

Effects of drying on the gel strength and cation mobility of furcellaran

Friedenthal, Margus; Eha, Kairit; Viitak, Anu; Lukas, Ave; Siimer, Enn Innovative food science & emerging technologies 2001 / p. 275-279 : ill [https://doi.org/10.1016/S1466-8564\(00\)00027-8](https://doi.org/10.1016/S1466-8564(00)00027-8)

Gelation time of resorcinol resins and its prolongation by "pouring-more" technique

Horiki, Seinosuke; Mori, Takuzo Синтез и применение поликонденсационных клеев : сборник статей. 5 1982 / p. 51-60 : ill https://www.eester.ee/record=b2191036*est <https://digikogu.taltech.ee/et/Item/948b14fd-94ea-4872-8724-96cfc1c27afe>

The extraction, structure, and gelling properties of hybrid galactan from the red alga *Furcellaria lumbricalis* (Baltic Sea, Estonia)

Tuvikene, Rando; Truus, Kalle; Robal, Marju; **Volobujeva, Olga; Mellikov, Enn; Pehk, Tõnis**; Kollist, Andres; **Kailas, Tiiu; Vaher, Merike** Journal of applied phycology 2010 / p. 51-63 : ill <https://link.springer.com/article/10.1007/s10811-009-9425-x>