

#### **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://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>  
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**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](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://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**

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#### **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]

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### **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**

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### **Effect of thermal treatment on the rheological properties of carrageenan gels**

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

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**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

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[https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt\\_2023/menu\\_attachments/FoodBalt\\_2023\\_Abstract\\_book.pdf](https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf)

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

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