

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, Tiiu-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 biooloogiline aktiivsus, füüsikalised omadused ning rakendatavus toidupakendina

Kõrge, Kristi 2021 https://www.estet.ee/record=b5435476*est <https://digikogu.taltech.ee/et/item/88d05471-4a1d-42b5-b822-cd7c38a1eb39>
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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

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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://doi.org/10.3176/proc.2014.2.08> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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

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