

С П И С Ъ К

на цитиранията по група показатели „Д“

на доц. д-р НИКОЛИНА НАЙДЕНОВА ЖЕЛЕВА

Област: 5. Технически науки

Професионално направление: 5.12. Хранителни технологии

Научна специалност: Технология на млякото и млечните продукти

Показатели - най-малко 50 точки		508
Цитирана статия	Цитираща статия	Точки
Цитирания ¹ или рецензии в научни издания, реферирани и индексирани в световноизвестни бази данни с научна информация или в монографии и колективни томове. За един цитат или рецензия се зачитат 10 точки.		490
Penev T., Naydenova N., Dimov D., Marinov I. Influence of heat stress and physiological indicators related to it on health lipid indices in milk of holstein-friesian cows (2021) Journal of Oleo Science, 70 (6) , pp. 745-755	1. Garro-Aguilar, Y., Fernández, R., Calero, S., (...), Astigarraga, E., Barreda-Gómez, G. 2023. Acute Stress-Induced Changes in the Lipid Composition of Cow's Milk in Healthy and Pathological Animals, Molecules, 28(3),980, (Q1, SJR – 0,71) https://www.scopus.com/record/display.uri?eid=2-s2.0-85147953665&origin=resultslist&sort=plf-f&cite=2-s2.0-85107711446&src=s&imp=t&sid=fe7c43156aa0bdb1332ef1b360b5f16c&sot=cite&sdt=a&sl=0&relpos=0&citeCnt=0&searchTerm=	10
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3. Panayotov D., Naydenova N., Mihaylova G., Iliev T. Physico-chemical and technological characteristics of Lacaune Ewe's milk (2018) Bulgarian Journal of Agricultural Science, 24 , pp. 101-108.	1. Tatar, V., Tänavots, A., Polikarpus, A., Sats, A., Arvi, E., Mahla, T., Jõudu, I., Jõudu, I. 2022. Effect of the Lactation Months on Milk Composition of the Second-Parity Lacaune Ewes, Agronomy Research, 20 (2), pp. 424-436 (Q3, SJR – 0,29) https://dspace.emu.ee/bitstream/handle/10492/7179/AR2021_173_V_Tatar_doi_164.pdf?sequence=4&isAllowed=y	10
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<p>13. Naydenova N.(2005) Biological and technological properties of buffalo milk from the Bulgarian Murrah breed in dairy products manufacturing</p>	<p>1. Ilieva, Y., Ivanova, S., Penchev, P. 2020. Fatty-acid composition of buffalo milk under intensive and pasture farming, <i>Journal of Central European Agriculture</i>, 21 (4), pp. 722-732, (Q4, SJR – 0.2) https://www.researchgate.net/publication/347792372_Fatty-acid_composition_of_buffalo_milk_under_intensive_and_pasture_farming 2. Penchev, P., Ilieva, Y., Ivanova, T., Kalev, R. 2016. Fatty acid composition of buffalo and bovine milk as affected by roughage source - silage versus hay, <i>Emirates Journal of Food and Agriculture</i>, 28 (4), pp. 264-270, (Q3, SJR – 0.27) https://ejfa.me/index.php/journal/article/view/1033/754</p>	20
<p>14. Naydenova N, Kaishev I, Iliev T, Mihaylova G. 2014. Fatty acids profile, atherogenic and thrombogenic health indices of white brined cheese made from buffalo milk. <i>Agr Sci Tech</i> 6(3):352–355, ISSN 1313-8820</p>	<p>1. Sinanoglou V. J. , Koutsouli P., Fotakis C, G. Sotiropoulou, D. Cavouras, I. Bizelis. 2015. Assessment of lactation stage and breed effect on sheep milk fatty acid profile and lipid quality indices. <i>Dairy Sci. & Technol.</i> 95:509–531 (IF – 1.435), ISSN 19585586, 19585594 https://link.springer.com/article/10.1007/s13594-015-0234-5 2. Mostafaie, A , Bahrami, G ,Chalabi, M. 2018. Effect of fermentation temperature and different <i>Streptococcus thermophilus</i> to <i>Lactobacillus bulgaricus</i> ratios on Kermanshahi roghan and yoghurt fatty acid profiles. <i>Journal of Dairy Research</i>, Volume: 85, Issue: 4, Pages: 472-475 (Q2, SJR – 0.48), ISSN 00220299, 14697629 https://www.cambridge.org/core/journals/journal-of-dairy-research/article/abs/effect-of-fermentation-temperature-and-different-streptococcus-thermophilus-to-lactobacillus-bulgaricus-ratios-on-kermanshahi-roghan-and-yoghurt-fatty-acid-profiles/52C60ECEF8AFBFC9BB45BE92213DA9E7 3. Sardão R., Renata A. Amaral, Elisabete M.C. Alexandre, Jorge A. Saraiva, Manuela Pintado,2021. Effect of high-pressure processing to improve the safety</p>	30

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ⁱ От общия брой цитирания се изваждат тези, при които цитираната и цитиращата публикация имат поне един общ автор (т.е. автоцитатите). Всяка цитирана публикация се брои само веднъж за дадена цитираща публикация независимо от това колко пъти е спомената в текста на цитиращата статия.

⁴ В съответствие с ПРАС на ТрУ:

чл. 86 (5): Кандидатите за участие в конкурса подават следните документи в научните отдели (научния секретар) на факултетите:

.....- справка за изпълнение на минималните национални изисквания и на допълнителните изисквания определени в този правилник (придружена с доказателства);.....