

ЗАБЕЛЯЗАНИ ЦИТАТИ (CITATION)

Цитирана статия: Georgiev, Y., M. Ognyanov, I. Yanakieva, V. Kussovski, M. Kratchanova (2012). Isolation, characterization and modification of citrus pectins. *Journal of BioScience & Biotechnology*, 1(3): 223-233.

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Цитирана статия: Огнянов, М., Й. Георгиев, П. Денев, И. Янакиева, М. Крачанова (2014). Биологично активни вещества и здравословни ефекти на шипковите плодове. *Наука Диететика*, 3-4: 14-27.

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