

Effect of hydrocolloids on the rheological properties of ultrafiltrated curds

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

Growth characterization of individual rye sourdough bacteria by isothermal microcalorimetry

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Possibility for a strawberry jam sensory standard

Koppel, Kadri; Timberg, Loreida; Salumets, Airika; Paalme, Toomas Journal of sensory studies 2011 / p. 71-80 : ill
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Rheological analysis of food

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

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