

Capillary electrophoresis in meat species characterisation

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Interactions between furcellaran and the globular proteins bovine serum albumin and [beeta]-lactoglobulin

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Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds

Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen; Tammik, Mari-Liis;** Rosenvald, Sirli; **Vilu, Raivo** Future foods 2021 / art. 100092, 8 p. : ill <https://doi.org/10.1016/j.fufo.2021.100092> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Teaduslik uurimistöö toiduainekeemia ja tehnoloogia kateedris

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Влияние содержания карбонильных соединений на аромат и вкус батонов из пшеничной муки 1 сорта при ускоренном методе тестоведения

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