

Наукові публікації у періодичних виданнях, які включені до міжнародних наукометричних баз даних Scopus або Web of Science

| Прізвище, ім'я, по батькові штатного науково-педагогічного, наукового працівника | К-ть публікацій Scopus | Назва та реквізити публікацій Scopus | Кількість публікацій Web of Science (з та без IF) | Назва та реквізити публікацій Web of Science (з та без IF) |
|--|------------------------|---|---|---|
| Цісарик Оріся Йосипівна | 3 | <p>1. Musiy L., Tsisaryk O., Slyvka I., Mykhaylytska O., Gutyj B. Research probiotic properties of cultured butter during storage. Eastern-European Journal of Enterprise Technologies. Kharkov, 2017. Vol. 3, № 11 (87). P. 31-36.</p> <p>2. Slyvka I., Tsisaryk O., Musii L., Kushnir I., Koziorowski M., Koziorowska A. Identification and investigation of properties of strains <i>Enterococcus</i> spp. isolated from artisanal Carpathian cheese. Biocatalysis and Agricultural Biotechnology. 2022. Vol. 39. 102259.</p> <p>3. Mushynska V, Roman I, Tistechok S, Slyvka I, Tsisaryk O, Gromyko O, Shtapenko O, Syrvatka V. Draft genome sequence of <i>Enterococcus</i> sp. SB12 isolated from artisanal cheese of the Carpathian. Microbiol Resour Announc. 2023 Nov 29:e0086523. doi: 10.1128/MRA.00865-23. Epub ahead of print. PMID: 38014936.</p> | 5 | <p>1. Tsisaryk O., L. Musiy, I. Slyvka, O. Galenko The influence of technological parameters of creams fermentation on formation of functional peculiarities of cultured butter. Ukrainian Food Journal. 2016. Volume 5, Issue 2. P. 314-325.</p> <p>2. Slyvka I., Tsisaryk O., Dronyk G., Musiy L. Strains of lactic acid bacteria isolated from traditional Carpathian cheeses. Regulatory Mechanisms in Biosystems. 2018. Vol. 9. N. 1. P. 62-68.</p> <p>3. Gutyj B., Ostapyuk A., Sobolev O., Vishchur V., Gubash O., Kurtyak B., Kovalskyi Y., Darmohray L., Hunchak A., Tsisaryk O., Shcherbatyy A., Farionik T., Savchuk L., Palyadichuk O. & Hrymak K. Cadmium burden impact on morphological and</p> |

| | | | | |
|--|---|--|--|--|
| | | | | <p>biochemical blood indicators of poultry. Ukrainian Journal of Ecology, 2019. Vol. 9. Issue 1. P. 235-239.</p> <p>4. Musiy L., Tsisaryk O., Slyvka I., Kushnir I. Antagonistic activity of strains of lactic acid bacteria isolated from Carpathian cheese. Regulatory Mechanisms in Biosystems. 2020, Vol. 11. No 3. P. 572-578.</p> <p>5. Musiy L., Tsisaryk O., Slyvka I., Skulska I. The use of bacconcentrate Herobacterin in brine cheese technology. Journal Food Science and Technology. 2017. Vol. 11, Issue 4. P. 81-87.</p> |
| Наговська Володимира Олександрівна | 2 | <p>1. Nagovska V., Hachak Y., Gutyj B., Bilyk O., Slyvka N. Influence of wheat bran on quality indicators of a sour milk beverage. Eastern-European Journal of Enterprise Technologies. Kharkov, 2018. Vol. 4, No 11(94). P. 28-35.</p> <p>4. Nagovska, V., Mykhaylytska, O., Slyvka, N., Bilyk, O., Hachak, Y. Influence of the biologically active supplement "Immunocort" on the production and quality of the "Mozzarella Ukrainian" cheese. Eastern-European Journal of Enterprise Technologies, Україна. 2023. (11 (121)). P. 31–40. https://doi.org/10.15587/1729-4061.2023.272399</p> | | |
| Сливка Наталя Богданівна | 3 | <p>1. Bilyk O., Slyvka N., Gutyj B., Dronyk H., Sukhorska O. Substantiation of the method of protein extraction from sheep and cow whey for producing the cheese «Urda». Eastern-European</p> | | |

| | | | | |
|-----------------------------|---|--|---|---|
| | | <p>Journal of Enterprise Technologies. Kharkov, 2017. Vol. 3, No 11 (87). P. 18-22.</p> <p>2. Nagovska V., Hachak Y., Gutyj B., Bilyk O., Slyvka N. Influence of wheat bran on quality indicators of a sour milk beverage. Eastern-European Journal of Enterprise Technologies. Kharkov, 2018. Vol. 4, No 11(94). P. 28-35.</p> <p>3. Nagovska, V., Mykhaylytska, O., Slyvka, N., Bilyk, O., Hachak, Y. Influence of the biologically active supplement "Immunocort" on the production and quality of the "Mozzarella Ukrainian" cheese. Eastern-European Journal of Enterprise Technologies, Україна. 2023. (11 (121)). P. 31-40. https://doi.org/10.15587/1729-4061.2023.272399</p> | | |
| Михайлицька Ольга Романівна | | <p>1. Musiy L., Tsisaryk O., Slyvka I., Mykhaylytska O., Gutyj B. Research probiotic properties of cultured butter during storage. Eastern-European Journal of Enterprise Technologies. Kharkov, 2017. Vol. 3, № 11 (87). P. 31-36.</p> <p>2. Hachak Y., Gutyj B., Bilyk O., Nagovska V., Mykhaylytska O. Effect of the cryopowder "Amaranth" on the technology of meolten cheese. Eastern-European Journal of Eenterprise Technologies. Kharkov, 2018. Vol. 1, No 11 (91). P. 10-15.</p> <p>3. Nagovska, V., Mykhaylytska, O., Slyvka, N., Bilyk, O., Hachak, Y. Influence of the biologically active supplement "Immunocort" on the production and quality of the "Mozzarella Ukrainian" cheese. Eastern-European Journal of Enterprise Technologies, Україна. 2023. (11 (121)). P. 31-40. https://doi.org/10.15587/1729-4061.2023.272399</p> | | |
| Мусій Любов Ярославівна | 3 | 1. Musiy L., Tsisaryk O., Slyvka I., Mykhaylytska O., Gutyj B. Research probiotic properties of | 5 | 1. Tsisaryk O., L. Musiy, I. Slyvka, O. Galenko The |

| | | | |
|--|--|---|--|
| | | <p>cultured butter during storage. Eastern-European Journal of Enterprise Technologies. Kharkov, 2017. Vol. 3, № 11 (87). P. 31-36.</p> <p>2. Kapustian A., Cherny N., Stankevich G., Kolomiets I., Matsjuk O., Musiy L., Slyvka I. Determination of the enzyme destruction rational mode of biomass autolysate of lactic acid bacteria. Eastern-European Journal of Enterprise Technologies. Kharkov, 2018. Vol. 1, No 11 (91). P. 63-68.</p> <p>3. Slyvka I., Tsisaryk O., Musiy L., Kushnir I., Koziorowski M., Koziorowska A. Identification and investigation of properties of strains <i>Enterococcus</i> spp. isolated from artisanal Carpathian cheese. Biocatalysis and Agricultural Biotechnology. 2022. Vol. 39. 102259.</p> | <p>influence of technological parameters of creams fermentation on formation of functional peculiarities of cultured butter. Ukrainian Food Journal. 2016. Volume 5, Issue 2. P. 314-325.</p> <p>2. Slyvka I., Tsisaryk O., Dronyk G., Musiy L. Strains of lactic acid bacteria isolated from traditional Carpathian cheeses. Regulatory Mechanisms in Biosystems. 2018. Vol. 9. N. 1. P. 62-68.</p> <p>3. Gutyj B., Martyshchuk T., Bushueva I., Semeniv B., Parchenko V., Kaplaushenko A., Magrelo N., Hirkovyy A., Musiy L., Murska S. Morphological and biochemical indicator of blood of rats poisoned by carbon tetrachloride and subject to action of liposomal preparation. J. Regulatory Mechanisms in Biosystems. 2017. Vol. 8, No 2. P. P. 304-309.</p> <p>4. Musiy L., Tsisaryk O., Slyvka I., Kushnir I. Antagonistic activity of strains of lactic acid bacteria isolated from Carpathian cheese. Regulatory Mechanisms in</p> |
|--|--|---|--|

| | | | | |
|-----------------------------|---|--|---|---|
| | | | | <p>Biosystems. 2020, Vol. 11. No 3. P. 572-578.</p> <p>5. Musiy L., Tsisaryk O., Slyvka I., Skulska I.</p> <p>The use of bacconcentrate Herobacterin in brine cheese technology. Journal Food Science and Technology. 2017. Vol. 11, Issue 4. P. 81-87.</p> |
| Білик Оксана Ярославівна | 4 | <p>1. Bilyk O., Slyvka N., Gutyj B., Dronyk H., Sukhorska O. Substantiation of the method of protein extraction from sheep and cow whey for producing the cheese "Urda". Eastern-European Journal of Enterprise Technologies. Kharkov, 2017. Vol. 3, No 11 (87). P. 18-22.</p> <p>2. Hachak Y., Gutyj B., Bilyk O., Nagovska V., Mykhaylytska O. Effect of the cryopowder "Amaranth" on the technology of meolten cheese. Eastern-European Journal of Enterprise Technologies. Kharkov, 2018. Vol. 1, No 11 (91). P. 10-15.</p> <p>3. Nagovska V., Hachak Y., Gutyj B., Bilyk O., Slyvka N. Influence of wheat bran on quality indicators of a sour milk beverage. Eastern-European Journal of Enterprise Technologies. Kharkov, 2018. Vol. 4, No 11(94). P. 28-35.</p> <p>4. Nagovska, V., Mykhaylytska, O., Slyvka, N., Bilyk, O., Hachak, Y. Influence of the biologically active supplement "Immunocort" on the production and quality of the "Mozzarella Ukrainian" cheese. Eastern-European Journal of Enterprise Technologies, Україна. 2023. (11 (121)). P. 31-40. https://doi.org/10.15587/1729-4061.2023.272399</p> | 3 | <p>1. Gutyj B. V., Mursjka S. D., Hufrij D. F., Hariv I. I., Levkivska N. D., Nazaruk N. V., Haydyuk M. B., Priyma O. B., Bilyk O. Y., Guta Z. A. Influence of cadmium loading on the state of the antioxidant system in the organism of bulls. J. Regulatory Mechanisms in Biosystems. Dnipropetrovsk, 2016. Vol. 24, No 1 P. 96-102.</p> <p>2. / Gutyj, B., Nazaruk, N., Levkivska, A., Shcherbatyj, A., Sobolev, A., Vavrysevych, J., Hachak, Y., Bilyk, O., Vishchur, V., Guta, Z. The influence of nitrate and cadmium load on protein and nitric metabolism in young cattle. Ukrainian Journal of Ecology, 2017, 7(2), P. 9-13.</p> <p>3. Gutyj, B., Grymak, Y., Drach, M., Bilyk, O., Matsjuk, O., Magrelo, N., Zmiya, M., & Katsaraba, O.</p> |

| | | | | |
|----------------------------|---|--|---|---|
| | | | | The impact of endogenous intoxication on biochemical indicators of blood of pregnant cows. J. Regulatory Mechanisms in Biosystems. Dnipropetrovsk, 2017. Vol. 8, No 3. P. 438–443. |
| Сливка Ірина Миколаївна | 4 | <p>1. Musiy L., Tsisaryk O., Slyvka I., Mykhaylytska O., Gutyj B. Research probiotic properties of cultured butter during storage. Eastern-European Journal of Enterprise Technologies. Kharkov, 2017. Vol. 3, № 11 (87). P. 31-36.</p> <p>2. Kapustian A., Cherny N., Stankevich G., Kolomiets I., Matsjuk O., Musiy L., Slyvka I. Determination of the enzyme destruction rational mode of biomass autolysate of lactic acid bacteria. Eastern-European Journal of Enterprise Technologies. Kharkov, 2018. Vol. 1, No 11 (91). P. 63-68.</p> <p>3. Slyvka I., Tsisaryk O., Musii L., Kushnir I., Koziorowski M., Koziorowska A. Identification and investigation of properties of strains <i>Enterococcus</i> spp. isolated from artisanal Carpathian cheese. Biocatalysis and Agricultural Biotechnology. 2022. Vol. 39. 102259.</p> <p>4. Mushynska V, Roman I, Tistechok S, Slyvka I, Tsisaryk O, Gromyko O, Shtapenko O, Syrvatka V. Draft genome sequence of <i>Enterococcus</i> sp. SB12 isolated from artisanal cheese of the Carpathian. Microbiol Resour Announc. 2023 Nov 29:e0086523. doi: 10.1128/MRA.00865-23. Epub ahead of print. PMID: 38014936.</p> | 4 | <p>1. Tsisaryk O., Musiy L., Slyvka I., Galenko O. The influence of technological parameters of creams fermentation on formation of functional peculiarities of cultured butter. Ukrainian Food Journal. 2016. Volume 5, Issue 2. P. 314-325.</p> <p>2. Slyvka I., Tsisaryk O., Dronyk G., Musiy L. Strains of lactic acid bacteria isolated from traditional Carpathian cheeses. Regulatory Mechanisms in Biosystems. 2018. Vol. 9. N. 1. P. 62-68.</p> <p>3. Musiy L., Tsisaryk O., Slyvka I., Skulska I. The use of bacconcentrate Herobacterin in brine cheese technology. Journal Food Science and Technology. 2017. Vol. 11, Issue 4. P. 81-87.</p> <p>4. Musiy L., Tsisaryk O., Slyvka I., Kushnir I. Antagonistic activity of strains of lactic</p> |

| | | | | |
|--|--|--|--|--|
| | | | | acid bacteria isolated from Carpathian cheese. Regulatory Mechanisms in Biosystems. 2020, Vol. 11. No 3. P. 572-578. |
|--|--|--|--|--|