



Food Science and Applied Biotechnology

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The International Journal "Food Science and Applied Biotechnology" at the Academic Publishing House of the University of Food Technologies - Plovdiv was awarded with the SCOPUS prestigious international recognition

Welcome dear colleagues and reading audience,

It is my greatest pleasure to announce that the International Journal "**Food Science and Applied Biotechnology**" at the **Academic Publishing House of UFT - Plovdiv** has received a solid recognition by the international scientific community.

On 22 February 2022 our journal was accepted for indexing by Scopus. It is the world's largest scientific database for indexing, abstracting and citing scientific journals and authors operating since 2004.

Scopus® is a registered trademark of **Elsevier B.V.** and covers nearly 36.377 titles from 11.678 publishers, of which 34.346 are peer-reviewed journals in top-level fields: life sciences, social, physical and other scientific areas.

This means that all publications in the Journal "**Food Science and Applied Biotechnology**" will now be visible in **SCOPUS** and can be found much more easily and cited in prestigious scientific journals by scientists around the world.

As a result of the indexing the Journal in **Scopus®** we expect you to increase your publishing activity. For a relatively young international scientific Journal such as "**Food Science and Applied Biotechnology**" which has been online free accessed for 4-5 years only this is a great success.

Our statistics shows that the Journal has been accessed by 130 countries, 47 461 people have been interested in the Abstracts and 27 461 people have read the whole manuscripts.

To date, the journal has published articles with authors' teams from 20 countries. Apart from Bulgaria, these are scientists from Belarus, Brazil, Great Britain, Vietnam, Germany, Greece, India, Indonesia, Iraq, Iran, Italy, Kosovo, Lithuania, Nigeria, Pakistan, USA, Turkey, Ukraine and France.

Figure 1 graphically presents the trend of increasing the share of foreign authors and Figure 2 a comparison of the authors by countries has been made in the separate issues published so far.

There is a trend of a tenfold increase in the number of authors from abroad (Fig. 3).

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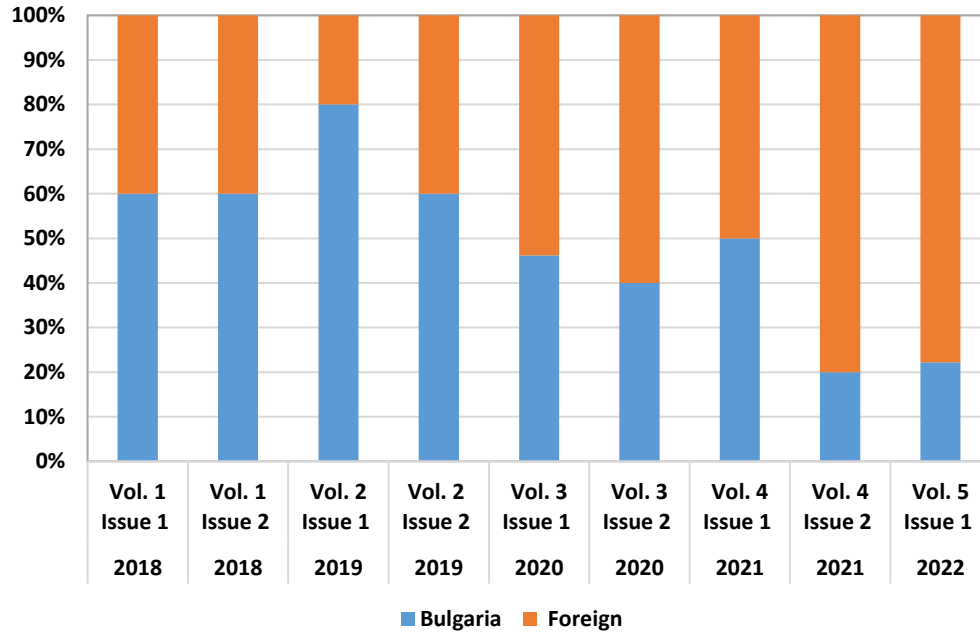


Figure 1. Distribution of authors by countries

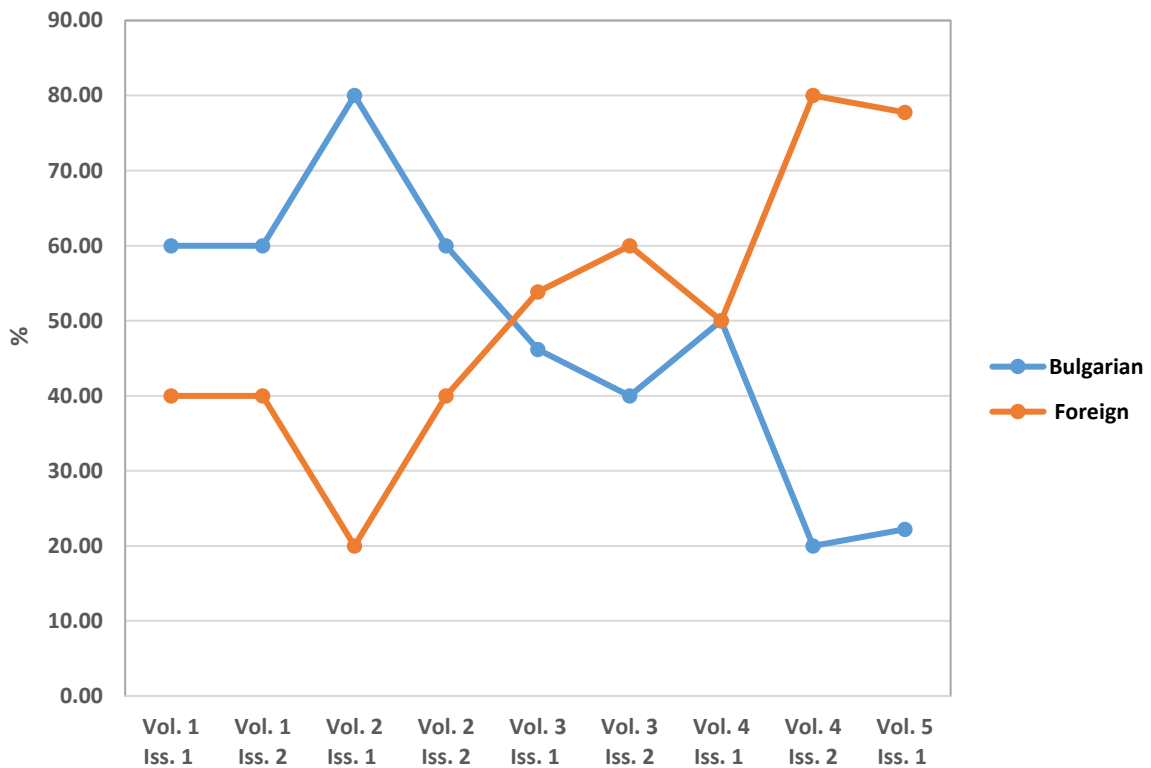


Figure 2. Trends in the participating authors

<https://doi.org/10.30721/fsab2022.v5.i1.174>

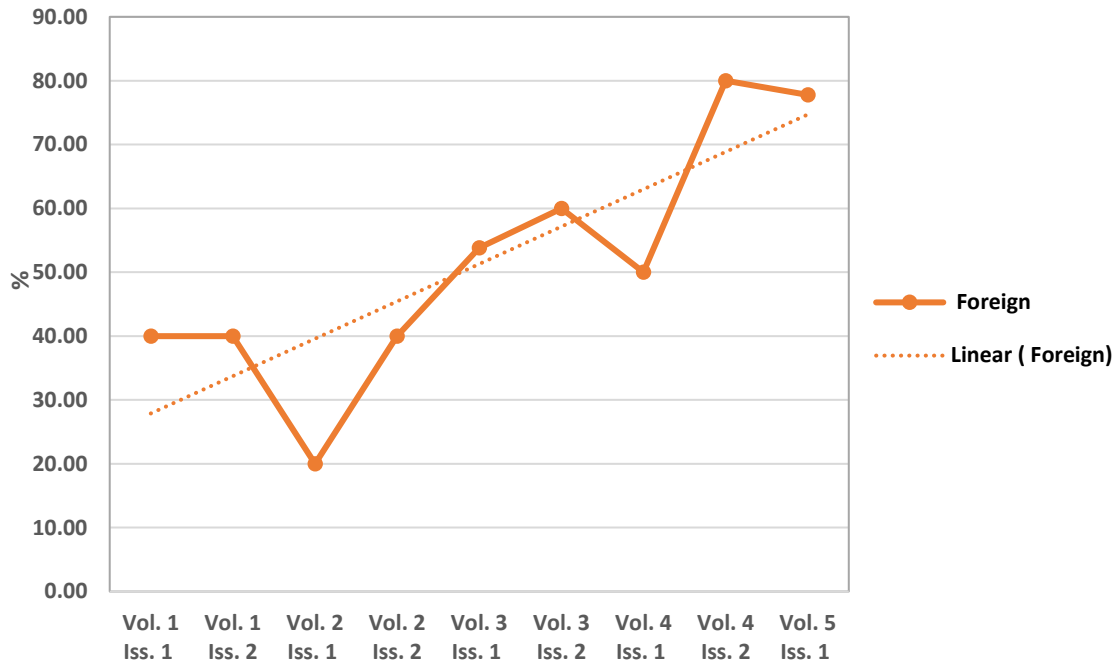


Figure 3. Trends in the participating foreign authors

The 10 most read publications according to the number of downloads and the reading of abstracts and full texts so far are:

| Article | PDF views | Abstract views |
|---|-----------|----------------|
| Zhygunov, D., Mardar, M., & Kovalyova, V. (2018). Use of enzyme preparations for improvement of the flour baking properties. <i>Food Science And Applied Biotechnology</i> , 1(1), 26-32. https://doi.org/10.30721/fsab2018.v1.i1.21 | 1439 | 856 |
| Kitanovski, V., Vlahova-Vangelova, D., Dragoev, S., Nikolov, H., & Balev, D. (2018). Effect of electrochemically activated anolyte on the shelf life of cold stored rainbow trout. <i>Food Science And Applied Biotechnology</i> , 1(1), 1-10. https://doi.org/10.30721/fsab2018.v1.i1.2 | 799 | 910 |
| Slavov, A., Karneva, K., Vasileva, I., Denev, P., Denkova, R., Shikov, V., Manolova, M., Lazarova, Y., Ivanova, V. (2018). Valorization of lavender waste – obtaining and characteristics of polyphenol rich extracts. <i>Food Science And Applied Biotechnology</i> , 1(1), 11-18. https://doi.org/10.30721/fsab2018.v1.i1.5 | 789 | 1058 |
| Mazova, N., Popova, V., Stoyanova, A. (2020). Phytochemical composition and biological activity of <i>Physalis</i> spp.: A mini-review. <i>Food Science And Applied Biotechnology</i> , 3(1), 56-70. https://doi.org/10.30721/fsab2020.v3.i1.80 | 757 | 1475 |
| Vareltzis, P., Gargali, I., Kiroglou, S., Zeleskidou, M. (2020). Production of instant coffee from cold brewed coffee; process characteristics and optimization. <i>Food Science And Applied Biotechnology</i> , 3(1), 39-46. https://doi.org/10.30721/fsab2020.v3.i1.92 | 676 | 819 |

<https://doi.org/10.30721/fsab2022.v5.i1.174>

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| Stankov, S., Fidan, H., Rusev, R., & Baeva, M. (2020). Low-temperature cooking method "sous vide" in the restaurant industry: A review. <i>Food Science And Applied Biotechnology</i> , 3(1), 92-102. https://doi.org/10.30721/fsab2020.v3.i1.83 | 594 | 923 |
| Titova, T., & Nachev, V. (2020). "Electronic tongue" in the Food Industry. <i>Food Science And Applied Biotechnology</i> , 3(1), 71-76. https://doi.org/10.30721/fsab2020.v3.i1.74 | 569 | 628 |
| Berisha, K., Thaqi, M., & Bytyqi, H. (2018). Traditional Cottage Cheese production in Kosovo. <i>Food Science And Applied Biotechnology</i> , 1(2), 125-130. https://doi.org/10.30721/fsab2018.v1.i2.34 | 558 | 593 |
| Nikolov, D., & Tsankova, D. (2018). Features Extraction for Pollen Recognition Using Gabor Filters. <i>Food Science And Applied Biotechnology</i> , 1(2), 86-95. https://doi.org/10.30721/fsab2018.v1.i2.11 | 470 | 576 |
| Sherova, G., Pavlov, A., & Georgiev, V. (2019). Polyphenols profiles and antioxidant activities of extracts from Capsicum chinense in vitro plants and callus cultures. <i>Food Science And Applied Biotechnology</i> , 2(1), 30-37. https://doi.org/10.30721/fsab2019.v2.i1.56 | 470 | 840 |
| Popova, T., Petkov, E., & Ignatova, M. (2018). Fatty acid composition of breast meat in two lines of slow-growing chickens reared conventionally or on pasture. <i>Food Science And Applied Biotechnology</i> , 1(1), 70-76. https://doi.org/10.30721/fsab2018.v1.i1.7 | 468 | 1515 |
| Bouarab-Chibane, L., Oulahal, N., Dumas, E., Trinh Thi Thanh, N., Bouajila, J., Souchard, J., & Degraeve, P. (2018). Effect of interaction with food constituents on plant extracts antibacterial activity. <i>Food Science And Applied Biotechnology</i> , 1(1), 77-85. https://doi.org/10.30721/fsab2018.v1.i1.27 | 463 | 1140 |
| Vasileva, I., Krastev, L., Slavov, A., Petkova, N., Yantcheva, N., Nenov, N., Krachmarov, A., & Atanasova, A. (2019). Valorization of cocoa and rose waste for preparation of liqueurs. <i>Food Science And Applied Biotechnology</i> , 2(1), 8-17. https://doi.org/10.30721/fsab2019.v2.i1.41 | 451 | 1258 |
| Hien, N., Hoa, H., & Minh Tu, N. (2019). Study of ultrasound and enzyme assisted extraction of tannins from mangosteen peel in Vietnam. <i>Food Science And Applied Biotechnology</i> , 2(2), 130-139. https://doi.org/10.30721/fsab2019.v2.i2.72 | 432 | 621 |
| Tinello, F., Mihaylova, D., & Lante, A. (2020). Valorization of onion extracts as anti-browning agents. <i>Food Science And Applied Biotechnology</i> , 3(1), 16-21. https://doi.org/10.30721/fsab2020.v3.i1.87 | 426 | 720 |

Most cited 12 publications with no auto citations based on Google Scholar database so far:

| Article | Citations |
|---|-----------|
| Slavov, A., Karneva, K., Vasileva, I., Denev, P., Denkova, R., Shikov, V., Manolova, M., Lazarova, Y., & Ivanova, V. (2018). Valorization of lavender waste – obtaining and characteristics of polyphenol rich extracts. <i>Food Science And Applied Biotechnology</i> , 1(1), 11-18. https://doi.org/10.30721/fsab2018.v1.i1.5 | 9 |
| Popova, T., Petkov, E., & Ignatova, M. (2018). Fatty acid composition of breast meat in two lines of slow-growing chickens reared conventionally or on pasture. <i>Food Science And Applied Biotechnology</i> , 1(1), 70-76. https://doi.org/10.30721/fsab2018.v1.i1.7 | 6 |

<https://doi.org/10.30721/fsab2022.v5.i1.174>

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| Kitanovski, V., Vlahova-Vangelova, D., Dragoev, S., Nikolov, H., & Balev, D. (2018). Effect of electrochemically activated anolyte on the shelf life of cold stored rainbow trout. <i>Food Science And Applied Biotechnology</i> , 1(1), 1-10. https://doi.org/10.30721/fsab2018.v1.i1.2 | 5 |
| Tinello, F., Mihaylova, D., & Lante, A. (2020). Valorization of onion extracts as anti-browning agents. <i>Food Science And Applied Biotechnology</i> , 3(1), 16-21. https://doi.org/10.30721/fsab2020.v3.i1.87 | 5 |
| Zenkova, M., & Pinchykova, J. (2019). Chemical composition of Sea-buckthorn and Highbush Blueberry fruits grown in the Republic of Belarus. <i>Food Science and Applied Biotechnology</i> , 2(2), 121-129. https://doi.org/10.30721/fsab2019.v2.i2.59 | 5 |
| Sherova, G., Pavlov, A., & Georgiev, V. (2019). Polyphenols profiles and antioxidant activities of extracts from Capsicum chinense in vitro plants and callus cultures. <i>Food Science And Applied Biotechnology</i> , 2(1), 30-37. https://doi.org/10.30721/fsab2019.v2.i1.56 | 4 |
| Titova, T., & Nachev, V. (2020). "Electronic tongue" in the Food Industry. <i>Food Science And Applied Biotechnology</i> , 3(1), 71-76. https://doi.org/10.30721/fsab2020.v3.i1.74 | 4 |
| Akterian, S. (2020). Evaluating the vapour evaporation from the surface of pure organic solvents and their mixtures. <i>Food Science and Applied Biotechnology</i> , 3(1), 77-84 | 4 |
| Dimitrova, M., Ivanov, G., Mihalev, K., Slavchev, A., Ivanova, I., & Vlaseva, R. (2019). Investigation of antimicrobial activity of polyphenol-enriched extracts against probiotic lactic acid bacteria. <i>Food Science and Applied Biotechnology</i> , 2(1), 67-73. https://doi.org/10.30721/fsab2019.v2.i1.57 | 4 |
| Montrimaité, K., & Moščenkova, E. (2018). Possibilities of usage of oilcakes from non-traditional oil plants for development of health-friendly functional food products. <i>Food Science and Applied Biotechnology</i> , 1(2), 154-164. https://doi.org/10.30721/fsab2018.v1.i2.25 | 4 |
| Bouarab-Chibane, L., Oulahal, N., Dumas, E., Trinh Thi Thanh, N., Bouajila, J., Souchard, J., & Degraeve, P. (2018). Effect of interaction with food constituents on plant extracts antibacterial activity. <i>Food Science And Applied Biotechnology</i> , 1(1), 77-85. https://doi.org/10.30721/fsab2018.v1.i1.27 | 4 |
| Zhygunov, D., Mardar, M., & Kovalyova, V. (2018). Use of enzyme preparations for improvement of the flour baking properties. <i>Food Science and Applied Biotechnology</i> , 1(1), 26-32. https://doi.org/10.30721/fsab2018.v1.i1.21 | 3 |

We would like to inform you that the International Journal "**Food Science and Applied Biotechnology**" is in a process of evaluation by the other world-renowned scientific database - **Web of Science** and we expect to be indexed in the Emerging Source Citation Index by the end of 2022. We hope that under these new circumstances your interest in publishing with us will be quickened! We encourage and welcome you to send your valuable manuscripts to the next issue of the Journal.

Regards,
Prof. Stefan Dragoev, DSc,
Corresponding Member of Bulgarian Academy of Sciences
Editor-in-Chief of FSAB

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