

Eesti teadlased jõudsid päevalilleseemnetest taimset jooki arendades “uue Nutellani”, millest loodetakse müügihitti
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Flavor Potential and Limitations in Novel Protein Sources : An Integrated Sensory and Chemical Analysis Focused on Off-Flavor Identification = Uudsete valguallikate maitseomadused ja piirangud : integreeritud sensoorne ja keemiline analüüs kõrvalmaitsete tuvastamiseks

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