

Benefits, Challenges, and Opportunities of Conducting a Collaborative Research Course in an International University Partnership : A Study Case Between Kansas State University and Tallinn University of Technology

Lezama-Solano, Adriana; Castro, Mauricio; Chambers, Delores; **Timberg, Loreida**; Koppel, Kadri Journal of food science education 2019 / p. 78-86 : ill <https://doi.org/10.1111/1541-4329.12162> [Journal metrics at Scopus](#) [Article at Scopus](#) [Article at WOS](#)

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

Kivima, Evelin; Tanilas, Kristel; **Martverk, Kaie**; Rosenvald, Sirli; **Timberg, Loreida**; Laos, Katrin Foods 2021 / art. 511, 14 p <https://doi.org/10.3390/foods10030511> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cross-country comparison of pomegranate juice acceptance in Estonia, Spain, Thailand, and United States

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Eesti mereteadus jõuab esimese doktorini

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Effectiveness of different additives on minced flesh fish fingers physical, microbiological and rheological properties

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Seasoned sprat products acceptance in Estonia and in Thailand

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