

Списък на научните трудове, с които
чл.-кор. проф. д.т.н. инж. Стефан Георгиев Драгоев
кандидатства по конкурса за академик
(публикувани от 1 януари 2015 до 10 май 2024 год.)

МОНОГРАФИИ – 1

1. [Драгоев, Ст.](#) (2024). *Липидна пероксидация на месо и риба*. Академично издателство на УХТ, Пловдив.

УЧЕБНИЦИ И УЧЕБНИ ПОМАГАЛА - 0

Не са публикувани

НАУЧНИ СТАТИИ - 49

2. Staykov, A.S., K.P. Vassilev, S.G. Dragoev, 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* **38**(2): 666-676. <https://www.scibulcom.net/ocr.php?gd=2015&bk=2> **Web of Science**IF₂₀₁₄ = **0,451**; **SJR**₂₀₁₅ = **0,120**; **CiteScore**₂₀₁₅ (**Scopus**): **0.3**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): -; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): -
3. Dragoev, S. G. (2015). Inhibition of lipid oxidation of frozen chicken legs by treatment with sodium lactate, natural antioxidants and vacuum-packaging. *EC Nutrition*, **1**(4): 203-216. <https://www.econicon.com/ecnu/nutrition-ECNU-01-000026.php>
4. Влахова-Вангелова, Д., Ст. Драгоев, Д. Балева (2015). Влияние на различни видове мариноване върху органолептичните и технологичните характеристики на месо. *Обзор. ХВП*, **65**(4): 25-28.
5. Игенбаев, А. К., К. Ж. Амирханов, Ст. Г. Драгоев, Б. К. Асенова, А. М. Байкадамова (2015). Маркетинговые исследования потребительского рынка мясных продуктов для геродитического питания, *Научни трудове на УХТ*, **62**(1): 840-843.
6. Китановски, В. Д., Д. П. Китановски, Ст. Г. Драгоев, К. В. Василев, Ел. Йошевска (2015). Органолептични характеристики на полусухожилния мускул (m. Semimembranosus) и дългия мускул на гърба (m. Longissimus dorsi) при три породи едри преживни животни Симентал, Фризиец и Буша. *Научни трудове на УХТ*, **62**(1): 153-157.
7. Balev, D., D. Vlahova-Vangelova, K. Mihalev, V. Shikov, S. Dragoev, V. Nikolov (2015). Application of natural dietary antioxidants in broiler feeds. *Journal of Mountain Agriculture on the Balkans*, **18**(2): 224-232. **Web of Science (CABI), EBSCO, AGRIS**
8. Assenova, B., E. Okuskhonova, M. Rebezov, N. Korzhikenova, Zh. Yessimbekov, St. Dragoev (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. [https://www.rjpbcs.com/pdf/2016_7\(1\)/\[201\].pdf](https://www.rjpbcs.com/pdf/2016_7(1)/[201].pdf) **SJR**₂₀₁₆ = **0,221**; **CiteScore**₂₀₁₅ (**Scopus**): **0.3**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): -; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): -
9. Dragoev, S.G., 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 dryfermented sausages. *European Journal of Lipid Science and Technology*. **118**(10): 1450-1462. <http://dx.doi.org/10.1002/ejlt.201500445> **Web of Science**IF₂₀₁₆ = **2,145**; **SJR**₂₀₁₆ = **0,710**; **CiteScore**₂₀₂₃ (**Scopus**): **5.4**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): **2.7**; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): **0.55**

10. Staykov, A.S., S.G. Dragoev, 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*. **5**(6): 617-622. <http://dx.doi.org/10.15414/jmbfs.2016.5.6.617-622> **Web of Science**IF₂₀₁₆ = **Emerging Sources Citation Index - 0,010(Q4)**; **SJR**₂₀₁₆ = - ; **CiteScore**₂₀₂₃ (**Scopus**): **1.9**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): **0.9**; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): **0.16**
11. Vlahova-Vangelova, D.B., D.K. Balev, S.G. Dragoev, G. D. Kirisheva (2016). Improvement of the technological and sensory properties of meat by whey marinating. *Scientific Works of UFT*, **63**(1): 7-13. **Web of Science JIF**₂₀₁₆ – **AGRIS, CABI**
12. Kirisheva, G. D., D.K. Balev, S.G. Dragoev, N. S. Nenov, D.B. Vlahova-Vangelova (2016). Application of spice freon extracts in the processing of “Hamburgski” sausage. *Scientific Works of UFT*, **63**(1): 14-23. **Web of Science JIF**₂₀₁₆ – **AGRIS, CABI**;
13. Kitanovski, V.D., D.B. Vlahova-Vangelova, S.G. Dragoev, D.P. Kitanovski (2016). Alternations in quality parameters of rainbow trout (*Oncorhynchus mykiss*) compared to albino golden rainbow trout stored at 0 to 4°C. *Scientific Works of UFT*, **63**(1): 76-82. **Web of Science JIF**₂₀₁₆ – **AGRIS, CABI**;
14. Balev, D.K., N.S. Nenov, S.G. Dragoev, K.P. Vassilev, G. D. Kirisheva, D. B. Vlahova-Vangelova (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, **67**(1): 59-66. <https://doi.org/10.1515/pjfn-2016-0018> **Web of Science**IF₂₀₁₇ = **0,679** **JIF**₂₀₁₇ = **1,697 (Q3)**; **SJR**₂₀₁₇ = **0,651 (Q2)**; **CiteScore**₂₀₂₃ (**Scopus**): **4.4**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): **2.4**; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): **0.52**
15. Balev, D. K., D. B. Vlahova-Vangelova, P.S. Dragoeva, L.N. Nikolova, St.G. Dragoev (2017). A comparative study on the quality of scaly and mirror carp (*Cyprinus carpio* L.) cultivated in conventional and organic systems. *Turkish Journal of Fisheries and Aquatic Sciences*. 2017, **17**(2): 395-403. https://doi.org/10.4194/1303-2712-v17_2_19 **Web of Science**IF₂₀₁₇ = **0,566 (Q4)** **JIF**₂₀₁₇ = **0,482 (Q4)**; **SJR**₂₀₁₇ = **0,277 (Q3)** ; **CiteScore**₂₀₂₃ (**Scopus**): **3.1**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): **1.3**; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): **0.50**
16. Vlahova-Vangelova, D.B., S.G. Dragoev, 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. <https://doi.org/10.1155/2017/5631532> **Web of Science IF**₂₀₁₇ = **0,968 (Q2)** **JIF**₂₀₁₇ = **0,841 (Q4)**; **SJR**₂₀₁₆ = **0,452 (Q2)**; **CiteScore**₂₀₂₃ (**Scopus**): **5.8**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): **3.3**; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): **0.58**
17. Kitanovski V. D., D. B. Vlahova-Vangelova, S. G. Dragoev, 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, **8**(4): 100481. <https://doi.org/10.4172/2155-9546.1000481> **Open Access Journals IF**₂₀₁₆ = **1,470**. **SJR**₂₀₁₇ = **0,363 (Q3)**;
18. Kozhkhieva, M., S. Dragoev, Y. Uzakov, A. Nurgazezova. (2018). Improving of the oxidative stability and quality of new functional horse meat delicacy enriched with sea buckthorn (*Hippophae rhamnoides*) fruit powder extracts or seed kernel pumpkin (*Cucurbita pero* L.) flour. *Comptes rendus de l'Académie bulgare des Sciences*. 2018, **71**(1): 132-136. <https://doi.org/10.7546/CRABS.2018.01.18> **Web of Science**IF₂₀₁₈ - **0,321 (Q4)**; **SJR**₂₀₁₈ – **0,205(Q2)**; **CiteScore**₂₀₂₃ (**Scopus**): **0.6**; **Journal Impact Factor™ (JIF)**₂₀₂₂ (**Clarivate**): **0.3**; **Journal Citation Indicator(JCI)**₂₀₂₂ (**Clarivate**): **0.10**
19. Kitanovski, V. D., D. B. Vlahova-Vangelova, S. G. Dragoev, 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, **1**(1): 1-10. <https://doi.org/10.30721/fsab2018.v1.i1.2>
20. Dragoev S. G., D. B.Vlahova-Vangelova, D. K. Balev, A. K. Igenbaev, S. K. Kassimov. (2018). A specificity of microstructural and biochemical changes during ripening of dark, firm and dry sheep meat. *Food Science and Applied Biotechnology*. 2018, **1**(2): 140-147. <https://doi.org/10.30721/fsab2018.v1.i2.38>
21. Dragoev S. G., D. B. Vlahova-Vangelova, D. K. Balev, K. T. Dinkov, A. Kuzelov. (2018). Peculiarities of the horse meat aging. *Journal of Agriculture and Plant Sciences*. 2018, **16**(1): 55-64. <http://js.ugd.edu.mk/index.php/YFA/article/view/2247/2091>

22. Vlahova-Vangelova, D.B., D.K. Balev, L.N. Nikolova, S.G. Bonev, N.D. Kolev, S.G. Dragoev (2019). Age effect on technological properties of Russian sturgeon, its Siberian sturgeon hybrid and Sterlet. *Bulgarian Journal of Agricultural Science*. 2019, **25**(Suppl. 1): 73-77. https://journal.agrojournal.org/page/en/details.php?article_id=2201 **Web of Science JIF₂₀₁₉ – Emerging Sources Citation Index 0,090 (Q4); SJR₂₀₁₉ – 0,191 (Q3); CiteScore₂₀₂₃ (Scopus): 1.0; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.4; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.08**
23. Filimonau, V., H. Fidan, I. Alexieva, S. Dragoev, 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. <https://doi.org/10.1016/j.tmp.2019.100577> **Web of Science JIF₂₀₁₉ – 3,648; SJR₂₀₁₉ – 1,186 (Q1); CiteScore₂₀₂₃ (Scopus): 15.3; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 8.7; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 1.91**
24. Vlahova-Vangelova, D., D. Balev, S. Dragoev, 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*, **66**(1): 9-15. **Web of Science JIF₂₀₁₉ – EBSCO, AGRIS, CABI;**
25. Vlahova-Vangelova, D. B., S. Dragoev, D. Balev, S. Ivanova, T. Nikolova, J. Nakev, D. Gerrard (2020). Improving the oxidative stability of pork by antioxidant type phytonutrients. *Biointerface Research in Applied Chemistry*, **10**(3): 5624-5633. <https://doi.org/10.33263/BRIAC103.624633>, Preprint AgriRxiv DOI:10.31220/osf.io/gz39p **Web of Science JIF₂₀₂₀ – Emerging Sources Citation Index 0,280 (Q4); SJR₂₀₂₀ – 0,216 (Q4); CiteScore₂₀₂₃ (Scopus): 4.7; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): -; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): -**
26. Abilmazhinova, N., D. Vlahova-Vangelova, S. Dragoev, Sh. Abzhanova, D. Balev (2020). Optimization of the oxidative stability of horse mired meat enriched with dihydroquercetin and vitamin C as a new functional food. *Comptes rendus de l'Academie bulgare des Sciences*, **73**(7): 1033-1040. <https://doi.org/10.7546/CRABS.2020.07.18> **Web of Science Journal Impact Factor™ (JIF)₂₀₂₀ – Science Citation Index Expanded (SCIE) 0,378(Q4); SJR₂₀₂₀ – 0,244 (Q2); CiteScore₂₀₂₃ (Scopus): 0.6; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.3; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.10**
27. Vlahova-Vangelova, D., D. Balev, S. Dragoev (2021). Changes of fatty acid profiles and content of sterols, tocopherols and carotenoids in pork by antioxidant type phytonutrients. *Biointerface Research in Applied Chemistry*, **11**(2): 9749-9761. <https://doi.org/10.33263/BRIAC112.97499761> **Web of Science JIF₂₀₂₁ – Emerging Sources Citation Index 0,350 (Q4); SJR₂₀₂₁ – 0,247(Q3); CiteScore₂₀₂₃ (Scopus): 4.7; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): -; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): -**
28. Dragoev, S., D. Vlahova-Vangelova, D. Balev, D. Bozhilov, S. Dagnon (2021). Valorization of waste byproducts of rose oil production as feedstuff phytonutrients. *Bulgarian Journal of Agricultural Science*, **27**(1): 209-219. Preprint AgriRxiv DOI:10.31220/osf.io/jfrvy **Web of Science Journal Citation Indicator (JCI)₂₀₂₀ – Science Citation Index Expanded (SCIE) = 0,090 (Q4); SJR₂₀₂₁ – 0,248 (Q3); Scopus₂₀₂₀ Citation/Documents 2 years - 0,691; CiteScore₂₀₂₃ (Scopus): 1.0; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.4; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.08**
29. Vlahova-Vangelova, D.B., D.K. Balev, S.G.Dragoev (2020). Reduction of nitrites addition in cooked sausages from phytonutrients supplemented pork. *Carpathian Journal of Food Science and Technology*, **12**(4): 60-68. <https://doi.org/10.34302/crpjfst/2020.12.4.7> **Web of Science Journal Citation Indicator (JCI)₂₀₂₀ – Science Citation Index Expanded (SCIE) = 0,080 (Q4); SJR₂₀₂₀ – 0,169 (Q4); CiteScore₂₀₂₃ (Scopus): 1.1; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.5; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.09**
30. Stancheva, N.Zh., J.L. Nakev, D.B. Vlahova-Vangelova, D.K. Balev, S.G.Dragoev (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*, **11**(2): 339-350. Available at: http://ijas.iaurasht.ac.ir/article_682325.html **Web of Science Journal Citation Indicator (JCI)₂₀₂₁ – Science Citation Index Expanded (SCIE) = 0,240 (Q4); SJR₂₀₂₁ – 0,230 (Q3); CiteScore₂₀₂₃ (Scopus): 1.4; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.6; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.22**
31. Ivanova, S., J. Nakev, T. Nikolova, D. Vlahova-Vangelova, D. Balev, S. Dragoev, 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*, **27**(6): 1178-1186.

- <https://www.agrojournal.org/27/06-17.pdf> **Web of Science Journal Citation Indicator (JCI)₂₀₂₁ – Science Citation Index Expanded (SCIE) = 0,090 (Q4); SJR₂₀₂₁ – 0,250 (Q3); Scopus₂₀₂₁ Citation/Documents 2 years – 0,793; CiteScore₂₀₂₃ (Scopus): 1.0; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.4; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.08**
32. Vlahova-Vangelova, D.B., D.K. Balev, N.D. Kolev, D.N. Gradinarska, S.G. Dragoev (2021). Cricket powder (*Acheta domestica*) as food additive for processing of dry-fermented poultry bars. Scientific Study & Research – Chemistry & Chemical Engineering, Biotechnology, Food Industry, **22**(4): 453-461. <https://pubs.ub.ro/?pg=revues&rev=csc6&num=202104&vol=4&aid=5347> **Web of Science Journal Citation Indicator (JCI)₂₀₂₁ – Science Citation Index Expanded (SCIE) = 0,080 (Q4); SJR₂₀₂₁ –; CiteScore₂₀₁₉ (Scopus): 0.9; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.3 ; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.06**
 33. Vlahova-Vangelova, D., D. Balev, N. Kolev, M. Terziyska, S. Dragoev (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, **11**(4): 4280 - 4293. <https://doi.org/10.33263/LIANBS114.42804293> **CiteScore₂₀₂₃ (Scopus): 2.4; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): - ; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): -**
 34. Popova T., Petkov E., Ignatova M., Vlahova-Vangelova D., Balev D., Dragoev S., Kolev N. (2022). Male layer-type chickens-an alternative source for high quality poultry meat: a review on the carcass composition, sensory characteristics and nutritional profile. Brazilian Journal of Poultry Science [Revista Brasileira de Ciencia Avicola], **24**(3), 1615. <https://doi.org/10.1590/1806-9061-2021-1615> **Web of Science Journal Impact Factor™ (JIF) ₂₀₂₂ = 1,100 (Q3); SJR₂₀₂₂ = 0,290 (Q3); CiteScore₂₀₂₃ (Scopus): 1.8; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 1.1; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.39**
 35. Kolev, N., Vlahova-Vangelova, D., Balev, D., Dragoev S.G. (2022). Effect of three-component antioxidant blend on oxidative stability and nitrite reduction of cooked sausages. ACTA Scientiarum Polonorum Technologia Alimentaria, **21**(2): 205-212. <http://dx.doi.org/10.17306/J.AFS.2022.1052> **Web of Science - Journal Citation Indicator (JCI)₂₀₂₁ = 0,330 (Q4); SJR₂₀₂₁= 0,319 (Q3); CiteScore₂₀₂₃ (Scopus): 2.8; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 1.5; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.33**
 36. Balev, D., Vlahova-Vangelova, D., Dragoev S.G., 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. **5**(2): 173-180. <https://doi.org/10.30721/fsab2022.v5.i2.186> **Web of Science - Journal Citation Report™ (JCR) ₂₀₂₂ = - ; Scopus IF₂₀₂₂ = -; SJR₂₀₂₂ = -; CiteScore₂₀₂₃ (Scopus): 1.6; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): -; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): -**
 37. Vlahova-Vangelova, D.B., Balev, D., Kolev N.D., Nikolova, L., Dragoev S.G. (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. **5**(2): 181-189. <https://doi.org/10.30721/fsab2022.v5.i2.187> **Web of Science - Journal Citation Report™ (JCR) ₂₀₂₂ = - ; Scopus IF₂₀₂₂ = -; SJR₂₀₂₂ = -; CiteScore₂₀₂₃ (Scopus): 1.6; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): -; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): -**
 38. Vlahova-Vangelova, D.B., Balev, D.K., Kolev, N.D., Popova, T.L., Dragoev, S.G. (2022). Quality changes of *Longissimus dorsi* and *Semimembranosus* muscles and perirenal adipose tissue during frozen storage of lambs fed dihydroquercetin or dry distilled rose petals supplemented diet. Food Science and Applied Biotechnology. **5**(2): 240-255. <https://doi.org/10.30721/fsab2022.v5.i2.210> **Web of Science - Journal Citation Report™ (JCR) ₂₀₂₂ = - ; Scopus IF₂₀₂₂ = -; SJR₂₀₂₂ = -; CiteScore₂₀₂₃ (Scopus): 1.6; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): - ; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): -**
 39. Kolev, N.D., Vlahova-Vangelova, D.B., Balev, D.K., Dragoev S.G. (2022). Color dynamics of cooked sausages after nitrite reduction and incorporation of biologically active substances. Bulletin of the Almaty Technical University. **5**(3): 130-137. <https://doi.org/10.48184/2304-568X-2022-3-130-137>
 40. Kolev, N.D., Vlahova-Vangelova, D.B., Balev, D.K., Dragoev, S.G. (2022). Stabilisation of oxidative processes in cooked sausages by optimization of incorporated biologically active substances. Carpathian Journal of Food Science and Technology. **14**(4): 180-188. <https://doi.org/10.34302/crpjfst/2022.14.4.14> **Web of Science Journal Citation Indicator (JCI) ₂₀₂₁ = 0,080 (Q4); SJR₂₀₂₁= 0,148 (Q4); CiteScore₂₀₂₃ (Scopus): 1.1; Journal Impact Factor™ (JIF)₂₀₂₂ (Clarivate): 0.5; Journal Citation Indicator(JCI)₂₀₂₂ (Clarivate): 0.09**

41. Kolev, N., Vlahova-Vangelova, D., Balev, D., Gradinarska D. & Dragoev, S. (2022). Quality characteristics of cooked poultry meatballs with addition of cricket powder (*Acheta domestica*). Journal of Mountain Agriculture on the Balkans, **25**(2): 15-32. <https://jmabonline.com/en/article/mwKYUnfPzDreb2Rs4HWu> **Web of Science (CABI), EBSCO, AGRIS**
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