 2022: 0,216 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: - 0,553		119.100)
679.	Yaseen, Z.J.O., Al-Badri, A.M. Morphological and immunohistological study of myoglobin content in striated skeletal muscles of common carp, <i>Cyprinus carpio</i> . Biochemical & Cellular Archives, 2020, 20(2): 5787-5792. Print ISSN: 0972-5075; E-ISSN: 0976-1772; <a href="https://connectjournals.com/file_html_pdf/3250102H_5787A.pdf">https://connectjournals.com/file_html_pdf/3250102H_5787A.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: - SJIR (SCImago Journal Rank - SCOPUS) 2020: 0,000 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -		119.100)
678.	Hasanah, M. BSc. Thesis. The potential of broomfish ( <i>Pterigoplichthys pardalis</i> ) of various sizes in the Siliwung river as a source of essential fatty acids [Potensi Ikan Sapu-sapu ( <i>Pterigoplichthys pardalis</i> ) Berbagai Ukuran Sungai Siliwung Sebagai Sumber Asam Lemak Esensial], Biology Study Program, Faculty of Science and Technology, Syarif Hidayatullah Negeri Islams University, Jakarta, Indonesia, 2019. <a href="https://repository.uinjkt.ac.id/dspace/bitstream/123456789/48473/1/MAULIDATUL%20HASANAH-FST.pdf">https://repository.uinjkt.ac.id/dspace/bitstream/123456789/48473/1/MAULIDATUL%20HASANAH-FST.pdf</a>		119.100)  UIN SYARIF HIDAYATULLAH JAKARTA
677.	Abilmazhinov, Y., Abilmazhinova, B., Khayrullin, M., Ermolaev, V., Mirgorodskaya, M., Yakunina, V., Kulikov, D. Physical-chemical and amino acid composition of horsemeat. International Journal of Pharmaceutical Research, 2020, 12(3): 1829. ISSN: 0975-2366; <a href="https://doi.org/10.31838/ijpr/2020.12.03.256">https://doi.org/10.31838/ijpr/2020.12.03.256</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: - SJIR (SCImago Journal Rank - SCOPUS) 2022: 0,000 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -		123.103)
676.	Kuzelov, A., Andronikov, D., Naseva, D., & Mareneva, D. (2015). Effect of garlic extract on the microbiological status and sensory properties of pork minced meat. Scientific Works of UFT – Proceedings of the 62th Scientific Conference with International participation "Food Science, Engineering and Technology – 2015", 18-20 Oct 2015, Plovdiv, Bulgaria, 2015, 62(1): 135-139. e ISSN 1314-7102; on-line ISSN 2535-1311; <a href="https://eprints.ugd.edu.mk/15181/7/AK%20Program.pdf">https://eprints.ugd.edu.mk/15181/7/AK%20Program.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: - SJIR (SC Imago Journal Rank - SCOPUS) 2015: - Cites/Doc. (2 Years)(SC Imago Journal Rank - SCOPUS) 2015: -		5.3)
675.	Kuzelov, A., Andronikov, D., Taskov, N., Sofijanov, E., Saneva, D., Naseva, D. The influence of the garlic extract on the chemical composition, microbiological status and the sensory characteristics of minced pork meat and the semi-durable sausage. Macedonian Journal of Animal Science, 2016, 6(1): 41-46. Print ISSN 1857- 6907; Online ISSN 1857- 7709; <a href="https://eprints.ugd.edu.mk/16357/1/Kuzelov%20%20Andronikov%2C%20taskov%2C%20Sofijanov%2C%20saneva%2C%20Naseva.pdf">https://eprints.ugd.edu.mk/16357/1/Kuzelov%20%20Andronikov%2C%20taskov%2C%20Sofijanov%2C%20saneva%2C%20Naseva.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: - SJIR (SC Imago Journal Rank - SCOPUS) 2015: - Cites/Doc. (2 Years)(SC Imago Journal Rank - SCOPUS) 2015: -		5.3)
674.	Kuzelov, A., Andronikov, D., Taskov, N., Saneva, D., Naseva, D., Sofijanov, E. (2015). Influence of the basil extracts and arillus myristicae on antioxidative changes in semidurable sausages. Macedonian Journal of Animal Science, 2015, 5(1): 31-34. Print ISSN 1857- 6907; Online ISSN 1857- 7709; <a href="https://eprints.ugd.edu.mk/13709/1/MJAS-05-1_2015_195-Kuzelov-2.pdf">https://eprints.ugd.edu.mk/13709/1/MJAS-05-1_2015_195-Kuzelov-2.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: - SJIR (SC Imago Journal Rank - SCOPUS) 2015: - Cites/Doc. (2 Years)(SC Imago Journal Rank - SCOPUS) 2015: -		5.3)

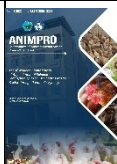



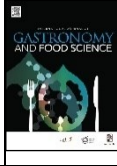
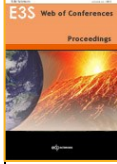

673.	Slavov, A., Vasileva, I., Nenov, N., Stefanov, L., Shikov, V., Mihalev, K., Stoyanova, A. Wastes from the rose oil industry—approaches for valorization and recycling. Информационен бюлетин на Българската национална асоциация по етерични масла, парфюмерия и козметика [Informational Bulletin of the Bulgarian National Association of Essential Oils, Perfumery and Cosmetics], 2018, <b>76</b> (1): 39-45.		111.92)
672.	Selamovska, A., Miskoska-Milevska, E., Nikolic, K. Genotype expression of traditional pear variety sinec depending on ecological factors. Eco-conference, Ecological Movement of Novi Sad, 2022, Publisher: Eco-Conference, Ecological Movement of Novi Sad, Institute of Agriculture. 2022 <a href="http://hdl.handle.net/20.500.12188/25616">http://hdl.handle.net/20.500.12188/25616</a>	 	133.113)
671.	Relekar, S. S., Joshi, S. A., Gore, S. B., Kulkarni, A. K. Quality evaluation of vacuum packed tilapia ( <i>oreochromis mossambicus</i> ) fillet during refrigerated storage. International Journal of Current Microbiology and Applied Sciences, 2020, <b>9</b> (6), 2754-2763. Print ISSN 2319-7692; Online ISSN: 2319-7706; <a href="https://doi.org/10.20546/ijcmas.2020.906.334">https://doi.org/10.20546/ijcmas.2020.906.334</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		84.65)
670.	Khalid, K.S.M.A. PhD Thesis. Development of potato ( <i>Solanum tuberosum</i> L.) chips with stable quality during storage, University of Khartoum, Khartoum, Sudan. 2016.	 	84.65)
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668.	Augustyńska-Prejsnar, A., Kačaniová, M., Ormian, M., Topczewska, J., & Sokołowicz, Z. Quality and microbiological safety of poultry meat marinated with the use of apple and lemon juice. International Journal of Environmental Research and Public Health, 2023, <b>20</b> (5), 3850. Online ISSN: 1660-4601 <a href="https://doi.org/10.3390/ijerph20053850">https://doi.org/10.3390/ijerph20053850</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 3,200</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: 0,828</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: 4,533</b>		99.80)
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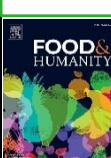


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644.	Ghribi, F., Chetoui, I., Bejaoui, S., Belhassen, D., Trabelsi, W., Fouzai, C., Mili, S., Soudani, N. Comparison of lipid content and fatty acid profile of fresh and frozen blue swimming crab <i>Portunus segni</i> . Highlights in BioScience. 2023, <b>6</b> (11): bs202305. e-ISSN: 2682-4043. <a href="https://doi.org/10.36462/H.BioSci.202305">https://doi.org/10.36462/H.BioSci.202305</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		43.24)



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641.	Antoniadou, M., Rozos, G., Vaiou, N., Zaralis, K., Ersanli, C., Alexopoulou, A., Tzor, A., Varzakas, T., Voidarou, C.(Ch.). The <i>in vitro</i> assessment of antibacterial and antioxidant efficacy in rosa damascena and hypericum perforatum extracts against pathogenic strains in the interplay of dental caries, oral health, and food microbiota. Microorganisms, 2024, 12(1): 60. ISSN: 2076-2607 <a href="https://doi.org/10.3390/microorganisms12010060">https://doi.org/10.3390/microorganisms12010060</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 4,500</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,909</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 4,589</b>		133.113)
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639.	Montesdeoca-Calderón, M-G., Gil-Saura, I., Ruiz-Molina, M.-E., Martín-Ríos, C. Tackling food waste management: Professional training in the public interest. International Journal of Gastronomy and Food Science, 2024, 35(3): 100863. Print ISSN: 1878-450X; Online ISSN: 1878-4518 <a href="https://doi.org/10.1016/j.ijgfs.2023.100863">https://doi.org/10.1016/j.ijgfs.2023.100863</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 3,800</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: 0,617</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: 4,540</b>		128.108)
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637.	Okere, I.A., Olusola, O.O. Quality evaluation of chicken patties marinated with roselle (Hibiscus sabdariffa L.) calyx extract. Croatian Journal of Food Science and Technology. 2023, 15(2): 237-249 Print ISSN: 1847-3466; Online ISSN: 1848-9923 <a href="https://doi.org/10.17508/CJFST.2023.15.2.11">https://doi.org/10.17508/CJFST.2023.15.2.11</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		115.96)
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634.	Ribeiro, J.C., Pintado, M.E., Cunha, L.M. Consumption of edible insects and insect-based foods: A systematic review of sensory properties and evoked emotional response. Comprehensive Reviews in Food Science and Food Safety, 2024, 23(1): 1-45. First Published: 05 December 2023 Print ISSN: 1541-4337; Online ISSN: 1541-4337 <a href="https://doi.org/10.1111/1541-4337.13247">https://doi.org/10.1111/1541-4337.13247</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 14,800</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 2,566</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 16,337</b>		137.117)

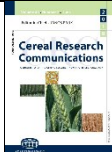
633.	Coppola, F., Paci, G., Profeti, M., Mancini, S. Stop culling male layer-type chick: an overview of the alternatives and public perspective. World's Poultry Science Journal, 2023, Latest Articles: 2288315. Published online: 04 Dec 2023. Print ISSN: 1743-4777; Online ISSN: 0043-9339; <a href="https://doi.org/10.1080/00439339.2023.2288315">https://doi.org/10.1080/00439339.2023.2288315</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 2,700</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,664</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,050</b>		139.119)
632.	Salifou, A., Konfo, C.T.R., Bokossa, A., Chabi, N.W., Tchobo, F.P., Soumanou, M.M. Innovative approaches in food processing: enhancing quality, preservation, and safety through advanced technologies: A review. World Journal of Advanced Research and Reviews, 2023, 20(02): 637-648. eISSN: 2581-9615 <a href="https://doi.org/10.30574/wjarr.2023.20.2.2297">https://doi.org/10.30574/wjarr.2023.20.2.2297</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		122.102)
631.	Hassanpour, M., Partovi, R., Shahavi, M.H. Shelf life extension of <i>Oncorhynchus aguabonita</i> fillets based on <i>Trachyspermum copticum</i> essential oil nanoemulsion coating during storage at 4°C. Ankara Üniversitesi Veteriner Fakültesi Dergisi, 2023, 70(4): 1014845. Print ISSN: 1300-0861; e-ISSN: 1308-2817; <a href="https://doi.org/10.33988/auvfd.1014845">https://doi.org/10.33988/auvfd.1014845</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		122.102)
630.	Maghfira, L.L., Stündl, L., Fehér, M., Asmediana, A., Review on the fatty acid profile and free fatty acid of common carp ( <i>Cyprinus carpio</i> ). Acta Agraria Debreceniensis, 2023, 2(1): 99-105. Print ISSN: 1587-1282; Online ISSN: 2416-1640; <a href="https://doi.org/10.34101/actaagrar/2/13290">https://doi.org/10.34101/actaagrar/2/13290</a> <b>Journal Citation Indicator (JCI) - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		119.100)
629.	Maharramova, S., Maharramov, M. Using berries grown in Azerbaijan to improve nutritional value and reduce toxic metals in soft drinks (including energy drinks). [In Spanish] Uso de bayas cultivadas en A zerbaiyán para mejorar el valor nutricional y reducir los metales tóxicos en los refrescos (incluidas las bebidas energéticas). Innovaciencia. 2023, 11(1): 3538. e-ISSN: 2346-075X. <a href="https://doi.org/10.15649/2346075X.3538">https://doi.org/10.15649/2346075X.3538</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: 0,200</b>		123.103)
628.	Alexandrova, T.V. The use of natural antioxidants in the technology of meat products. [In Ukraine] [Використання природних антиоксидантів у технології м'ясних продуктів] PhD Thesys, Кафедра Технології м'яса і м'ясних продуктів, Інститут (Факультет) Навчально-науковий інститут харчових технологій, Національний Університет Харчових Технологій, Київ, Україна 2023. 126 p. <a href="https://dspace.nuft.edu.ua/jspui/bitstream/123456789/40549/1/181_Aleksandrova_Tetyana_V_olodumirivna_67_10242.pdf">https://dspace.nuft.edu.ua/jspui/bitstream/123456789/40549/1/181_Aleksandrova_Tetyana_V_olodumirivna_67_10242.pdf</a>	 	120.101)
627.	Finkler, R. Indicadores de sustentabilidade socioambiental em restaurantes no roteiro Caminhos de Pedra - Bento Gonçalves (Serra Gaúcha/RS). [In Spanish] [Socio-environmental sustainability indicators in non-roteiro restaurants Caminhos de Pedra - Bento Gonçalves (Serra Gaúcha/RS)] PhD Thesys, Department of Tourism and Hospitality, Post-Graduate Program In Turismo and Hospitalidade, University of Caxias Do Sul, Caxias Do Sul, Rio Grande do Sul, Brazil 2023. 259 p. <a href="http://lattes.cnpq.br/9404717277499837">http://lattes.cnpq.br/9404717277499837</a>	 	128.108)
626.	Morales Cunalata, K. Y. Bioprospección de bacteriófagos líticos de Salmonella enterica multirresistente de origen avícola de la provincia de Tungurahua. [Bioprospecting of multi-resistant Salmonella enterica bacteria from the province of Tungurahua]. [In French]. BSc Thesys, Carrera de Biotecnología, Facultad de Ciencia e Ingeniería en Alimentos y Biotecnología, Universidad Técnica de Ambato, Ambato, Ecuador, 2023. 104 p. <a href="https://repositorio.uta.edu.ec/jspui/bitstream/123456789/39351/3/CBT%20084.pdf">https://repositorio.uta.edu.ec/jspui/bitstream/123456789/39351/3/CBT%20084.pdf</a>	 	148.128)
625.	Wegner, M., Kokoszyński, D., Kotowicz, M., Żochowska-Kujawska, J., Nędzarek, A., Włodarczyk, K. Influence of genotype on meat quality in laying hens after the egg production season. Agriculture, 2023, 14(1), 19. ISSN: 2077-0472; <a href="https://doi.org/10.3390/agriculture14010019">https://doi.org/10.3390/agriculture14010019</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 3,600</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,561</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,797</b>		139.119)
624.	Trendafilova, A., Staleva, P., Petkova, Z., Ivanova, V., Evstatieva, Y., Nikolova, D., Rasheva, I., Atanasov, N., Topouzova-Hristova, T., Veleva, R., Moskova-Doumanova, V., Dimitrov, V., Simova, S., Phytochemical profile, antioxidant potential, antimicrobial activity, and cytotoxicity of dry extract from <i>Rosa damascena</i> Mill. Molecules, 2023, 28(22): 7666. e-ISSN: 14203049 <a href="https://doi.org/10.3390/molecules28227666">https://doi.org/10.3390/molecules28227666</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 4,921</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,705</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 4,673</b>		133.113)

623.	Esoletti, A. Le bacche fresche di Goji: analisi di alcuni parametri di qualità. [Fresh Goji berries: analysis of some quality parameters] [In Italian]. PhD Thesis, Dipartimento di Agronomia Animali Alimenti Risorse Naturali e Ambiente - DAFNAE, Università Degli Studi di Padova, Padova, Italy, 2022. 97 p. <a href="https://thesis.unipd.it/retrieve/792afe00-17cf-4d5a-b243-1e7b0cb4a5b8/Esoletti_Anna.pdf">https://thesis.unipd.it/retrieve/792afe00-17cf-4d5a-b243-1e7b0cb4a5b8/Esoletti_Anna.pdf</a>		98.79)
622.	Ghorbani, M. Shurmasti, D.K., Dezhban, Y.F. Effect of active composite coating enriched with Echinacea purpurea L. Moench extract on the shelf life of Oncorhynchus mykiss fillet during cold storage. Quality and Durability of Agricultural Products and Food stuffs. 2023, 3(1):1-12. e-ISSN: 2783-3410. <a href="https://doi.org/10.30495/QAFJ.2023.1989150.1079">https://doi.org/10.30495/QAFJ.2023.1989150.1079</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		43.24)
621.	Leichtweis, M.G., Molina, A.K., Dias, M.I., Calhelha, R.C., Pires, T.C.S.P., Pavli, O., Oliveira, M.B.P.P., Petropoulos, S.A., Barros, L., Pereira, C. Variability in Chemical Profile and Bioactivities of the Flesh of Greek Pumpkin Landraces. Horticulturae, 2023, 9(11): 1232. e-ISSN: 2311-7524; <a href="https://doi.org/10.3390/horticulturae9111232">https://doi.org/10.3390/horticulturae9111232</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 3,100</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: 0,487</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: 3,249</b>		98.79)
620.	Morrow, S.J., Garmyn, A.J., Hardcastle, N.C., Chance Brooks, J., Miller, M.F. The effects of enhancement strategies of beef flanks on composition and consumer palatability characteristics. Meat and Muscle Biology, 2019, 3(1): 457-466. e-ISSN: 2575-985X; <a href="https://doi.org/10.22175/mmb2019.07.0030">https://doi.org/10.22175/mmb2019.07.0030</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		120.101)
619.	Raj, P.M.H., Mandal, P.K., Sen, A.R., Kasthuri, S., Muthukumar, M. Effect of marination on meat quality and food safety – a review. Journal of Meat Science, 2023, 18(1): 75-90. e-ISSN: 2581-6616 <a href="https://doi.org/10.48165/jms.2023.180112">https://doi.org/10.48165/jms.2023.180112</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		99.80)
618.	Alsaady, F.H.A., Alzobaay, A.H.H., Effective of Lemongrass and Lactobacillus plantarum in improving some physicochemical and Sensorial characteristics of Buffalo meat salami. Bionatura, 2023, 8(4): 61. e-ISSN: 2443-2679; <a href="http://doi.org/10.21931/RB/CSS/2023.08.04.61">http://doi.org/10.21931/RB/CSS/2023.08.04.61</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		118.99)
617.	Hörning, B., Zur Umsetzung des KükenTötungsverbots in Deutschland. [On the implementation of the ban on killing chicks in Germany]. Berichte über Landwirtschaft, 2023, 101(3): 1-60. e-ISSN: 0005-9080 <a href="https://doi.org/10.12767/buel.v101i3.495">https://doi.org/10.12767/buel.v101i3.495</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		139.119)
616.	Nikolova, A.S., Pejkovskia, Z., Belichovska, D., Belichovska, K., The effect of Swiss chard powder and starter cultures on color development and stability in dry cured pork loin. Meat Technology, 2023, 64(2): 407-411. Print ISSN: 2466-4812, e-ISSN: 2466-2852 <a href="https://doi.org/10.18485/meattech.2023.64.2.78">https://doi.org/10.18485/meattech.2023.64.2.78</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: 0,110</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: 0,308</b>		144.124)
615.	Fedoseeva, N., Tetdov V., Sarsembenova O., Sepiashvili E., Gribkova V. Excessive copper levels in cooked sausages: a case study of local market products. The 2nd International Conference on Agriculture, Food, and Environment (2nd ICAFE 2023). BIO Web of Conferences. 2023, 69(11): 03021. e-ISSN: 2117-4458. <a href="https://doi.org/10.1051/bioconf/20236903021">https://doi.org/10.1051/bioconf/20236903021</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: Conference Proceedings Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: Indexed by 2023</b>		112.93)
614.	D'Andréa, L.N.F. Desperdício de Alimentos e Gestão de Resíduos Sólidos: Uma Intervenção em Empresa Prestadora de Serviços em Alimentação. [Food Waste and Solid Waste Management: An Intervention in a Food Service Provider Company] [In Portuguese]. MSc. Thesis, São Paulo School of Business Administration of Fundação Getulio Vargas, São Paulo, Brasil, 2023. <a href="https://bibliotecadigital.fgv.br/dspace/bitstream/handle/10438/34360/TA_OFICIAL_Leonor%20Nabais%20da%20Furriela%20D%27Andre%CC%81a.pdf?sequence=1">https://bibliotecadigital.fgv.br/dspace/bitstream/handle/10438/34360/TA_OFICIAL_Leonor%20Nabais%20da%20Furriela%20D%27Andre%CC%81a.pdf?sequence=1</a>		128.108)
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611.	Wegner, M., Kokoszynski, D., Zochowska-Kujawska, J., Kotowicz, M. Effect of genotype and sex on chemical composition, physicochemical properties, texture and microstructure of spent broiler breeder meat. <i>Agriculture</i> , 2023, 13(9): 1848. ISSN: 2077-0472; <a href="https://doi.org/10.3390/agriculture13091848">https://doi.org/10.3390/agriculture13091848</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 3,600</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,561</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,797</b>		139.119)
610.	Adel, A.M., Dai, X., Roshdy, R.S. Investigating the factors influencing food waste behavior in the Egyptian society. <i>Journal of Humanities and Applied Social Sciences</i> , 2023, 4(5): 0067. Online ISSN: 2632-279X. <a href="https://doi.org/10.1108/JHASS-06-2023-0067">https://doi.org/10.1108/JHASS-06-2023-0067</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		128.108)
609.	Diichuk, I., Diichuk, V., Rotar, D., Kobasa, I. Phosphorus-containing compounds of alkaline-earth metals as prospective antimicrobial composites for packaging materials. <i>Food Science and Applied Biotechnology</i> , 2023, 6(2): 331-338. Online ISSN: 2603-3380. <a href="https://doi.org/10.30721/fsab2023.v6.i2.295">https://doi.org/10.30721/fsab2023.v6.i2.295</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: 1,500</b>		142.122)
608.	Sharefiabadi, E., Serdaroglu, M. (2023). Application of vacuum impregnation in muscle foods. <i>Food Science and Applied Biotechnology</i> , 2023, 6(2): 200-214. Online ISSN: 2603-3380. <a href="https://doi.org/10.30721/fsab2023.v6.i2.271">https://doi.org/10.30721/fsab2023.v6.i2.271</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: 1,500</b>		142.122)
607.	Ogundipe, O., Fasogbon, B., Ayeke, A., Nwosu, P., Adebayo-Oyetoro, A., Faloye, O. Quality evaluation of beef patties formulated with wheat and sweet potato flour blends. <i>Food Science and Applied Biotechnology</i> , 2023, 6(2): 187-199. Online ISSN: 2603-3380. <a href="https://doi.org/10.30721/fsab2023.v6.i2.245">https://doi.org/10.30721/fsab2023.v6.i2.245</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: 1,300</b>		141.121)
606.	Ruiz, L.O. PhD thesys, Propuesta de un plan de minimización y manejo de residuos de una empresa de estampado. [Proposal for a Waste Minimization and Management Plan from a Printing Company] USIL: Universidad San Ignacio de Loyola, Facultad de Ingeniería, Carrera de Ingeniería Ambiental, Lima, Perú, 2023. <a href="https://repositorio.usil.edu.pe/entities/publication/8f46b56b-7478-465c-b921-e50459920ab3">https://repositorio.usil.edu.pe/entities/publication/8f46b56b-7478-465c-b921-e50459920ab3</a>		128.108)
605.	Nurusilawati, I., Karima, H.Q. Identifying types of behavior of food SMEs towards food waste management. <i>Sustinere - Journal of Environment and Sustainability</i> , 2023, 7(2): 91-111. Online ISSN: 2549-1253; Print ISSN: 2549-1245 <a href="https://doi.org/10.22515/sustinerejes.v7i2.298">https://doi.org/10.22515/sustinerejes.v7i2.298</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: EBSCO</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: -</b>		128.108)
604.	Kuznetsov A.L., Kapranova A.S., Knyazev E.Y., Suvorov O.A. Formation of biosafety and greening of the production environment of food production with application of anolyte. [In Russian] <i>Food Metaengineering</i> . 2023, 1(2): 2023.8. ISSN: not found <a href="https://doi.org/10.1234/fme.2023.8">https://doi.org/10.1234/fme.2023.8</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		124.104)
603.	Latoch, A., Czarniecka-Skubina, E., Moczowska-Wyrwiz, M. Marinades based on natural ingredients as a way to improve the quality and shelf life of meat: A review. <i>Foods</i> . 2023, 12(19): 3638. ISSN: 2304-8158. <a href="https://doi.org/10.3390/foods12193638">https://doi.org/10.3390/foods12193638</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,200</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,771</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,800</b>		115.96)
602.	Abilmazhinov, Y., Abilmazhinova, B., Khayrullin, M., Ermolaev, V., Mirgorodskaya, M., Yakunina, V., Rotanov, E., Kulikov, D. Physical-chemical and amino acid composition of horsemeat. <i>International Journal of Pharmaceutical Research</i> , 2020, 12(3): 1829-1832. <a href="https://doi.org/10.31838/ijpr/2020.12.03.256">https://doi.org/10.31838/ijpr/2020.12.03.256</a> ISSN: 0975-2366 <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 0</b>		123.103)



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600.	Bouhallel, S. Fat acidity as a deterioration sign during pearl millet ( <i>Pennisetum glaucum</i> (L.) R. Br) flour storage. Cereal Research Communications, 2023, 51(3): 00442-x. Online ISSN: 0133-3720; Print ISSN: 1788-9170, <a href="https://doi.org/10.1007/s42976-023-00442-x">https://doi.org/10.1007/s42976-023-00442-x</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 1,600</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,336</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 1,768</b>		84.65)
599.	Lévesque, J. PhD thesis, Contribution à la compréhension des enjeux environnementaux et économiques du gaspillage alimentaire et de la performance de stratégies pour sa réduction en restauration indépendante dans une perspective d'amélioration de l'éco-efficience. Université Laval, Québec, Canada, 2023. <a href="https://corpus.ulaval.ca/server/api/core/bitstreams/35da7810-7b72-43cb-83dc-c9abdad8b298/content">https://corpus.ulaval.ca/server/api/core/bitstreams/35da7810-7b72-43cb-83dc-c9abdad8b298/content</a>		128.108)
598.	Untea, A.E., Saracila, M., Vlaicu, P.A. Feeding strategies and nutritional quality of animal products. Agriculture, 2023, 13(9): 1788. ISSN: 2077-0472; <a href="https://doi.org/10.3390/agriculture13091788">https://doi.org/10.3390/agriculture13091788</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: 3,600</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,561</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,797</b>		148.128)
597.	Cunalata, K.Y.M., Pila, P.L.T. MSc thesis, Bioprospección de bacteriófagos líticos de <i>Salmonella enterica</i> multiresistente de origen avícola de la provincia de Tungurahua. Universidad Técnica De Ambato, Facultad De Ciencia E Ingeniería En Alimentos Y Biotecnología, Carrera De Biotecnología, Ambato-Ecuador, Septiembre - 2023. <a href="http://repositorio.uta.edu.ec/bitstream/123456789/39351/3/CBT%20084.pdf">http://repositorio.uta.edu.ec/bitstream/123456789/39351/3/CBT%20084.pdf</a>		147.127)
596.	Karatepe, P., Akgöl, M., İncili, C.A., Tekin, A., İncili, G.K., Hayaloğlu, A.A. Effect of hawthorn vinegar-based marinade on the quality parameters of beef tenderloins. Food Bioscience, 2023, 56(12): 103098. Online ISSN: 2212-4306; Print ISSN: 2212-4292 <a href="https://doi.org/10.1016/j.fbio.2023.103098">https://doi.org/10.1016/j.fbio.2023.103098</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,318</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,872</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,600</b>		120.101)
595.	Latoch, A., Moczowska-Wyrwisz, M., Sałek, P., Czarniecka-Skubina, E. Effect of marinating in dairy-fermented products and sous-vide cooking on the protein profile and sensory quality of pork longissimus muscle. Foods, 2023, 12(17): 3257. ISSN: 2304-8158. <a href="https://doi.org/10.3390/foods12173257">https://doi.org/10.3390/foods12173257</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,200</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,771</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,800</b>		115.96)
594.	Far, Z.S., Naghdi, S., Sattar, H., Almashkour, A., Silakhori, D.A., Tahergorabi, R., Lorenzo, J.M. Exploring the antioxidant and antibacterial capacities of <i>Padina australis</i> extracts, and their utilization in starch-based coatings for preserving rainbow trout ( <i>Oncorhynchus mykiss</i> ) fillets. Algal Research, 2023, 74(8): 103234. Online ISSN: 2211-9264; <a href="https://doi.org/10.1016/j.algal.2023.103234">https://doi.org/10.1016/j.algal.2023.103234</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,100</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,889</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,523</b>		131.111)
593.	El-Baset, W.S. A., Almoselhy, R.I.M. Effect of baking temperature on quality and safety of school meal biscuits. Food Science and Applied Biotechnology, 2023, 6(2): 250-262. Online ISSN: 2603-3380; <a href="https://doi.org/10.30721/fsab2023.v6.i2.258">https://doi.org/10.30721/fsab2023.v6.i2.258</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 1,200</b>		143.123)
592.	El-Baset, W.S. A., Almoselhy, R.I.M. Effect of baking temperature on quality and safety of school meal biscuits. Food Science and Applied Biotechnology, 2023, 6(2): 250-262. Online ISSN: 2603-3380; <a href="https://doi.org/10.30721/fsab2023.v6.i2.258">https://doi.org/10.30721/fsab2023.v6.i2.258</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 1,200</b>		141.121)
591.	İncili, C.A., Karatepe, P., Akgöl, M., Tekin, A., İncili, G.K., Hayaloğlu, A.A. Evaluation of homemade fermented pickle juice as a marinade: Effects on the microstructure, microbiological, physicochemical, textural properties, and sensory attributes of beef strip loin steaks. Meat Science, 2023, 205(11): 109305. Online ISSN: 1873-4138; Print ISSN: 0309-1740; <a href="https://doi.org/10.1016/j.meatsci.2023.109305">https://doi.org/10.1016/j.meatsci.2023.109305</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 7,100</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1.373</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 8,035] Cite Score: 12,600</b>		120.101)


590.	El-Baset, W.S. A., Almoselhy, R.I.M. Effect of baking temperature on quality and safety of school meal biscuits. Food Science and Applied Biotechnology, 2023, 6(2): 250-262. Online ISSN: 2603-3380; <a href="https://doi.org/10.30721/fsab2023.v6.i2.258">https://doi.org/10.30721/fsab2023.v6.i2.258</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 1,200</b>		141.121)
589.	Ozer, O., C. Saricoban. The effect of butylated hydroxyanisole, ascorbic acid, and a $\alpha$ -tocopherol on some quality characteristics of mechanically deboned chicken patty during frozen storage. Czech Journal of Food Science, 2010, 28(2): 150-160. Print ISSN 1212-1800; Online ISSN 1805-9317 <a href="https://cjfs.agriculturejournals.cz/pdfs/cjf/2010/02/09.pdf">https://cjfs.agriculturejournals.cz/pdfs/cjf/2010/02/09.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2010: 0,413</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2010: 0,287</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2010: 0,442</b>		69.50)
588.	Karageorgou, A., Paveli, A., Goliomytis, M., Theodorou, G., Politis, I., Simitzis, P. The effects of yoghurt acid whey marination on quality parameters of pork and chicken meat. Foods. 2023, 12(12): 2360. ISSN: 2304-8158 <a href="https://doi.org/10.3390/foods12122360">https://doi.org/10.3390/foods12122360</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,200</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,771</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,800</b>		115.96)
587.	Sabra, A.-N., Bazaid, S., Saleh, El s. Toxicity study of methanol extract of Rosa damascena trigintipetala in mice. Egyptian Journal of Chemistry. 2023, 66(4): 253-264. Print ISSN: 0449-2285; Online ISSN: 2357-0245 <a href="https://doi.org/10.21608/EJCHEM.2022.146123.6358">https://doi.org/10.21608/EJCHEM.2022.146123.6358</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>Emerging Sources Citation Index SJR (SCImago Journal Rank - SCOPUS) 2022: 0,259</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 1,9</b>		133.113)
586.	Medeubayeva, Zh., Tayeva, A., Chernukha, I. M., Rskeldiyev, B., Tlevlessova, D., Kapbasova, A. The influence of herbal supplement on the functional and technological properties of boiled camel sausage. The Journal of Almaty Technological University, 2023, 2(2023): 62-74. Online ISSN: 2710-0839; Print ISSN: 2304-568X <a href="https://doi.org/10.48184/2304-568X-2023-2-62-74">https://doi.org/10.48184/2304-568X-2023-2-62-74</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: -</b>		123.103)
585.	Medeubayeva, Zh., Tayeva, A., Chernukha, I. M., Rskeldiyev, B., Tlevlessova, D., Kapbasova, A. The influence of herbal supplement on the functional and technological properties of boiled camel sausage. The Journal of Almaty Technological University, 2023, 2(2023): 62-74. Online ISSN: 2710-0839; Print ISSN: 2304-568X <a href="https://doi.org/10.48184/2304-568X-2023-2-62-74">https://doi.org/10.48184/2304-568X-2023-2-62-74</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: -</b>		98.79)
584.	Prabha, Y.S., Manjulatha, C. Lipid oxidation changes in terms of PV and TBA in whole pampus argenteus from visakhapatnam stored at -20°C. European Chemical Bulletin, 2023, 12(S2): 2278-2285. ISSN: 2063-5346 <a href="https://doi.org/10.31838/ecb/2023.12.s2.3772023.03/07/2023">https://doi.org/10.31838/ecb/2023.12.s2.3772023.03/07/2023</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,247</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: 3,708</b>		43.24)
583.	Pereira, G.S., de Conto, S.M., Finkler, R., Bonin, S.M. Sustainable practices in restaurants: customers' perceptions of Brazil and other countries [Práticas sustentáveis em restaurantes: percepções dos clientes do Brasil e de outros países]. Revista Observatorio de la Economía Latinoamericana. Curitiba, 2023, 21(6): 4988-5016. ISSN: 1696-8352. <a href="https://doi.org/10.55905/oelv21n6-096">https://doi.org/10.55905/oelv21n6-096</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: -</b>		128.108)
582.	Ada, E., Sezer, M.D., Kazancoglu, Y., Khaleel, R., Towards the smart sustainable and circular food supply chains through digital technologies. International Journal of Mathematical, Engineering and Management Sciences, 2023, 3(3): 374-402. ISSN: 2455-7749 <a href="https://doi.org/10.33889/IJMEMS.2023.8.3.022">https://doi.org/10.33889/IJMEMS.2023.8.3.022</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 1,600</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,275</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: 1,805</b>		128.108)
581.	Wang, L., Ni, X., Li, Y., Li, J., Cheng, S. Framework proposal for estimating tourist food waste and its carbon footprint in China: Sampling from four main tourist destinations. Resources, Conservation and Recycling, 2023, 197(10): 107107. Online ISSN: 1879-0658; Print ISSN: 0921-3449 <a href="https://doi.org/10.1016/j.resconrec.2023.107107">https://doi.org/10.1016/j.resconrec.2023.107107</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 13,218</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 2,682</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: 20,300</b>		128.108)
580.	Rahman, S.M.E., Islam, S., Pan, J., Kong, D., Xi, Q., Du, Q., Yang, Y., Wang, J., Oh, D.-H., Han, R. Marination ingredients on meat quality and safety—a review. Food Quality and Safety, 2023, 7(8): fyad027. Online ISSN: 2399-1402; Print ISSN: 2399-1399 <a href="https://doi.org/10.1093/fqsafe/fyad027">https://doi.org/10.1093/fqsafe/fyad027</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,600</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,649</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: 5,347</b>		99.80)

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578.	Salim, Sh. A., Sarrafov, N., Dana, Z., Hashami, Z., Afrah, A., Sadeghi, E., Bashiry, M. A comprehensive image of environmental toxic heavy metals in red meat: A global systematic review and meta-analysis and risk assessment study. Science of The Total Environment, 2023, <b>889</b> (9): 164100. Online ISSN: 0048-9697; Print ISSN: 1879-1026 <a href="https://doi.org/10.1016/j.scitotenv.2023.164100">https://doi.org/10.1016/j.scitotenv.2023.164100</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 10,754</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 1,946</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 10,944</b>		112.93)
577.	Bhaskara, G.I. Religious values of chefs in Bali and food waste awareness: A preliminary study. E-Journal of Tourism, 2023, <b>10</b> (1): 22-32. Online ISSN: 2407-392X; Print ISSN: 2541-0857 <a href="https://doi.org/10.24922/eot.v10i1.100744">https://doi.org/10.24922/eot.v10i1.100744</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		128.108)
576.	Pacheco, L., Marques, O.R.B., Silva, L.C.S. Contribuições teóricas e metodológicas da produção científica sobre observatórios de turismo: uma análise sistemática da literatura. Revista de Turismo Contemporâneo, 2023, <b>11</b> (5): 212-236. Online ISSN: 2357-8211 <a href="https://doi.org/10.21680/2357-8211.2023v11n2ID30823">https://doi.org/10.21680/2357-8211.2023v11n2ID30823</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,318</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		128.108)
575.	Aykin-Dinçer, E., Dinçer, C. Modeling of sage (Salvia fruticosa Miller) phenolics diffusion in meat cubes during ultrasound assisted vacuum impregnation. Food Bioscience, 2023, <b>53</b> (6): 102755. Online ISSN: 2212-4306; Print ISSN: 2212-4292 <a href="https://doi.org/10.1016/j.fbio.2023.102755">https://doi.org/10.1016/j.fbio.2023.102755</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,318</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,872</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 5,600</b>		99.80)
574.	Tayeva, A., Kozhakhlyeva, M., Jetpisbayeva, B., Tlevlessova, D., Samadun, A., Valiyv, A. Development of technology of boiled sausage from non-traditional raw materials. Eastern-European Journal of Enterprise Technologie, 2023, <b>2</b> (11 (122)): 15-23. Online ISSN: 1729-4061; Print ISSN: 1729-3774 <a href="https://doi.org/10.15587/1729-4061.2023.277494">https://doi.org/10.15587/1729-4061.2023.277494</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,283</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,980</b>		123.103)
573.	Tayeva, A., Kozhakhlyeva, M., Jetpisbayeva, B., Tlevlessova, D., Samadun, A., Valiyv, A. Development of technology of boiled sausage from non-traditional raw materials. Eastern-European Journal of Enterprise Technologie, 2023, <b>2</b> (11 (122)): 15-23. Online ISSN: 1729-4061; Print ISSN: 1729-3774 <a href="https://doi.org/10.15587/1729-4061.2023.277494">https://doi.org/10.15587/1729-4061.2023.277494</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,283</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,980</b>		100.81)
572.	Tayeva, A., Kozhakhlyeva, M., Jetpisbayeva, B., Tlevlessova, D., Samadun, A., Valiyv, A. Development of technology of boiled sausage from non-traditional raw materials. Eastern-European Journal of Enterprise Technologie, 2023, <b>2</b> (11 (122)): 15-23. Online ISSN: 1729-4061; Print ISSN: 1729-3774 <a href="https://doi.org/10.15587/1729-4061.2023.277494">https://doi.org/10.15587/1729-4061.2023.277494</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,283</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,980</b>		98.79)
571.	Walter, P., Asioli, D. British and Thai consumer plate waste behaviour: a qualitative comparison. Food and Applied Bioscience Journal, 2023, <b>11</b> (1): 13-26. Online ISSN: 2286-8615; <a href="https://li01.tci-thaijo.org/index.php/fabjournal/article/view/257312/176158">https://li01.tci-thaijo.org/index.php/fabjournal/article/view/257312/176158</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: -</b>		128.108)
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569.	Hu, Y., Liu, Ch., Li, Y., Lu, Sh. Research progress on processing technology and volatile flavor substances of roasted mutton. Meat Research [China Meat Research Center], 2023, <b>37</b> (4): 54-60. e-ISSN: 1001-8123; <a href="https://doi.org/10.7506/rlyj1001-8123-20230206-011">https://doi.org/10.7506/rlyj1001-8123-20230206-011</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2023: -</b>		120.101)



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567.	Yessengaziyeve, A., Uzakov, Y., Chernukha, I., Kaimbayeva, L., Kalashinova, L., Zhantleuov, D. The use of buckwheat flour in the technology of semi-smoked sausage. <i>Potravinarstvo [Slovak Journal of Food Sciences]</i> , 2023, <b>17</b> (1): 311-323. Print ISSN: 1338-0230; e-ISSN: 1337-0960; <a href="https://doi.org/10.5219/1861">https://doi.org/10.5219/1861</a> <b>CABI, FSTA, EBSCO (Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,228</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,166</b>		145.125)
566.	Yessengaziyeve, A., Uzakov, Y., Chernukha, I., Kaimbayeva, L., Kalashinova, L., Zhantleuov, D. The use of buckwheat flour in the technology of semi-smoked sausage. <i>Potravinarstvo [Slovak Journal of Food Sciences]</i> , 2023, <b>17</b> (1): 311-323. Print ISSN: 1338-0230; e-ISSN: 1337-0960; <a href="https://doi.org/10.5219/1861">https://doi.org/10.5219/1861</a> <b>CABI, FSTA, EBSCO (Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,228</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,166</b>		217.62)
565.	Wijayanti, F., Lisdanyah, A., Hasanah, M., Elfidasari, D. Minerals and fatty acids profile of armored catfish <i>Pterygoplichthys pardalis</i> from Ciliwung River, Indonesia. <i>Nusantara Bioscience</i> , 2023, <b>15</b> (1): 58-67. Print ISSN: 2087-3948; e-ISSN: 2087-3956; <a href="https://doi.org/10.13057/nusbiosci/n150107">https://doi.org/10.13057/nusbiosci/n150107</a> <b>Emerging Sources Citation Index (ESCI) Journal Citation Indicator (JCI) - Web of Science/Clarivate Analytics) 2022: 0,060</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		119.100)
564.	Petcu, C. D., Mihai, O. D., Tăpăloagă, D., Gheorghe-Irimia, R.-A., Pogurschi, E. N., Militaru, M., Borda, C., Ghimpe, O.-M. Effects of plant-based antioxidants in animal diets and meat products: A review. <i>Foods</i> . 2023, <b>12</b> (6): 1334. ISSN: 2304-8158; <a href="https://doi.org/10.3390/foods12061334">https://doi.org/10.3390/foods12061334</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,561</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,726</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,284</b>		138.118)
563.	Gupta, P., Malik, T., Kalsi, R., Kaur, J. Chapter 7. Development and Characterization of Nanocomposite for Organic Acids, pp. 131-147. In: (Eds. Kour, J., Ul Haq, R., Wani, S. A., Jyoti, B.). <i>Handbook of Nanoencapsulation Preparation, Characterization, Delivery, and Safety of Nutraceutical Nanocomposites</i> , First Edition, CRC Press, Boca Raton/London, New York, 2023, Print ISBN: 978-1-003-25918-3, Online ISBN: 978-1-000-83410-9, <a href="https://doi.org/10.1201/9781003259183">https://doi.org/10.1201/9781003259183</a>		120.101)
562.	Avi, M.S. Reducing food and water waste in hotels: Sustainability at risk? <i>International Journal of Tourism and Hotel Management</i> . 2023, <b>5</b> (1): 17-25. Print ISSN: 2706-9583. Online ISSN: 2706-9591 <a href="https://doi.org/10.22271/27069583.2023.v5.i1a.61">https://doi.org/10.22271/27069583.2023.v5.i1a.61</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2023: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2023: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2023: -</b>		128.108)
561.	Ratliff, A. Strategies to Reduce Food Waste in Restaurants PhD Theses. Walden University, College of Management and Technology, Minneapolis, Minnesota, USA; February 2023. An open archive of Theses Powered by ProQuest <a href="https://www.proquest.com/openview/c4e4211e259cef38a0b3f21f35004824/1?pq-origsite=gscholar&amp;cbl=18750&amp;diss=y">https://www.proquest.com/openview/c4e4211e259cef38a0b3f21f35004824/1?pq-origsite=gscholar&amp;cbl=18750&amp;diss=y</a>		128.108)
560.	Türkçüçar S.A. Chapter IV. The Role of Phenolic Phytochemicals in Food Preservation, pp. 29-55. In: (Ed. M.Ç. Sayıl) <i>Recent Approaches in Mathematics and Natural Science</i> , First Edition, Livre de Lyon, Lyon, France, 2022, ISBN: 978-2-38236-502-1 <a href="https://www.livredelyon.com/natural-science/recent-approaches-in-mathematics-and-natural-science_529">https://www.livredelyon.com/natural-science/recent-approaches-in-mathematics-and-natural-science_529</a>		95.76)
559.	Гуринович, Г. В., Моор В. А. Разработка технологии закусочного продукта из субпродуктов. [Development of offal snack technology] [In Russian]. Доклады Всероссийской научно-практической конференции. Министерство науки и высшего образования Российской Федерации. ФГБОУ ВО «Пермский государственный аграрно-технологический университет имени академика Д.Н. Прянишникова», 08–10 ноября 2022 г., Перм, Россия, 2022, с. 143-145. ISBN 978-5-4367-0262-9		99.80)
558.	Augustyńska-Prejsnar, A., Kačániová, M., Ormian, M., Topczewska, J., Sokołowicz, Z. Quality and microbiological safety of poultry meat marinated with the use of apple and lemon juice. <i>International Journal of Environmental Research and Public Health</i> . 2023, <b>20</b> (5): 3850. Online ISSN: 1660-4601 <a href="https://doi.org/10.3390/ijerph20053850">https://doi.org/10.3390/ijerph20053850</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 4,614</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,814</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 4,536</b>		99.80)



557.	de Lourdes Pérez-Chabela, M., Totosaus, A. Methods for meat tenderization and their effect on texture. <i>Nacameh</i> . 2022, 16(2): 761-762. Online ISSN: 2007-0373 [In Spanish] Available at: <a href="https://dialnet.unirioja.es/servlet/articulo?codigo=8766909">https://dialnet.unirioja.es/servlet/articulo?codigo=8766909</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		120.101)
556.	Chattopadhyay, K., Martin Xavier, K. A., Ngasotter, S., Karmakar, S., Balange, A., Nayak, B. B. Chitosan gel prepared with citric acid as the food acidulant: effect of the chitosan concentration and gel pH on physicochemical and functional properties of fish protein emulsion sausages. <i>ACS Omega</i> . 2023, 8(6): 2c07538. Published online: 16 Feb 2023. Online ISSN: 2470-1343 <a href="https://doi.org/10.1021/acsomega.2c07538">https://doi.org/10.1021/acsomega.2c07538</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 4,132</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,708</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,906</b>		99.80)
555.	Gerasimova, Ts., Jovtchev, G., Gateva, S., Topashka-Ancheva, M., Angelova, Ts., Dobрева, A., Mileva, M. Study on potential cytotoxic and clastogenic effects of <i>Rosa centifolia</i> L. wastewater. Proceedings XXVI International Eco-Conference. XII Safe Food. (Miroslav Malešević, Nikola Aleksić, Desanka Božidarević, Vladan Joldžić, Velibor Spalević, Viktor Zakrevski, Vera Popović Eds.): 21nd – 23th September 2022. Novi Sad, Serbia, Publisher Ecological Movement of Novi Sad, Novi Sad, Serbia, pp. 423-431. ISBN 978-86-83177-59-2 <a href="https://fiver.ifvcns.rs/bitstream/id/8682/bitstream_8682.pdf">https://fiver.ifvcns.rs/bitstream/id/8682/bitstream_8682.pdf</a>		133.113)
554.	Oktafa, H., Prayitno, A.H., Handayani, H.T. Quality of physical and sensory of super-native chicken breast marinated with herbs and spices with different levels of marination concentration. <i>Jurnal Ilmu Ternak dan Veteriner [Indonesian Journal of Animal and Veterinary Sciences (IJAVS)]</i> , 2023, 28(1): 76-85. Print ISSN: 0853-7380; e-ISSN: 2252-696X <a href="https://doi.org/10.14334/jitv.v28i1.3092">https://doi.org/10.14334/jitv.v28i1.3092</a> <b>Web of Science/Clarivate Analytics) 2021: Emerging Sources Citation Index - Journal Citation Indicator (JCI): 0,080</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,290</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,000</b>		99.80)
553.	Nguyen, M. V., Karnue S., Kakooza, D. Effect of packaging method and storage temperature on the sensory quality and lipid stability of fresh snakehead fish ( <i>Channa striata</i> ) fillets. <i>Food Science and Technology (Campinas)</i> . 2023, 43(1): e116222. Published online: 18 Dec 2022. Print ISSN: 0101-2061; Online ISSN: 1678-457X <a href="https://doi.org/10.1590/fst.116222">https://doi.org/10.1590/fst.116222</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 2,602</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,501</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 2,413</b>		122.102)
552.	Kim, W., Che C., Jeong C. Restaurant customers' food leftover reduction intention derived from nature connection and biospheric values: A comparison between men and women. <i>Frontiers in Psychology</i> , 2023, 13(1): 976102. 11 January 2023. Online ISSN: 1664-1078 <a href="https://doi.org/10.3389/fpsyg.2022.976102">https://doi.org/10.3389/fpsyg.2022.976102</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 4,232</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,873</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,884</b>		128.108)
551.	Florián, S.D.U., Navarro L.M., Torres-Benítez A. Manejo de Residuos Sólidos en Establecimientos Comerciales: el Caso de un Restaurante Urbano en la Región Central de Colombia. (Solid waste management in commercial establishments: the case of an urban restaurant in the central region of Colombia) [In Spanish]. <i>Revista de Gestao Social e Ambiental</i> . 2023, 17(1): 03107. Online ISSN: 1981-982X <a href="https://doi.org/10.24857/rsgsa.v17n1-003">https://doi.org/10.24857/rsgsa.v17n1-003</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,115</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,125</b>		128.108)
550.	Bağdatlı, Ö.Ü.A., Çapan, A.B. Farklı Meyve ve Sebze Suları ile Marinasyonun Etin Bazı Kalite Özellikleri Üzerine Etkileri. [The effects of marination with different fruit and vegetable juices on some quality traits of meat] [In Turkish]. <i>Proceeding Book of the 15th International Scientific Research Congress „Science and Engineering”, 17-18 th December 2022, Bahri Bayram Ed. 1 st Edition, 30 December 2022, [15. Uluslararası Bilimsel Araştırmalar Kongresi Fen ve Mühendislik Bilimleri UBAK], ASOS Yayınları, Ankara, Turkey, 2022, pp. 378-382. ISBN 978-625-8190-43-4 <a href="https://www.ubaksymposium.org/">https://www.ubaksymposium.org/</a></i>		99.80)
549.	Pepko, V., Orobchenko, O., Sachuk, R., Gutyj, B., Stravskyy, Y., Velesyk, T., Katsaraba, O. The influence of veterinary and zootechnical measures on the content of essential microelements and the quality of meat of wild deer-like in the western region of Ukraine. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2023, 12(4): 9344. ISSN 1338-5171 <a href="https://doi.org/10.55251/jmbfs.9344">https://doi.org/10.55251/jmbfs.9344</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,170</b> <b>Emerging Sources Citation Index (ESCI)</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,225</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,032</b>		112.93)
548.	Mat N.N.S., Mhd Sarbon N. Chapter 1. A Review of Honey Application in Marinades Towards Hetero-Cyclic Amines (HCA) Formation: Physicochemical and Sensory Properties of Marinated Products, pp. 1–40. In: (Eds. Abd Razak, Sh.B., Chalek, T.Z.T., Saputra, J.). <i>Recent Advances in Global Meliponiculture</i> , First Edition, IGI Global, Hershey, PA, USA, 2023, Print ISBN: 978-1-668-46265-2, Online ISBN: 978-1-668-46267-6, ISBN13 Softcover: 978-1-668-46266-9 <a href="https://doi.org/10.4018/978-1-6684-6265-2.ch001">https://doi.org/10.4018/978-1-6684-6265-2.ch001</a>		99.80)



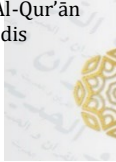

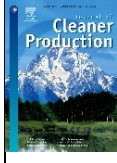





547.	Mat N.N.S., Mhd Sarbon N. Chapter 1. A Review of Honey Application in Marinades Towards Hetero-Cyclic Amines (HCA) Formation: Physicochemical and Sensory Properties of Marinated Products, pp. 1–40. In: (Eds. Abd Razak, Sh.B., Chilek, T.Z.T., Saputra, J.). Recent Advances in Global Meliponiculture, First Edition, IGI Global, Hershey, PA, USA, 2023, Print ISBN: 978-1-668-46265-2, Online ISBN: 978-1-668-46267-6, ISBN13 Softcover: 978-1-668-46266-9 <a href="https://doi.org/10.4018/978-1-6684-6265-2.ch001">https://doi.org/10.4018/978-1-6684-6265-2.ch001</a>		115.96)
546.	Anwar, D.A., Eid, H.R., Rashad, S. Impact of xanthan gum incorporated with black tea extract as edible coating for shelf-life extension and quality maintenance of zander fish fillets ( <i>Sander lucioperca</i> ). Egyptian Journal of Aquatic Biology and Fisheries. 2022, 26(6): 279-298. Print ISSN 1110-6131, Online ISSN 2536-9814; <a href="https://ejabf.journals.ekb.eg/article_272172_ed098126cf2f4d920693f05ed79699cd.pdf">https://ejabf.journals.ekb.eg/article_272172_ed098126cf2f4d920693f05ed79699cd.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: - SJIR (SCImago Journal Rank - SCOPUS) 2021: 0,289 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,080		72.53)
545.	Wang, Z., Zhao F., Wei P., Chai X., Hou G., Meng Q. Phytochemistry, health benefits, and food applications of sea buckthorn ( <i>Hippophae rhamnoides</i> L.): A comprehensive review. Frontiers in Nutrition. 2022, 9(12): 1036295. Online ISSN 2296-861X <a href="https://doi.org/10.3389/fnut.2022.1036295">https://doi.org/10.3389/fnut.2022.1036295</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 6,590 SJIR (SCImago Journal Rank - SCOPUS) 2021: 1,024 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 6,008		123.103)
544.	Al-Dalali, S., Li, C., Xu, B. Insight into the effect of frozen storage on the changes in volatile aldehydes and alcohols of marinated roasted beef meat: Potential mechanisms of their formation. Food Chemistry. 2022, 375(8): 132629. Print ISSN 1873-7072; Online ISSN 0308-8146 <a href="https://doi.org/10.1016/j.foodchem.2022.132629">https://doi.org/10.1016/j.foodchem.2022.132629</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 9,231 SJIR (SCImago Journal Rank - SCOPUS) 2022: 1,489 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 8,689		43.24)
543.	Ashakayeva, R., Assenova, B., Tumenova, G., Nurgazezova, A., Zhumanova, G., Atambayeva, Z., Baikadamova, A., Il, D., Dautova, A. A pumpkin-based emulsion gel as a texture improvement of mixed horsemeat semi-smoked sausages. Foods. 2022, 11(23): 3886. ISSN: 2304-8158 <a href="https://doi.org/10.3390/foods11233886">https://doi.org/10.3390/foods11233886</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,561 SJIR (SCImago Journal Rank - SCOPUS) 2022: 0,726 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,284		98.79)
542.	Cardoso, M.A.P., Vital A.C.P., Medeiros A., Saraiva B.R., Prado I.N.D. Goji berry effects on hamburger quality during refrigerated display time. Food Science and Technology (Campinas). 2023, 43(1): e68322. Published online: 21 Nov 2022. Print ISSN: 0101-2061; Online ISSN: 1678-457X <a href="https://doi.org/10.1590/fst.68322">https://doi.org/10.1590/fst.68322</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 2,602 SJIR (SCImago Journal Rank - SCOPUS) 2021: 0,501 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 2,413		98.79)
541.	Madanaguli, A., Dhir A., Kaur P., Srivastava S., Singh G. Environmental sustainability in restaurants. A systematic review and future research agenda on restaurant adoption of green practices. International Scandinavian Journal of Hospitality and Tourism. 2022, 22(4-5): 303-330. Published online: 19 Nov 2022. Print ISSN: 1502-2250; Online ISSN: 1502-2269 <a href="https://doi.org/10.1080/15022250.2022.2134203">https://doi.org/10.1080/15022250.2022.2134203</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 4,694 SJIR (SCImago Journal Rank - SCOPUS) 2021: 1,173 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 5,196		128.108)
540.	Altinal, B. E. Yaşayan rezervlerden insan harici kişilere: Hayvanların mülk statüsü. [From livestock to nonhuman persons: Property status of animals]. Viraverita E-Dergi, 2023, 16(1): 1174718. [In Turkish] <a href="https://doi.org/10.47124/viraverita.1174718">https://doi.org/10.47124/viraverita.1174718</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: - SJIR (SCImago Journal Rank - SCOPUS) 2022: - Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -		139.119)
539.	Gebhardt, B., Bermejo Dominguez, G., Imort-Just, A., Kiefer, L. Zweinutzungshühner – Mehrdeutiger geht nicht. [Dual-purpose chickens – it couldn't be more ambiguous]. 16. Wissenschaftstagung Ökologischer Landbau Beitrag [16th Scientific Conference on Organic Farming Contribution] Archived under Organic Eprints <a href="http://orgprints.org">http://orgprints.org</a> . [In German] International Centre for Research in Organic Food Systems (ICROFS): P.O. Box 50, Foulum, DK-8830 Tjele, Denmark. Internet: <a href="http://www.icrofs.org">www.icrofs.org</a>		139.119)
538.	Marcu, A., Ștef, L., Pătruică, S., Peș, I., Ștef, D. Influence of garlic extract and packaging methods on the quality parameters of fish fillets stored at low temperatures. Scientific Papers. Series D. Animal Science. 2022, 65(2): 399-4075. ISSN 2285-5750; ISSN CD-ROM 2285-5769; ISSN Online 2393-2260; ISSN-L 2285-5750 <a href="https://animalsciencejournal.usamv.ro/pdf/2022/issue_2/Art59.pdf">https://animalsciencejournal.usamv.ro/pdf/2022/issue_2/Art59.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: Emerging Sources Citation Index - Journal Citation Indicator (JCI) - 0.12 SJIR (SCImago Journal Rank - SCOPUS) 2022: - Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -		89.70)





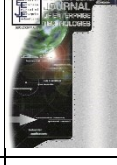

537.	Mohammadi B, Zamindar N, Gheisari M M. اثر اسانس لعل کوهستان (اولیوریا دیکامینز ونت) و عصاره آنغوزه (فرولا) بر خواص فیزیکی و شیمیایی و حسی گوشت سینه‌ی بوقلمون طی یک ماریناد اسیدی [Effect of <i>Olivia decumbens</i> Vent essential oils and <i>Frula asafuatida</i> Extract on the physicochemical and sensory properties of turkey breast meat during an acidic marination]. Journal of Food Science & Technology. 2022, 19(126): 25-37. [In Persian] ISSN 2008-8787 <a href="https://doi.org/10.22034/FSCT.19.126.25">https://doi.org/10.22034/FSCT.19.126.25</a> <b>JIF (Journal Impact FFarsi actor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		120.101)
536.	Kotani, A., Shimomura, K., Yamamoto, K., Machida, K., Hakamata, H. Electrochemical determination of free amino nitrogen in aged lean beef by the measurement of surplus acid after neutralization. Analytical Sciences. 2022, 38(10): 00197-1. Print ISSN 0910-6340, Online ISSN 1348-2246 <a href="https://doi.org/10.1007/s44211-022-00197-1">https://doi.org/10.1007/s44211-022-00197-1</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 1,967</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 0,349</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 1,637</b>		129.109)
535.	Çetin, H.C. PhD thesıs, Zincir restoran işletmelerinde gıda atığı yönetimi: İstanbul örneği. Food waste management in chain restaurant establishments. Istanbul example [In Turkish]. Institute of Social Sciences, Akdeniz University, Antalya, Turkey, 2022. <a href="http://acikerisim.akdeniz.edu.tr/xmlui/handle/123456789/7072">http://acikerisim.akdeniz.edu.tr/xmlui/handle/123456789/7072</a>		128.108)
534.	Chowdhury, B. PhD thesıs, The Effect of Storage on Oxidative Stability of Chevron Collected from Different Meat Markets in Chattogram, Chattogram Veterinary and Animal Sciences University, Faculty of Veterinary Medicine, Khulshi, Chattogram-4225, Bangladesh, 2022. <a href="http://dspace.cvasu.ac.bd/bitstream/123456789/928/1/Coverpage1.pdf">http://dspace.cvasu.ac.bd/bitstream/123456789/928/1/Coverpage1.pdf</a> <a href="http://dspace.cvasu.ac.bd/bitstream/123456789/928/2/Production_Report_Badhon_Final.pdf">http://dspace.cvasu.ac.bd/bitstream/123456789/928/2/Production_Report_Badhon_Final.pdf</a>		69.50)
533.	Elabd, N. PhD thesıs, Green practices in restaurants: an exploration of the egyptian context through a stakeholder approach. Department of Logistics, Marketing, Hospitality and Analytics, University of Huddersfield, Queensgate, Huddersfield HD1 3DH, UK, 2022. <a href="https://pure.hud.ac.uk/ws/portalfiles/portal/72835073/Final_thesis.pdf">https://pure.hud.ac.uk/ws/portalfiles/portal/72835073/Final_thesis.pdf</a>		128.108)
532.	Parzhanova, A., Vasileva, I., Slavov, A., Dimitrov, D., Ivanova, S. Sensory analysis of marinades and ready-made culinary meat products enriched with oil macerates and water-ethanol herbal extracts. Annals. Food Science and Technology. 2021, 22(4): 401-412. Print ISSN: 2065-2828; Online ISSN: 2344-4916; <a href="https://doi.org/10.1016/j.ijhm.2022.103362">https://doi.org/10.1016/j.ijhm.2022.103362</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		102.83)
531.	Parzhanova, A., Vasileva, I., Slavov, A., Dimitrov, D., Ivanova, S. Sensory analysis of marinades and ready-made culinary meat products enriched with oil macerates and water-ethanol herbal extracts. Annals. Food Science and Technology. 2021, 22(4): 401-412. Print ISSN: 2065-2828; Online ISSN: 2344-4916 <a href="https://doi.org/10.1016/j.ijhm.2022.103362">https://doi.org/10.1016/j.ijhm.2022.103362</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		99.80)
530.	Parzhanova, A., Vasileva, I., Slavov, A., Dimitrov, D., Ivanova, S. Sensory analysis of marinades and ready-made culinary meat products enriched with oil macerates and water-ethanol herbal extracts. Annals. Food Science and Technology. 2021, 22(4): 401-412. Print ISSN: 2065-2828; Online ISSN: 2344-4916 <a href="https://doi.org/10.1016/j.ijhm.2022.103362">https://doi.org/10.1016/j.ijhm.2022.103362</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		93.74)
529.	Parzhanova, A., Vasileva, I., Slavov, A., Dimitrov, D., Ivanova, S. Sensory analysis of marinades and ready-made culinary meat products enriched with oil macerates and water-ethanol herbal extracts. Annals. Food Science and Technology. 2021, 22(4): 401-412. Print ISSN: 2065-2828; Online ISSN: 2344-4916 <a href="https://doi.org/10.1016/j.ijhm.2022.103362">https://doi.org/10.1016/j.ijhm.2022.103362</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		94.75)
528.	Parzhanova, A., Vasileva, I., Slavov, A., Dimitrov, D., Ivanova, S. Sensory analysis of marinades and ready-made culinary meat products enriched with oil macerates and water-ethanol herbal extracts. Annals. Food Science and Technology. 2021, 22(4): 401-412. Print ISSN: 2065-2828; Online ISSN: 2344-4916 <a href="https://doi.org/10.1016/j.ijhm.2022.103362">https://doi.org/10.1016/j.ijhm.2022.103362</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		84.65)



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526.	Ng, P.Y., Sia, J.K.-M. Managers' perspectives on restaurant food waste separation intention: The roles of institutional pressures and internal forces. International Journal of Hospitality Management. 2023, <b>108</b> (1): 103362. Print ISSN: 0278-4319; Online ISSN: 1873-4693 <a href="https://doi.org/10.1016/j.ijhm.2022.103362">https://doi.org/10.1016/j.ijhm.2022.103362</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 10,472</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 2,511</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 10,540</b>		128.108)
525.	Lazić, B., Batinić, B., Tot, B., Vujić, G. Assessment of restaurants food waste towards circular economy in transition country cities. Environmental Engineering & Management Journal. 2022, <b>21</b> (7): 1147-1156. Print ISSN: 1582-9596; Online ISSN: 1843-3707; <a href="https://www.eemj.eu/index.php/EEMJ/article/view/4548">https://www.eemj.eu/index.php/EEMJ/article/view/4548</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,858</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 0,229</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 0,944</b>		128.108)
524.	Байкенова, Г.М. IP-телефония бойынша берілетін сигнал сапасы. [The quality of a transmitted signal in the IP-Telephony]. ҚазҰТЗУ Хабаршысы (Вестник КазННТУ) [Vestnik KazNRTU], 2016, <b>1</b> (113): 257-261. ISSN 2709-4766 <a href="https://issuu.com/013053/docs/2def9459137dd6/14">https://issuu.com/013053/docs/2def9459137dd6/14</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		100.81)
523.	Ерохова, М.Д., М.А. Кузнецова. Опыт Великобритании в защите картофеля от бактериозов. Достижения науки и техники АПК, 2022, <b>36</b> (2): 8-13. ISSN 0235-2451 <a href="https://doi.org/10.53859/02352451.2022.36.2.8">https://doi.org/10.53859/02352451.2022.36.2.8</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		100.81)
522.	Sayakova, G., Boshkayeva, A., Ibadullayeva, G., Khamitova, A., Begimova, G. Actual prospects of using some types of larch growing in Kazakhstan in medicine. Journal of Medicine and Life, 2022, <b>15</b> (8): 1038-1046. Print ISSN 1844-122x; Online ISSN 1844-3117; <a href="https://doi.org/10.25122/jml-2021-0373">https://doi.org/10.25122/jml-2021-0373</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,386</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 1,379</b>		113.94)
521.	Medeubaeva, Zh.M., Astakhov, M., Taeva, A.M., Tlevlesova, D.A. Revealing the influence of herbal additives on the qualitative indicators of semi-finished camel. Journal of Almaty Technological University, 2022, <b>3</b> (9): 169-176. Print ISSN 2304-568X; Online ISSN 2710-0839 <a href="https://doi.org/10.48184/2304-568X-2022-3-168-176">https://doi.org/10.48184/2304-568X-2022-3-168-176</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		98.79)
520.	Medeubaeva, Zh.M., Astakhov, M., Taeva, A.M., Tlevlesova, D.A. Revealing the influence of herbal additives on the qualitative indicators of semi-finished camel. Journal of Almaty Technological University, 2022, <b>3</b> (9): 169-176. Print ISSN 2304-568X; Online ISSN 2710-0839 <a href="https://doi.org/10.48184/2304-568X-2022-3-168-176">https://doi.org/10.48184/2304-568X-2022-3-168-176</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		111.92)
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518.	Mskhiladze, L., Kakhetelidze, M., Yavich, P. Development of a formula for a cosmetic day cream using by-products of oil production from the petals of <i>Rosa x damascena</i> , which grows in Georgia. Georgian Scientist, 2022, <b>4</b> (4): 21-28. e-ISSN: 2667-9760 <a href="https://doi.org/10.52340/g.s.2022.04.04.04">https://doi.org/10.52340/g.s.2022.04.04.04</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: -</b>		133.113)



517.	Aycibin Girgin, C., Üzümlü, Ş.N., Yılmaz, E., Sünnetçioğlu, A. Yiyecek İçecek İşletmelerinde Gıda İsrafi [Food Waste in Food and Beverage Business]. Türk Turizm Araştırmaları Dergisi (Journal of Turkish Tourism Research). 2022, 6(3): 744-764. ISSN: 2587-0890 <a href="https://doi.org/10.26677/TR1010.2022.1087">https://doi.org/10.26677/TR1010.2022.1087</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		128.108)
516.	Galal, T.M., Ali, E.F., Eid, E.M., Al-Yasi, H.M., Magrashi, A., Althobaiti, F., Farahat, E.A. Evaluating the nutrient contents and nutritive value of Taif's rose ( <i>Rosa damascena</i> Mill var. trigintipetala) waste to be used as animal forage or soil organic fertilizers. Agriculture, 2022, 12(9): 1481. ISSN: 2077-0472; <a href="https://doi.org/10.3390/agriculture12091481">https://doi.org/10.3390/agriculture12091481</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,408</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,525</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,494</b>		133.113)
515.	Nasrulloh, H. S. R., Wirayudha Mahendra, M. Effective management to support Tahfidz Al-Qur'an course in Indonesian Islamic higher education. Jurnal Studi Ilmu-Ilmu Al-Qur'an dan Hadis (Journal of Qur'an and Hadith Studies). 2022, 23(2): 325-346. Print ISSN: 1411-6855; e-ISSN: 2548-4737 (e) <a href="https://doi.org/10.14421/qh.2022.2302-06">https://doi.org/10.14421/qh.2022.2302-06</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		128.108)
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512.	Kolev, N., Baleva, L. Possibilities for reducing nitrites in cooked sausages via biologically active substances. Journal of Mountain Agriculture on the Balkans, 2022, 25(1): 94-112. Print ISSN 1311-0489, Online ISSN 2367-8364 <a href="https://jmabonline.com/en/article/vi2yP2FtKX892zb8zitz">https://jmabonline.com/en/article/vi2yP2FtKX892zb8zitz</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: - CABI, EBSCO, AGRIS</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		131.111)
511.	Kolev, N., Baleva, L. Possibilities for reducing nitrites in cooked sausages via biologically active substances. Journal of Mountain Agriculture on the Balkans, 2022, 25(1): 94-112. Print ISSN 1311-0489, Online ISSN 2367-8364 <a href="https://jmabonline.com/en/article/vi2yP2FtKX892zb8zitz">https://jmabonline.com/en/article/vi2yP2FtKX892zb8zitz</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: - CABI, EBSCO, AGRIS</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		118.99)
510.	Merenkova, S., Zinina, O., Rebezov, M., Galimov, D., Kayrullin, M., Burkov, P. Physicochemical, functional, and technological properties of protein hydrolysates obtained by microbial fermentation of broiler chicken gizzards. Fermentation. 2022, 8(7): 317. ISSN: 2311-5637 <a href="https://doi.org/10.3390/fermentation8070317">https://doi.org/10.3390/fermentation8070317</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 5,123</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,721</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 4,974</b>		120.101)
509.	de Souza Neto, V.R. Pre-Print, The state of the art of the nudge theory and the stimulus of pro-environmental tourist behaviors: A systematic review of the international literature [O estado da arte da teoria de nudge e o estímulo de comportamentos turísticos pró-ambientais: Uma revisão sistemática da literatura internacional], Universidade Federal Fluminense, Faculdade de Turismo e Hotelaria. March 2022, Thesis Commons. An open archive of Theses Powered by OSF Preprints, <a href="https://doi.org/10.31237/osf.io/3waz9">https://doi.org/10.31237/osf.io/3waz9</a> PhD Thesys. Fluminense Federal University, Faculty of Tourism and Hotels, Post-Graduation Program Stricto Sensu em Tourismoppgtur-UFF, Niterói, 2022. <a href="http://dx.doi.org/10.22409/PPGTUR.2022.m.06336042677">http://dx.doi.org/10.22409/PPGTUR.2022.m.06336042677</a>		128.108)
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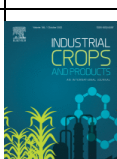
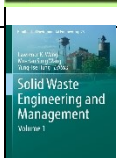
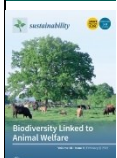



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506.	Toubes, D.R., Araújo-Vila, N. A Review Research on Tourism in the Green Economy. <i>Economies</i> , 2022, <b>10</b> (6): 137. ISSN: 2227-7099 <a href="https://doi.org/10.3390/economies10060137">https://doi.org/10.3390/economies10060137</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 0,700 – Emerging Sources Citation Index</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,435</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 2,531</b>		128.108)
505.	Afzal, N., Basit, A., Daniel, A., Ilyas, N., Imran, A., Arshad Awan, Z., Papargyropoulou, E., Stringer, L.C., Hashem, M., Alamri, S., Bashir, M.A., Li, Y., Roy, N. Quantifying food waste in the hospitality sector and exploring its underlying reasons - A case study of Lahore, Pakistan. <i>Sustainability</i> , 2022, <b>14</b> (11): 6914. ISSN: 2071-1050 <a href="https://doi.org/10.3390/su14116914">https://doi.org/10.3390/su14116914</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,889</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,664</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 4,166</b>		128.108)
504.	Can, F. MSc thesıs, Investigation of some physical and chemical changes during storage of cooled calf meat in carbon dioxide tunnel [Karbon dioksit tüneline soğutulmuş dana etinin depolama sürecinde bazı fiziksel ve kimyasal değişimlerinin araştırılması], Selçuk Üniversitesi Fen Bilimleri Enstitüsü, Konya, 2019. <a href="http://file:///C:/Users/Stefan/Downloads/yokAcikBilim_10295863.pdf">http://file:///C:/Users/Stefan/Downloads/yokAcikBilim_10295863.pdf</a>		69.50) 
503.	Gerdzhikova, M., Todorova, M., Grozeva, N., Dobрева, A., Petkova, N. Chemical composition, in vitro gas production and relative feed value of rose flower wastes ( <i>Rosa damascena</i> Mill.) from conventional and organic production. <i>Bulgarian Journal of Agricultural Science</i> . 2022, <b>28</b> (2): 291-298. Print ISSN: 1310-0351 <a href="http://www.agrojournal.org/28/02-14.pdf">http://www.agrojournal.org/28/02-14.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 0,090</b> <b>Emerging Sources Citation Index SJR (SCImago Journal Rank – SCOPUS) 2022: 0,250</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,793</b>		133.113)
502.	Ivanova, T., Chervenkov, M., Kozuharova, E., Dimitrova, D. Ethnobotanical knowledge on herbs and spices in Bulgarian traditional dry-cured meat products. <i>Diversity</i> , 2022, <b>14</b> (6): 416. ISSN: 1424-2818 <a href="https://doi.org/10.3390/d14060416">https://doi.org/10.3390/d14060416</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,889</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,664</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 4,166</b>		69.50)
501.	Medeubayeva, Zh., Tayeva, A., Shambulova, G., Syzdykova, L., Astakhov, M. Revealing the influence of plant-based additives on qualitative indicators of a semifinished product made from camel meat. <i>Eastern-European Journal of Enterprise Technologies</i> . 2022, <b>2</b> (11/116): 29-35. Print ISSN 1729-3774, Online ISSN 1729-4061 <a href="https://doi.org/10.15587/1729-4061.2022.255676">https://doi.org/10.15587/1729-4061.2022.255676</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,402</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 1,074</b>		111.92)
500.	Medeubayeva, Zh., Tayeva, A., Shambulova, G., Syzdykova, L., Astakhov, M. Revealing the influence of plant-based additives on qualitative indicators of a semifinished product made from camel meat. <i>Eastern-European Journal of Enterprise Technologies</i> . 2022, <b>2</b> (11/116): 29-35. Print ISSN 1729-3774, Online ISSN 1729-4061 <a href="https://doi.org/10.15587/1729-4061.2022.255676">https://doi.org/10.15587/1729-4061.2022.255676</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,402</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 1,074</b>		98.79)
499.	Londoño-Zapata, L., Franco-Cardona, S., Restrepo-Manotas, S., Gomez-Narvaez, F., Suarez-Restrepo, L., Nuñez-Andrade, H., Valencia-Araya, P., Simpson R., Vega-Castro, O. Valorization of the by-products of poultry industry (bones) by enzymatic hydrolysis and glycation to obtain antioxidants compounds. <i>Waste and Biomass Valorization</i> . 2022, <b>13</b> (7): 01801-1. Online ISSN 2603-3380 <a href="https://doi.org/10.1007/s12649-022-01801-1">https://doi.org/10.1007/s12649-022-01801-1</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,449</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,580</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 3,552</b>		131.111)
498.	Kalhor, M., Eila, N., Zarei, A., Noshary, A. Investigating the effect of stress factors on pregnant Zandi ewes and physical characteristics of newborn lambs. <i>Journal of Animal Environment</i> , 2021, <b>13</b> (3): 33-40. Print ISSN: 2717-1378 Online ISSN: 2717-1396 <a href="https://doi.org/10.22034/AEJ.2021.311862.2669">https://doi.org/10.22034/AEJ.2021.311862.2669</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		135.115)

497.	Gegeckaitė, I. Technologiniai sprendimai vištienos krūtinėlės jausliniam priimtinumui ir kokybei gerinti. [In Lithuanian] Technological Solutions to Improve the Sensory Acceptability and Quality of Chicken Breast. MSc Thesis, Lietuvos sveikatos mokslų universitetas, Veterinarijos Akademija[Lithuanian University of Health Sciences - Veterinary Academy], Kaunas, Lithuania 2021. 50 p. <a href="https://hdl.handle.net/20.500.12512/110191">https://hdl.handle.net/20.500.12512/110191</a>		99.80) 
496.	Ağırbaş, H.E.T., Yavuz-Düzgün M., Özçelik, B. Valorization of fruit seed flours: rheological characteristics of composite dough and cake quality. Journal of Food Measurement and Characterization. 2022, 16(4): 3117–3129. Print ISSN 2193-4126, On line ISSN 2193-4134 <a href="https://doi.org/10.1007/s11694-022-01423-0">https://doi.org/10.1007/s11694-022-01423-0</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,006</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,515</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,043</b>		123.103)
495.	Alsuwaidi, M., Eid, R., Agag, G. Tackling the complexity of guests' food waste reduction behaviour in the hospitality industry. Tourism Management Perspectives. 2022, 42(2): 100963. ISSN 2211-9736 <a href="https://doi.org/10.1016/j.tmp.2022.100963">https://doi.org/10.1016/j.tmp.2022.100963</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 7,608</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1,761</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 8,476</b>		128.108)
494.	Boso, S., Gago, P., Santiago, J.-L., Álvarez-Acero, I., Martínez Bartolomé, M.-A., Martínez M.-C. Polyphenols in the waste water produced during the hydrodistillation of 'Narcea Roses' cultivated in the Cibeira river valley (Northern Spain). Horticulturae, 2022, 8(5): 376. ISSN: 2311-7524 <a href="https://doi.org/10.3390/horticulturae8050376">https://doi.org/10.3390/horticulturae8050376</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 2,932</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,468</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,027</b>		133.113)
493.	Škrlep, M., Ozmec, M., Čandek-Potokar, M. Reduced use of nitrites and phosphates in dry-fermented sausages. Processes, 2022, 10(5): 821. ISSN: 2227-9717 <a href="https://doi.org/10.3390/pr10050821">https://doi.org/10.3390/pr10050821</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,352</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,474</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,308</b>		69.50)
492.	Tan, Zh., Halter, B., Liu, D., Gilbert, R.E., Cline, M.A. Dietary flavonoids as modulators of lipid metabolism in poultry. Frontiers in Physiology. 2022, 13(4): 863860. Online ISSN 1664-042X; <a href="https://doi.org/10.3389/fphys.2022.863860">https://doi.org/10.3389/fphys.2022.863860</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 4,755</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1,126</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 4,367</b>		111.92)
491.	Karwowska, M., Kononiuk, A., Stasiak, D.M. Effect of acid whey in combination with sodium ascorbate on selected parameters related to proteolysis in uncured dry-fermented sausages. Applied Sciences. 2022, 12(16): 8316. ISSN: 2076-3417 <a href="https://doi.org/10.3390/app12168316">https://doi.org/10.3390/app12168316</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 2,838</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,507</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,143</b>		69.50)
490.	Bai, J., Zang, M., Zou, H., Wu, J., Shi, Y., Wang, H., Wang, S., Qiao, X. Prediction of the lipid degradation and storage time of chilled beef flank by using raman spectroscopy and chemometrics. Food Analytical Methods, 2022, 15(4): 2213-2223. Print ISSN: 1936-976X; Online ISSN: 1936-9751; <a href="https://doi.org/10.1007/s12161-022-02276-5">https://doi.org/10.1007/s12161-022-02276-5</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 2,900</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,546</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,238</b>		95.76)
489.	Moreira, R.V., Vieira, C.P., Galvan, D., Castro, V.S., Lima, R.S., Mutz, Y.S., Delgado, K.F., Rosario, A.I.L., Mano, S.B., Costa, M.P., Conte-Junior, C.A. Pequi ( <i>Caryocar brasiliense</i> ) waste extract as a synergistic agent in the microbial and physicochemical preservation of low-sodium raw goat cheese. Frontiers in Nutrition. 2022, 9(4): 855115. ISSN 2296-861X <a href="https://doi.org/10.3389/fnut.2022.855115">https://doi.org/10.3389/fnut.2022.855115</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 6,590</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1,024</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 6,008</b>		89.70)
488.	Gerdzhikova, M., Todorova, M., Grozeva, N., Dobрева, A., Petkova, N. Chemical composition, in vitro gas production and relative feed value of rose flower wastes ( <i>Rosa damascena</i> Mill.) from conventional and organic production. Bulgarian Journal of Agricultural Science. 2022, 28(2): 291-298. Print ISSN: 1310-0351 <a href="http://www.agrojournal.org/28/02-14.pdf">http://www.agrojournal.org/28/02-14.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 0,09 - Emerging Sources Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,250</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 0,793</b>		135.115)
487.	Горбачева, М. В., Тарасов, В. Е., Сапожникова, А. И. Теоретическое обоснование применения электроактивированной жидкости в технологии получения жиров. Научный журнал НИУ ИТМО. Серия «Процессы и аппараты пищевых производств»/ Processes and Food Production Equipment, 2022, 1(51): 3-11. ISSN: 2310-1164 <a href="https://doi.org/10.17586/2310-1164-2022-15-1-3-11">https://doi.org/10.17586/2310-1164-2022-15-1-3-11</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		124.104)



486.	Popova, V., V. Gochev, A. Stoyanova. Bulgarian contribution to the investigation of natural aromatic products: a brief retrospective review. Bulgarian Chemical Communications, 2022, <b>54</b> (1): 62-73. E-ISSN: 0324-1130. <a href="http://bcc.bas.bg/BCC_Volumes/Volume_54_Number_1_2022/bcc-54-1-2022.pdf#page=60">http://bcc.bas.bg/BCC_Volumes/Volume_54_Number_1_2022/bcc-54-1-2022.pdf#page=60</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,168</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,379</b>		118.99)
485.	Popova, V., V. Gochev, A. Stoyanova. Bulgarian contribution to the investigation of natural aromatic products: a brief retrospective review. Bulgarian Chemical Communications, 2022, <b>54</b> (1): 62-73. E-ISSN: 0324-1130. <a href="http://bcc.bas.bg/BCC_Volumes/Volume_54_Number_1_2022/bcc-54-1-2022.pdf#page=60">http://bcc.bas.bg/BCC_Volumes/Volume_54_Number_1_2022/bcc-54-1-2022.pdf#page=60</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,168</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,379</b>		197.42)
484.	Denkova, Z.R., R.S. Denkova-Kostova, I.N. Vasileva, A.M. Slavov. Antimicrobial activity of plant extracts of rose by-products from the essential oil industry against saprophytic and pathogenic microorganisms. Bulgarian Chemical Communications, 2022, <b>54</b> (1): 95-101. E-ISSN: 0324-1130. <a href="http://www.bcc.bas.bg/BCC_Volumes/Volume_54_Number_1_2022/bcc-54-1-2022.pdf#page=93">http://www.bcc.bas.bg/BCC_Volumes/Volume_54_Number_1_2022/bcc-54-1-2022.pdf#page=93</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,168</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,379</b>		111.92)
483.	Karimifar, P., S. Siavash Saei-Dehkordi, Z. Izadi. Antibacterial, antioxidative and sensory properties of <i>Ziziphora clinopodioides</i> - <i>Rosmarinus officinalis</i> essential oil nanoencapsulated using sodium alginate in raw lamb burger patties. Food Bioscience. 2022, <b>47</b> (12): 101698. ISSN: 2212-4292; online-ISSN: 2212-4306; <a href="https://doi.org/10.1016/j.fbio.2022.101698">https://doi.org/10.1016/j.fbio.2022.101698</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,318</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,893</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 5,146</b>		113.94)
482.	Georgieva, D., V. Gandova, A. Stoyanova. Bulgarian contribution for the application of medicinal plants of family Lamiaceae and Apiaceae and their aromatic products in the food products and herbal teas <sup>16</sup> (A short review). Pros. 60 <sup>th</sup> Annual Scientific Conference -University of Ruse and Union of Scientists, Bulgaria, 2021, pp.291-296. ISBN: 978-954-712-864-4 <a href="https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		197.42)
481.	Georgieva, D., V. Gandova, A. Stoyanova. Bulgarian contribution for the application of medicinal plants of family Lamiaceae and Apiaceae and their aromatic products in the food products and herbal teas <sup>16</sup> (A short review). Pros. 60 <sup>th</sup> Annual Scientific Conference -University of Ruse and Union of Scientists, Bulgaria, 2021, pp.291-296. ISBN: 978-954-712-864-4 <a href="https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		89.70)
480.	Бабиц, І.М., П.М. Бойко, М.В. Бондар. Технологічні та економічні аспекти виробництва спирту етилового різного цільового призначення. Scientific Works. 2021, <b>2</b> (85): 77-83. ISSN: 2073-8730; online-ISSN: ISO: 26324:2012; <a href="https://doi.org/10.15673/swonaft.v2i85.2244">https://doi.org/10.15673/swonaft.v2i85.2244</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		89.70)
479.	Безусов, А., Н. Доценко, Т. Афанасьєва, Г. Палвасова. Розробка біотехнології отримання біологічно активних речовин з клітинних стінок <i>Lac. plantarum</i> . Scientific Works. 2021, <b>2</b> (85): 120-128. ISSN: 2073-8730; online-ISSN: ISO: 26324:2012; <a href="https://journals.ontu.edu.ua/index.php/swonaft/article/view/2248/2445">https://journals.ontu.edu.ua/index.php/swonaft/article/view/2248/2445</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		89.70)
478.	Palamarchuk, A., N. Kushnirenko, S. Patiukov. Increasing the efficiency of poultry and fish freezing using protective pectin coating. Scientific Works. 2021, <b>2</b> (85): 47-54. ISSN: 2073-8730; online-ISSN: ISO: 26324:2012; <a href="https://doi.org/10.15673/swonaft.v2i85.2161">https://doi.org/10.15673/swonaft.v2i85.2161</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		89.70)
477.	Gateva, S., G. Jovtchev, Tsv. Angelova, Show all 5 authors Milka Mileva. The anti-genotoxic activity of wastewaters produced after water-steam distillation of Bulgarian <i>Rosa damascena</i> Mill. and <i>Rosa alba</i> L. essential oils. Life. 2022, <b>12</b> (3): 455. E-ISSN: 2075-1729. <a href="https://doi.org/10.3390/life12030455">https://doi.org/10.3390/life12030455</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,251</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,588</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 3,123</b>		111.92)



465.	Malomo, A.A., O.F. Odubanjo, B. Olawoye, O.I. Olaniyi, M.A. Lawal, B.M. Fasogbon. Effect of turmeric on the quality of canned African catfish in tomato sauce during storage at 25°C and 45°C. Food Science and Applied Biotechnology. 2022, 5(1): 12-21. Online ISSN 2603-3380 <a href="https://doi.org/10.30721/fsab2022.v5.i1.162">https://doi.org/10.30721/fsab2022.v5.i1.162</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,000 - Indexed from 2022</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 0,000 - Indexed from 2022</b>		17.13)
464.	Malomo, A.A., O.F. Odubanjo, B. Olawoye, O.I. Olaniyi, M.A. Lawal, B.M. Fasogbon. Effect of turmeric on the quality of canned African catfish in tomato sauce during storage at 25°C and 45°C. Food Science and Applied Biotechnology. 2022, 5(1): 12-21. Online ISSN 2603-3380 <a href="https://doi.org/10.30721/fsab2022.v5.i1.162">https://doi.org/10.30721/fsab2022.v5.i1.162</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,000 - Indexed from 2022</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 0,000 - Indexed from 2022</b>		3.1)
463.	Malomo, A.A., O.F. Odubanjo, B. Olawoye, O.I. Olaniyi, M.A. Lawal, B.M. Fasogbon. Effect of turmeric on the quality of canned African catfish in tomato sauce during storage at 25°C and 45°C. Food Science and Applied Biotechnology. 2022, 5(1): 12-21. Online ISSN 2603-3380 <a href="https://doi.org/10.30721/fsab2022.v5.i1.162">https://doi.org/10.30721/fsab2022.v5.i1.162</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,000 - Indexed from 2022</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 0,000 - Indexed from 2022</b>		89.70)
462.	Shishkova, M., B. Ivanova, R. Beluhova-Uzunova, A. Harizanova. Opportunities and challenges for sustainable production and processing of <i>Rosa damascena</i> in Bulgaria. Industrial Crops and Products. 2022, 186(6): 115184. ISSN: 0926-6690 <a href="https://doi.org/10.1016/j.indcrop.2022.115184">https://doi.org/10.1016/j.indcrop.2022.115184</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 6,449</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,999</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 6,397</b>		133.113)
461.	Chobanova, S., I.G. Penchev, A. Atanasoff, S. Ribarski, N. Karkelanov. Chemical composition, technological and organoleptic characteristics of meat from chicken broilers, fed with supplement of rose petal meal. Bulgarian Journal of Agricultural Science, 2019, 25(Supplement 3): 81-84. Print ISSN: 1310-0351 <a href="https://www.agrojournal.org/25/03s-13.pdf">https://www.agrojournal.org/25/03s-13.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,09 - Emerging Sources Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,191</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 0,569</b>		133.113)
460.	Dahlan I, Yusoff M.S., Akinbile Ch.O., Wang L.K., Wang M.-H.S. Chapter 7. Restaurant Waste Recycle and Disposal, pp. 439-542. In: (Eds. Wang, L.K., Wang, M.-H.S., Hung, Y.-T.). Solid Waste Engineering and Management, Volume 1, Book 24 - Handbook of Environmental Engineering. First Edition, Springer, Cham, 2022, Print ISBN: 978-3-030-89335-4, Online ISBN: 978-3-030-89336-1 <a href="https://doi.org/10.1007/978-3-030-89336-1_7">https://doi.org/10.1007/978-3-030-89336-1_7</a>		128.108)
459.	Cordova-Buiza, F., A. Paucar-Caceres, S.C. Quispe-Prieto, A.P. Rivera-Garré, L.N. Huerta-Tantalean, J.E. Valle-Paucar, C.V. Ponce de León-Panduro, T. Burrowes-Cromwell. Strengthening collaborative food waste prevention in Peru: towards responsible consumption and production. Sustainability, 2022, 14(3): 1050. ISSN: 2071-1050 <a href="https://doi.org/10.3390/su14031050">https://doi.org/10.3390/su14031050</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,889</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,664</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 4,166</b>		128.108)
458.	Georgieva, D., V. Gandova, A. Stoyanova. Bulgarian contribution for the application of medicinal plants of family Lamiaceae and Apiaceae and their aromatic products in the food products and herbal teas <sup>16</sup> (A short review). Pros. 60 <sup>th</sup> Annual Scientific Conference -University of Ruse and Union of Scientists, Bulgaria, 2021, pp.291-296. ISBN: 978-954-712-864-4 <a href="https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		59.40)
457.	Georgieva, D., V. Gandova, A. Stoyanova. Bulgarian contribution for the application of medicinal plants of family Lamiaceae and Apiaceae and their aromatic products in the food products and herbal teas <sup>16</sup> (A short review). Pros. 60 <sup>th</sup> Annual Scientific Conference -University of Ruse and Union of Scientists, Bulgaria, 2021, pp.291-296. TUE-ONLINE-SSS-BFT(R)-03 ISBN: 978-954-712-864-4 <a href="https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		80.61)
456.	Georgieva, D., V. Gandova, A. Stoyanova. Bulgarian contribution for the application of medicinal plants of family Lamiaceae and Apiaceae and their aromatic products in the food products and herbal teas <sup>16</sup> (A short review). Pros. 60 <sup>th</sup> Annual Scientific Conference -University of Ruse and Union of Scientists, Bulgaria, 2021, pp.291-296. TUE-ONLINE-SSS-BFT(R)-03 ISBN: 978-954-712-864-4 <a href="https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		81.62)



455.	Georgieva, D., V. Gandova, A. Stoyanova. Bulgarian contribution for the application of medicinal plants of family Lamiaceae and Apiaceae and their aromatic products in the food products and herbal teas <sup>16</sup> (A short review). Pros. 60 <sup>th</sup> Annual Scientific Conference -University of Ruse and Union of Scientists, Bulgaria, 2021, pp.291-296. TUE-ONLINE-SSS-BFT(R)-03 ISBN: 978-954-712-864-4 <a href="https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		118.99)
454.	Georgieva, D., V. Gandova, A. Stoyanova. Bulgarian contribution for the application of medicinal plants of family Lamiaceae and Apiaceae and their aromatic products in the food products and herbal teas <sup>16</sup> (A short review). Pros. 60 <sup>th</sup> Annual Scientific Conference -University of Ruse and Union of Scientists, Bulgaria, 2021, pp. 291-296. TUE-ONLINE-SSS-BFT(R)-03 ISBN: 978-954-712-864-4 <a href="https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/bp/bp-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		113.94)
453.	Reznikova V.V., I.M. Kravets, O.D. Sviatotskiy. Risk management in business: The problems of regulatory framework. Asia Life Sciences. 2020, <b>Suppl22</b> (2): 625-638. ISSN 0117-3375 <a href="https://jcee.wsgk.com.pl/wp-content/uploads/jcee/Nr%2011/Studium%20Europy%20Srodkowej%20i%20Wschodniej%20R11%20CZERWIEC%202019_1.pdf#page=267">https://jcee.wsgk.com.pl/wp-content/uploads/jcee/Nr%2011/Studium%20Europy%20Srodkowej%20i%20Wschodniej%20R11%20CZERWIEC%202019_1.pdf#page=267</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		100.81)
452.	Suprun, O.M., A.O. Sverhunova, A.O. Sverhunov. SARS-CoV-2 control methods. Asia Life Sciences. 2020, <b>Suppl22</b> (2): 555-568. ISSN 0117-3375 <a href="https://pesquisa.bvsalud.org/global-literature-on-novel-coronavirus-2019-ncov/resource/pt/covidwho-831898">https://pesquisa.bvsalud.org/global-literature-on-novel-coronavirus-2019-ncov/resource/pt/covidwho-831898</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		100.81)
451.	Gateva, S., G. Jovtchev, T. Angelova, A. Dobрева, M. Mileva. Does the wastewater produced by the water steam distillation of rose oil from Rosa alba L. and Rosa damascena Mill. Have genotoxic potential? International Journal of Ecosystems and Ecology Science. 2021, <b>11</b> (4): 679-684. Online ISSN 2224-4980 <a href="https://doi.org/10.31407/ijeess11.402">https://doi.org/10.31407/ijeess11.402</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,04 –</b> <b>Emerging Sources Citation Index SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		133.113)
450.	Unal, K., Babaoğlu, A.S., Erdem, N., Dilek, N.M. The effect of pumpkin powder on the physicochemical, emulsification and textural properties of beef. Journal of Food Processing and Preservation. 2022, <b>46</b> (8): 16728. Print ISSN 0145-8892, Online ISSN 1745-4549; <a href="https://doi.org/10.1111/jfpp.16728">https://doi.org/10.1111/jfpp.16728</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 2,609</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,472</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 2,569</b>		98.79)
449.	Naikoo, M. N., Kumar, S. Tantray, Z. I. Assessing the current food waste minimization practices adopted in hotels. Ecology, Environment and Conservation. 2021, <b>27</b> (3): 1399-1406. ISSN 0971-765X <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: - Zoological Record</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 0,149</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 0,341</b>		128.108)
448.	Opara, U.L., Fadji, T., Caleb, O.J., Oluwole, A.O. Effects of modified atmosphere packaging, storage temperature, and absorbent pads on the quality of fresh cape hake fish fillets. Coatings. 2022, <b>12</b> (3): 310. ISSN: 2079-6412 <a href="https://doi.org/10.3390/coatings12030310">https://doi.org/10.3390/coatings12030310</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,236</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,482</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 3,117</b>		77.58)
447.	Brilliantina, A., D.K. Wardani, P.T. Fadhila, B. Hariono, R. Wijaya. Accelerated shelf life test method with arrhenius approach for shelf life estimation of tongkol 'euthynnus affinis' balado in cans. The 4th International Conference on Food and Agriculture, IOP Conf. Series: Earth and Environmental Science, 2022, <b>980</b> (2022): 012038. Online ISSN: 1755-1315 IOP Publishing <a href="https://doi.org/10.1088/1755-1315/980/1/012038">https://doi.org/10.1088/1755-1315/980/1/012038</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 0,449</b>		43.24)
446.	Georgiev, R., H. Kalaydzhiyev, P. Ivanova, C.L.M. Silva, V.I. Chalova. Multifunctionality of rapeseed meal protein isolates prepared by sequential isoelectric precipitation. Foods. 2022, <b>11</b> (4): 541. ISSN: 2304-8158; <a href="https://doi.org/10.3390/foods11040541">https://doi.org/10.3390/foods11040541</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,561</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 0,726</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 5,284</b>		18.14)

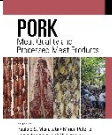





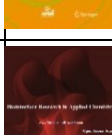




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444.	Hao, N., Zhang Y., Wang H., Wang H. H. Which consumer perceptions should be used in food waste reduction campaigns: food security, food safety or environmental concerns? Sustainability, 2022, 14(4): 2010. ISSN: 2071-1050; <a href="https://doi.org/10.3390/su14042010">https://doi.org/10.3390/su14042010</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,889</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,664</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 4,166</b>		128.108)
443.	Vidović, B.B., Milinčić, D.D., Marčetić, M.D., Djuriš, J.D., Ilić, T.D., Kostić, A.Ž., Pešić, M.B. Health benefits and applications of goji berries in functional food products development: A review. Antioxidants, 2022, 11(2): 248. ISSN: 2076-3921; <a href="https://doi.org/10.3390/antiox11020248">https://doi.org/10.3390/antiox11020248</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 7,675</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1,008</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 7,380</b>		98.79)
442.	Souza-Neto, V., Marques, O., Mayer, V. F., Lohmann, G. Lowering the harm of tourist activities: a systematic literature review on nudges. Journal of Sustainable Tourism. 2023, 31(9): 2173-2194. Print ISSN: 0966-9582 Online ISSN: 1747-7646; <a href="https://doi.org/10.1080/09669582.2022.2036170">https://doi.org/10.1080/09669582.2022.2036170</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 9,470</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 2,476</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 10,833</b>		128.108)
441.	Demetriou, P., Sacco, P.L. Hotel food waste in Cyprus: An exploratory case study of hotels in Limassol. Cogent Social Sciences. 2022, 8(1): 2026556. Online ISSN: 2331-1886 <a href="https://doi.org/10.1080/23311886.2022.2026556">https://doi.org/10.1080/23311886.2022.2026556</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 0,670 - Emerging Sources Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,358</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 1,607</b>		128.108)
440.	Riešute, R., J. Šalomskiene, A. Šalaševiciene, I. Macioniene. Effect of anolyte on <i>S. typhimurium</i> and <i>L. monocytogenes</i> growth in minced pork and beef cuts. Foods. 2022, 11(3): 415. ISSN: 2304-8158; <a href="https://doi.org/10.3390/foods11030415">https://doi.org/10.3390/foods11030415</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 5,561</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,726</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,284</b>		124.104)
439.	Agradi, S., S. Draghi, E. Cotozzolo, O. Barbato, M. Castrica, A. Quattrone, M. Sulce, D. Vigo, L. Menchetti, M. R. Ceccarini, E. Andoni, F. Riva, M. L. Marongiu, G. Curone, G. Brecchia. Goji berries supplementation in the diet of rabbits and other livestock animals: A mini-review of the current knowledge. Frontiers in Veterinary Science. 2022, 8(1): 823589. Online ISSN 2297-1769 <a href="https://doi.org/10.3389/fvets.2021.823589">https://doi.org/10.3389/fvets.2021.823589</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,471</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,719</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,216</b>		100.81)
438.	Wu, H., Richards, M. P. Undeland, I. Lipid oxidation and antioxidant delivery systems in muscle food. Comprehensive Reviews in Food Science and Food Safety. 2022, 21(2): 1275-1299. ISSN: 1541-4337; <a href="https://doi.org/10.1111/1541-4337.12890">https://doi.org/10.1111/1541-4337.12890</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 15,786</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 2,562</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 15,914</b>		123.103)
437.	Özekici, Y.K. Extending value-belief and norm theory with social identity for preventing food waste at restaurants. Turizm Akademik Dergisi (Tourism Academic Journal). 2022, 9(1): 273-291. ISSN: 1302-5759 <a href="https://dergipark.org.tr/en/download/article-file/2308212">https://dergipark.org.tr/en/download/article-file/2308212</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: -</b>		128.108)
436.	Estefanía, A.M. Effect of packaging gas composition on shelf life of beef burgers. [In Spain]. MSc Thesis, University of Zaragoza, Veterinary Faculty, Zaragoza, 2021, 29 Panea Doblado, Begoña Ripoll García, Guillermo (dir.) Universidad de Zaragoza, VET, 2021 Máster Universitario en Calidad, Seguridad y Tecnología de los Alimentos <a href="https://zaguan.unizar.es/record/109141#">https://zaguan.unizar.es/record/109141#</a>		101.82)

435.	Yordanova, V., Ivanov, Y. Grape antioxidants in meat and meat products. Proceedings of University of Ruse, 2021, <b>60</b> (10.2): 67-71. Print ISSN 1311-3321; CD-ROM ISSN 2535-1028; On-line ISSN 2603-4123. 60-th Annual of Angel Kanchev University of Ruse and Union of Scientists – Ruse "New Industries, Digital Economy, Society - Projections of the Future IV", 28-30 October 2021, Ruse; 15 October 2021 Silistra, 05-06 November 2021 Razgrad, Bulgaria. <a href="https://conf.uni-ruse.bg/bg/docs/cp21/10.2/10.2-13.pdf">https://conf.uni-ruse.bg/bg/docs/cp21/10.2/10.2-13.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2021: -</b>		98.79)
434.	Martinčič A., L. Poláček; J. Vavřina. Actual corporate social responsibility spillovers within activities of foodbanks: Focus on the Czech Republic. Proceedings of the 10th International Conference on Management (ICOM 2021) Zero Waste Management and Circular Economy. 01–10. 06. 2021, Hana Stojanová, Helena Chládková (eds.): Mendel University in Brno, Czech Republic, 2021, pp. 38-46. ISBN online: 978-80-7509-820-7 DOI: 10.11118/978-80-7509-820-7 <a href="https://doi.org/10.11118/978-80-7509-820-7-0038">https://doi.org/10.11118/978-80-7509-820-7-0038</a>		128.108)
433.	Amador, S. A.. Uso de extrato de goiaba ( <i>Psidium guajava</i> L.) na prevenção da oxidação da carne de frango [Use of guava extract ( <i>Psidium guajava</i> L.) in preventing oxidation of chicken meat]. [In Portugal]. MSc Thesys, Universidade De Brasília, Faculdade De Agronomia E Medicina Veterinária, 2015, Dissertação De Mestrado Em Ciências Animais <a href="http://lcts.Unb.Br/Jspui/Bitstream/10482/19954/1/2015_Samaraaquinoamador.Pdf">http://lcts.Unb.Br/Jspui/Bitstream/10482/19954/1/2015_Samaraaquinoamador.Pdf</a>		107.88)
432.	Wilk, A., Sokołowicz, Z., Augutynska-Perjsnar, A. Effect of lactic acid concentration on the quality of marinated broiler breast fillets. Technological Progress in Food Processing / Postępy Techniki Przetwórstwa Spożywczego. 2021, <b>24</b> (1): 50-55. ISSN: 0867-793X; e-ISSN 2719-3691 <a href="http://yadda.icm.edu.pl/baztech/element/bwmeta1.element.baztech-7656a51a-d12d-4c00-81b4-d4306f6144ee?q=bwmeta1.element.baztech-b79a8267-ccd8-4c9b-9fc9-ec3e72e901ec;7&amp;qt=CHILDREN-STATELESS">http://yadda.icm.edu.pl/baztech/element/bwmeta1.element.baztech-7656a51a-d12d-4c00-81b4-d4306f6144ee?q=bwmeta1.element.baztech-b79a8267-ccd8-4c9b-9fc9-ec3e72e901ec;7&amp;qt=CHILDREN-STATELESS</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: -</b>		115.96)
431.	Окусханова, Э.К., Асенова Б.К., Ребезов М.Б., Смольникова Ф.Х. Совершенствование технологии мясных продуктов на основе комбинирования сырья животного и растительного происхождения. Монография. Първо издание. Шакарим университет - Семей, Семей, Казахстан, 2021, с. 118, ISBN: 978-601-08-0589-4 <a href="https://doi.org/10.1201/9780429324031">https://doi.org/10.1201/9780429324031</a>		131.111)
430.	Ivanova, S., T. Stoyanchev, T.Nikolova, I. Penchev. Effect of addition of dry distilled rose petals in the diet on the meat quality in entire male pigs. Journal of Central European Agriculture. 2021, <b>22</b> (4): 678-691. Online ISSN 1332-9049 <a href="https://doi.org/10.5513/JCEA01/22.4.3254">https://doi.org/10.5513/JCEA01/22.4.3254</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,230 -</b> <b>Emerging Sources Citation Index; Zoological Record</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 0,201</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 0,831</b>		130.110)
429.	Ivanova, S., T. Stoyanchev, T.Nikolova, I. Penchev. Effect of addition of dry distilled rose petals in the diet on the meat quality in entire male pigs. Journal of Central European Agriculture. 2021, <b>22</b> (4): 678-691. Online ISSN 1332-9049 <a href="https://doi.org/10.5513/JCEA01/22.4.3254">https://doi.org/10.5513/JCEA01/22.4.3254</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,230 -</b> <b>Emerging Sources Citation Index; Zoological Record</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 0,201</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 0,831</b>		133.113)
428.	Ivanova, S., T. Stoyanchev, T.Nikolova, I. Penchev. Effect of addition of dry distilled rose petals in the diet on the meat quality in entire male pigs. Journal of Central European Agriculture. 2021, <b>22</b> (4): 678-691. Online ISSN 1332-9049 <a href="https://doi.org/10.5513/JCEA01/22.4.3254">https://doi.org/10.5513/JCEA01/22.4.3254</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,230 -</b> <b>Emerging Sources Citation Index; Zoological Record</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2021: 0,201</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2021: 0,831</b>		111.92)
427.	Al-Dalali, S., C. Li, B. Xu. Effect of frozen storage on the lipid oxidation, protein oxidation, and flavor profile of marinated raw beef meat. Food Chemistry. 2022, <b>376</b> (5): 131881. Print ISSN 1873-7072; Online ISSN 0308-8146; <a href="https://doi.org/10.1016/j.foodchem.2021.131881">https://doi.org/10.1016/j.foodchem.2021.131881</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 9,231</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2022: 1,489</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2022: 8,689</b>		43.24)
426.	Клейн, Е.Э., Шишкина, Д.И. Методы повторного использования пищевых отходов.. Материалы VII Международной научной конференции „ Приоритетные направления инновационной деятельности в промышленности “, Казань, 30-31 юли 2021 года, Под редакции О.В. Соловьева, М.И. Яхкинд. Издательство Общество с ограниченной ответственностью "Коверт", Москва, 2021, с. 70-72. ISBN ..... Available at: <a href="https://www.elibrary.ru/item.asp?id=46462557">https://www.elibrary.ru/item.asp?id=46462557</a>		128.108)



425.	Sapna I., Jayadeep, A. Role of endoxylanase and its concentrations in enhancing the nutraceutical components and bioactivities of red rice bran. LWT- Food Science and Technology. 2021, <b>147</b> (6): 111675. ISSN 0023-6438; <a href="https://doi.org/10.1016/j.lwt.2021.111675">https://doi.org/10.1016/j.lwt.2021.111675</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 6,056</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 1,059</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 5,842</b>		72.53)
424.	Sokołowicz, Z., Augustyńska-Prejsnar, A., Krawczyk, J., Kačániová, M., Kluz, M., Hanus, P., Topczewska, J. Technological and sensory quality and microbiological safety of RIR chicken breast meat marinated with fermented milk products. Animals. 2021, <b>11</b> (11): 3282. ISSN: 2076-2615 <a href="https://doi.org/10.3390/ani11113282">https://doi.org/10.3390/ani11113282</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 3,231</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,610</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,142</b>		115.96)
423.	Munir, K. Sustainable food waste management strategies by applying practice theory in hospitality and food services- a systematic literature review. Journal of Cleaner Production. 2022, <b>331</b> (1): 129991. ISSN: 0959-6526 <a href="https://doi.org/10.1016/j.jclepro.2021.129991">https://doi.org/10.1016/j.jclepro.2021.129991</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 11,072</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1,921</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 10,956</b>		128.108)
422.	Dániel, P., Dorina, D., Katalin, L., Dóra, M.K., Péter, L. The effect of ascorbic acid on the formation of carcinogenic heterocyclic amines in the case of grilled chicken breast. Magyar Állatorvosok Lapja [Hungarian Veterinary Journal], 2020, <b>142</b> (5): 313-319. [In Hungarian] Online ISSN: 0025-004X <a href="http://www.agrarlapok.hu/sites/default/files/mal_2020_05.pdf#page=59">http://www.agrarlapok.hu/sites/default/files/mal_2020_05.pdf#page=59</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,125</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 0,122</b>		99.80)
421.	Rupasinghe, R., Alahakoon, A., Alakolanga, A., Jayasena, D., Jo, Ch. Oxidative stability of vacuum-packed chicken wings marinated with fruit juices during frozen storage. Food Science of Animal Resources. 2022, <b>42</b> (1): 61-72. Print ISSN: 2636-0772 Online ISSN: 2636-0780 <a href="https://doi.org/10.5851/kosfa.2021.e62">https://doi.org/10.5851/kosfa.2021.e62</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 3,135</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,594</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 3,206</b>		102.83)
420.	Ryadinskaya, A.A., Ordina, N.B., Koschaev, I.A., Mezinova, K.V., Chuev, S.A., Zakharova, D.A. Development of poly-component cooled dessert recipe based on pumpkin and apples processing products. 241 <sup>st</sup> ECS Meeting, IOP Conf. Series: Earth and Environmental Science, 2021, <b>845</b> (1): 012117. Online ISSN: 1755-1315 IOP Publishing <a href="https://doi.org/10.1088/1755-1315/845/1/012117">https://doi.org/10.1088/1755-1315/845/1/012117</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		100.81)
419.	Watanabe, E.A.M., de Freitas, M.G.M.T., Demo, G. Food waste in restaurants: evidence from Brazil and the United States. Journal of International Food & Agribusiness Marketing, 2023, <b>35</b> (3): 283-304. Online ISSN: 1528-6983; Print ISSN: 0897-4438 <a href="https://doi.org/10.1080/08974438.2021.1996500">https://doi.org/10.1080/08974438.2021.1996500</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,408</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) Cite Score2022: 3,900</b>		128.108)
418.	Alexandre, A.C.S., Albergaria F.C., Ferraz and Silva L.M.S., Fernandes L.A.C., Gomes M.E.S., Pimenta C.J. Effect of natural and synthetic antioxidants on oxidation and storage stability of mechanically separated tilapia meat. LWT- Food Science and Technology. 2022, <b>154</b> (1): 112679. ISSN 0023-6438; <a href="https://doi.org/10.1016/j.lwt.2021.112679">https://doi.org/10.1016/j.lwt.2021.112679</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 6,056</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1,059</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 5,842</b>		131.111)
417.	Chatepa, L.E.C., K.G. Masamba, J. Tanganyika. Antioxidant effects of ginger, garlic and onion aqueous extracts on 2-thiobarbituric acid reactive substances (2-TBARS) and total volatile basic nitrogen (TVB-N) content in chevon and pork during frozen storage. African Journal of Biotechnology. 2021, <b>20</b> (10): 423-430. ISSN: 1684-5315 <a href="https://doi.org/10.5897/AJB2021.17399">https://doi.org/10.5897/AJB2021.17399</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		69.50)
416.	Tavares, V.S., P.C. Stringheta, R. Perez, G.B. Braga, A.C. Mendonça, E.C.G. de Souza. Composition differences between organic and conventional processed foods: a meta-analytical study. Food Technology [Ciência Rural], Santa Maria. 2022, <b>52</b> (5): 20210237. e-ISSN: 1678-4596; <a href="https://doi.org/10.1590/0103-8478cr20210237">https://doi.org/10.1590/0103-8478cr20210237</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2022: 0,901</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 0,262</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 0,882</b>		119.100)
415.	Popova, T. Chapter 9. Traditional Pork Sausages in Bulgaria, pp. 208-241. In: (Eds. Munekata, P.E.S., Pateiro, M., Franco, D., Lorenzo, J.M.). Pork: Meat Quality and Processed Meat Products. First Edition. CRC Press, Taylor & Francis Group, Boca Raton, 2021, e-ISBN: 9780429324031 <a href="https://doi.org/10.1201/9780429324031">https://doi.org/10.1201/9780429324031</a>		187.32)







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413.	Stanisławczyk, R., Rudy, M., Rudy, S. The quality of horsemeat and selected methods of improving the properties of this raw material. Processes. 2021, <b>9</b> (9): 1672. ISSN: 2227-9717 <a href="https://doi.org/10.3390/pr9091672">https://doi.org/10.3390/pr9091672</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 3,352</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,474</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,308</b>		102.83)
412.	Hastaoglu, E. Investigation of the effect of different marinades on the sensory properties of grilled meat with multi-criteria decision-making techniques. Journal of International Social Research. 2021, <b>14</b> (79): 161-167. [In Turkish] ISSN: 1307-9581 <a href="https://doi.org/10.1307-958/2021.14.79.161-167">https://doi.org/10.1307-958/2021.14.79.161-167</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		99.80)
411.	Skachkov, D.A., Ramazanova, G.F., Filipenko, D.N., Filipov, V.N., Obrushnikova, L.F. Using longosberries in the production of meat products. WIAFT-V-2021, IOP Conf. Series: Earth and Environmental Science, 2021, <b>848</b> (1): 012022. Online ISSN: 1755-1315. <a href="https://doi.org/10.1088/1755-1315/848/1/012022">https://doi.org/10.1088/1755-1315/848/1/012022</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		100.81)
410.	Merenkova, S., Zinina, O., Lykasova, I., Kuznetsov, A., Shnyakina, T. Effect of microbial enzymes on the changes in the composition and microstructure of hydrolysates from poultry by-products. Fermentation. 2021, <b>7</b> (3): 190. ISSN: 2311-5637 <a href="https://doi.org/10.3390/fermentation7030190">https://doi.org/10.3390/fermentation7030190</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 5,123</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,721</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 4,974</b>		120.101)
409.	Stanisławczyk, R., Rudy, M., Gilshow, M., Gil, M., Duma-Kocan, P., Żurek, J. Influence of horse age, marinating substances, and frozen storage on horse meat quality. Animals. 2021, <b>11</b> (9): 2666. ISSN: 2076-2615 <a href="https://doi.org/10.3390/ani11092666">https://doi.org/10.3390/ani11092666</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 3,231</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,610</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,142</b>		99.80)
408.	Visan, V.-G., Chis, M.S., Păucean, A., Muresan, V., Puscas, A., Stan, L., Vodnar, D.C., Dulf, F.V., Tibulcă, D., Vlaic, B.A., Rusu, I.E., Kadar, C.B., Vlaic, A. Influence of marination with aromatic herbs and cold pressed oils on Black Angus beef meat. Foods. 2021, <b>10</b> (9): 2012. ISSN: 2304-8158 <a href="https://doi.org/10.3390/foods10092012">https://doi.org/10.3390/foods10092012</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 5,561</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,726</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 5,284</b>		120.101)
407.	Perrigot, R., Watson, A., Dada, O. (L.). Sustainability and green practices: the role of stakeholder power in fast-food franchise chains. International Journal of Contemporary Hospitality Management. 2021, <b>33</b> (10): 3442-3464. ISSN: 0959-6119 <a href="https://doi.org/10.1108/IJCHM-02-2021-0269">https://doi.org/10.1108/IJCHM-02-2021-0269</a> <b>JIF (Journal Impact Factor™ (JIF)(Web of Science - Clarivate Analytics) 2021: 9,321</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 2,288</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 8,646</b>		128.108)
406.	Gutiérrez-del-Río, I., López-Ibáñez, S., Magadán-Corpas, P., Fernández-Calleja, L., Pérez-Valero, A., Tuñón-Granda, M., Lombó, F. Terpenoids and polyphenols as natural antioxidant agents in food preservation. Antioxidants, 2021, <b>10</b> (8): 1264. ISSN 2076-3921; <a href="https://doi.org/10.3390/antiox10081264">https://doi.org/10.3390/antiox10081264</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 7,000</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2022: 1,084</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2022: 7,070</b>		95.76)
405.	de Morais Watanabe, E.A., do Nascimento, C.R., de Freitas, M.G.M.T., Viana, M.M. Food waste: an exploratory investigation of causes, practices and consequences perceived by Brazilian supermarkets and restaurants. British Food Journal, 2022, <b>124</b> (3): 1022-1045. ISSN: 0007-070X <a href="https://doi.org/10.1108/BFJ-01-2021-0045">https://doi.org/10.1108/BFJ-01-2021-0045</a> <b>Journal Impact Factor™ (JIF)(Web of Science - Clarivate Analytics) 2021: 3,224</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,609</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,469</b>		128.108)
404.	Popova, T. Chapter 9. Traditional Pork Sausages in Bulgaria, pp. 208-241. In: (Eds. Munekata, P.E.S., Pateiro, M., Franco, D., Lorenzo, J.M.). Pork: Meat Quality and Processed Meat Products. First Edition. CRC Press, Taylor & Francis Group, Boca Raton, 2021, e-ISBN: 9780429324031 <a href="https://doi.org/10.1201/9780429324031">https://doi.org/10.1201/9780429324031</a>		64.45)

403.	Popova, T. Chapter 9. Traditional Pork Sausages in Bulgaria, pp. 208-241. In: (Eds. Muneakata, P.E.S., Pateiro, M., Franco, D., Lorenzo, J.M.). Pork: Meat Quality and Processed Meat Products. First Edition. CRC Press, Taylor & Francis Group, Boca Raton, 2021, e-ISBN: 9780429324031 <a href="https://doi.org/10.1201/9780429324031">https://doi.org/10.1201/9780429324031</a>		69.50)
402.	Khayrullin, M.F., A.V. Curcan, A.A. Nesterenko, M.P. Zhuravlev, A.V. Rystakov. Results of studies of samples of boiled-smoked loin with different injection levels. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science, 2021, 677(2021): 032014. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/677/3/032014">https://doi.org/10.1088/1755-1315/677/3/032014</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: - SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449		112.93)
401.	Kalaušytė, J. Comparative assessment of venison and venison meat quality. [In Lithuanian]. MSc Thesis, Lithuanian University of Health Sciences, Veterinary Academy, Faculty of Animal Sciences, Institute of Animal Breeding Technologies Animal Science, Kaunas, 2021, 39 p. <a href="https://www.lsmu.lt/cris/bitstream/20.500.12512/110889/1/Magistro%20darbas%20%C5%ABrat%C4%97%20Kalau%C5%A1yt%C4%97%20pdf.pdf">https://www.lsmu.lt/cris/bitstream/20.500.12512/110889/1/Magistro%20darbas%20%C5%ABrat%C4%97%20Kalau%C5%A1yt%C4%97%20pdf.pdf</a>		112.93)
400.	Evlach, V.V., V.O. Potapov, I.S. Piliugina, G.S. Vlasenko, D.V. Bilyi. Analysis of chlorodifluoromethane extract of bay leaf by gas chromatography with different kinds of detection. Journal of Chemistry and Technologies, 2021, 29(2): 321-330. Online ISSN: 2663-2942 Print ISSN: 2663-2934 <a href="https://doi.org/10.15421/jchemtech.v29i2.233858">https://doi.org/10.15421/jchemtech.v29i2.233858</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,05 - Emerging Sources Citation Index SJR (SCImago Journal Rank - SCOPUS) 2021: 0,142 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,700		118.99)
399.	Evlach, V.V., V.O. Potapov, I.S. Piliugina, G.S. Vlasenko, D.V. Bilyi. Analysis of chlorodifluoromethane extract of bay leaf by gas chromatography with different kinds of detection. Journal of Chemistry and Technologies, 2021, 29(2): 321-330. Online ISSN: 2663-2942 Print ISSN: 2663-2934 <a href="https://doi.org/10.15421/jchemtech.v29i2.233858">https://doi.org/10.15421/jchemtech.v29i2.233858</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,05 - Emerging Sources Citation Index SJR (SCImago Journal Rank - SCOPUS) 2021: 0,142 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,700		113.94)
398.	Martins, I.E., T.A. Shittu, O.O. Onabanjo, A.D. Adesina, A.G. Soares, P.I. Okolie, A.O. Kupoluyi, O.A. Ojo, A.O. Obadina. Effect of packaging materials and storage conditions on the microbial quality of pearl millet sourdough bread. Journal of Food Science and Technology, 2021, 58(1): 52-61. Print ISSN: 0022-1155 Online ISSN: 0975-8402 <a href="https://doi.org/10.1007/s13197-020-04513-3">https://doi.org/10.1007/s13197-020-04513-3</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 3,117 SJR (SCImago Journal Rank - SCOPUS) 2021: 0,640 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,508		84.65)
397.	Renitta, R.E., Samuel, V.D., Patterson, J., Prakash, P., A.V. Samrot, Biochemical, microbiological and sensory quality of underutilized marine gastropod smoked products from <i>Chicoreus ramosus</i> and <i>Volegalea cochlidium</i> . Biointerface Research in Applied Chemistry, 2021, 11(1): 7605-7613. Online ISSN 2069-5837 <a href="https://doi.org/10.33263BRIAC11.76057613">https://doi.org/10.33263BRIAC11.76057613</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,350 SJR (SCImago Journal Rank - SCOPUS) 2021: 0,247 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 2,226		130.110)
396.	Третьякова, И.Н. Интенсификация гидролиза растительных и животных белков путем повышения активности и стабильности протеолитических ферментов, [In Russian]. PhD Thesis, ФГБОУ ВО «Южно-Уральский государственный аграрный университет», Троицк, Россия 2021. 151 p. <a href="http://science.usue.ru/images/docs/download/tretyakova/dissertation_Tretyakova.pdf">http://science.usue.ru/images/docs/download/tretyakova/dissertation_Tretyakova.pdf</a>		100.81)
395.	Третьякова, И.Н. Интенсификация гидролиза растительных и животных белков путем повышения активности и стабильности протеолитических ферментов. [In Russian]. PhD Thesis, ФГБОУ ВО «Южно-Уральский государственный аграрный университет», Троицк, Россия 2021. 151 p. <a href="http://science.usue.ru/images/docs/download/tretyakova/dissertation_Tretyakova.pdf">http://science.usue.ru/images/docs/download/tretyakova/dissertation_Tretyakova.pdf</a>		98.79)
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393.	Güner, D., & Çirioğlu, E. An investigation on the formation process of food wastes in first class restaurants (Ankara-Çankaya example). ART/İcle: Journal of Art and Design, 2021, 1(1): 64-90. ISSN: 2718-1057 Available at: <a href="https://dergiler.gelisim.edu.tr/index.php/article/article/view/20/4">https://dergiler.gelisim.edu.tr/index.php/article/article/view/20/4</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: - SJR (SCImago Journal Rank - SCOPUS) 2021: - Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -		128.108)




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391.	Zeineddine, M., Kharroubi, S., Chalak, A., Hassan, H., Abiad, M.G. Post-consumer food waste generation while dining out: A close-up view. PLoS ONE, 2021, 16(6): e0251947. ISSN: 1932-6203 <a href="https://doi.org/10.1371/journal.pone.0251947">https://doi.org/10.1371/journal.pone.0251947</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 3,752</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,852</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,582</b>		128.108)
390.	Huang, Z., Ma, B., Guo, X., Wang, H., Ma, A., Sun, Z., Wang, Q. Comparative transcriptome analysis of the molecular mechanism underlying the golden red colour in mutant Taiwanese loach. Aquaculture, 2021, 543(10): 736979. ISSN 0044-8486 <a href="https://doi.org/10.1016/j.aquaculture.2021.736979">https://doi.org/10.1016/j.aquaculture.2021.736979</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 5,135</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,981</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 4,670</b>		117.98)
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388.	Indrakumar, S., Jayadeep, P. Role of endoxylanase and its concentrations in enhancing the nutraceutical components and bioactivities of red rice bran. LWT- Food Science and Technology, 2021, 147(4): 111675. ISSN 0023-6438 <a href="https://doi.org/10.1016/j.lwt.2021.111675">https://doi.org/10.1016/j.lwt.2021.111675</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 6,056</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 1,059</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 5,842</b>		72.53)
387.	Buczacki, A., Gładysz, B., Palmer, E. HoReCa food waste and sustainable development goals - A systemic view. Sustainability, 2021, 13(10): 5510. ISSN: 2071-1050 <a href="https://doi.org/10.3390/su13105510">https://doi.org/10.3390/su13105510</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 3,889</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,664</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 4,166</b>		128.108)
386.	Hervé This vo Kientza. Part I. Scientific Foundations, Chapter 16. Capillarity in Action, pp. 91-96. In: (Eds. Burke, R.M., Kelly A.L., Lavelle, C., vo Kientza, H.T.). Handbook of Molecular Gastronomy. First Edition. CRC Press, Taylor & Francis Group, Boca Raton, London, New York, 2021. e-ISBN: 9780429168703 <a href="https://doi.org/10.1201/9780429168703">https://doi.org/10.1201/9780429168703</a>		99.80)
385.	Gorbacheva, M.V., Tarasov, V.E., Kalmanovich, S.A., Sapozhnikova, A.I. Electrochemical activation as a fat rendering technology. Foods & Raw Materials, 2021, 9(1): 32-42. Print ISSN 2308-4057; Online-ISSN 2310-9599; <a href="http://doi.org/10.21603/2308-4057-2021-1-32-42">http://doi.org/10.21603/2308-4057-2021-1-32-42</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,200 - Emerging Sources Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,251</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,552</b>		124.104)
384.	Lee, J.-Ah, Kang, Da-Y., Kim, J.-K., Lim, S.-M., Choi, N.-W., Choi, M.-W., Kim, H.-Y. Effects of addition of strawberry and red beet powder on the antioxidant activity and quality characteristics of beef patty. Resources Science Research, 2020, 2(1): 1-8. [In Chinese] Print ISSN 2713-7872 <a href="https://doi.org/10.52346/rsr.2020.2.1.1">https://doi.org/10.52346/rsr.2020.2.1.1</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>		98.79)
383.	Gorbacheva, M.V., Tarasov, V.E., Kalmanovich, S.A., Esepenok, K.V. The influence of physico-chemical methods on the process of ostrich fat warming. P2ARM 2020, IOP Conf. Series: Earth and Environmental Science, 2021, 640(2021): 042007. Online ISSN: 1755-1315; <a href="https://doi.org/10.1088/1755-1315/640/4/042007">https://doi.org/10.1088/1755-1315/640/4/042007</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		124.104)
382.	Rebezov, M., Neverova, O., Nesterenko, A., Kenijz, N., Khayrullin, M., Dolmatova, I., Fedoseeva, N., Bychkova, T. Study of the nutritional and biological value of meat loaf from chicken meat and chickpea flour. International Journal of Modern Agriculture, 2021, 10(2): 1972-1979. ISSN 2305-7246 <a href="http://modern-journals.com/index.php/ijma/article/view/949/816">http://modern-journals.com/index.php/ijma/article/view/949/816</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		100.81)




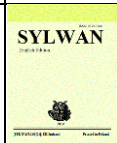
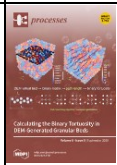
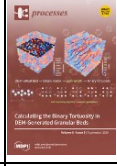




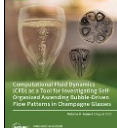
381.	Wiriawattana, P. Quality improvement of marinated pork stew in retort pouch for the elderly. Current Applied Science and Technology. 2021, 21(4): 698-711. (Online) e-ISSN: 2586-9396 <a href="https://li01.tci-thaijo.org/index.php/cast/article/view/249561/170550">https://li01.tci-thaijo.org/index.php/cast/article/view/249561/170550</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,158</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,706</b>		120.101)
380.	Caraveo-Suárez, R.O., Huerta, M., García-Galicia, I.A., Carrillo-López, L.M., Suleman, R., Alarcon-Rojas, A., Mota-Rojas, D. Chapter 33. Application of high intensity ultrasound in the meat industry, pp. 1453-1492. In: (Eds. Napolitano, F., Mota-Rojas, D., Guerrero Legarreta, I., Orihuela, A.). The Water Buffalo in Latin America, Recent Findings. Third Edition [In Spanish]. BM Editores, Del Carmen, Coyoacán, México, 2020. e-ISBN (PDF) e-open access book: <a href="https://criabufalosvenezuela.com/wp-content/uploads/2021/04/33">https://criabufalosvenezuela.com/wp-content/uploads/2021/04/33</a>		102.83)
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378.	da Silva, F.A., da Cruz Santos, Z.M., Lima, C.M.G., Pagnossa, J.P., Verruck, S., Gonçalves, J.T.T., da Silva Miranda, A., Oliveira, M.C.M., Santana, R.F. Analysis of the rest-intake index and dirty leftovers in a food and nutrition unit (FNU) of a hospital. Alimentos: Ciência, Tecnologia e Meio Ambiente. 2021, 2(3): 1-18. [In Portuguese] ISSN: 2675-2530 <a href="https://revistascientificas.ifrj.edu.br/revista/index.php/alimentos/article/view/1865/1117">https://revistascientificas.ifrj.edu.br/revista/index.php/alimentos/article/view/1865/1117</a> <b>Journal Impact Factor™ (JIF)(Web of Science - Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		128.108)
377.	Danev, A., Yaneva, T., Bosakova-Ardenska, A., Gabrova, R., Angelov, A. Software development for objective automatic counting of lactic acid bacterial colonies grown in MRS agar. Journal of Hygienic Engineering and Design. 2021, 34(1): 144-149. ISSN: 1857- 8489 <a href="https://keypublishing.org/jhed/wp-content/uploads/2021/04/JHED-Print-Content-Volume-34.pdf">https://keypublishing.org/jhed/wp-content/uploads/2021/04/JHED-Print-Content-Volume-34.pdf</a> <b>Journal Impact Factor™ (JIF)(Web of Science - Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,158</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,438</b>		106.87)
376.	Danev, A., Yaneva, T., Bosakova-Ardenska, A., Gabrova, R., Angelov, A. Software development for objective automatic counting of lactic acid bacterial colonies grown in MRS agar. Journal of Hygienic Engineering and Design. 2021, 34(1): 144-149. ISSN: 1857- 8489 <a href="https://keypublishing.org/jhed/wp-content/uploads/2021/04/JHED-Print-Content-Volume-34.pdf">https://keypublishing.org/jhed/wp-content/uploads/2021/04/JHED-Print-Content-Volume-34.pdf</a> <b>Journal Impact Factor™ (JIF)(Web of Science - Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,158</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,438</b>		99.80)
375.	Soladoye, O.P. Chapter 5. Meat and meat products processing, pp. 127-152. In: (Ed. Ijabadeniyi, O.A.). Food Science and Technology. Trends and Future Prospects. Walter de Gruyter GmbH, Berlin/Boston, Germany, 2021. ISBN 978-3-11-066745-5; e-ISBN (PDF) 978-3-11-066746-2; e-ISBN (EPUB) 978-3-11-066757-8 <a href="https://doi.org/10.1515/9783110667462">https://doi.org/10.1515/9783110667462</a>		120.101)
374.	Kirimizikuşak, D., Yücel, R. The effects of food loss and wastage on cost in food and beverage businesses: research on kitchen staff. Journal of Tourism and Gastronomy Studies. 2021, 9(1): 448-469. [In Turkish] ISSN: 2147-8775 <a href="https://jotags.org/2021/vol9_issue1_article25.pdf">https://jotags.org/2021/vol9_issue1_article25.pdf</a> <b>Journal Impact Factor™ (JIF)(Web of Science - Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: -</b>		128.108)
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372.	Sengun, I.Y., Turp, G.Y., Cicek, S.N., Berna, T.A., Kilic, O.G. Assessment of the effect of marination with organic fruit vinegars on safety and quality of beef. International Journal of Food Microbiology. 2021, 366(1): 108904. Online ISSN0168-1605 <a href="https://doi.org/10.1016/j.ijfoodmicro.2020.108904">https://doi.org/10.1016/j.ijfoodmicro.2020.108904</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 5,911</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,997</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 5,892</b>		99.80)
371.	Ovchinnikova, Yu.A., Nesterenko, A.A., Kononov, S.A., Rybchenko, T.V., Yashukova, M.S. The use of lentil proteins in the technology of production of raw smoked sausages. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science. 2021, 677(2021): 022108. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/677/2/022108">https://doi.org/10.1088/1755-1315/677/2/022108</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		112.93)

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369.	Tretyak, L.N., Artyukhova, S.I., Sarbatova, N.Ju., Aryukhin, O.V., Zhumanova, G.T. Evaluation of the stability of the results of studies of beef for lead content using the additive method. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science. 2021, <b>677</b> (2021): 042044. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/677/4/042044">https://doi.org/10.1088/1755-1315/677/4/042044</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		112.93)
368.	Zhumanova, G.T., Shadrin, M.A., Grunina, A.A., Sultonov, B.A., Yakunina, V.N. Results of semi-finished horse meat products research using protein fortifiers after heat treatment. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science, 2021, <b>677</b> (2021): 032038. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/677/3/032038">https://doi.org/10.1088/1755-1315/677/3/032038</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		112.93)
367.	Chuprakova, A.M., Anichkina, O.A., Vorobyev, D.I., Ovsyannikova, A.V., Petuhova, E.P. The effectiveness of the introduction of new test equipment taking into account the use of the PLP-01M microwave laboratory system. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science. 2021, <b>677</b> (2021): 052047. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/677/5/052047">https://doi.org/10.1088/1755-1315/677/5/052047</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		112.93)
366.	Artamonova, M.P., Khayrullin, M.F., Zamkova, P.A., Kostikova, O.V., Popov, P.V. Study of changes in active acidity (ph) in sausages. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science. 2021, <b>677</b> (2021): 032011. Online ISSN: 1755-1315; <a href="https://doi.org/10.1088/1755-1315/677/3/032011">https://doi.org/10.1088/1755-1315/677/3/032011</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		112.93)
365.	Ross, T., Denisenko, S.E., Lebedev, A.V., Kozlovskikh, L.A., Shpakov, A.V. Estimation of time spent on studies of toxic elements in food in an accredited laboratory testing center. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science. 2021, <b>677</b> (2021): 022058. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/677/2/022058">https://doi.org/10.1088/1755-1315/677/2/022058</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		112.93)
364.	Petuhova, E.P., Bogonosova, I.A., Vorobeva, A.V., Sagina, O.A., Hodak, S.E. The effectiveness of the introduction of new equipment in the test laboratory center. AGRITECH-IV-2020, IOP Conf. Series: Earth and Environmental Science. 2021, <b>677</b> (2021): 052048. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/677/5/052048">https://doi.org/10.1088/1755-1315/677/5/052048</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		112.93)
363.	Wu, Z., Mohammed, A., Harris, I. Food waste management in the catering industry: Enablers and interrelationships. Industrial Marketing Management. 2021, <b>94</b> (4): 1-18. ISSN: 0019-8501 <a href="https://doi.org/10.1016/j.indmarman.2021.01.019">https://doi.org/10.1016/j.indmarman.2021.01.019</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 8,890</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 2,206</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 8,240</b>		128.108)
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361.	Sokolova, V., Krusir, G., Sagdeeva, O., Gnizdovskiy, O., Malovanny, M. Study of the conditions for accelerating the composting process when adding microbial communities. Journal of Ecological Engineering. 2021, <b>22</b> (3): 11-17. ISSN 2299-8993. <a href="https://doi.org/10.12911/22998993/132603">https://doi.org/10.12911/22998993/132603</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,140 Emerging Source Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,316</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,478</b>		128.108)






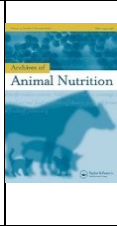




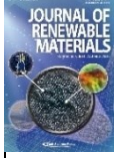



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359.	Baul, T.K., Sarker, A., Nath, T.K. Restaurants' waste in Chittagong city, Bangladesh: Current management, awareness on environmental hazard and perception towards potential uses. Journal of Cleaner Production. 2021, <b>292</b> (4): 126073. ISSN: 0959-6526 <a href="https://doi.org/10.1016/j.jclepro.2021.126073">https://doi.org/10.1016/j.jclepro.2021.126073</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 11,072</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 1,921</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 10,956</b>		128.108)
358.	Noshad, M., Behbahani, B.A., Jooyandeh, H., Rahmati-Joneidabad, M., Kaykha, M.E.H., Sheikhjan, M.G. Utilization of Plantago major seed mucilage containing Citrus limon essential oil as an edible coating to improve shelf-life of buffalo meat under refrigeration conditions. Food Science & Nutrition. 2021, <b>9</b> (3): 1625-1639, Online ISSN 2048-7177; <a href="https://doi.org/10.1002/fsn3.2137">https://doi.org/10.1002/fsn3.2137</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 3,553</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,516</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 3,693</b>		99.80)
357.	Mahmoud, A.F.A., Elshopary, N.F., El-Naby, G.R.H., El Bayomi, R.M. Reduction of biogenic amines production in chilled minced meat using antimicrobial seasonings. Journal of Microbiology, Biotechnology and Food Sciences. 2021, <b>10</b> (6): 3663. Online ISSN:1338-5178 <a href="https://doi.org/10.15414/jmbfs.3663">https://doi.org/10.15414/jmbfs.3663</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: 0,170 Emerging Sources Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,225</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 1,032</b>		99.80)
356.	Бензик, И.Н., Туршук, Е.Г., Бражная, И.Э. Окислительные изменения липидов языка одомашненного северного оленя в процессе хранения. Материалы всероссийской научно-практической конференции. „Наука и образование-2019“, Мурманск, 15 ноября 2019 года, Под редакцией Л. С. Баева, М. В. Васёха, Ж. В. Васильева, Е. В. Макаревич. Издательство Мурманского государственного технического университета, Мурманск, 2020, с. 150-154. ISBN 978-5-907368-10-1 Available at: <a href="http://www.mstu.edu.ru/science/actions/conferences/files/nio-conf2019-9.pdf">http://www.mstu.edu.ru/science/actions/conferences/files/nio-conf2019-9.pdf</a>		107.88)
355.	Zeineddine, M.R. Post-consumer food waste generation in restaurants within Beirut. MSc Thesis, Faculty of Agricultural and Food Sciences, American University of Beirut, Beirut, Lebanon, 2020. 67 p. <a href="https://scholarworks.aub.edu.lb/bitstream/handle/10938/22175/Post-Consumer%20Food%20Waste%20Generation%20in%20Restaurants%20within%20Beirut_ZeineddineM_2021.pdf?sequence=1">https://scholarworks.aub.edu.lb/bitstream/handle/10938/22175/Post-Consumer%20Food%20Waste%20Generation%20in%20Restaurants%20within%20Beirut_ZeineddineM_2021.pdf?sequence=1</a>		128.108)
354.	Семенова, А.А., Кузнецова, Т.Г., Насонова, В.В., Некрасов, Р.В., Боголюбова, Н.В., Цис, Е.Ю. Использование антиоксидантов в качестве адаптогенов для свиней ( <i>Sus scrofa domestica</i> Erxleben, 1777) (Мета-анализ). Сельскохозяйственная биотехнология. 2020, <b>55</b> (6): 1107-1125. Print ISSN 0131-6397 (Рус.): Online ISSN 2313-4836 (Рус.): Online ISSN 2412-0324 (Англ.) <a href="http://doi.org/10.15389/agrobiology.2020.6.1107rus">http://doi.org/10.15389/agrobiology.2020.6.1107rus</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: Biological Abstracts; BIOSIS Previews</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,194</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 0,433</b>		130.110)
353.	Семенова, А.А., Кузнецова, Т.Г., Насонова, В.В., Некрасов, Р.В., Боголюбова, Н.В., Цис, Е.Ю. Использование антиоксидантов в качестве адаптогенов для свиней ( <i>Sus scrofa domestica</i> Erxleben, 1777) (Мета-анализ). Сельскохозяйственная биология. 2020, <b>55</b> (6): 1107-1125. Print ISSN 0131-6397 (Рус.): Online ISSN 2313-4836 (Рус.): Online ISSN 2412-0324 (Англ.) <a href="http://doi.org/10.15389/agrobiology.2020.6.1107rus">http://doi.org/10.15389/agrobiology.2020.6.1107rus</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: Biological Abstracts; BIOSIS Previews</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,194</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 0,433</b>		136.116)
352.	Gabdukaeva, L.Z., Gumerov, T.Yu., Nurgalieva, A.R., Abdullina, L.V. Current trends in the development of functional meat products to improve the nutritional status of the population. International Conference on World Technological Trends in Agribusiness, IOP Conference Series: Earth and Environmental Science. 2021, <b>624</b> (2021): 012196. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/624/1/012196">https://doi.org/10.1088/1755-1315/624/1/012196</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2021: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2021: 0,202</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2021: 0,449</b>		123.103)
351.	Zinina, O.V., Merenkova, S.P., Okuskhanova, E.K., Karapetyan, I.G., Ponomarev, E.E., Kulikov, D.A. Assessment of organoleptic and physico-chemical parameters of a semifinished minced meat-containing product. BAICSEM 2020, IOP Conference Series: Earth and Environmental Science. 2020, <b>613</b> (2020): 012165. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/613/1/012165">https://doi.org/10.1088/1755-1315/613/1/012165</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,179</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 0,422</b>		112.93)







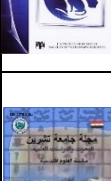


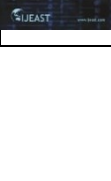
350.	Guber, N.B., Morozova, N.I., Shkolnikova, M.N., Smolnikova, F.H., Isabekova, O.A., Khlusova, I.A. Features of conducting audits of grain suppliers for the flour mill. BAICSEM 2020, IOP Conference Series: Earth and Environmental Science, 2020, <b>613</b> (2020): 012043. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/613/1/012043">https://doi.org/10.1088/1755-1315/613/1/012043</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,179</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 0,422</b>		112.93)
349.	Gizatova, N.V., Chernyshenko, Yu.N., Zaitseva, T.N., Rybchenko, T.V., Kulikov, D.A., Mikolaychik, I.N. Development of the production technology for semi-finished meat products with addition of mushrooms. BAICSEM 2020, IOP Conference Series: Earth and Environmental Science. 2020, <b>613</b> (2020): 012040. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/613/1/012040">https://doi.org/10.1088/1755-1315/613/1/012040</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,179</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 0,422</b>		112.93)
348.	Salikhov, A.R., Salikhova, G.G., Konovalov, S.A., Mikolaychik, I.N., Morozova, L.A., Bazarnova, J.G. Meat minced semi-finished products with iodine-containing vegetable components. BAICSEM 2020, IOP Conference Series: Earth and Environmental Science. 2020, <b>613</b> (2020): 012128. Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/613/1/012128">https://doi.org/10.1088/1755-1315/613/1/012128</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,179</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 0,422</b>		112.93)
347.	Кажибаева, Г.Т., Исаева, К.С., Кенжебай К.М. Пищевая и биологическая ценность деликатесного мясного продукта. Всё о мясе. 2020, <b>15</b> (5S): 130-133. ISSN: 2071-2499 <a href="https://doi.org/10.21323/2071-2499-2020-5S-130-132">https://doi.org/10.21323/2071-2499-2020-5S-130-132</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		123.103)
346.	Augustynska-Prejsnar, A., Sokołowicz, Z., Hanus, P., Ormian M., Kacáňiová, M. Quality and safety of marinating breast muscles of hens from organic farming after the laying period with buttermilk and whey. Animals. 2020, <b>10</b> (12): 2393. ISSN: 2076-2615 <a href="https://doi.org/10.3390/ani10122393">https://doi.org/10.3390/ani10122393</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,752</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,584</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 2,681</b>		99.80)
345.	Augustynska-Prejsnar, A., Sokołowicz, Z., Hanus, P., Ormian M., Kacáňiová, M. Quality and safety of marinating breast muscles of hens from organic farming after the laying period with buttermilk and whey. Animals. 2020, <b>10</b> (12): 2393. ISSN: 2076-2615 <a href="https://doi.org/10.3390/ani10122393">https://doi.org/10.3390/ani10122393</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,752</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,584</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 2,681</b>		115.96)
344.	Michalowska, A. G. Marnotrawienie żywności – gastronomia jako narzędzie edukacji konsumenta [Food Waste – Gastronomy as a Tool for Consumer Education]. Przemysł Spożywczy. 2020, <b>74</b> (9): 35-39. Print ISSN: 0033-250X Online ISSN: 2449-996X <a href="https://doi.org/10.15199/65.2020.9.6">https://doi.org/10.15199/65.2020.9.6</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		128.108)
343.	Baéza, E. Characteristics of processed poultry products. World's Poultry Science Journal. 2020, <b>76</b> (4): 719-741. Print ISSN: 0043-9339 Online ISSN: 1743-4777 <a href="https://doi.org/10.1080/00439339.2020.1834340">https://doi.org/10.1080/00439339.2020.1834340</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,915</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,644</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 2,754</b>		99.80)
342.	Канчер, Е.В. Мясо верблюдов: использование в национальной кухне. Материалы Третьей Международной научно-практической конференции „Траектории развития“, Российского Экономического Университета имени Г. В. Плеханова, Факультет по гостиничному и ресторанному делу, туризму и спортивной индустрии, Кафедра ресторанного бизнеса, Под редакцией В. Е. Гриневой, Издательство West-Ost-Verlag Berlin, West-Ost-publishing House Berlin, 2020, с. 359-364. ISBN 978-386297-032-2 Available at: <a href="https://www.rea.ru/ru/org/cathedries/pitkaf/Documents/Hayka/ISBN9783862970322CRB202008_Берлин,%202020.pdf">https://www.rea.ru/ru/org/cathedries/pitkaf/Documents/Hayka/ISBN9783862970322CRB202008_Берлин,%202020.pdf</a>		98.79)
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339.	de Andrade, A. K. S., de Lima Melo, V. L., Rebouças, L. O. S., da Silva Campêlo, M. C., de Medeiros, J. M. S., Fernandes, M. C. T., de Oliveira Lima, P. Use of humectants in the quality of sheep meat through the marinating process. Research, Society and Development. 2020, <b>9</b> (10): 629108372. [In Portuguese]. Online ISSN 2525-3409; <a href="http://dx.doi.org/10.33448/rsd-v9i10.8372">http://dx.doi.org/10.33448/rsd-v9i10.8372</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>		120.101)
338.	Zakharov, K.V., Terehova, A.A., Kozlov, V.N., Bobkova, E.Y., Grigoryants, I.A. Problems of nature protection in Moscow. IOP Conference Series: Earth and Environmental Science, 2020, <b>548</b> (2020): 052031; III Int. Sci. Con.: AGRITECH-III-2020: Agribusiness, Envir. Eng. Biotechnol. 18-20 June 2020, Krasnoyarsk, Russia Online ISSN: 1755-1315 <a href="https://doi.org/10.1088/1755-1315/548/5/052031">https://doi.org/10.1088/1755-1315/548/5/052031</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,179;</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 0,422</b>		112.93)
337.	Kożuch, A. Analiza strategiczna rynku dziczyzny w Polsce (Strategic analysis of the venison market in Poland). Sylwan. 2020, <b>164</b> (3): 254-264. [In Polish] ISSN: 0039-7660 <a href="https://doi.org/10.26202/sylvan.2019018">https://doi.org/10.26202/sylvan.2019018</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 0,287</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,315</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 0,606</b>		112.93)
336.	Stanisławczyk, R., Rudy, M., Gil, M., Duma-Kocan, P., Dziki, D., Rudy, S. The effect of citric acid, NaCl, and CaCl <sub>2</sub> on qualitative changes of horse meat in cold storage. Processes. 2020, <b>8</b> (9): 1099. ISSN: 2227-9717 <a href="https://doi.org/10.3390/pr8091099">https://doi.org/10.3390/pr8091099</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,847</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,414</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 2,989</b>		102.83)
335.	Stanisławczyk, R., Rudy, M., Gil, M., Duma-Kocan, P., Dziki, D., Rudy, S. The effect of citric acid, NaCl, and CaCl <sub>2</sub> on qualitative changes of horse meat in cold storage. Processes. 2020, <b>8</b> (9): 1099. ISSN: 2227-9717 <a href="https://doi.org/10.3390/pr8091099">https://doi.org/10.3390/pr8091099</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,847</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,414</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 2,989</b>		99.80)
334.	Semenova, A., Kuznetsova, T., Nasonova, V., Nekrasov, R., Bogolubova, N. Effect of modelled stress and adaptogens on microstructural characteristics of pork from fast-growing hybrid animals. Potravinárstvo [Slovak Journal of Food Sciences]. 2020, <b>14</b> (2020): 656-663; Online ISSN: 1337-0960; <a href="https://doi.org/10.5219/1388">https://doi.org/10.5219/1388</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,259</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 1,163</b>		130.110)
333.	Semenova, A., Kuznetsova, T., Nasonova, V., Nekrasov, R., Bogolubova, N. Effect of modelled stress and adaptogens on microstructural characteristics of pork from fast-growing hybrid animals. Potravinárstvo [Slovak Journal of Food Sciences]. 2020, <b>14</b> (2020): 656-663; Online ISSN: 1337-0960; <a href="https://doi.org/10.5219/1388">https://doi.org/10.5219/1388</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,259</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 1,163</b>		133.113)
332.	Petrauskaitė, I. Marinatų poveikis Salmonella Typhimurium ir Listeria monocytogenes bakterijų išgyvenimui paukštienos produktuose. [In Lithuanian] Effect of marinades on survival of Salmonella Typhimurium and Listeria monocytogenes bacteria in poultry products. PhD Thesis, Lietuvos sveikatos mokslų universiteta, Kaunas, Lithuania 2020. 145 p. <a href="https://publications.lsmuni.lt/object/elaba:59165982/">https://publications.lsmuni.lt/object/elaba:59165982/</a>		99.80)
331.	Пържанова, А., Василева И., Иванова С. Анализ на водни и алкохолни екстракти от лечебното растение <i>Cirsium ligulare boiss</i> с цел влагане в маринати за месни и рибни ястия. Сборник доклади Младежки форум „Наука, технологии, иновации, бизнес – 2020“, пролет 28 - 29 май 2020 г., Пловдив, Дом на науката и техниката. ISSN 2367-8569 <a href="http://www.hst.bg/bulgarian/Sbornik_dokladi_mladejki_forum_2020.pdf">http://www.hst.bg/bulgarian/Sbornik_dokladi_mladejki_forum_2020.pdf</a>		94.75)
330.	Siroli, L., Baldi, G., Soglia, F., Bukvicki, D., Patrignani, F., Petracci, M., Lanciotti, R. Use of essential oils to increase the safety and the quality of marinated pork loin. Foods. 2020, <b>9</b> (8): 993. ISSN: 2304-8158; <a href="https://doi.org/10.3390/foods9080987">https://doi.org/10.3390/foods9080987</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 4,350</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,774</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 4,271</b>		99.80)


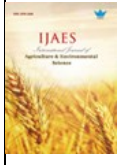








329.	Yang, F., Cho, W.-Y., Seo, H. G., Jeon B.-T., Kim, J.-H., Kim, Y. H. B., Wang, Y., Lee, Ch.-H. Effect of L-cysteine, <i>Boswellia serrata</i> , and whey protein on the antioxidant and physicochemical properties of pork patties. <i>Foods</i> . 2020, <b>9</b> (8): 993. ISSN: 2304-8158; <a href="https://doi.org/10.3390/foods9080993">https://doi.org/10.3390/foods9080993</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 4,350</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,774</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 4,271</b>		115.96)
328.	Dhir, A., Talwar, Sh., Kaur, P., Malibari, A. Food waste in hospitality and food services: A systematic literature review and framework development approach, conservation and recycling. <i>Journal of Cleaner Production</i> . 2020, <b>270</b> (10): 122861. ISSN: 0959-6526 <a href="https://doi.org/10.1016/j.jclepro.2020.122861">https://doi.org/10.1016/j.jclepro.2020.122861</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 9,297</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 1,937</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 9,449</b>		128.108)
327.	Ferdel, A., Svarén, P. Miljö-och hållbarhetsbeslut bland svenska restauranger [Environmental and sustainable decisions among Swedish restaurants]. Umeå Universitet, DiVA Digitala Vetenskapliga Arkivet, 2020, Available online 27 April 2020, p. 30 [In Swedish] <a href="https://www.diva-portal.org/smash/get/diva2:1422923/FULLTEXT01.pdf">https://www.diva-portal.org/smash/get/diva2:1422923/FULLTEXT01.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>	 	128.108)
326.	Lang, L., Y. Wang, X. Chen, Z. Zhang, N. Yang, B. Xue, W. Han. Awareness of food waste recycling in restaurants: evidence from China. <i>Resources, Conservation and Recycling</i> . 2020, <b>161</b> (10): 104949. ISSN: 0921-3449 <a href="https://doi.org/10.1016/j.resconrec.2020.104949">https://doi.org/10.1016/j.resconrec.2020.104949</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 10,204</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 2,468</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 9,923</b>		128.108)
325.	Stanisławczyk, R., M. Rudy, M. Gil. Quality characteristics of horse meat as influence by the age of horse. <i>International Journal of Food Properties</i> . 2020, <b>23</b> (1): 864–877. Print ISSN: 1094-2912 Online ISSN: 1532-2386; <a href="https://doi.org/10.1080/10942912.2020.1764579">https://doi.org/10.1080/10942912.2020.1764579</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,727</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,699</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 2,056</b>		120.101)
324.	Stanisławczyk, R., M. Rudy, M. Gil. Quality characteristics of horse meat as influence by the age of horse. <i>International Journal of Food Properties</i> . 2020, <b>23</b> (1): 864–877. Print ISSN: 1094-2912 Online ISSN: 1532-2386; <a href="https://doi.org/10.1080/10942912.2020.1764579">https://doi.org/10.1080/10942912.2020.1764579</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,727</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,699</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 2,056</b>		102.83)
323.	Aberoumand A, F. Baesi. Effects of vacuum packaging in freezer on oxidative spoilage indexes of fish <i>Lethrinus atkinsoni</i> . <i>Food Science &amp; Nutrition</i> . 2020, <b>8</b> (8): 4145-4150. Online ISSN:2048-7177 <a href="https://doi.org/10.1002/fsn3.1704">https://doi.org/10.1002/fsn3.1704</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,863</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,614</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 2,852</b>		84.65)
322.	Petrauskaitė, I. Marinatų poveikis <i>Salmonella Typhimurium</i> ir <i>Listeria monocytogenes</i> bakterijų išgyvenimui paukštienos produktuose. [In Lithuanian] Effect of marinades on survival of <i>Salmonella Typhimurium</i> and <i>Listeria monocytogenes</i> bacteria in poultry products. PhD Thesis, Lietuvos sveikatos mokslų universiteta, Kaunas, Lithuania 2020. 145 p. <a href="https://portalcris.lsmuni.lt/server/api/core/bitstreams/2fb0b49c-5118-41a1-8d68-2ebc82eb1f6b/content">https://portalcris.lsmuni.lt/server/api/core/bitstreams/2fb0b49c-5118-41a1-8d68-2ebc82eb1f6b/content</a>	 	99.80)
321.	Рудаков, О.Б., Рудакова, Л.В. Дигидрокверцетин в мясной продукции (Dihydroquercetin in meat products). <i>Мясные технологии</i> , 2020, <b>5</b> (209): 38-41. ISSN 2308-2941 <a href="http://doi.org/10.33465/2308-2941-2020-05-44-47">http://doi.org/10.33465/2308-2941-2020-05-44-47</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>		114.95)
320.	Bao, Y., Ren, X., Zhu, Y., Zhang, Y., Peng, Z., Zhou, G. Comparison of lipid radical scavenging capacity of spice extract in situ in roast beef with DPPH and peroxy radical scavenging capacities in vitro models. <i>LWT Food Science and Technology</i> , 2020, <b>130</b> (8): 109626. ISSN 0023-6438 <a href="https://doi.org/10.1016/j.lwt.2020.109626">https://doi.org/10.1016/j.lwt.2020.109626</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 3,714</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 1,400</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 3,974</b>		113.94)

319.	Pirgozliev, V., Westbrook, C., Woods, S., Mansbridge, S.C., Rose, S.P., Whiting, I.M., Yovchev, D., Atanasov, A.G., Kljak, K., Staykova, G.P., Ivanova, S., Karagecili, M.R., Karadas, F., Stringhini, J.H. Feeding dihydroquercetin and vitamin E to broiler chickens reared at standard and high ambient temperatures. Archives of Animal Nutrition, 2020, 74(6): 496-511. Print ISSN: 1745-039X Online ISSN: 1477-2817 <a href="https://doi.org/10.1080/1745039X.2020.1820807">https://doi.org/10.1080/1745039X.2020.1820807</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,242</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,715;</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 2,106</b>		130.110)
318.	Pirgozliev, V., Westbrook, C., Woods, S., Mansbridge, S.C., Rose, S.P., Whiting, I.M., Yovchev, D., Atanasov, A.G., Kljak, K., Staykova, G.P., Ivanova, S., Karagecili, M.R., Karadas, F., Stringhini, J.H. Feeding dihydroquercetin and vitamin E to broiler chickens reared at standard and high ambient temperatures. Archives of Animal Nutrition, 2020, 74(6): 496-511. Print ISSN: 1745-039X Online ISSN: 1477-2817 <a href="https://doi.org/10.1080/1745039X.2020.1820807">https://doi.org/10.1080/1745039X.2020.1820807</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 2,242</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,715;</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 2,106</b>		111.92)
317.	Горбачева, М. В., Тарасов, В. Е., Сапожникова, А. И., Калманович, С. А. Вытапливание жира в электрохимически активированной водной среде: технологические аспекты, безопасность и качество готового продукта. Вестник Воронежского государственного университета инженерных технологий/Proc. Voronezh State University of Engineering Technologies, 2020, 82(1): 169-177. Print ISSN 2226-910X Online ISSN 2310-1202 <a href="http://doi.org/10.20914/2310-1202-2020-1-169-177">http://doi.org/10.20914/2310-1202-2020-1-169-177</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>		124.104)
316.	Bing Zhao, Hui-min Zhou, Shun-liang Zhang, Xiao-qian Pan, Su Li, Ning Zhu, Qian-rong Wu, Shou-wei Wang, Xiao-ling Qiao, When-hua Chen. Changes of protein oxidation, lipid oxidation and lipolysis in Chinese dry sausage with different sodium chloride curing salt content. Food Science and Human Wellness, 2020, 9(4): 328-337. ISSN 2213-4530; <a href="https://doi.org/10.1016/j.fshw.2020.04.013">https://doi.org/10.1016/j.fshw.2020.04.013</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: Science Citation Index Expanded (SCIE) SJR (SCImago Journal Rank - SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>		69.50)
315.	Смирнова, А. В., Красуля, О.Н. Исследование влияния акустического воздействия ультразвука на устойчивость цветковых характеристик охлажденных мясных полуфабрикатов. Инновации. Наука. Образование, 2020, (11): 206-217. <a href="https://elibrary.ru/item.asp?id=42988666">https://elibrary.ru/item.asp?id=42988666</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 1,850</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,786</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 1,957</b>		84.65)
314.	Vassilev, D., Petkova, N., Tumbarski, Y., Koleva, M., Denev, P. Application of the principles of "Green Chemistry" for the synthesis of 10-undecylenic aliphatic esters with antimicrobial activity. Journal of Renewable Materials, 2020, 8(6): 675-686. Print ISSN 2164-6325; Online ISSN 2164-6341; <a href="http://doi.org/10.32604/jrm.2020.09279">http://doi.org/10.32604/jrm.2020.09279</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 1,427</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: 0,309</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 1,371</b>		106.87)
313.	Forner, J. W., De Conto, S. M. Geração de resíduos sólidos de um restaurante em uma instituição de ensino superior. Revista Gestão & Sustentabilidade Ambiental, 2020, 9(1): 255-272. ISSN 2238-8753 <a href="http://doi.org/10.19177/rgsa.v9e12020255-272">http://doi.org/10.19177/rgsa.v9e12020255-272</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: Emerging Sources Citation Index</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020:</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>		128.108)
312.	Ummul-Izzatul, Y., Nor-Khaizura, M.A.R., Ghazali, F.M., Son, R., Shafiqah-Atikah, M.K., Nur-Syifa', J. Survival of <i>Listeria monocytogenes</i> in turmeric-salt marinated short mackerel ( <i>Rastrelliger brachysoma</i> ) under isothermal storage temperature. Food Research, 2020, 4(Supplementary 2): 48-56. E-ISSN: 2550-2166 <a href="https://www.myfoodresearch.com/uploads/8/4/8/5/84855864/_7_fr-ipsb-s06-ummul-izzatul.pdf">https://www.myfoodresearch.com/uploads/8/4/8/5/84855864/_7_fr-ipsb-s06-ummul-izzatul.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: -</b>		99.80)
311.	Orel, R., Tabilo-Munizaga, G., Cepero-Betancourt, Y., Reyes-Parra, J.E., Badillo-Ortiz, A., Pérez-Won, M. Effects of high hydrostatic pressure processing and sodium reduction on physicochemical properties, sensory quality, and microbiological shelf life of ready-to-eat chicken breasts. LWT Food Science and Technology, 2020, 127(6): 109352. ISSN 0023-6438 <a href="https://doi.org/10.1016/j.lwt.2020.109352">https://doi.org/10.1016/j.lwt.2020.109352</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 3,714 SJR (SCImago Journal Rank - SCOPUS) 2020: 1,400</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2020: 3,974</b>		99.80)

310.	Горбачева, М. В., Тарасов, В. Е., Калманович, С. А., Сапожникова, А. И. Оптимизация технологии вытапливания жира страуса в присутствии электроактивированной жидкости. Техника и технология пищевых производств / Food Processing: Techniques and Technology, 2020, <b>50</b> (1): 21-31. Print ISSN 2074-9414 Online ISSN 2313-1748 4 <a href="https://doi.org/10.21603/2074-9414-2020-1-21-31">https://doi.org/10.21603/2074-9414-2020-1-21-31</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		124.104)
309.	Sobczak, M., Panicz, R., Eljasik, P., Sadowski, J., Tórz, A., Żochowska-Kujawska, J., Barbosa, V., Domingues, V., Marques, A., Dias, J. Quality improvement of common carp ( <i>Cyprinus carpio</i> L.) meat fortified with n-3 PUFA. Food and Chemical Toxicology, 2020, <b>139</b> (5): 111261. ISSN 0278-6915; <a href="https://doi.org/10.1016/j.fct.2020.111261">https://doi.org/10.1016/j.fct.2020.111261</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 3,775</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,916</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 3,390</b>		119.100)
308.	Kabulov, B., S. Kassymov, Zh.Moldabayeva, M. Rebezov, O. Zinina, Y. Chernyshenko, F. Arduvanova, G. Peshcherov, S. Makarov, A. Vasyukova. Developing the formulation and method of production of meat frankfurters with protein supplement from meat byproducts. EurAsian Journal of BioSciences, 2020, <b>14</b> (1): 213-218. e-ISSN 1307-9867 <a href="http://www.ejobios.org/download/developing-the-formulation-and-method-of-production-of-meat-frankfurters-with-protein-supplement-7477.pdf">http://www.ejobios.org/download/developing-the-formulation-and-method-of-production-of-meat-frankfurters-with-protein-supplement-7477.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: Zoological Record</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,124</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 0,588</b>		123.103)
307.	Huang, L., X. Zeng, Z. Sun, A. Wu, J. He, Y. Dang, D. Pan. Production of a safe cured meat with low residual nitrite using nitrite substitutes. Meat Science, 2020, <b>162</b> (4): 108027. ISSN 0309-1740 <a href="https://doi.org/10.1016/j.meatsci.2019.108027">https://doi.org/10.1016/j.meatsci.2019.108027</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 3,483</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 1,397</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 3,661</b>		100.81)
306.	Antonini, E., L. Torri, M. Piochi, G. Cabrino, M. A. Meli, R. De Bellisa. Nutritional, antioxidant and sensory properties of functional beef burgers formulated with chia seeds and goji puree, before and after in vitro digestion. Meat Science, 2020, <b>161</b> (3): 108021. ISSN 0309-1740 <a href="https://doi.org/10.1016/j.meatsci.2019.108021">https://doi.org/10.1016/j.meatsci.2019.108021</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: 3,483</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 1,397</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 3,661</b>		98.79)
305.	Cegiełka, A. "Clean label" as one of the leading trends in the meat industry in the world and in Poland – A review. Roczniki Państwowego Zakładu Higieny [Annals of the National Institute of Hygiene], 2020, <b>71</b> (1): 1-13. Print ISSN 0035-7715 Online ISSN 2451-2311; <a href="https://doi.org/10.32394/rpzh.2020.0098">https://doi.org/10.32394/rpzh.2020.0098</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: 0,230</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: 0,629</b>		130.110)
304.	Nikolov, V., Radanski, S. Influence of starter cultures on the quality and hygiene indicators of raw-dried "sudzhuk" and fillet. Tradition and Modernity in Veterinary Medicine, 2020, <b>5</b> (1): 92–98. Print ISSN 2534-9333 Online ISSN 2534-9341; <a href="https://doi.org/10.5281/zenodo.3676003">https://doi.org/10.5281/zenodo.3676003</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		5.3)
303.	Saad, A., Yassin, M., Kara-Ali, A., Mohamad, R. Study of changes in fatty acids contents ( $\omega 3$ , $\omega 6$ ) and chemical quality indicators in frozen ( <i>Scomber japonicus</i> ) from the marine waters of Tartus. Tishreen University Journal for Research and Scientific Studies - Biological Sciences Series, 2019, <b>41</b> (6): 93-111. Print ISSN: 2079-3065 Online ISSN:2663-4260 <a href="http://journal.tishreen.edu.sy/index.php/bioscnc/article/view/9278/8960">http://journal.tishreen.edu.sy/index.php/bioscnc/article/view/9278/8960</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		43.24)
302.	Saad, A., Yassin, M., Kara-Ali, A., Mohamad, R. Study of changes in fatty acids contents ( $\omega 3$ , $\omega 6$ ) and chemical quality indicators in frozen ( <i>Scomber japonicus</i> ) from the marine waters of Tartus. Tishreen University Journal for Research and Scientific Studies - Biological Sciences Series, 2019, <b>41</b> (6): 93-111. Print ISSN: 2079-3065, Online ISSN:2663-4260; <a href="http://journal.tishreen.edu.sy/index.php/bioscnc/article/view/9278/8960">http://journal.tishreen.edu.sy/index.php/bioscnc/article/view/9278/8960</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2020: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2020: -</b>		72.53)
301.	Yildiz Turp, G., Çapan, B. Efficiencies of various forms of herbals and spices in meat marination on product quality and some heterocyclic aromatic amine (HCA) compounds. International Journal of Engineering Applied Sciences and Technology, 2019, <b>4</b> (8): 63-71. Online ISSN: 2455-2143 <a href="https://doi.org/10.33564/IJEAST.2019.v04i08.010">https://doi.org/10.33564/IJEAST.2019.v04i08.010</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b>		99.80)












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299.	Mahmoudi, A.F., Hedayatifard M. Effect of cryopreservation on the chemical quality indicators in meat of the mullet ( <i>Liza aurata</i> , Risso, 1810) fishing from Syrian marine waters. SSRG International Journal of Agriculture & Environmental Science, 2019, <b>6</b> (5): 34-40. Online ISSN 2394-2568 <a href="https://doi.org/10.14445/23942568/IJAES-V6I5P107">https://doi.org/10.14445/23942568/IJAES-V6I5P107</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b>		43.24)
298.	Mohamad, R., A. Saad, M. Yassin. Effect of cryopreservation on the chemical quality indicators in meat of the mullet ( <i>Liza aurata</i> , Risso, 1810) fishing from Syrian marine waters. SSRG International Journal of Agriculture & Environmental Science, 2019, <b>6</b> (5): 34-40. Online ISSN 2394-2568 <a href="https://doi.org/10.14445/23942568/IJAES-V6I5P107">https://doi.org/10.14445/23942568/IJAES-V6I5P107</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b>		72.53)
297.	Akhtar, S., M. Waseem, N. Ahmad, T. Ismail, Z. Ahmad, M. F. Manzoor, A. Siddeeg. Polyphenol-rich extracts of traditional culinary spices and herbs and their antibacterial activity in minced beef. Journal of Food Quality Hindawi, 2019, <b>2019</b> (1):1702086, Print ISSN 0146-9428 Online ISSN 1745-4557 <a href="https://doi.org/10.1155/2019/1702086">https://doi.org/10.1155/2019/1702086</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,360</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,499</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 1,345</b>		113.94)
296.	Ramirez, R., Elizabeth M. Development of cabanossi with flame flesh (Lama glama) from different feeding regimes. [In Spanish] PhD Thesys, La Molina Posgraduate School, Agricultural National University Doctorate in Food Science, Lima, Peru 2019. 145 p. <a href="http://repositorio.lamolina.edu.pe/bitstream/handle/UNALM/4211/ramos-ramirez-miriam-elizabeth.pdf?sequence=1&amp;isAllowed=y">http://repositorio.lamolina.edu.pe/bitstream/handle/UNALM/4211/ramos-ramirez-miriam-elizabeth.pdf?sequence=1&amp;isAllowed=y</a>		113.94)
295.	Asokapandian, S., G. J. Swamy, H. Hajjul. Deep fat frying of foods: A critical review on process and product parameters. Critical Reviews in Food Science and Nutrition, 2019, <b>60</b> (20): 3400-3413. Print ISSN 1040-8398, Online ISSN 1549-7852; <a href="https://doi.org/10.1080/10408398.2019.1688761">https://doi.org/10.1080/10408398.2019.1688761</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 6,704</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 1,709</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 6,345</b>		89.70)
294.	Morrow S.J., Garmyn A.J., Hardcastle N.C., Brooks J.C., Miller M.F. The effects of enhancement strategies of beef flanks on composition and consumer palatability characteristics. Meat and Muscle Biology, 2019, <b>3</b> (1): 457-466. Online ISSN 2575-985X; <a href="https://doi.org/10.22175/mmb2019.07.0030">https://doi.org/10.22175/mmb2019.07.0030</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b>		120.101)
293.	Stanisławczyk, R., M. Rudy, M. Gil. The influence of citric acid on the quality of horse meat. Postępy Nauki i Technologii Przemysłu Rolno-Spożywczego, 2019, <b>74</b> (1): 21-29. [In Polish] ISSN 2083-5809; <a href="https://www.ibprs.pl/wp-content/uploads/2019/08/PNiTPRS-2019-nr-1-Rozdzial2.pdf">https://www.ibprs.pl/wp-content/uploads/2019/08/PNiTPRS-2019-nr-1-Rozdzial2.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b>		102.83)
292.	Jemal, Y. Investigation of the effects of process parameters on traditionally fermented beef sausage 'wakalim'at (Argoba and Hareri). MSc Thesys, School of Chemical and BioEngineering, Addis Ababa Institute of Technology. Addis Ababa University, Masters of Science in Food Engineering, Addis Ababa, Ethiopia 2019. 101 p. <a href="http://213.55.95.56/bitstream/handle/123456789/20977/Jemal%20Yassin.pdf?sequence=1&amp;isAllowed=y">http://213.55.95.56/bitstream/handle/123456789/20977/Jemal%20Yassin.pdf?sequence=1&amp;isAllowed=y</a>		69.50)
291.	Носонова, В.В., Туниева, Е.К. Сравнительные исследования эффективности антиоксидантов. [Comparative studies of the effectiveness of antioxidants]. Известия вузов. Прикладная химия и биотехнология [Proceedings of Universities. Applied Chemistry and Biochemistry], 2019, <b>9</b> (3): 563-570. Print ISSN: 2227-2925; Online ISSN 2500-1558; <a href="http://dx.doi.org/10.21285/2227-2925-2019-9-3-563-569">http://dx.doi.org/10.21285/2227-2925-2019-9-3-563-569</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b>		77.58)

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288.	Černiauskaitė, M. The application of bio conservation and antioxidants for safety, quality improvement of meat mince and hot smoked sausages. MSc Thesys, Department of Food Safety and Technology, Faculty of Veterinary Science, Lithuanian University of Health Sciences - Veterinary Academy, Kaunas, Lithuania 2019. 53 p. <a href="https://publications.lsmuni.lt/object/elaba:36922631/">https://publications.lsmuni.lt/object/elaba:36922631/</a>		113.94)
287.	Kalaydzhev, H., Ivanova, P., Silva, C. L. M., Chalova V. I. Functional properties of protein isolate and acid soluble protein-rich ingredient co-produced from ethanol-treated industrial rapeseed meal. Polish Journal of Food and Nutrition Sciences, 2019, 69(2): 129-136. Online ISSN: 1230-0322; <a href="https://doi.org/10.31883/pjfn-2019-0007">https://doi.org/10.31883/pjfn-2019-0007</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,514 SJR (SCImago Journal Rank - SCOPUS) 2019: 0,621 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 1,569		18.14)
286.	Igenbayev A., Okuskhanova E., Nurgazezova A., Rebezov Y., Kassymov S., Nurymkhan G., Tazeddinova D., Mironova I., Rebezov M. Fatty acid composition of female turkey muscles in Kazakhstan. Journal of World's Poultry Research. 2019, 9(2): 78-81. Online ISSN 2322-455X; <a href="https://doi.org/10.36380/jwpr.2019.9">https://doi.org/10.36380/jwpr.2019.9</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: - SJR (SCImago Journal Rank - SCOPUS) 2019: 0,000 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 0,333		106.87)
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284.	Kulshatayeva, B., Nurymkhan, G., Burakovskaya, N., Shadrin, M., Smirnova, T., Sagina, O., Mirgorodskaya, M., Smirnov, S. Physical and chemical profile and food safety of gluten free bread. EurAsian Journal of BioSciences. 2019, 13(2): 1081-1087. Online ISSN 1307-9867; <a href="http://www.ejobios.org/download/physical-and-chemical-profile-and-food-safety-of-gluten-free-bread-7229.pdf">http://www.ejobios.org/download/physical-and-chemical-profile-and-food-safety-of-gluten-free-bread-7229.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,590 SJR (SCImago Journal Rank - SCOPUS) 2019: 0,124 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 0,588		112.93)
283.	Hu, Z., Rohde A., McMullen L., Gänzle M. Effect of sodium chloride and chitosan on the inactivation of heat resistant or Shiga-toxin producing <i>Escherichia coli</i> during grilling of burger patties. International Journal of Food Microbiology. 2019, 308(11): 108308. Online ISSN 0168-1605 <a href="https://doi.org/10.1016/j.jfoodmicro.2019.108308">https://doi.org/10.1016/j.jfoodmicro.2019.108308</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 4,187 SJR (SCImago Journal Rank - SCOPUS) 2019: 1,364 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 4,510		99.80)
282.	Augustyńska-Prejsnar, A., Ormian M., Sokołowicz Z., Rogowska A. Effect of marinating broiler chicken meat with acid whey on product quality and consumer acceptance. Żywność. Nauka. Technologia. Jakość (Food. Science. Technology. Quality): 2019, 26, 1(118): 125-136. Print ISSN 2451-0769 Online ISSN 2451-0777 <a href="https://doi.org/10.15193/zntj/2019/118/278">https://doi.org/10.15193/zntj/2019/118/278</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,000 SJR (SCImago Journal Rank - SCOPUS) 2019: 0,159 Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 0,182		115.96)
281.	Hu, Z. PhD Thesys, Effect of chitosan and other antimicrobial hurdles on the survival of foodborne pathogens and heat-resistant <i>E. coli</i> on meat. Department of Agricultural, Food and Nutritional Science, University of Alberta, Edmonton, Canada, 2019. 177 p. <a href="https://era.library.ualberta.ca/items/d04698ac-1838-405f-8222-1d3802742737/view/01b938b0-ec23-4e9f-b2c4-d2e2e130e440/Hu_Ziyi_201901_PhD.pdf">https://era.library.ualberta.ca/items/d04698ac-1838-405f-8222-1d3802742737/view/01b938b0-ec23-4e9f-b2c4-d2e2e130e440/Hu_Ziyi_201901_PhD.pdf</a>		99.80)
280.	Husain, R., Sulistijowati R. Effect of temperature and long storage of fatty acid profile, value peroxide and value TBA fillet of snapper ( <i>Lutjanus sp.</i> ). Current Journal of Applied Science and Technology, 2019, 36(5): 1-9, 2019; Article no.CJAST.50066 ISSN: 2457-1024 <a href="https://doi.org/10.9734/cjast/2019/v36i530249">https://doi.org/10.9734/cjast/2019/v36i530249</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: - SJR (SCImago Journal Rank - SCOPUS) 2019: - Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: -		43.24)

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278.	Torp, J. The effect of acidic marinades to the quality parameters of pork. MSc Thesis, Institute of Veterinary Medicine and Animal Husbandry, Estonian University of Life Sciences, Tartu, 2016. 95 p. <a href="http://dSPACE.emu.ee/xmlui/bitstream/handle/10492/2737/Jaanika_Torp_2016MA_LT_t%C3%A4istekst.pdf?sequence=1">http://dSPACE.emu.ee/xmlui/bitstream/handle/10492/2737/Jaanika_Torp_2016MA_LT_t%C3%A4istekst.pdf?sequence=1</a>		99.80) 
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276.	Ozturk, B., Sengun I. Y. Inactivation effect of marination liquids prepared with koruk juice and dried koruk pomace on <i>Salmonella Typhimurium</i> , <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> inoculated on meat. International Journal of Food Microbiology. 2019, 304(9): 32-38. Online ISSN 0168-1605 <a href="https://doi.org/10.1016/j.ijfoodmicro.2019.05.013">https://doi.org/10.1016/j.ijfoodmicro.2019.05.013</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 4,006</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 1,381</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 4,058</b>		99.80)
275.	Dericioglu, B. N., Alak G., Atamanalp M. Determining protein denaturation of sardine ( <i>Sardina pilchardus</i> ) marinates before and after the maturation. Journal of Food Processing and Preservation. 2019, 43(8): e14059. Online ISSN 1745-4549; <a href="https://doi.org/10.1111/jfpp.14059">https://doi.org/10.1111/jfpp.14059</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,288</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,491</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 1,309</b>		99.80)
274.	Mashishi, M. D., Okoro, V. M. O., Mbajiorgu C. A. Effects of antimicrobial interventions and brining on microbiological quality of 6 months' quick frozen chicken mixed portions. Applied Ecology and Environmental Research, 2019, 17(3): 6315-6336. Print ISSN 1589-1623 Online ISSN 1785-0037 <a href="https://doi.org/10.15666/aeer/1703_63156336">https://doi.org/10.15666/aeer/1703_63156336</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,721</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,224</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 0,742</b>		99.80)
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272.	Augustynska-Prejsnar, A., M. Ormian, P. Hanus, M. Kluz, Z. Sokołowicz, M. Rudy. Effects of marinating breast muscles of slaughter pheasants with acid whey, buttermilk, and lemon juice on quality parameters and product safety. Journal of Food Quality Hindawi, 2019, Volume 2019(1): 5313496. Print ISSN 0146-9428 Online ISSN 1745-4557; <a href="https://doi.org/10.1155/2019/5313496">https://doi.org/10.1155/2019/5313496</a> <b>Journal Impact Factor™ (JIF)(Web of Science – Clarivate Analytics) 2019: 1,360</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,499</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 1,345</b>		115.96)
271.	Краснова О.А., Хардина Е.В. Мониторинг качественных характеристик рыбного сырья, производимого на территории Удмуртской республики. Ученые записки Казанской государственной академии ветеринарной медицины им. Н.Э. Баумана, 2018, 235(3): 110-115. ISSN 2413-4201; <a href="https://sciup.org/uchenye-zapiski-ksavm/2018-3-235">https://sciup.org/uchenye-zapiski-ksavm/2018-3-235</a> <b>Journal Impact Factor™ (JIF)(Web of Science – Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b>		119.100)
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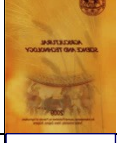












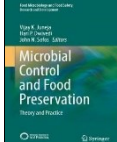



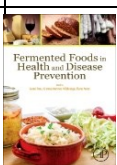


269.	<p>Stanisławczyk, R., M. Rudy, M. Gil. The influence of frozen storage and selected substances on the quality of horse meat. <i>Meat Science</i>, 2019, <b>155</b>(9): 74-78.  ISSN 0309-1740 <a href="https://doi.org/10.1016/j.meatsci.2019.04.024">https://doi.org/10.1016/j.meatsci.2019.04.024</a>  <b>Journal Impact Factor™ (JIF) (Web of Science – Clarivate Analytics) 2019: 3,483</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 1,397</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 3,661</b></p>		102.83)
268.	<p>Георгиева, К. Й. Влияние на добавката на различни екстракти от подправки към фуража върху някои продуктивни показатели и качеството на месото при отглеждане на дъгова пъстърва (<i>Oncorhynchus mykiss</i> W.) и шаран (<i>Cyprinus carpio</i> L.). Дисертационен труд за присъждане на образователна и научна степен „доктор“ по Рибовъдство, рибно стопанство и промишлен риболов, Аграрен факултет, Тракийски университет, Стара Загора, 2019.  <a href="http://www.uni-sz.bg/sites/userfiles/1/file/Avtoreferat%2824%29.pdf">http://www.uni-sz.bg/sites/userfiles/1/file/Avtoreferat%2824%29.pdf</a></p>		17.13)
267.	<p>Hadzhinikolova, L., T. Hubenova. Chemical composition and energy value of meat of rainbow trout (<i>Oncorhynchus mykiss</i> W.) from Dospat dam lake free aquatory. <i>Bulgarian Journal of Agricultural Science</i>, 2019, 21(Supplement 1): 186–189. Print ISSN: 1310-0351 <a href="https://www.agrojournal.org/21/01s-28.pdf">https://www.agrojournal.org/21/01s-28.pdf</a>  <b>Journal Impact Factor™ (JIF) (Web of Science – Clarivate Analytics) 2019: Emerging Sources Citation Index</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,261</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 0,503</b></p>		17.13)
266.	<p>de Carvalho, F. A. L., Pateiro M., Domínguez R., Barba-Orellana S., Mattar J., Rimac S., Barba F. J., Lorenzo J. M. Replacement of meat by spinach on physicochemical and nutritional properties of chicken burgers. <i>Journal of Food Processing and Preservation</i>. 2019, <b>43</b>(5): 13935.  Online ISSN 1745-4549; <a href="https://doi.org/10.1111/jfpp.13935">https://doi.org/10.1111/jfpp.13935</a>  <b>Journal Impact Factor™ (JIF) (Web of Science – Clarivate Analytics) 2019: 1,288</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,491</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 1,309</b></p>		98.79)
265.	<p>Vasileva, I., Krastev L., Slavov A. M., Petkova N., Yantcheva N., Nenov N., Krachmarov A., Atanasova A. Valorization of cocoa and rose waste for preparation of liqueurs. <i>Food Science and Applied Biotechnology</i>. 2019, <b>2</b>(1): 8-17. Online ISSN 2603-3380;  <a href="https://doi.org/10.30721/fsab2019.v2.i1.41">https://doi.org/10.30721/fsab2019.v2.i1.41</a>  <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b></p>		111.92)
264.	<p>Khueychai, S., Jangpromma N., Daduang S., Klaynongsruang S. Effects of alkaline hydrolysis and storage conditions on the biological activity of ostrich egg white. <i>Journal of Food Processing and Preservation</i>. 2019, <b>43</b>(4): 13921. Online ISSN 1745-4549;  <a href="https://doi.org/10.1111/jfpp.13921">https://doi.org/10.1111/jfpp.13921</a>  <b>Journal Impact Factor™ (JIF) (Web of Science – Clarivate Analytics) 2019: 1,288</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,491</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 1,309</b></p>		84.65)
263.	<p>Lazarus, M., Gančević P., Orct T., Barišić D., Jerina K., Šprem N. Barbary sheep tissues as bioindicators of radionuclide and stable element contamination in Croatia: exposure assessment for consumers. <i>Environmental Science and Pollution Research</i>. 2019, <b>26</b>(14): 14521–14533, Print ISSN 0944-1344; Online ISSN 1614-7499 <a href="https://doi.org/10.1007/s11356-019-04507-5">https://doi.org/10.1007/s11356-019-04507-5</a>  <b>Journal Impact Factor™ (JIF) (Web of Science – Clarivate Analytics) 2019: 2,941</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,828</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 3,004</b></p>		112.93)
262.	<p>Zhelyazkov, G., Stratev D. Meat quality of rainbow trout (<i>Oncorhynchus mykiss</i>) and brown trout (<i>Salmo trutta fario</i>) farmed in Bulgaria. <i>Journal of Food Quality and Hazards Control</i>. 2019, <b>6</b>(1): 37-40. Online ISSN 2345-6825; <a href="https://doi.org/10.18502/jfqc.6.1.457">https://doi.org/10.18502/jfqc.6.1.457</a>  <b>Journal Impact Factor™ (JIF) (Web of Science – Clarivate Analytics) 2019: -</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: -</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: -</b></p>		119.100)
261.	<p>Mitev, A., Kuzelov A., Joshevska E. Application of ground goji berry fruits in Macedonian bacon-folk sausage. <i>Comptes Rendus de l'Academie Bulgare des Sciences</i>. 2019, <b>72</b>(2): 274-280.  Print ISSN 1310–1331; Online ISSN 2367–5535; <a href="https://doi.org/10.7546/CRABS.2019.02.18">https://doi.org/10.7546/CRABS.2019.02.18</a>  <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,321</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,205</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 0,349</b></p>		116.97)
260.	<p>Mitev, A., Kuzelov A., Joshevska E. Application of ground goji berry fruits in Macedonian bacon-folk sausage. <i>Comptes Rendus de l'Academie Bulgare des Sciences</i>. 2019, <b>72</b>(2): 274-280.  Print ISSN 1310–1331; Online ISSN 2367–5535 <a href="https://doi.org/10.7546/CRABS.2019.02.18">https://doi.org/10.7546/CRABS.2019.02.18</a>  <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,321</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,205</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 0,349</b></p>		100.81)
259.	<p>Mitev, A., Kuzelov A., Joshevska E. Application of ground goji berry fruits in Macedonian bacon-folk sausage. <i>Comptes Rendus de l'Academie Bulgare des Sciences</i>. 2019, <b>72</b>(2): 274-280.  Print ISSN 1310–1331; Online ISSN 2367–5535 <a href="https://doi.org/10.7546/CRABS.2019.02.18">https://doi.org/10.7546/CRABS.2019.02.18</a>  <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,321</b>  <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,205</b>  <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 0,349</b></p>		98.79)

258.	Mitev, A., Kuzelov A., Joshevska E. Application of ground goji berry fruits in Macedonian bacon-folk sausage. <i>Comptes Rendus de l'Academie Bulgare des Sciences</i> . 2019, <b>72</b> (2): 274-280. Print ISSN 1310-1331; Online ISSN 2367-5535; <a href="https://doi.org/10.7546/CRABS.2019.02.18">https://doi.org/10.7546/CRABS.2019.02.18</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 0,321</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,205</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 0,349</b>		5.3)
257.	Stankov, S., Fidan H., Dimitrova E. The influence of spices from family Lamiaceae on the flavor attributes of cooked meat. <i>Journal of Multidisciplinary Engineering Science Studies</i> . 2019, <b>5</b> (1): 2449-2453. Online ISSN 2458-925X; <a href="http://www.jmess.org/wp-content/uploads/2019/01/JMESSP13420501.pdf">http://www.jmess.org/wp-content/uploads/2019/01/JMESSP13420501.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: -</b>		99.80)
256.	Tenyang, N., Tiencheu B., Djikeng F. T., Morfor A. Th., Womeni H. M. Alteration of the lipid of red carp ( <i>Cyprinus carpio</i> ) during frozen storage. <i>Food Science &amp; Nutrition</i> . 2019, <b>7</b> (4): 1371-1378. Online ISSN 2048-7177 <a href="https://doi.org/10.1002/fsn.3.971">https://doi.org/10.1002/fsn.3.971</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,747</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,572</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 1,897</b>		43.24)
255.	Lu, Q., Sun J., Huang M., Guo Y., Memon A. Effect of storage temperatures and duration on quality of prepared chicken breast with paprika oleoresin. <i>Animal Science Journal</i> . 2019, <b>90</b> (2): 280-287. Print ISSN: 1344-3941 Online ISSN: 1740-0929; <a href="https://doi.org/10.1111/asj.13117">https://doi.org/10.1111/asj.13117</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,301</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,610</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 1,291</b>		78.59)
254.	Charlie, Li. The effect of natural antioxidant extracted from shrimp shell on oxidative and hydrolytic rancidity of sable fish mince. <i>SDRP Journal of Food Science &amp; Technology</i> . 2018, <b>3</b> (6): 527-533. ISSN: 2472-6419; <a href="https://doi.org/10.25177/JFST.3.6.5">https://doi.org/10.25177/JFST.3.6.5</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2018: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2018: -</b>		72.53)
253.	Rokaitytė, A. Application of chemical and biological substances for quality and safety improvement of meat preparations and products. Veterinarinės maisto saugos iššęstinių studijų. Lithuanian University of Health Sciences, Kaunas, 2018. PhD Thesys. <a href="https://publications.lsmuni.lt/object/elaba:29703169/">https://publications.lsmuni.lt/object/elaba:29703169/</a>		113.94)
252.	Pirgozliev, V., Westbrook, C., Woods, S., Karagecili, M. R., Karadas, F., Rose, S.P., Mansbridge, S. C. Feeding dihydroquercetin to broiler chickens. <i>British Poultry Science</i> . 2019, <b>60</b> (3): 241-245. Print ISSN: 0007-1668; Online ISSN: 1466-1799; <a href="https://doi.org/10.1080/00071668.2018.1556387">https://doi.org/10.1080/00071668.2018.1556387</a> Received 11 Jul 2018, Accepted 15 Oct 2018, Accepted author version posted online: 05 Dec 2018 <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,421</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,527</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 1,384</b>		101.82)
251.	Pirgozliev, V., Westbrook, C., Woods, S., Karagecili, M. R., Karadas, F., Rose, S.P., Mansbridge, S. C. Feeding dihydroquercetin to broiler chickens. <i>British Poultry Science</i> . 2019, <b>60</b> (3): 241-245. Print ISSN: 0007-1668; Online ISSN: 1466-1799; <a href="https://doi.org/10.1080/00071668.2018.1556387">https://doi.org/10.1080/00071668.2018.1556387</a> Received 11 Jul 2018, Accepted 15 Oct 2018, Accepted author version posted online: 05 Dec 2018 <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,421</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,527</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 1,384</b>		111.92)
250.	Pirgozliev, V., Westbrook, C., Woods, S., Karagecili, M. R., Karadas, F., Rose, S.P., Mansbridge, S. C. Feeding dihydroquercetin to broiler chickens. <i>British Poultry Science</i> . 2019, <b>60</b> (3): 241-245. Print ISSN: 0007-1668; Online ISSN: 1466-1799; <a href="https://doi.org/10.1080/00071668.2018.1556387">https://doi.org/10.1080/00071668.2018.1556387</a> Received 11 Jul 2018, Accepted 15 Oct 2018, Accepted author version posted online: 05 Dec 2018 <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,421</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,527</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 1,384</b>		77.58)
249.	Pirgozliev, V., Westbrook, C., Woods, S., Karagecili, M. R., Karadas, F., Rose, S.P., Mansbridge, S. C. Feeding dihydroquercetin to broiler chickens. <i>British Poultry Science</i> . 2019, <b>60</b> (3): 241-245. Print ISSN: 0007-1668; Online ISSN: 1466-1799; <a href="https://doi.org/10.1080/00071668.2018.1556387">https://doi.org/10.1080/00071668.2018.1556387</a> Received 11 Jul 2018, Accepted 15 Oct 2018, Accepted author version posted online: 05 Dec 2018 <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2019: 1,421</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: 0,527</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: 1,384</b>		84.65)
248.	Mahmoudi Ardebili, F., Hedayatifard M. Using nano-encapsulated grape seed ( <i>Vitis vinifera</i> ) extract for improvement of chemicals and bacteria indices and increasing the self-life of rainbow trout ( <i>Oncorhynchus mykiss</i> ) fillet. <i>Journal of Food Technology &amp; Nutrition</i> . 2018, <b>16</b> (1): 75-88. /Winter 2019. Print ISSN 2008-0123; Online ISSN 2423-8155; <a href="http://jftn.srbiau.ac.ir/article_13237_e8df6645f3f4d05c7bc257ccb93832ed.pdf">http://jftn.srbiau.ac.ir/article_13237_e8df6645f3f4d05c7bc257ccb93832ed.pdf</a> <b>Journal Impact Factor™ (JIF)(Web of Science - Clarivate Analytics)2019:-</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2019: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2019: -</b>		43.24)

247.	Cenci, D.F., Kilian, J., Janeczko, M. U., Manzoli, A., Rigo, E., Soares, M. B. A. Effect of meat and water temperature and emulsion speed on the industrial process for chicken mortadella. Journal of Food Process Engineering. 2018, 41(8): e12918. ISSN: 0145-8876 <a href="https://doi.org/10.1111/jfpe.12918">https://doi.org/10.1111/jfpe.12918</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: 1,448</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2018: 0,482</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2018: 1,505</b>		69.50)
246.	El-Hadad, S. S., Tikhomirova, N. A. Physicochemical properties and oxidative stability of butter oil supplemented with corn oil and dihydroquercetin. Journal of Food Processing and Preservation, 2018, 42(10): e13765, October 2018. Online ISSN:1745-4549 <a href="https://doi.org/10.1111/jfpp.13765">https://doi.org/10.1111/jfpp.13765</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: 1,288</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2018: 0,491</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2018: 1,309</b>		77.58)
245.	Jorjani, S., Ghelichi, A., Hedayatifard, M. Effect of chitosan coating enriched with rice-bran extract on the shelf-life of rainbow trout ( <i>Oncorhynchus mykiss</i> ) during cold storage. Journal of Food Research (Former Agricultural Science), 2018, 28(3): 153-167. ISSN: 2008-515X <a href="http://fsct-old.modares.ac.ir/article_19367_c6deecdd04ba1db44a58bb97c5f72ab6.pdf">http://fsct-old.modares.ac.ir/article_19367_c6deecdd04ba1db44a58bb97c5f72ab6.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: -</b>		43.24)
244.	Krasnova, O.A., Hardina, E.V. Monitoring of fish qualitative characteristics raw material produced in the Urmer territory republics. [In Russian] Journal of Research and Practic, 2018, 235(3): 110-115. ISSN 2413-4201; <a href="http://xn--80aaagmddkplf1a6e1j.xn--p1ai/scienceinnovation/scientific_notes/">http://xn--80aaagmddkplf1a6e1j.xn--p1ai/scienceinnovation/scientific_notes/</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: -</b>		119.100)
243.	Nieminen, P., Käkälä, R., Mäkinen, T., Laine, O., Takalo, T., Mustonen, A.-M. Preservation of fatty acid signatures in three vertebrate species after six months of storage at various temperatures. PLoS ONE, 2018, 13(9): 0204207, 1-11. eISSN:1932-6203 <a href="https://doi.org/10.1371/journal.pone.0204207">https://doi.org/10.1371/journal.pone.0204207</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: 2,766</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: 1,100</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: 2,875</b>		89.70)
242.	Mohammed, N. S., Mansour, E. H., Osheba, A. S., Hassan, A. A., ElBedawey, A. A. Effect of acidic marination on the quality characteristics of spent hen Kobebe during frozen storage, Arab Universities Journal of Agricultural Sciences, 2017, 25(1): 157-167. ISSN 1110-2675 <a href="http://dx.doi.org/10.21608/ajs.2017.13399">http://dx.doi.org/10.21608/ajs.2017.13399</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: -</b>		99.80)
241.	Jiang, D.-L., Gu, Y.-B., Pej, H.-j., Lian, L. G., Ge, Q.-f., Yu, H., Wu, M.-g., Yin, Y.-gi, Wang, Z. J. Effect of cinnamon extract on lipid and protein oxidation and quality in Chinese-style sausage. Food and Fermentation Industries [食品与发酵工业] (China): 2017, 43(12): 81-87. Online ISSN: 0253-990X <a href="http://dx.doi.org/10.13995/j.kenki.11-1802/ts.15111">http://dx.doi.org/10.13995/j.kenki.11-1802/ts.15111</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: -</b>		113.94)
240.	Ivanova, P., Kalaydzhev, H., Dessev, Tz. T., Silva, C. L. M., Rustad, T., Chalova V. I. Foaming properties of acid-soluble protein-rich ingredient obtained from industrial rapeseed meal. Journal of Food Science and Technology, 2018, 55(9): 3792–3798. Online ISSN: 0975-8402; Print ISSN:0022-1155; <a href="https://doi.org/10.1007/s13197-018-3311-y">https://doi.org/10.1007/s13197-018-3311-y</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: 1,850</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: 0,786</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: 1,957</b>		18.14)
239.	Ghafari Gosheh, G., Roomiani, L. Comparason shelf life and sensory evaluation of Otolithes ruber (whole, gutted and fillet) in vacuum packaging at -18°C. Journal of Fisheries Science and Technology, 2018, 15(78): 233-244. ISSN: 2008-8787 <a href="http://fsct-old.modares.ac.ir/article_19367_c6deecdd04ba1db44a58bb97c5f72ab6.pdf">http://fsct-old.modares.ac.ir/article_19367_c6deecdd04ba1db44a58bb97c5f72ab6.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: -</b>		43.24)
238.	Stoyanova, S. Investigation of macroelements in the muscle of four marine fish species. International Journal of Fisheries and Aquatic Studies, 2018, 6(2): 219-222. Online ISSN: 2347-5129 Print ISSN: 2394-0506 <a href="http://dx.doi.org/10.22271/fish">http://dx.doi.org/10.22271/fish</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: -</b>		17.13)



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236.	Šiupinienė, J. Dihydroquercetin quantity and antioxidant activity research in functional cured and cold-smoked sausages. Veterinarinės maisto saugos iššęstinių studijų. Lithuanian University of Health Sciences, Kaunas, 2018. MSc Thesis. <a href="http://scholar.google.bg/scholar_url?url=https://publications.lsmuni.lt/object/elaba:28402605/28402605.pdf&amp;hl=bg&amp;sa=X&amp;scisig=AAGBfm2EWNEkhf_H79KrmGqh00X2mCg0fA&amp;noss=1&amp;oi=scholaralt">http://scholar.google.bg/scholar_url?url=https://publications.lsmuni.lt/object/elaba:28402605/28402605.pdf&amp;hl=bg&amp;sa=X&amp;scisig=AAGBfm2EWNEkhf_H79KrmGqh00X2mCg0fA&amp;noss=1&amp;oi=scholaralt</a>		83.64)
235.	Kamal, N. H. Ah., Selamat J., Sanny M. Simultaneous formation of polycyclic aromatic hydrocarbons (PAHs) and heterocyclic aromatic amines (HCAs) in gas-grilled beef satay at different temperatures. <i>Food Additives and Contaminants: Part A. Chemistry, Analysis, Control, Exposure &amp; Risk Assessment</i> . 2018, <b>35</b> (3): 848-869. <a href="https://doi.org/10.1080/19440049.2018.1425553">https://doi.org/10.1080/19440049.2018.1425553</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: 2,170</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2018: 0,675</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank – SCOPUS) 2018: 2,065</b>		99.80)
234.	Kudrnáčová, E., L. Bartoň, D. Bureša, L. C. Hoffman. Carcass and meat characteristics from farm-raised and wild fallow deer (Dama dama) and red deer (Cervus elaphus): A review. <i>Meat Science</i> , 2018, <b>141</b> (6): 9-27. ISSN 0309-1740; <a href="https://doi.org/10.1016/j.meatsci.2018.02.020">https://doi.org/10.1016/j.meatsci.2018.02.020</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: 3,483</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: 1,397</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: 3,661</b>		112.93)
233.	Mitev, A., A. Kuzelov, E. Joshevska. Influence of Goji berries on oxidative changes, microbiological status and chemical properties of sausages. <i>Agricultural Science and Technology</i> , 2018, <b>10</b> (1): 70-73. Print ISSN 1313-8820 Online ISSN 1314-412X; <a href="https://doi.org/10.15547/ast.2018.01.017">https://doi.org/10.15547/ast.2018.01.017</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: -</b>		98.79)
232.	Mitev, A., A. Kuzelov, E. Joshevska. Influence of Goji berries on oxidative changes, microbiological status and chemical properties of sausages. <i>Agricultural Science and Technology</i> , 2018, <b>10</b> (1): 70-73. Print ISSN 1313-8820 Online ISSN 1314-412X; <a href="https://doi.org/10.15547/ast.2018.01.017">https://doi.org/10.15547/ast.2018.01.017</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2018: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2018: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2018: -</b>		100.81)
231.	Байтуkenова Ш.Б., Газизова Г.Н. Использование растительного сырья для обогащения рубленых полуфабрикатов. Материалы Республиканской научно-теоретической конференции «Сейфуллинские чтения – 13: сохраняя традиции, создавая будущее», посвященная 60-летию Казахского агротехнического университета имени С. Сейфуллина, 21 апреля 2017 г. <b>Том I</b> , Част 2, Астана, Казахстан, 2017, с. 256-258. <a href="http://kazatu.kz/assets/i/science/sf13-tppp-103.pdf">http://kazatu.kz/assets/i/science/sf13-tppp-103.pdf</a>		118.99)
230.	Olgunoglu, İ. A. Comparison of the color properties of farmed and wild gilthead sea bream fillets ( <i>Sparus aurata</i> ) stored in ice for 14 days. <i>Journal of Biology, Agriculture and Healthcare</i> , 2017, <b>7</b> (22): 38-41. Print ISSN: 2224-3208; Online ISSN: 2225-093X; <a href="https://www.iiste.org/Journals/index.php/JBAH/article/view/39673/40792">https://www.iiste.org/Journals/index.php/JBAH/article/view/39673/40792</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: -</b>	 	84.65)
229.	de Assis, A. P. P., A. K. S. de Andrade, V. L. de Lima Melo, L. de O. S. Rebouças, P. de O. Lima. Uso de umectantes sorbe as características físicas de qualidade da carne ovina. [Use of moisturizers on the physical characteristics of quality of sheep meat.] [In Portuguese] COINTER – PDVAgro-2017. Conference: II Congresso Internacional das Ciências Agrárias [THE COINTER PDVAGRO 2017 - International Congress of Agricultural Sciences "Field Development: Science and Technology in the Service of Sustainability"], December 4-8, 2017. IFRN - Campus Natal, Av. Sen. Salgado Filho, Natal, Brazil 2017, pp. 451-455. <a href="https://doi.org/10.31692/2526-7701.IICOINTERPDVAGRO.2017.00450">https://doi.org/10.31692/2526-7701.IICOINTERPDVAGRO.2017.00450</a>	 	120.101)
228.	Usachev, Yu. A., Abzhuev O. D., Usachev M. S. Status of problem of creating metrological complexes for photonics purposes. <i>IEEE Conferences, Proceedings of the 2nd International Ural Conference on Measurements (UralCon2017)</i> : 2017, pp. 29-38. 16-19 Oct 2017, Chelyabinsk, Russia, 2017, <b>2</b> (1): 29-38. e-ISBN: 978-1-5386-0521-9N: Print ISBN: 978-1-5386-0522-6 <a href="https://doi.org/10.1109/URALCON.2017.8120683mm">https://doi.org/10.1109/URALCON.2017.8120683mm</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank – SCOPUS) 2017: -</b>	 	112.93)
227.	Husain, R., Suparmo S., Harmayani E., Hidayat Ch.: Fatty acid composition, peroxide value, and TBA value of snapper ( <i>Lutjanus sp.</i> ) fillet at different storage temperature and time. <i>Agritech</i> , 2017, <b>37</b> (4): 319-326. Print ISSN 0216-0455; Online ISSN 2527-3825 <a href="https://doi.org/10.22146/agritech11212">https://doi.org/10.22146/agritech11212</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank – SCOPUS) 2017: -</b>		43.24)

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225.	Mitev, A. and Kuzelov, A. Effects of goji berries on a qualitative properties of semi durable sausages. Scientific Works of UFT - Proceedings of the 64th Scientific Conference with International participation "Food Science, Engenering and Technology – 2017", 20-22 Oct 2017, Plovdiv, Bulgaria, 2017, <b>64</b> (1): 75-81 e ISSN 1314-7102; on-line ISSN 2535-1311 <a href="http://uft-plovdiv.bg/index.php?act=show_page&amp;id=1083">http://uft-plovdiv.bg/index.php?act=show_page&amp;id=1083</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: -</b>		5.3)
224.	Mitev, A. and Kuzelov, A. Effects of goji berries on a qualitative properties of semi durable sausages. Scientific Works of UFT - Proceedings of the 64th Scientific Conference with International participation "Food Science, Engenering and Technology – 2017", 20-22 Oct 2017, Plovdiv, Bulgaria, 2017, <b>64</b> (1): 75-81 e ISSN 1314-7102; on-line ISSN 2535-1311 <a href="http://uft-plovdiv.bg/index.php?act=show_page&amp;id=1083">http://uft-plovdiv.bg/index.php?act=show_page&amp;id=1083</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: -</b>		100.81)
223.	Jin, T. Z. Chapter 16. Current State of the Art and Recent Innovations for Antimicrobial Food Packaging, pp. 349-372. In Vijay K. Juneja, Hari P. Dwivedi, John N. Sofos (eds.). Microbial Control and Food Preservation – Theory and Practice, 1st ed., Springer, Berlin, 2017, 430 p.; eBook ISBN: 9781493975563 <a href="https://doi.org/10.1007/978-1-4939-7556-3_16">https://doi.org/10.1007/978-1-4939-7556-3_16</a>		84.65)
222.	Krajewska-Bienias, K. A., Czauderna M., Marounek M., Rozbicka-Wieczorek A. J. Diets containing selenized yeast, selenate, carnosic acid and fish oil change the content of fatty acids, tocopherols and cholesterol in the subcutaneous fat of lambs. Journal of Animal and Plant Sciences, 2017, <b>27</b> (6): 1781-1794. ISSN 1018-7081; <a href="http://thejaps.org.pk/docs/Accepted/2007/27-5/43.pdf">http://thejaps.org.pk/docs/Accepted/2007/27-5/43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 0,407</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: 0,272</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: 0,477</b>		95.76)
221.	Krasteva, I. Analysis of microscope images of meat. Food Quality and Safety. Book of abstracts – III International Scientific Conference, November 16-17, 2017. Part 2, Kyiv, Ukraine, 2017, pp. 107-108, National University of Food Technologies – Kyiv. <a href="http://nuft.edu.ua/page/51adaed39c2a2/files/Збірник_Якість_безпк_харчови_продуктів_2017.pdf">http://nuft.edu.ua/page/51adaed39c2a2/files/Збірник_Якість_безпк_харчови_продуктів_2017.pdf</a>		84.65)
220.	Krasteva, I. Analysis of microscope images of meat. Food Quality and Safety. Book of abstracts – III International Scientific Conference, November 16-17, 2017. Part 2, Kyiv, Ukraine, 2017, pp. 107-108, National University of Food Technologies – Kyiv. <a href="http://nuft.edu.ua/page/51adaed39c2a2/files/Збірник_Якість_безпк_харчови_продуктів_2017.pdf">http://nuft.edu.ua/page/51adaed39c2a2/files/Збірник_Якість_безпк_харчови_продуктів_2017.pdf</a>		94.75)
219.	Bou, R., Cofrades S., Jiménez-Colmenero F. Section 3: Traditional Fermented Foods Section 3.1: Fermented Food of Animal Origin, Chapter 10. Fermented Meat Sausages, pp. 203-235 In Juana Frías, Cristina Martínez-Villaluenga, Elena Peñas (eds.). Fermented Foods in Health and Disease Prevention, 23rd September 2016, Academic Press, Elsevier Inc., Amsterdam, Boston, Heidelberg, London, New Yourk, Oxford, Paris, San Diego, San Francisco, Singapore, Sydney, Tokyo, 2017; eBook ISBN: 9780128025499 Hardcover ISBN: 9780128023099 <a href="https://doi.org/10.1016/B978-0-12-802309-9.00010-8">https://doi.org/10.1016/B978-0-12-802309-9.00010-8</a>		69.50)
218.	Gamage, H.G.C.L., Mutucumarana R.K., Andrew M.S. Effect of marination method and holding time on physicochemical and sensory characteristics of broiler meat. The Journal of Agricultural Sciences, 2017, <b>12</b> (3): 172-184. ISSN 1391-9318; <a href="http://doi.org/10.4038/jas.v12i3.8264">http://doi.org/10.4038/jas.v12i3.8264</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: -</b>		102.83)
217.	Сыздыкова, Л.С., Буламбаева А.А., Ахметова Н.К. Влияния растительно-белковой композиции на качественные показатели комбинированных мясных продуктов. Lingvo-Science, 2017, <b>1</b> (3): 28-32. ISSN 1233-1821; <a href="http://lingvo-science.ru/archive/Lingvo-science_июнь_журнал-15-2.pdf">http://lingvo-science.ru/archive/Lingvo-science_июнь_журнал-15-2.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: -</b>		96.77)

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215.	Maurya, V. K., Aggarwal M. Impact of aqueous/ethanolic Goji Berry ( <i>Lycium barbarum</i> ) fruit extract supplementation on vitamin D stability in yoghurt. International Journal of Current Microbiology and Applied Sciences, 2017, 6(8): 2016-2029. ISSN 2319-770; <a href="https://doi.org/10.20546/ijcmas.2017.608.240">https://doi.org/10.20546/ijcmas.2017.608.240</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: -</b>		98.79)
214.	Hedayatifard, M., Rezaei N. Quality changes, bacterial community and shelf life of fish fingers of big-head carp <i>Aristichthys nobilis</i> during storage at -18°C. Experimental Animal Biology, 2017, 5(2): 97-109. ISSN 2322-2387; <a href="http://journals.pnu.ac.ir/pdf_3205_2d53fd7428109813398639c936ba6905.html">http://journals.pnu.ac.ir/pdf_3205_2d53fd7428109813398639c936ba6905.html</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: -</b>		43.24)
213.	Буламбаева, А.А., Сыздыкова Л.С., Ахметова, Н.К. Влияния растительно-белковой композиции на пищевую и биологическую ценность комбинированных мясных продуктов. Научные революции: Сущность и роль в развитии науки и техники. Сборник статей - Международной научно-практической конференции, 8 мая 2017 г. Часть 2, Пермь, Россия, 2017, с. 29-32, НИЦ АЭТЕРНА. ISBN 978-5-00109-126-4 ч.2 <a href="http://os-russia.com/SBORNIKI/KON-166-2.pdf">http://os-russia.com/SBORNIKI/KON-166-2.pdf</a>		96.77)
212.	Rezaeian, H., Hosseini S.V., Moghanjoui A. A. M., Mirougafi A. Antimicrobial effect of sea cucumber ( <i>leucospilota</i> ) extract on the shelf life of rainbow trout ( <i>Oncorhynchus mykiss</i> ) fillets packed in vacuum at storage conditions in the refrigerator. Journal of Fisheries (Iranian Journal of Natural Resources). 2017, 96(1): 73-92. ISSN 2008-5729; <a href="http://japu.gau.ac.ir/?_action=export&amp;f=doaj&amp;issue=407">http://japu.gau.ac.ir/?_action=export&amp;f=doaj&amp;issue=407</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: -</b>		43.24)
211.	González-González, L., Luna-Rodríguez L., Carrillo-López L.M., Alarcón-Rojó A.D., García-Galicia I., Reyes-Villagrana R. Ultrasound as an alternative to conventional marination: Acceptability and mass transfer. Journal of Food Quality, 2017, Volume 2017(1): 8675720. Online ISSN 1745-4557; <a href="https://doi.org/10.1155/2017/8675720">https://doi.org/10.1155/2017/8675720</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 0,841</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: 0,447</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: 0,939</b>		102.83)
210.	Sharma, H., Mendiratta S.K., Agrawal R. K., Gurunathan K., Kumar S., Pal T. Singh Use of various essential oils as bio preservatives and their effect on the quality of vacuum packaged fresh chicken sausages under frozen conditions. LWT - Food Science and Technology, 2017, 81(8): 118-128. Online ISSN: 0023-6438 <a href="https://doi.org/10.1016/j.lwt.2017.03.048">https://doi.org/10.1016/j.lwt.2017.03.048</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 3,714</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: 1,339</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: 3,556</b>		107.88)
209.	Slavov, A., Vasileva I., Stefanov L., Stoyanova A. Valorization of wastes from the rose oil industry. Reviews in Environmental Science and Bio/Technology, 2017, 16(2): 309-325. Print ISSN 1569-1705; Online ISSN 1572-9826 <a href="https://doi.org/10.1007/s11157-017-9430-5">https://doi.org/10.1007/s11157-017-9430-5</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 5,716</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: 1,615</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: 7,06</b>		111.92)
208.	Liu, L., Yu Q., Liu Yi, Dai R. A Review of the mechanism of action and application of natural antioxidants in meat and meat products. Meat Research, 2017, 31(6): 45-49. [In Chinese] Print ISSN 1001-8123; Online ISSN <a href="http://scholar.google.bg/scholar_url?url=http://www.rlyj.pub/CN/article/downloadArscholaralrt">http://scholar.google.bg/scholar_url?url=http://www.rlyj.pub/CN/article/downloadArscholaralrt</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: -</b>		113.94)
207.	Ochrem, A., Zapletal P., Żychlińska-Buczek J., Maj D., Czerniejewska-Surma B., Pokorska J., Kułaj D. Antioxidant capacity and lipid peroxidation products of carp ( <i>Cyprinus carpio</i> L.) meat stored in refrigeration conditions with addition of herbs or vegetables. Czech Journal of Food Science, 2017, 35(3): 251-258. Print ISSN 1212-1800; Online ISSN 1805-9317 <a href="https://doi.org/10.17221/314/2016-CJFS">https://doi.org/10.17221/314/2016-CJFS</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 0,868</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: 0,355</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: 0,954</b>		89.70)

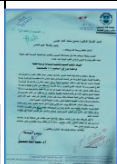




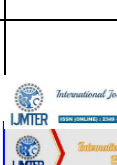






206.	Ochrem, A., Zapletal P., Żychlińska-Buczek J., Maj D., Czerniejewska-Surma B., Pokorska J., Kułaj D. Antioxidant capacity and lipid peroxidation products of carp ( <i>Cyprinus carpio</i> L.) meat stored in refrigeration conditions with addition of herbs or vegetables. Czech Journal of Food Science, 2017, 35(3): 251-258. Print ISSN 1212-1800; Online ISSN 1805-9317; <a href="https://doi.org/10.17221/314/2016-CJFS">https://doi.org/10.17221/314/2016-CJFS</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 0,868</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2017: 0,355</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2017: 0,954</b>		95.76)
205.	Okuskhanova, E., Rebezov M., Yessimbekov Zh., Suychinov A., Semenova N., Rebezov Y., Gorelik O., Zinina O. Study of water binding capacity, pH, chemical composition and microstructure of livestock meat and poultry. Annual Research & Review in Biology, 2017, 14(3): 1-7. ISSN 2347-565X <a href="https://doi.org/10.9734/ARRB/2017/34413">https://doi.org/10.9734/ARRB/2017/34413</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2016: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2016: -</b>		120.101)
204.	Li, Q., Zhu H.Y., Wei J.J., Zhang F., Li E.C., Du Z.Y., Qin J.G., Chen L.Q. Effects of dietary lipid sources on growth performance, lipid metabolism and antioxidant status of juvenile Russian sturgeon <i>Acipenser gueldenstaedtii</i> . Aquaculture Nutrition, 2017, 23(3): 500-510. Online ISSN 1365-2095; <a href="https://doi.org/10.1111/anu.12418">https://doi.org/10.1111/anu.12418</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 2,078</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: 0,846</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: 2,226</b>		77.58)
203.	Li, Q., Zhu H.Y., Wei J.J., Zhang F., Li E.C., Du Z.Y., Qin J.G., Chen L.Q. Effects of dietary lipid sources on growth performance, lipid metabolism and antioxidant status of juvenile Russian sturgeon <i>Acipenser gueldenstaedtii</i> . Aquaculture Nutrition, 2017, 23(3): 500-510. Online ISSN 1365-2095 <a href="https://doi.org/10.1111/anu.12418">https://doi.org/10.1111/anu.12418</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2017: 2,078</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2017: 0,846</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2017: 2,226</b>		89.70)
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201.	Abilmazhinova, B., Rebezov M., Fedoseeva N., Belookov A., Belookova O., Mironova I., Nigmatyanov A., Gizatova N. Study chemical and vitamin composition of horsemeat cutlets with addition of pumpkin. International Journal of Psychosocial Rehabilitation, 2020, 24(8): 7614-7621. eISSN: 1475-7192 <a href="https://doi.org/10.37200/IJPR/V24I8/PR280773">https://doi.org/10.37200/IJPR/V24I8/PR280773</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2020: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2019: 0,111</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2019: 0,028</b>		100.81)
200.	Li, H., Ganzle M. Effect of hydrostatic pressure and antimicrobials on survival of <i>Listeria monocytogenes</i> and enterohaemorrhagic <i>Escherichia coli</i> in beef. Innovative Food Science and Emerging Technologies, 2016, 38(Part B): 321-327. ISSN 1466-8564 <a href="https://doi.org/10.1016/j.ifset.2016.05.003">https://doi.org/10.1016/j.ifset.2016.05.003</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2016: 2,573</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2016: 1,412</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2016: 1,381</b>		99.80)
199.	Birbalaite, I. The effect of dihydroquercetin on the fat oxidation in cured and cold-smoked sausages during production and storage [Dihidrokvercetino įtaka riebalų oksidacijai vytintų dešrų gamybos ir laikymo metu], MSc Thesis. Veterinarinės maisto saugos nuolatini studijų, Lietuvos Sveikatos Mokslu Universitetas Veterinarijos Akademia, Kaunas, Lithuanian University of Health Sciences, Kaunas, 2016. <a href="https://publications.lsmuni.lt/object/elaba:15819698/">https://publications.lsmuni.lt/object/elaba:15819698/</a>		77.58)
198.	Hassan, A. A., Abd-El-Ghaffar A. E., Nassar A.H. Effect of vacuum packaging technique, refrigeration and freezing on beef quality. Egyptian Journal of Chemistry and Environmental Health, 2016, 2 (2):408-424 Print ISSN 2357-1039; Online ISSN 2536-9164; <a href="http://cehea.org/wp-content/uploads/2017/01/36-pdf">http://cehea.org/wp-content/uploads/2017/01/36-pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2016: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2016: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2016: -</b>		84.65)
197.	Kakimov, A., Bepeyeva A., Kakimova Zh., Mirasheva G., Baybalinova G., Toleubekova S., Amanzholov S., Zharykbasov Y. Trace and toxic elements concentration in milk before and after zeolite sorbent filtration. Research Journal of Pharmaceutical, Biological and Chemical Sciences, 2016, 7(5): 2530-2537. ISSN 0975-8585; <a href="http://www.rjpbcs.com/pdf/2016.7(5)/[321].pdf">http://www.rjpbcs.com/pdf/2016.7(5)/[321].pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2016: 0,350</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2016: 0,417</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2016: 0,379</b>		112.93)

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193.	Alleweldt, F. Study on the monitoring of the implementation of Directive 2006/52/EC as regards the use of nitrites by industry in different categories of meat products. Food Chain Evaluation Consortium (Civic Consulting - Agra CEAS Consulting - Arcadia International - Van Dijk Management Consultants). Final report 16.01.2016, European Commission, Directorate-General for Health and Food Safety: 1-281. <a href="https://www.google.bg/#q=Development+of+new+functional+cooked+sausages+by+addition+of+goji+berry+and+pumpkin+powder&amp;safe=off&amp;start=10">https://www.google.bg/#q=Development+of+new+functional+cooked+sausages+by+addition+of+goji+berry+and+pumpkin+powder&amp;safe=off&amp;start=10</a>		98.79)
192.	Kiliç, B., Altaş S., Sürengil G., Özdil N. The development of new and alternative type of packaging for Atlantic salmon ( <i>Salmo salar</i> ) fillets by producing nonwoven fabrics. Journal of Food Processing and Preservation, 2016, 41(2): 12850. Online ISSN 1745-4549; <a href="https://doi.org/10.1111/jfpp.12850">https://doi.org/10.1111/jfpp.12850</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2016: 0,791</b> <b>SJR (SC Imago Journal Rank - SCOPUS) 2016: 0,393</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank - SCOPUS) 2016: 0,863</b>		77.58)
191.	Kiliç, B., Altaş S., Sürengil G., Özdil N. The development of new and alternative type of packaging for Atlantic salmon ( <i>Salmo salar</i> ) fillets by producing nonwoven fabrics. Journal of Food Processing and Preservation, 2016, 41(2): 12850. Online ISSN 1745-4549; <a href="https://doi.org/10.1111/jfpp.12850">https://doi.org/10.1111/jfpp.12850</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2016: 0,791</b> <b>SJR (SC Imago Journal Rank - SCOPUS) 2016: 0,393</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank - SCOPUS) 2016: 0,863</b>		95.76)
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188.	Binsi, P.K., C.N. Ravishankar, S. Suseela Mathew, V.P. Athira, K.B. Bijji, C.G. Joshy, T.K. Srinivasa Gopal. Comparative evaluation of natural antioxidant coating and vacuum packaging technique on quality characteristics of chill stored giant trevally fillets. Journal of Aquatic Food Product Technology, 2016, 25(2): 197-209. Print ISSN 1049-8850; Online ISSN 1547-0636; <a href="https://doi.org/10.1080/10498850.2013.840350">https://doi.org/10.1080/10498850.2013.840350</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2016: 0,581</b> <b>SJR (SC Imago Journal Rank - SCOPUS) 2016: 0,557</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank - SCOPUS) 2016: 0,268</b>		72.53)
187.	Shabanpor, B., Sona Kalte S., Ndimi A., Golalipour F., Azaribeh M., Keyshams M., Namdar M. Effects of initial preparation (full, empty stomach and fillets) on the quality and shelf life of rainbow trout ( <i>Oncorhynchus mykiss</i> ) at temperatures -18°C. Iranian Journal of Food Science and Technology, 2016, 13(52): 55-65. Print ISSN 2008-8787; <a href="http://en.journals.sid.ir/ViewPaper.aspx?ID=459039">http://en.journals.sid.ir/ViewPaper.aspx?ID=459039</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2016: -</b> <b>SJR (SC Imago Journal Rank - SCOPUS) 2016: -</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank - SCOPUS) 2016: -</b>		43.24)

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184.	Raoufi, P., Ojagh S. M., Shabanpoor B. B., Yahyaei M. Effects of delayed icing on the quality characteristics of <i>Rutilus frisii kutum</i> . Iranian Journal of Food Science and Technology, 2015, 49(12): 21-30. Print ISSN 2008-8787 <a href="http://en.journals.sid.ir/ViewPaper.aspx?ID=419023">http://en.journals.sid.ir/ViewPaper.aspx?ID=419023</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2015: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2015: -</b>		43.24)
183.	Rezaiean, H., Hosseini S., Anousheh N., Behnam C. Effect of green tea extract on chemical and microbial quality of surimi prepared from silver carp ( <i>Hypophthalmichthys molitrix</i> ). Journal of Management System, 2015, 4(1): 109 -119. [In Persian] Print ISSN 2345-427X Online ISSN 2345-4288 <a href="http://japu.gau.ac.ir/article_2512_84910a25becc158afa2212063caaea1a.pdf">http://japu.gau.ac.ir/article_2512_84910a25becc158afa2212063caaea1a.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2015: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2015: -</b>		43.24)
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180.	Hadzhinikolova, L., Ivanova A., Hubenova T. Chemical and fatty acid composition (Psetta maxima maeotica) meat from the Bulgarian Black sea shores. VII International Conference "Water & Fish" – Conference Proceedings, June 10-12, 2015. Faculty of Agriculture, University of Belgrade, Belgrade, Serbia, pp. 248-254. Online ISBN 978-86-7834-224-0 <a href="http://www.cefa.agrif.bg.ac.rs/conference/conference.html">http://www.cefa.agrif.bg.ac.rs/conference/conference.html</a>		17.13) 
179.	Adzitey, F., Teye G. A., Boateng R., Dari P. S. Effect of prekeese ( <i>Tetrapleura tetraptera</i> ) seed powder on the sensory characteristics and nutritional qualities of pork sausage. Journal of Food Resource Science, 2015, 4(1): 17-22. Online ISSN 2224-3550; <a href="http://dx.doi.org/10.3923/jfrs.2015.17.22">http://dx.doi.org/10.3923/jfrs.2015.17.22</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: -</b> <b>SJR (SC Imago Journal Rank - SCOPUS) 2015: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank - SCOPUS) 2015: -</b>		98.79)
178.	Jun Go, Ji-Eun Kim, Eun-Kyoung Koh, Sung-Hwa Song, Ji-Eun Seung, Chan-Kyu Park, Hyun-Ah Lee, Hong-Sung Kim, Jae-Ho Lee, Beum-Soo An, Seung-Yun Yang, Yong Lim, Dae-Youn Hwang. Hepatotoxicity and nephrotoxicity of gallotannin-enriched extract isolated from galla rhois in ICR mice. Laboratory Animal Research, 2015, 31(3):101-110. Print ISSN 1738-6055; Online ISSN 2233-7660; <a href="http://doi.org/10.5625/lar.2015.31.3.101">http://doi.org/10.5625/lar.2015.31.3.101</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: 0,742</b> <b>SJR (SC Imago Journal Rank - SCOPUS) 2015: -</b> <b>Cites/Doc. (2 Years) (SC Imago Journal Rank - SCOPUS) 2015: -</b>		72.53)
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174.	Fatahi, A., Langrodi H. F., Noroozi M., Bahramizadeh I. The effect of vacuum packaging on fat peroxide variations in the fillet of <i>Hypophthalmichthys molitrix</i> stored at 4°C. International Journal of Review in Life Sciences, 2015, 5(8): 534-540. ISSN 2231-2935 <a href="https://d1wqtxts1xzle7.cloudfront.net/45860615/22.pdf">https://d1wqtxts1xzle7.cloudfront.net/45860615/22.pdf</a> JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2015: 0,984 SJR (SCImago Journal Rank - SCOPUS) 2015: - Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2015: -		43.24)
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154.	Кръстева, Ив., Андреева Хр., Ганчовска Вл., Костадинова-Георгиева Л. Определяне на структурното изменение на пилешко месо в процес на мариниране, чрез анализ на микроскопски изображения. Научни трудове на Съюза на учените в България-Пловдив Серия В. Техника и технологии, том XII, 2015, Съюз на учените сесия 31октомври - 1ноември 2014 (Scientific Research of the Union of Scientists in Bulgaria-Plovdiv, Series C. Technics and Technologies, Vol. XII., Union of Scientists, Session 31 October – 1 November 2014, Page 126-129. ISSN 1311-9419, <a href="https://usb-plovdiv.org/wp-content/uploads/2019/05/2015_tehnika_i_tehnologii_tom_XII.pdf">https://usb-plovdiv.org/wp-content/uploads/2019/05/2015_tehnika_i_tehnologii_tom_XII.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2014: -</b> <b>SJR (SC Imago Journal Rank – SCOPUS) 2014: -</b> <b>Cites/Doc. (2 Years)(SC Imago Journal Rank – SCOPUS) 2014: -</b>		94.75)
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141.	Bakalivanova, T., N. Kaloyanov. Effect of taxifolin, rosemary and synthetic antioxidants treatment on the mechanically separated poultry meat lipid peroxidation. Oxidation Communication, 2014, 37(1): 254-261. Print ISSN: 0209-4541 <a href="http://www.scibulcom.net/ocr.php?gd=2014&amp;bk=1">http://www.scibulcom.net/ocr.php?gd=2014&amp;bk=1</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2014: 0,507</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2014: 0,230</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2014: 0,485</b>		77.58
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139.	Ji-Yeon Chun, Sang-Gi Min, Geun-Pyo Hong. Effect of high-pressure treatments on the redox state of porcine myoglobin and color stability of pork during cold storage. Food and Bioprocess Technology, 2014, 7(2): 588-597. Print ISSN 1935-5149; Online ISSN 1935-5130; <a href="http://doi.org/10.1007/s11947-013-1118-4">http://doi.org/10.1007/s11947-013-1118-4</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2014: 3,282</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2014: 1,430</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2014: 3,160</b>		84.65)
138.	Hosseini, S. V., A. A. Kenari, M. Rezaei, R. M. Nazari, M. Mohseni, X. F. Sanchez. Influence of the dietary addition of Butylated-hydroxytoluene and lipid level on the flesh lipid quality of Beluga sturgeon ( <i>Huso huso</i> ) during frozen storage. Journal of Aquatic Food Product Technology, 2014, 23(4): 394-408, Print ISSN 1049-8850; Online ISSN 1547-0636 <a href="http://doi.org/10.1080/10498850.2012.720652">http://doi.org/10.1080/10498850.2012.720652</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2014: 0,608</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2014: 0,275</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2014: 0,615</b>		43.24)
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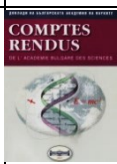

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130.	Hedayatifard, M., Rezai N. Quality changes, bacterial community and shelf life of fish fingers of big head carp ( <i>Aristichthys nobilis</i> ) during storage at -18°C. Experimental Animal Biology, 2013, <b>5</b> (2): 97-109. Print ISSN 2322-2387 <a href="http://journals.pnu.ac.ir/article_3205_521.html">http://journals.pnu.ac.ir/article_3205_521.html</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: -</b>		43.24)
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127.	Al-Jasass, F. M. Assessment of the microbial growth and chemical changes in beef and lamb meat collected from supermarket and shop during summer and winter season. Research Journal of Recent Sciences, 2013, <b>2</b> (4): 20-27. Print ISSN 2277-2502; <a href="http://www.isca.in/rjrs/archive/v2/i4/3.ISCA-RJRS-2012-410.pdf">http://www.isca.in/rjrs/archive/v2/i4/3.ISCA-RJRS-2012-410.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 0,372</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: -</b>		84.65)

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125.	Rohlik, B.-O., P. Pipek, J. Panek. The effect of natural antioxidants on the colour and lipid stability of Pasprika salami. Czech Journal of Food Science, 2013, 31(4): 307-312. Print ISSN 1212-1800; Online ISSN 1805-9317; <a href="http://www.agriculturejournals.cz/publicFiles/97010.pdf">http://www.agriculturejournals.cz/publicFiles/97010.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 0,918</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: 0,425</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: 1,100</b>		189.34)
124.	Rohlik, B.-O., P. Pipek, J. Panek. The effect of natural antioxidants on the colour and lipid stability of Pasprika salami. Czech Journal of Food Science, 2013, 31(4): 307-312. Print ISSN 1212-1800; Online ISSN 1805-9317; <a href="http://www.agriculturejournals.cz/publicFiles/97010.pdf">http://www.agriculturejournals.cz/publicFiles/97010.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 0,918</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: 0,425</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: 1,100</b>		191.36)
123.	Ginova, A., K. Mihalev, V. Kondakova. Antioxidant capacity of petals and leaves from different rose (Rosa damascene Mill.) plantations in Bulgaria. Intrnational Journal of Pure & Applied Bioscience, 2013, 1(2): 38-43. Print ISSN: 2320-7051; Online ISSN:2320-7051; <a href="http://www.ijpab.com/form/2013,Volume1,issue2/IJPAB-213-1-2-38-43.pdf">http://www.ijpab.com/form/2013,Volume1,issue2/IJPAB-213-1-2-38-43.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 0,897</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: -</b>		77.58
122.	Li, T., Li, J., & Hu, W. Changes in microbiological, physicochemical and muscle proteins of post mortem large yellow croaker ( <i>Pseudosciaena crocea</i> ). Food Control, 2013, 34(2): 514-520. Print ISSN 0956-7135; Online ISSN 0956-7135; <a href="https://doi.org/10.1016/j.foodcont.2013.05.028">https://doi.org/10.1016/j.foodcont.2013.05.028</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 2,819</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: 1,273</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: 3,431</b>		43.24)
121.	Karami, B., Y. Moradi, A.A. Motallebi, E. Hosseini, M. Soltani. Effects of frozen storage on fatty acids profile, chemical quality indices and sensory properties of Red Tilapia ( <i>Oreochromis niloticus</i> x <i>Tilapia masombicus</i> ) filets. Iranian Journal of Fisheries Sciences, 2013, 12(2): 378-388. Print ISSN 1562-2916; Online ISSN: 1562-2916; <a href="http://www.ijfro.ir/browse.php?slc_lang=en&amp;slc_sid=1&amp;cur=1">http://www.ijfro.ir/browse.php?slc_lang=en&amp;slc_sid=1&amp;cur=1</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 0,320</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: 0,262</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: 0,414</b>		43.24)
120.	Rohlik, B.-O., P. Pipek. Rosemary extract and its affect of on meat products' properties. Fleischwirtschaft, 2013, 93(1): 98-104. Online ISSN 0015-363X; <a href="http://www.fleischwirtschaft.de/fleischwirtschaft/abstracts/pages/Rosemarineextract-in-Fleischprodukten19611.html">http://www.fleischwirtschaft.de/fleischwirtschaft/abstracts/pages/Rosemarineextract-in-Fleischprodukten19611.html</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 0,086</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: -</b>		191.36)
119.	Rohlik, B.-O., P. Pipek. Rosemary extract and its affect of on meat products' properties. Fleischwirtschaft, 2013, 93(1): 98-104. Online ISSN 0015-363X; <a href="http://www.fleischwirtschaft.de/fleischwirtschaft/abstracts/pages/Rosemarineextract-in-Fleischprodukten19611.html">http://www.fleischwirtschaft.de/fleischwirtschaft/abstracts/pages/Rosemarineextract-in-Fleischprodukten19611.html</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 0,086</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: -</b>		189.34)
118.	Mustafa, F. A. Effect of green tea extract on color and lipid oxidation in ground beef meat. Journal of Tikrit University for Agricultural Sciences, 2013, 13(1): 351-354. Print ISSN: 1646-1813; <a href="http://www.iasj.net?iasj.func=fulltext&amp;ald=65229">http://www.iasj.net?iasj.func=fulltext&amp;ald=65229</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: -</b> <b>SJR (SCImago Journal Rank - SCOPUS) 2013: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank - SCOPUS) 2013: -</b>		83.64)
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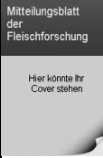
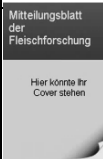










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115.	Haile, D. M., S De Smet, E. Clayeys, E. Vossen. Effect of light, packaging conditions and dark storage duration on colour and lipid oxidative stability of cooked ham. <i>Journal of Food Science and Technology - Mysore</i> , 2013, <b>50</b> (2): 239-247. Print ISSN 2157-7110; Online ISSN 2157-7110 <a href="https://doi.org/10.1007/s13197-011-0352-x">https://doi.org/10.1007/s13197-011-0352-x</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 2,024</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2013: 0,488</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2013: 0,977</b>		69.50)
114.	Karpinska-Tymoszczyk, M. The effect of oil-soluble rosemary extract, sodium erythorbate, their mixture, and packaging method on the quality of Turkey meatballs. <i>Journal of Food Science and Technology - Mysore</i> , 2013, <b>50</b> (3): 443-454. Print ISSN 0022-1155; Online ISSN 0975-8402 <a href="https://doi.org/10.1007/s13197-011-0359-3">https://doi.org/10.1007/s13197-011-0359-3</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2013: 2,024</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2013: 0,488</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2013: 0,977</b>		69.50)
113.	Fletcher, G.C. Chapter 9. Advances in vacuum and modified atmosphere packaging of fish and crustaceans, pp.261-297. In J. P. Kerry (ed.). <i>Advances in Meat, Poultry and Seafood Packaging</i> , Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 220, Oxford, Cambridge, Philadelphia, New Delhi, Woodhead Publishing Limited, 2012, ISBN: 978-1-84569-751-8 <a href="https://doi.org/10.1533/9780857095718.2.261">https://doi.org/10.1533/9780857095718.2.261</a>		71.52)
112.	Fletcher, G.C. Chapter 9. Advances in vacuum and modified atmosphere packaging of fish and crustaceans, pp.261-297. In J. P. Kerry (ed.). <i>Advances in Meat, Poultry and Seafood Packaging</i> , Woodhead Publishing Series in Food Science, Technology and Nutrition: Number 220, Oxford, Cambridge, Philadelphia, New Delhi, Woodhead Publishing Limited, 2012, ISBN: 978-1-84569-751-8 <a href="https://doi.org/10.1533/9780857095718.2.261">https://doi.org/10.1533/9780857095718.2.261</a>		70.51)
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110.	Kuzelov, A., and M. Jordanoski, Z. Gacovski, D. Trajcova. Carcass categorization and chemical composition of ostrich meat. <i>Macedonian Journal of Animal Science</i> , 2012, <b>2</b> (1): 89-92. Print ISSN 1857-6907; Online ISSN 1857-7709; <a href="http://eprints.ugd.edu.mk/9855/1/MJAS_02_1_2012_080_Kuzelov-a.pdf">http://eprints.ugd.edu.mk/9855/1/MJAS_02_1_2012_080_Kuzelov-a.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: -</b>		5.3)
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108.	Rohlik, B.-O., P. Pipek. Rosemary extract and its affect of on meat products' properties. <i>Fleischwirtschaft International</i> , 2012, <b>27</b> (2): 70-74. Online ISSN 0179-2415 <a href="http://English.fleischwirtschaft.de/content/epaper/data/022012/index.html">http://English.fleischwirtschaft.de/content/epaper/data/022012/index.html</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: 0,144</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: -</b>		189.34)
107.	Karpinska-Tymoszczyk, M. The effect of rosemary, sodium erythorbate and their mixture and packaging method on the quality of turkey meatballs. <i>Food Science and Technology Research</i> , 2012, <b>18</b> (2): 131-142. Print ISSN 1344-6606; Online ISSN 1881-3984; <a href="https://www.jstage.jst.go.jp/article/fstr/18/2/18_131/_article">https://www.jstage.jst.go.jp/article/fstr/18/2/18_131/_article</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: 0,503</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: 0,445</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: 0,345</b>		69.50)
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104.	Ehsani, A., M. S. Jasour. Improvement of lipid stability of refrigerated rain-bow trout ( <i>Oncorhynchus mykiss</i> ) fillets by pre-storage α-tocopherol acetate dipping treatment. Veterinary Research Forum, 2012, 3(4): 269-273. Print ISSN 2008-8140; Online ISSN 2322-3618 <a href="http://vrf.iranjournals.ir/article_1601_0.html">http://vrf.iranjournals.ir/article_1601_0.html</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: 0.200</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: -</b>		72.53)
103.	Li, W., L. Liu, T. Z. Jin. Antimicrobial activity of allyl isothiocyanate used to coat biodegradable composite films as affected by storage and handling conditions. Journal of Food Protection, 2012, 75(12): 2234-2237. Print ISSN 0362-028X; Online ISSN 1944-9097 <a href="https://doi.org/10.4315/0362-028X.JFP-12-234">https://doi.org/10.4315/0362-028X.JFP-12-234</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: 1,832</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: 1,090</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: 2,142</b>		84.65)
102.	Hasini, Sh., E. Alizadeh Doughikollae, E. Hayati Jafar Beygi, M. Kamiab Yeghaneh. Quality of fish fingers produced from common carp ( <i>Cyprinus carpio</i> ) during storage time at 4°C. Journal of Fisheries (Iranian Journal of Natural Resources). 2012, 65(2): 169-181. ISSN 2008-5729; <a href="http://en.journals.sid.ir/ViewPaper.aspx?ID=270262">http://en.journals.sid.ir/ViewPaper.aspx?ID=270262</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: -</b>		43.24)
101.	El-Shater, M. A., H. G. Seadawy, M. M. Mohamed. Studies on the fat in some chicken products with trial to prevent its oxidation. New York Science Journal, 2012, 5(10): 56-63. Print ISSN 1554-0200; <a href="http://www.sciencepub.net/newyork/ny0510/010_10698ny0510_56_63.pdf">http://www.sciencepub.net/newyork/ny0510/010_10698ny0510_56_63.pdf</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: -</b>		69.50)
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97.	Бакаливанова, Т. Н. Калоянов. Нов подход при преработката на птиче месо. Част III. Използване на екстракт от натурален розмарин при производството на сурово-сушен колбас. Птицевъдство, 2012, (2): 24-29. Print ISSN 0806-6043 <a href="http://www.bpu-bg.org/index.php?MIW-gRW3lpSnMtOtUtKbcNOHc90-MBeTMZazYJK-Qte3g1ebQ5&amp;page=1">http://www.bpu-bg.org/index.php?MIW-gRW3lpSnMtOtUtKbcNOHc90-MBeTMZazYJK-Qte3g1ebQ5&amp;page=1</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: -</b>		189.34)
96.	Бакаливанова, Т. Н. Калоянов. Нов подход при преработката на птиче месо. Част III. Използване на екстракт от натурален розмарин при производството на сурово-сушен колбас. Птицевъдство, 2012, (2): 24-29. Print ISSN 0806-6043 <a href="http://www.bpu-bg.org/index.php?MIW-gRW3lpSnMtOtUtKbcNOHc90-MBeTMZazYJK-Qte3g1ebQ5&amp;page=1">http://www.bpu-bg.org/index.php?MIW-gRW3lpSnMtOtUtKbcNOHc90-MBeTMZazYJK-Qte3g1ebQ5&amp;page=1</a> <b>JIF (Journal Impact Factor™ - Web of Science/Clarivate Analytics) 2012: -</b> <b>SJR (SCImago Journal Rank – SCOPUS) 2012: -</b> <b>Cites/Doc. (2 Years) (SCImago Journal Rank – SCOPUS) 2012: -</b>		63.44)

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


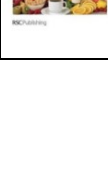



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