

**Influence of guar gum/furcellaran and guar gum/carrageenan stabilizer systems on the rheological and sensorial properties of ice cream during storage**

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**The influence of hydrocolloids on storage quality of 10% dairy fat ice cream**

**Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin** Agronomy research 2011 / p. 403-408