

Flour scalding (cooking) and its influence on the quality of bread

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Hea leiva keemia ehk mis toimub leivataina sees ja kuidas see mõjub seedimisele?

Adamberg, Kaarel; Adamberg, Signe omamaitse.delfi.ee 2024 [Hea leiva keemia ehk mis toimub leivataina sees ja kuidas see mõjub seedimisele?](#)

Investigation of seed storage protein and bread-making quality of triticale

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Kodune leivategu on rituaal

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Teadus selgitab: miks mõnikord valmib juuretisega suurepärase leivapäts, aga järgmisel korral on tulemuseks pettumus?

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