Списък на цитатите на д-р Петко Денев, доцент в ЛБАВ – Пловдив, ИОХЦФ-БАН, които не са представени в предишни процедури

Справка за общ брой цитати и h-фактор от Scopus

Общ брой цитати (2010-2019г)	h-фактор	Брой цитати за конкурса (2015 – 2019г)
762	**12**	**531**

Извадката с цитатите е направена от Scopus на 19.07.2019г и включва 531 цитата на 34 статии, публикувани в периода 2010г – 2019г.

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