

Eestlastele maitseb jäätis : [vestlus M.Friedenthaliga]

Visnapuu, Manona Sõnumileht 1999 / lk. 18

Functional analysis of ice-binding proteins and practical application in ice cream = Jäaga seonduvate valkude funktsionaalne analüüs ja kasutamine jäätises

Kaleda, Aleksei 2018 <https://digi.lib.ttu.ee/i/?11144> https://www.ester.ee/record=b5172715*est

Ice cream structure modification by ice-binding proteins

Kaleda, Aleksei; Tsenov, Robert; Klesment, Tiina; Vilu, Raivo; Laos, Katrin Food Chemistry 2018 / p. 164-171

<https://doi.org/10.1016/j.foodchem.2017.10.152> Journal at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Ice re-crystallization in 10% fat ice cream using ice structuring proteins type 1 from fish

Klesment, Tiina; Kõrge, Kristi; Sannik, Urmas; Laos, Katrin Proceedings of the 2014 International Conference on Food Properties (ICFP2014) : Kuala Lumpur, Malaysia, January 24-26, 2014 2014

Ice re-crystallization in ice cream using ice structuring proteins from fish

Klesment, Tiina; Kõrge, Kristi; Laos, Katrin FOODBALT-2012 : 7th Baltic Conference on Food Science and Technology "Innovative and Healthy Food for Consumers", May 17-18, 2012 : abstracts 2012

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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Miks on jäätises ained, mis soodustavad soolepõletikku või mida kasutatakse lihalindude kehamassi kasvatamiseks? [Võrguväljaanne]

Koppel, Kaie geenius.ee 2021 ["Miks on jäätises ained, mis soodustavad soolepõletikku või mida kasutatakse lihalindude kehamassi kasvatamiseks?"](https://www.geenius.ee/record=b2816037*est)

Sensory perception and preferences of oat-based vanilla-flavoured frozen desserts among children (aged 8–16) and adults

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Study of the functionality of selected hydrocolloids and their blends on storage quality of 10% dairy fat and 13% vegetable fat vanilla ice cream

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Männiste, Agnes Mente et Manu 2017 / lk. 36-41 : fot https://www.ttu.ee/public/m/mente-et-manu/MM_02_2017/index.html https://artiklid.elnet.ee/record=b2816037*est

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The influence of some hydrocolloids and their blends on crystallization behaviour of ice cream

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