

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](#)

Effect of enzymelassisted hydrolysis on brewer's spent grain protein solubilization – peptide composition and sensory properties

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Flavour and acceptance of Estonian cheeses

Koppel, Kadri; Chambers IV, Edgar; Chambers, D.H. Agronomy research 2011 / p. 409-414 : ill

Influence of guar gum/furcellaran and guar gum/carrageenan stabilizer systems on the rheological and sensorial properties of ice cream during storage

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