

Applications of biotechnology in food engineering

Paalme, Toomas; Adamberg, Kaarel; Eha, Kairit; Friedenthal, Margus; Järvekülg, Lilian; Laos, Katrin; Kasemets, Kaja; Kann, Aino; Kask, Signe; Laht, Tiit-Maie; Sirendi, Meelis; Tauts, Olev; Tedersoo, Erge; Täht, Riina; Vokk, Raivo Food and nutrition = Toit ja toitumine 2002 / p. 16-30

Biological activity and physicochemical properties of chitosan film cross-linked with chestnut extract for active food packaging applications = Kastani ekstraktiga seotud kitosaankilede bioloogiline aktiivsus, füüsikalise-keemilised omadused ning rakendatavus toidupakendina

Kõrge, Kristi 2021 https://www.ester.ee/record=b5435476*est <https://digikogu.taltech.ee/et/Item/88d05471-4a1d-42b5-b822-cd7c38a1eb39>
<https://doi.org/10.23658/taltech.31/2021>

Characterisation of furcellaran samples from Estonian Furcellaria lumbricalis (Rhodophyta)

Laos, Katrin; Ring, Stephen G. Journal of applied phycology 2005 / p. 461-464 : ill

Characterising and determining the botanical origin of Estonian honeys = Eesti mete iseloomustamine ja botaanilise päritolu määramine

Kivima, Evelin 2022 <https://doi.org/10.23658/taltech.24/2022> <https://digikogu.taltech.ee/et/Item/eae59bf7-e2f3-4681-ba7c-c603889c2ef1>
https://www.ester.ee/record=b5502347*est

Characterization of different honeys produced in Estonia

Kirs, Evelin; Pall, Raili; Laos, Katrin Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 98-99 https://www.ester.ee/record=b1189751*est

Characterization of Estonian honeys by botanical origin

Kivima, Evelin; Seiman, Andrus; Pall, Raili; Sarapuu, Evelyn; Martverk, Kaie; Laos, Katrin Proceedings of the Estonian Academy of Sciences 2014 / p. 183-192 : ill https://artiklid.elnet.ee/record=b2673977*est <https://doi.org/10.3176/proc.2014.2.08> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Composition, physico-chemical properties and antioxidant activity of Estonian honeys

Kivima, Evelin; Tanilas, Kristel; Martverk, Kaie; Laos, Katrin 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 125

The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys

Kivima, Evelin; Tanilas, Kristel; Martverk, Kaie; Rosenthal, Sirli; Timberg, Loreida; Laos, Katrin Foods 2021 / art. 511, 14 p <https://doi.org/10.3390/foods10030511> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cryo-protective effect of ice-binding proteins produced by Pseudomonas fluorescens AQP671 on wholegrain wheat bread dough during freezing and frozen storage

Luhila, Önnela; Karro, Kadi; Zakrevskaja, Karina; Nisamedtinov, Ildar; Paalme, Toomas; Laos, Katrin LWT - food science and technology 2024 / art. 117160, 13 p. : ill <https://doi.org/10.1016/j.lwt.2024.117160> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Crystallization of sugar solutions

Kikkas, Anna; Kirs, Evelin; Laos, Katrin; Paalme, Toomas 7th International Conference of Food Physicist : Senta, [Serbia & Montenegro], 30th June - 1st July 2006 2006 / [1] p

Crystallization of supersaturated saccharose in presence of glucose and fructose

Laos, Katrin; Kirs, Evelin; Annuste, Tiina; Kikkas, Anna; Menert, Anne; Paalme, Toomas 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14 : conference program and abstracts 2007 / p. 26

Crystallization of the supersaturated sucrose solutions in the presence of fructose, glucose and corn syrup [Electronic resource]

Laos, Katrin; Kirs, Evelin; Annuste, Tiina; Kikkas, Anna; Menert, Anne; Paalme, Toomas ECCE-6 : European Congress of Chemical Engineering : Copenhagen (Denmark), 16-20 September 2007 2007 / ? p. [CD-ROM]

Crystallization on supersaturated sucrose in the presence of fructose, glucose, corn syrup and lactose

Kirs, Evelin; Laos, Katrin; Kikkas, Anna; Paalme, Toomas Food and nutrition = Toit ja toitumine 2007 / p. 40-50 : ill

Dependence of the interaction of Furcellaran between the globular proteins bovine serum albumin and [beeta]-lactoglobulin on pH

Laos, Katrin; Brownsey, Geoffrey J.; Ring, Stephen G. Proceedings of 4th International Congress on Food Technology. Volume 1 2005 / p. 337-346 : ill

Development of furcellaran and furcellaran-bovine serum albumin films to improve food quality and safety

Laos, Katrin; Mironova, Marina; Friedenthal, Margus INTRADFOOD2005 : Innovations in Traditional Foods : Valencia, 25 to 28 October, 2005 : congress proceedings. Volume II 2005 / p. 1343-1346

Development of furcellaran and furcellaran-bovine serum albumin films to improve food quality and safety

Laos, Katrin; Mironova, Marina; **Friedenthal, Margus** INTRADFOOD2005 : Innovations in Traditional Foods : delegate manual : 25-28 October, 2005, Valencia, Spain 2005 / p. P5.55

Effect of hydrocolloids on the rheological properties of ultrafiltrated curds

Salumets, Airika; Laos, Katrin; Sörmus, Aavo Annual European Rheology Conference : Göteborg, Sweden, April 7-9, 2010 2010

Effect of quality properties of added gluten on the texture and sensory properties of rye and buckwheat breads

Traksmäa, Anna; Kaleda, Aleksei; **Nurme, Britta; Laos, Katrin** Agronomy research 2023 / 13 p. : ill <https://doi.org/10.15159/ar.23.082>
[Journal metrics at Scopus](#) [Article at Scopus](#)

Effect of thermal treatment on the rheological properties of carrageenan gels

Laos, Katrin; Eha, Kairit 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 52
https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Encapsulation of [beeta]-carotene from sea buckthorn (Hippophae rhamnoides L.) juice in furcellaran beads

Laos, Katrin; Lõugas, Tiina; Mändmets, Aire; Vokk, Raivo Innovative food science & emerging technologies 2007 / p. 395-398 : ill https://www.researchgate.net/publication/229204809_Encapsulation_of_b-carotene_from_sea_buckthorn_Hippophae_rhamnoides_L_juice_in_furcellaran_beads

Encapsulation of [beeta]-carotene of sea buckthorn (Hippophae rhamnoides L.) juice in furcellaran beads

Laos, Katrin; Lõugas, Tiina; Vokk, Raivo Pigments in Food - a Challenge to Life Sciences : 4th International Congress on Pigments in Food : Oct 9-12, 2006, Stuttgart-Hohenheim, Germany 2006 / p. 256-258 : ill

Encapsulation of bioactive compounds of sea buckthorn in furcellaran beads

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo; Friedenthal, Margus Marine Biopolymers : Structure, Functionality and Applications : June 27-29, 2004, Trondheim, Norway : a satellite to the XVIII International Seaweed Symposium : programme. Abstracts for oral and poster presentations 2004 / p. P7

Extraction of ice structuring proteins from winter rye and winter wheat and assessment of activity

Kaleda, Aleksei; Taal, Laura; Laos, Katrin 9th Baltic Conference on Food Science and Technology "Food for Consumer Well-Being" : FOODBALT 2014 : Jelgava, Latvia, 8-9 May 2014 2014 / [1] p

Food deterioration and stability

Laos, Katrin; Paalme, Toomas; Kann, Aino Food and nutrition = Toit ja toitumine 2007 / p. 31-39 : ill

Formulating dairy and fish products with inclusion of furcellaran from the red algae stratum of Baltic Sea

Friedenthal, Margus; Vokk, Raivo; Sirendi, Meelis; Rand, E.; **Laos, Katrin** NMFST 2000 : Nutritionists Meet Food Scientists and Technologists : 12-14 April 2000, Portugal : abstract book 2000 / p. 143

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

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

Gel strength and encapsulation efficiency of furcellaran beads

Lõugas, Tiina; Laos, Katrin; Mändmets, Aire; Vokk, Raivo; Friedenthal, Margus Proceedings of 4th International Congress on Food Technology. Volume 1 2005 / p. 171-176 : ill

Ice binding proteins from psychrophilic bacteria: characterization and applications in food

Luhila, Önnela; Laos, Katrin; Paalme, Toomas 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 15
https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

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

Ice-binding proteins in psychrophilic bacteria – isolation, characterization, and applications in food

Luhila, Önnela; Paalme, Toomas; Laos, Katrin IBP 2022 2022

<https://docs.google.com/document/d/1XlsPAG9dVeX6luVaBMAM08F7Q50ktrdh/edit>

Impact of short-term heat treatment on the structure and functional properties of carrageenans = Lühiajalise termilise töötamise mõju karrageenide struktuurile ja funktsionaalsetele omadustele

Eha, Kairit 2022 <https://doi.org/10.23658/taltech.22/2022> <https://digikogu.taltech.ee/et/Item/a1b25640-c11b-4e62-8226-85238d5352dc>

https://www.ester.ee/record=b5502795*est

Impact of short-term heat treatment on the structure and functional properties of commercial furcellaran compared to commercial carrageenans

Eha, Kairit; Pehk, Tõnis; Heinmaa, Ivo; Kaleda, Aleksei; Laos, Katrin Heliyon 2021 / art. e06640

<https://doi.org/10.1016/j.heliyon.2021.e06640> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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

Klesment, Tiina; Stekolššikova, Jelena; Laos, Katrin Proceedings of the Estonian Academy of Sciences 2014 / p. 193-198 : ill

https://artiklid.elnet.ee/record=b2673982*est <https://doi.org/10.3176/proc.2014.2.09> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Instability of low-moisture carrageenans as affected by water vapor sorption at moderate storage temperatures

Friedenthal, Margus; Eha, Kairit; Kaleda, Aleksei; Part, Natalja; Laos, Katrin SN Applied Sciences 2020 / art. 243, 6 p. : ill

<https://doi.org/10.1007/s42452-020-2032-9> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Instability of low-moisture carrageenans as affected by water vapor sorption at moderate storage temperatures : [conference paper]

Friedenthal, Margus; Eha, Kairit; Kaleda, Aleksei; Part, Natalja; Laos, Katrin 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 116

https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

Interaction of furcellaran with proteins

Laos, Katrin; Ring, Stephen G.; Noel, Timothy R. The Twelfth Gums and Stabilisers for the Food Industry Conference : 24-27 June 2003, Wrexham, UK : book of abstracts 2003 / p. 84

Interactions between furcellaran and the globular proteins bovine serum albumin and [beeta]-lactoglobulin

Laos, Katrin; Brownsey, Geoffrey J.; Ring, Stephen G. Carbohydrate polymers 2007 / p. 116-123 : ill

Interactions between furcellaran and the globular proteins (bovine serum albumin, [beta]-lactoglobulin)

Laos, Katrin 2005 https://www.ester.ee/record=b2097238*est

Interactions between furcellaran and the globular proteins (bovine serum albumin, beta-lactoglobulin) in solutions, gels and films

Laos, Katrin Food and nutrition = Toit ja toitumine 2005 / p. 16-21 : ill

Katrin Laos: toiduteaduse kõige põnevamad arengud on ringmajanduses

Laos, Katrin Mente et Manu 2022 / lk. 12-17 : fot https://www.ester.ee/record=b1242496*est

Physical parameters of sea buckthorn berries

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo Journal of food physics 2006 / p. 36-44

Physical properties as a tool for quality assessment in fruit processing

Lõugas, Tiina; Liis, Moonika; Laos, Katrin; Vokk, Raivo Annual transactions The Nordic Rheology Society 2005 / p. 295-299 : ill

Physical properties of sea buckthorn fruits

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo Food and nutrition = Toit ja toitumine 2005 / p. 22-28 : ill

Physicochemical and melissopalynological characterization of Estonian summer honeys

Kirs, Evelin; Pall, Raili; Martverk, Kaie; Laos, Katrin Procedia food science 2011 / p. 616-624

Piima ja tema koostisosade mõju furtsellaraani geelide tekstuursetele omadustele

Laos, Katrin; Sirendi, Meelis; Eha, Kairit; Friedenthal, Margus XXVII Eesti keemiapäevad : teaduskonverentsi ettekannete refereadid = 27th Estonian Chemistry Days : abstracts of scientific conference 2001 / lk. 70

Plant material with antimicrobial and anti-oxidative activities

Vokk, Raivo; Lõugas, Tiina; Laos, Katrin; Kravets, Marina **FOODBALT-2012 : 7th Baltic Conference on Food Science and Technology "Innovative and Healthy Food for Consumers"**, May 17-18, 2012 : abstracts 2012 / p. 151

Research of crystallization process of honey

Kontram, K.; Martverk, Kaie; Laos, Katrin Food and nutrition = Toit ja toitumine 2009 / p. 81-93 : ill

Rheological investigations in the Department of Food Processing

Laos, Katrin; Sirendi, Meelis; Friedenthal, Margus Food and nutrition = Toit ja toitumine 2002 / p. 47-54 : ill

Rheological parameters of sea buckthorn berries

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo 7th International Conference of Food Physicist : Senta, [Serbia & Montenegro], 30th June - 1st July 2006 2006 / [1] p

Rheological properties of gels formed with furcellaran and globular proteins bovine albumin and [beeta]-lactoglobulin

Laos, Katrin; Brownsey, Geoffrey J.; **Friedenthal, Margus;** Ring, Stephen G. Annual transactions The Nordic Rheology Society 2005 / p. 269-275 : ill

Stimulating participation of the Central Europe in agri-food sector in the FP6 (CEAF)

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo Food and nutrition = Toit ja toitumine 2007 / p. 87-93

https://artiklid.elnet.ee/record=b1076663*est

TalTechi teadlane: Eesti ainus võimalus arenenud maadega konkurentsipüüdis on olla oivaline

Nisamedtinov, Ildar digi.geenius.ee 2024 [TalTechi teadlane: Eesti ainus võimalus arenenud maadega konkurentsipüüdis on olla oivaline](#)

TalTechi õppekava toidab nii intellektuaalselt kui ka sõna otseses mõttes [Võrguväljaanne]

Laos, Katrin forte.delfi.ee 2022 ["KUULA SAADET | TalTechi õppekava toidab nii intellektuaalselt kui ka sõna otseses mõttes "](#)

Textural properties of estagar gels in the presence of potassium and calcium cations and saccharose

Laos, Katrin; Sirendi, Meelis Food and nutrition = Toit ja toitumine 2000 / p. 55-71 : ill

The adsorption of globular proteins, bovine serum albumin and b-lactoglobulin, on poly-L-lysine-furcellaran multilayers

Laos, Katrin; Parker, Roger; Moffat, J.; Wellner, N.; Ring, Stephen G. Carbohydrate polymers 2006 / 3, p. 235-242 : ill

<https://www.sciencedirect.com/science/article/pii/S0144861706000269>

The crystallization behaviour of Estonian honeys

Laos, Katrin; Pall, Raili; Martverk, Kaie; Kirs, Evelin Agronomy research 2011 / p. 427-432 : ill

The dependence of sucrose, glucose syrup, furcellaran and citric acid concentrations on the properties and self-life stability of jelly

Salumets, Airika; Laos, Katrin; Lüüs, Helen Food and nutrition = Toit ja toitumine 2007 / p. 60-70 : ill

The effect of packaging on the storage of jelly

Laos, Katrin; Tilk, K. Food and nutrition = Toit ja toitumine 2004 / p. 55-61 : ill

The effect of temperature and mechanical treatment on the properties of xanthan's, tara's and their blend's solutions

Vaher, Kadi; Laos, Katrin; Sõrmus, Aavo Food and nutrition = Toit ja toitumine 2007 / p. 71-79 : ill

The effect of temperature on the properties of Xanthan's tara's and their blend's solution

Vaher, Kadi; Laos, Katrin; Sõrmus, Aavo European Congress of Chemical Engineering - 6 : Copenhagen, 16-20 September, 2007 : ECCE-6 book of abstracts 2007 / p. 1069-1070 : ill

The extraction and recovery of gelling galactans from the red algae stratum of Kassari bay in the Baltic Sea

Laos, Katrin Food and nutrition = Toit ja toitumine 2001 / p. 59-60

The influence of different packaging materials and atmospheric conditions on the properties of pork rinds

Kõrge, Kristi; Laos, Katrin Journal of Applied Packaging Research 2019 / art. 1, 11 p. : ill <https://scholarworks.rit.edu/japr/vol11/iss3/1>

The influence of hydrocolloids on storage quality of 10% dairy fat ice cream

Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin Agronomy research 2011 / p. 403-408

The influence of milk fat, pH and temperature on the viscosity of galacto-oligosaccharides and levan solutions

Eha, Kairit; Laos, Katrin Xth International Conference of Food Physicists : Plovdiv, Bulgaria, 10-12 June, 2014 2014

The influence of milk powders on the crystallization of sucrose-sugar alcohols solutions

Annuste, Tiina; Laos, Katrin; Kikkas, Anna; Menert, Anne; Paalme, Toomas Food and nutrition = Toit ja toitumine 2007 / p. 51-

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

Klesment, Tiina; Stekolššikova, Jelena; Laos, Katrin 11th International Hydrocolloid Conference : Purdue University, USA, May 14-18, 2012 2012

The interactions between furcellaran and milk proteins (BSA, BLG)

Laos, Katrin; Brownsey, Geoffrey J.; Ring, Stephen G. Marine Biopolymers : Structure, Functionality and Applications : June 27-29, 2004, Trondheim, Norway : a satellite to the XVIII International Seaweed Symposium : programme. Abstracts for oral and poster presentations 2004 / p. P8

The nonequilibrium phase and glass transition behavior of [beeta]-lactoglobulin

Parker, Roger; Noel, Timothy R.; Brownsey, Geoffrey J.; **Laos, Katrin;** Ring, Stephen G. Biophysical journal 2005 / p. 1227-1236 : ill <https://www.sciencedirect.com/science/article/pii/S0006349505727703>

The shear stress and fracture test of furcellaran at moderate concentrations

Eha, Kairit; Laos, Katrin; Barndök, Tarmo; **Friedenthal, Margus** Food and nutrition = Toit ja toitumine 2001 / p. 41-46 : ill

The viscosity of supersaturated aqueous glucose, fructose and glucose-fructose solutions

Laos, Katrin; Harak, Margus Journal of food physics 2014 / p. 27-30 : ill

Toiduainete tehnoloogia : kõrgkooliõpik

Poikalainen, Väino; Tatar, Vilma; Laikoja, Katrin; **Traksmäa, Anna; Laos, Katrin** 2018 https://www.ester.ee/record=b5000705*est

Toidukristallide kirev maailm

Laos, Katrin Horisont 2012 / lk. 24-28 : ill https://artiklid.elnet.ee/record=b2481003*est

Uued inimesed ja positsioonid

Tammet, Tanel; Uska, Riina; Laanearu, Janek; Tabri, Kristjan; Vendelin, Marko; Margus, Madis; Kindsigo, Merit; Talpsepp, Tõnn; Tähemaa, Toivo; Laos, Katrin; Liiv, Innar; Rüütmann, Tiia; Sarapuu, Külli; Kikkas, Kaido; Pachel, Karin Mente et Manu 2022 / lk. 40-49 : fot https://www.ester.ee/record=b1242496*est

Water sorption behaviour of commercial furcellaran

Eha, Kairit; Kaleda, Aleksei; Menert, Anne; **Laos, Katrin** Heliyon 2022 / 10 p. : ill <https://doi.org/10.1016/j.heliyon.2022.e11056> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Viscosity of supersaturated aqueous sugar solutions

Laos, Katrin; Harak, Margus XIth International Conference of Food Physicists : Plovdiv, Bulgaria, 10-12 June, 2014 2014