

### **Applications of biotechnology in food engineering**

**Paalme, Toomas; Adamberg, Kaarel; Eha, Kairit; Friedenthal, Margus; Järvekülg, Lilian; Laos, Katrin; Kasemets, Kaja; Kann, Aino; Kask, Signe; Laht, Tiit-Maie; Sirendi, Meelis; Tauts, Olev; Tedersoo, Erge; Täht, Riina; Vokk, Raivo** Food and nutrition = Toit ja toitumine 2002 / p. 16-30

### **Biological activity and physicochemical properties of chitosan film cross-linked with chestnut extract for active food packaging applications = Kastani ekstraktiga seotud kitosaankilede bioloogiline aktiivsus, füüsikalis-keemilised omadused ning rakendatavus toidupakendina**

**Kõrge, Kristi** 2021 [https://www.ester.ee/record=b5435476\\*est](https://www.ester.ee/record=b5435476*est) <https://digikogu.taltech.ee/et/Item/88d05471-4a1d-42b5-b822-cd7c38a1eb39>  
<https://doi.org/10.23658/taltech.31/2021>

### **Characterisation of furcellaran samples from Estonian Furcellaria lumbricalis (Rhodophyta)**

**Laos, Katrin;** Ring, Stephen G. Journal of applied phycology 2005 / p. 461-464 : ill

### **Characterising and determining the botanical origin of Estonian honeys = Eesti mete iseloomustamine ja botaanilise päritolu määramine**

**Kivima, Evelin** 2022 <https://doi.org/10.23658/taltech.24/2022> <https://digikogu.taltech.ee/et/Item/ea59bf7-e2f3-4681-ba7c-c603889c2ef1>  
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### **Characterization of different honeys produced in Estonia**

**Kirs, Evelin; Pall, Raili; Laos, Katrin** Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 98-99 [https://www.ester.ee/record=b1189751\\*est](https://www.ester.ee/record=b1189751*est)

### **Characterization of Estonian honeys by botanical origin**

**Kivima, Evelin;** Seiman, Andrus; **Pall, Raili; Sarapuu, Evelyn; Martverk, Kaie; Laos, Katrin** Proceedings of the Estonian Academy of Sciences 2014 / p. 183-192 : ill [https://artiklid.elnet.ee/record=b2673977\\*est](https://artiklid.elnet.ee/record=b2673977*est) <https://doi.org/10.3176/proc.2014.2.08> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

### **Composition, physico-chemical properties and antioxidant activity of Estonian honeys**

**Kivima, Evelin;** Tanilas, Kristel; Martverk, Kaie; **Laos, Katrin** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 125

### **The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys**

**Kivima, Evelin;** Tanilas, Kristel; **Martverk, Kaie;** Rosenvald, Sirli; **Timberg, Loreida; Laos, Katrin** Foods 2021 / art. 511, 14 p  
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### **Crystallization of sugar solutions**

**Kikkas, Anna;** Kirs, Evelin; **Laos, Katrin; Paalme, Toomas** 7th International Conference of Food Physicist : Senta, [Serbia & Montenegro], 30th June - 1st July 2006 2006 / [1] p

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**Laos, Katrin;** Kirs, Evelin; **Annuste, Tiina; Kikkas, Anna; Menert, Anne; Paalme, Toomas** 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14 : conference program and abstracts 2007 / p. 26

### **Crystallization of the supersaturated sucrose solutions in the presence of fructose, glucose and corn syrup [Electronic resource]**

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### **Dependence of the interaction of Furcellaran between the globular proteins bovine serum albumin and [beeta]-lactoglobulin on pH**

**Laos, Katrin;** Brownsey, Geoffrey J.; Ring, Stephen G. Proceedings of 4th International Congress on Food Technology. Volume 1 2005 / p. 337-346 : ill

### **Development of furcellaran and furcellaran-bovine serum albumin films to improve food quality and safety**

**Laos, Katrin;** Mironova, Marina; **Friedenthal, Margus** INTRADFOOD2005 : Innovations in Traditional Foods : Valencia, 25 to 28 October, 2005 : congress proceedings. Volume II 2005 / p. 1343-1346

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### **Encapsulation of [beeta]-carotene from sea buckthorn (Hippophae rhamnoides L.) juice in furcellaran beads**

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### **Ice re-crystallization in 10% fat ice cream using ice structuring proteins type 1 from fish**

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**Eha, Kairit**; Pehk, Tõnis; Heinmaa, Ivo; Kaleda, Aleksei; **Laos, Katrin** Heliyon 2021 / art. e06640

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