

Списък на цитиранията на научните трудове в научни публикации и в патенти за изобретения у нас и в чужбина

на

проф. дн инж. Калоян Кирилов Петров

За цялата научна кариера са забелязани общо **1451** цитирания (без
самоцитирания) на **60** научни труда
Реферирани в Scopus цитирания (без самоцитирания) - **953**

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