

Списък на цитати по публикации, участващи в конкурса

Gerginova, D., Dimova, D., Simova, S.. Preliminary NMR and chemometric study of pine jams used as medicinal remedies. *Bulgarian Chemical Communications* 2017, 49, Special Issue D, 215-220. SJR:0.156, IF:0.242, Q4

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- I. Valerón, N. R., Vásquez, D. P., Munk, R. The Pinaceae species, flavor attributes for new culinary spices. (2021) *International Journal of Gastronomy and Food Science*, 23, 100306. DOI:10.1016/j.ijgfs.2021.100306

Списък на цитати по публикации, които не са включени в конкурса

Mitrev, Y.; Gerginova, D.; Simova, S., Carbon-13 Nuclear Magnetic Resonance Spectroscopy. Chemistry, *Encyclopedia of Analytical Science* 2019, трето издание, 459-471, DOI:10.1016/B978-0-12-409547-2.14347-1

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Gerginova, D., Simova, S., Popova, M., Stefova, M., Stanoeva, J.P., Bankova, V.. NMR profiling of North Macedonian and Bulgarian honeys for detection of botanical and geographical origin. *Molecules* 2020, 25, 20, DOI:10.3390/molecules25204687, SJR:0.782, IF:4.412, Q1

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Mantovska, D.I.; Zhipinova, M.K.; Georgiev, M.I.; Grozdanova, T.; Gerginova, D.; Alipieva, K.; Simova, S.; Popova, M.; Kapchina-Toteva, V.M.; Yordanova, Z.P., In vitro multiplication and NMR fingerprinting of rare *Veronica caucasica* M. Bieb. *Molecules* 2021, 26, 19, DOI:10.3390/molecules26195888, 5888. SJR:0.782, IF:4.412, Q1

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Popova, M., Gerginova, D., Trusheva, B., Simova, S., Tamfu, A.N., Ceylan, O., Clark, K., Bankova, V.. A preliminary study of chemical profiles of honey, cerumen, and propolis of the

African stingless bee *Meliponula ferruginea*. *Foods* 2021, 10, 5, DOI:10.3390/foods10050997, SJR:0.774, IF:4.350, Q1

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