

Списък на забелязани цитати по научни трудове, включени в дисертационния труд

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

Забелязани цитати:

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

II.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*, 25, 20, 2020, DOI:10.3390/molecules25204687, SJR (Scopus):0.782, JCR-IF (Web of Science):4.412, Q1 (Scopus)

Забелязани цитати:

2. Cucu, A.A.; Baci, G. M.; Moise, A.R.; Dezsi, Ş.; Marc, B.D.; Stângaciu, Ş.; Dezmirean, D. S., *Towards a Better Understanding of Nutritional and Therapeutic Effects of Honey and Their Applications in Apitherapy. Applied Sciences* 2021, 11(9), 4190 DOI:10.3390/app11094190
3. Dimitrakopoulou, M.E.; Matzarapi, K.; Chasapi, S.; Vantarakis, A.; Spyroulias, G.A., *Nontargeted 1H NMR fingerprinting and multivariate statistical analysis for traceability of Greek PDO Vostizza currants. Journal of Food Science* 2021, 86(10), 4417-4429. DOI:10.1111/1750-3841.15873
4. Suhandy, D.; Yulia, M., *The use of UV spectroscopy and SIMCA for the authentication of Indonesian honeys according to botanical, entomological and geographical origins. Molecules* 2021, 26(4), 915, DOI:10.3390/molecules26040915
5. Labsvards, K.D.; Rudovica, V.; Kluga, R.; Rusko, J.; Busa, L.; Bertins, M.; Eglite, I.; Naumenko, J.; Salajeva, M.; Viksna, A., *Determination of Floral Origin Markers of Latvian Honey by Using IRMS, UHPLC-HRMS, and 1H-NMR. Foods* 2022, 11(1), 42. DOI:10.3390/foods11010042

III.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*, 10, 5, 2021, DOI:10.3390/foods10050997, SJR (Scopus):0.774, JCR-IF (Web of Science):4.350 Q1, (Scopus)

Забелязани цитати:

6. Barbieri, J.G., *Estudo computacional da reatividade e do mecanismo de fragmentação de butirrolactonas e derivados. Дисертация, Universidade de São Paulo* 2021. DOI:10.11606/D.59.2021.tde-11012022-173313
7. Onem, E.; Soyocak, A.; Muhammed, M.T., Ak, A., *In vitro and in silico assessment of the potential of Niaouli essential oil as a quorum sensing inhibitor of biofilm formation and its*

- effects on fibroblast cell viability. Brazilian Archives of Biology and Technology* 2021, 64, e21200782. DOI:10.1590/1678-4324-2021200782
8. Vit, P.; Maza, F., *Metabolomics applications in bee science. World Journal of Pharmaceutical Sciences* 2021, 9(10), 34 -40. DOI:10.54037/WJPS.2021.91007
 9. Zulhendri, F.; Chandrasekaran, K.; Kowacz, M.; Ravalia, M.; Kripal, K.; Fearnley, J.; Perera C.O., *Antiviral, antibacterial, antifungal, and antiparasitic properties of propolis: A Review. Foods* 2021, 10(6), 1360. DOI:10.3390/foods10061360
 10. Medina-Jaramillo, C.; Carvajal-Díaz, L. M.; López-Córdoba, A. F., *Propolis from native Stingless Bees: ultrasound-assisted extraction. Vitae* 2022, 29(2), DOI:10.17533/udea.vitae.v29n2a347446
 11. Źarowski, M.; Karpiński, T. M.; Alam, R.; Łochyńska, M., *Antifungal Properties of Chemically Defined Propolis from Various Geographical Regions. Microorganisms* 2022, 10(2), 364. DOI:10.3390/microorganisms10020364
 12. Wiczorek, P.P.; Hudz, N.; Yezerska, O.; Horčínová-Sedláčková, V.; Shanaida, M.; Korytniuk, O.; Jasicka-Misiak, I., *Chemical Variability and Pharmacological Potential of Propolis as a Source for the Development of New Pharmaceutical Products. Molecules* 2022, 27(5), 1600. DOI:10.3390/molecules27051600
 13. Wu, M.C.; Wu, C.Y.; Klaithin, K.; Tiong, K.K.; Peng, C.C., *Effect of harvest time span on physicochemical properties, antioxidant, antimicrobial, and anti-inflammatory activities of Meliponinae honey. Journal of the Science of Food and Agriculture* 2022. DOI:10.1002/jsfa.11924
 14. Zulhendri, Z.; Perera, C.O.; Chandrasekaran, K.; Ghosh, A.; Tandean, S.; Abdulah, R.; Herman, H.; Lesmana, R., *Propolis of stingless bees for the development of novel functional food and nutraceutical ingredients: A systematic scoping review of the experimental evidence. Journal of Functional Foods* 2022, 88, 104902. DOI:10.1016/j.jff.2021.104902
 15. Zawawi, N.; Zhang, J.; Hungerford, N.L.; Yates, H.S.A.; Webber, D.C.; Farrell, M.; Tinggi, U.; Bhandari, B.; Fletcher, M.T., *Unique physicochemical properties and rare reducing sugar trehalulose mandate new international regulation for stingless bee honey. Food Chemistry* 2022, 373B, 131566. DOI:10.1016/j.foodchem.2021.131566

IV. Simova, S., Gerginova, D., Mitrev, Y.. Application of NMR metabolomics for analysis of sideritis honey. *Journal of the Bulgarian Academy of Sciences*, 4, Prof. Marin Drinov Publishing House of Bulgarian Academy of Sciences, 2021, 4, 9-16. Национално академично издателство (ВИНИТИ)