

Applications of biotechnology in food engineering

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

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Characterisation of furcellaran samples from Estonian Furcellaria lumbricalis (Rhodophyta)

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

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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

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