



**НАУКОВІ ПУБЛІКАЦІЇ**  
вчених НУХТ  
у наукометричній базі даних  
Web of Science  
за 1975-2021 рр.

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**Наукові публікації вчених НУХТ у наукометричній базі даних Web of Science за 1975-2021 рр.** : інформ. видання / [упоряд. В. В. Ільченко] ; Нац. ун-т харч. технол., Наук.-техн. б-ка. – Київ, 2021. – 94 с.

Інформаційне видання містить відомості про публікації наукової спільноти Національного університету харчових технологій, які індексуються наукометричною базою даних Web of Science починаючи з 1975 по 2021 рік (інформація станом на 01.05.2021 р.).

Розраховано на широке коло науковців, здобувачів, викладачів, студентів закладів вищої освіти.

## Вступ

Web of Science (WoS, попередня назва ISI Web of Knowledge) - одна з провідних міжнародних наукометричних баз даних і інформаційно-аналітична пошукова платформа.

Web of Science розроблена компанією Thomson Reuters (так компанія називалася до 2016 року, в даний час - Clarivate Analytics) та існує з 1997 року. Це головний ресурс для дослідників з пошуку та аналізу наукової літератури який охоплює матеріали з природничих, технічних, суспільних, гуманітарних наук і мистецтва. У Web of Science близько 250 тематичних областей і понад 160 млн. записів. Контент оновлюється щотижня.

Видання містить відомості про публікації наукової спільноти Національного університету харчових технологій які індексуються наукометричною базою даних Web of Science починаючи з 1975 по 2021 рік включно (інформація станом на 01.05.2021 р.). Структурно-бібліографічні описи представлені відповідно Державного стандарту України « ДСТУ 8302:2015 Інформація та документація. Бібліографічне посилання. Загальні положення та правила складання» англійською мовою, згруповані у хронологічному порядку (нумерація наскрізна), що дає можливість простежити динаміку розвитку науково-дослідної діяльності вчених, у межах року – за прізвищами авторів в алфавітному порядку. Для покращення інформаційного пошуку складено Іменний покажчик (латиницею).

Мета цього видання – ознайомлення науковців, здобувачів, викладачів, студентів з публікаційною активністю вчених університету в наукових фахових виданнях, які індексуються в наукометричній базі даних Web of Science.

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