

Comparison of lactic acid bacteria population in the continuously propagated industrial rye sourdough starter and the original lyophilised starter

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Evaluation of nutritional composition of raw material and rye baking products

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Falling number as a suitability factor for determining the baking quality of rye flour

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Leiba süüakse üha vähem, ainult üks toode ujub vastuvoolu

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Population dynamics of lactic acid bacteria in industrial rye sourdough and the characterization of dominating species

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