

Applications of biotechnology in food engineering

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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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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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The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys

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

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