

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, füüsikalise-keemilised omadused ning rakendatavus toidupakendina

Kõrge, Kristi 2021 https://www.ester.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

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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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

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

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Impact of short-term heat treatment on the structure and functional properties of carrageenans = Lühiajalise termilise töötamise mõju karrageenide struktuurile ja funktsionaalsetele omadustele

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