

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

Kriisa, Merike; Taivosalo, Anastassia; Föste, Maike; Kütt, Mary-Liis; Viirma, Maret; Priidik, Reimo; Korzeniowska, Malgorzata; Tian, Ye; Laaksonen, Oskar; Yang, Baoru; **Vilu, Raivo** Applied Food Research 2022 / art. 100108
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Impact of apple cultivar, ripening stage, fermentation type and yeaststrain on phenolic composition of apple ciders

Laaksonen, Oskar; **Kuldjärv, Rain**; **Paalme, Toomas**; Virkki, Mira; Yang, Baoru Food chemistry 2017 / p. 29-37 : ill
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Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences

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Storage stability of berry mueslis with special focus on phenolic compounds

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The stability of phenolic compounds in fruit, berry, and vegetable purees based on accelerated shelf-life testing methodology

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