

## СПРАВКА

за цитиранията на научните трудове на

Гл. ас. д-р Елица Богомилова Вълкова

представени за участие в конкурс за „Доцент” по Научна специалност:

„Биохимия“; Професионално направление: 4.3. „Биологически науки”, Област:

4.0. Природни науки, математика и информатика”

До 30.06.2022 г. само в международните бази данни SCOPUS и Web of Science са установени

28 цитирания на научните трудове в реферирани и индексирани чуждестранни научни издания с импакт фактор и/или с импакт ранг (без автоцитирания), както следва:

СТАТИЯ	ЦИТАТ
1. <b>Valkova, E.</b> , V. Atanasov, K. Velichkova, G. Kostadinova and G. Petkov, 2015. Content of Cd in water, sediment, aquatic plants and musculature of carp from surface waterbodies in Stara Zagora region, Bulgaria, Bulgarian Journal of Agricultural Science, 21 (Supplement 1) (SJR = 0.261, Q3)	1. Zhelyazkov, I. G., Georgiev M. D., Stanislava P. Peeva P. St., Kalcheva E. S., Georgieva Y. K. 2018. Chemical Composition and Levels of Heavy Metals in Fish Meat of the Cyprinidae Family from Zhrebchevo Dam, Central Bulgaria, <i>ECOLOGIA BALKANICA</i> , 10, 2, 133-140. <a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-85073898468&amp;origin=resultslist&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=7&amp;citeCnt=4&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1">https://www.scopus.com/record/display.uri?eid=2-s2.0-85073898468&amp;origin=resultslist&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=7&amp;citeCnt=4&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1</a> 2. Sirakov, I., 2019. The influence of two different lights intensities on cleaning capacity and productivity in aquaponic filter part of biological filtration in recirculation aquaculture system, <i>AACL Bioflux</i> , 12, 5, 1746-1754. <a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-85074466678&amp;origin=resultslist&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=6&amp;citeCnt=1&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1">https://www.scopus.com/record/display.uri?eid=2-s2.0-85074466678&amp;origin=resultslist&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=6&amp;citeCnt=1&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1</a> 3. Koshinski, R. 2020. Effect of <i>Taraxacum officinale</i> Weber ex Wiggers extract on growth performance, biochemical blood parameters and meat quality of rainbow trout ( <i>Oncorhynchus mykiss</i> W.), cultivated in a recirculating system, <i>AACL Bioflux</i> , 13, 1., 109-117. <a href="http://www.bioflux.com.ro/aacl">http://www.bioflux.com.ro/aacl</a> <a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-85078758309&amp;origin=resultslist&amp;sort=plf-f&amp;cite=2-">https://www.scopus.com/record/display.uri?eid=2-s2.0-85078758309&amp;origin=resultslist&amp;sort=plf-f&amp;cite=2-</a>

	<p><a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=4&amp;citeCnt=3&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1">s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=4&amp;citeCnt=3&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1</a></p>
<p>2. <b>Valkova, E.</b>, V. Atanasov, K. Velichkova, G. Kostadinova and G. Mihaylova, 2016. Content of Pb in water, sediment, aquatic plants and musculature of common carp (<i>Cyprinus carpio</i> L.) from different water bodies in Stara Zagora region, Bulgaria, <i>Bulg. J. Agric. Sci.</i>, 22: 566–572 (SJR = 0.261, Q3)</p>	<p>4. Koshinski, R. 2020. Effect of <i>Taraxacum officinale</i> Weber ex Wiggers extract on growth performance, biochemical blood parameters and meat quality of rainbow trout (<i>Oncorhynchus mykiss</i> W.), cultivated in a recirculating system, <i>AACL Bioflux</i>, 13, 1., 109-117. <a href="http://www.bioflux.com.ro/aacl">http://www.bioflux.com.ro/aacl</a> <a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-85078758309&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=4&amp;citeCnt=3&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1">https://www.scopus.com/record/display.uri?eid=2-s2.0-85078758309&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=4&amp;citeCnt=3&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1</a></p> <p>5. Sirakov, I., 2019. The influence of two different lights intensities on cleaning capacity and productivity in aquaponic filter part of biological filtration in recirculation aquaculture system, <i>AACL Bioflux</i>, 12, 5, 1746-1754. <a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-85074466678&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=6&amp;citeCnt=1&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1">https://www.scopus.com/record/display.uri?eid=2-s2.0-85074466678&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-84959093882&amp;src=s&amp;imp=t&amp;sid=f018e148650c4ec5d45ee9ed59e92ac0&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=6&amp;citeCnt=1&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1</a></p>
<p>3. Stratev, D., T. Popova, G. Zhelyazkov, I. Vashin, L. Dospatliev and <b>Elitsa Valkova</b>, 2017. Seasonal Changes in Quality and Fatty Acid Composition of Black Mussel (<i>Mytilus galloprovincialis</i>). <i>Journal of Aquatic Food Product Technology</i>, vol. 26, (7), 871–879. <a href="https://doi.org/10.1080/10498850.2017.1346742">https://doi.org/10.1080/10498850.2017.1346742</a> (IF=0.682) (SJR = 0.37, Q3)</p>	<p>6. Cherifia, H., Chebil Ajjabia L., Saloua Sadoka S. 2018. Nutritional value of the Tunisian mussel <i>Mytilus galloprovincialis</i> with a special emphasis on lipid quality, <i>Food Chemistry</i>, 268, 307-314. <a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-85048884862&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-85027522142&amp;src=s&amp;imp=t&amp;sid=8b01ec4029c1466e65a9adbdb0f18140&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=13&amp;citeCnt=20&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1">https://www.scopus.com/record/display.uri?eid=2-s2.0-85048884862&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-85027522142&amp;src=s&amp;imp=t&amp;sid=8b01ec4029c1466e65a9adbdb0f18140&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=13&amp;citeCnt=20&amp;searchTerm=&amp;featureToggles=FEATURE_NEW_DOC_DETAILS_EXPORT:1</a></p> <p>7. Tosun Y. Ş., Alakavuk Ü. D., Ulusoy Ş., 2018. Quality Changes of Thermal Pasteurized Mussels (<i>Mytilus galloprovincialis</i>) During Refrigerated Storage at 4±1°C, <i>Aquat. Sci. Eng.</i>, 33, 4, 117-123, DOI: 10.26650/ASE2018428669. <a href="https://www.scopus.com/record/display.uri?eid=2-s2.0-85107047861&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-85027522142&amp;src=s&amp;imp=t&amp;sid=8b01ec4029c1466e65a9adbdb0f18140&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=14&amp;citeCnt=3&amp;searchTerm=&amp;featureToggles=FEAT">https://www.scopus.com/record/display.uri?eid=2-s2.0-85107047861&amp;origin=resultslst&amp;sort=plf-f&amp;cite=2-s2.0-85027522142&amp;src=s&amp;imp=t&amp;sid=8b01ec4029c1466e65a9adbdb0f18140&amp;sot=cite&amp;sdt=a&amp;sl=0&amp;relpos=14&amp;citeCnt=3&amp;searchTerm=&amp;featureToggles=FEAT</a></p>

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