

Analysis of total phenols, sugars, and mineral elements in colored tubers of solanum tuberosum L.

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Application of the UHPLC-DIA-HRMS method for determination of cheese peptides

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Cereal and confectionary packaging : assessment of sustainability and environmental impact with a special focus on greenhouse gas emissions

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Cereal and confectionary packaging: background, application and shelf-life Extension

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Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread

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

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Determination of technological parameters and characterization of microbiota of the spontaneous sourdough fermentation of hull-less barley

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Development of extraction method for determination of saponins in soybean-based yoghurt alternatives: effect of sample pH

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The effect of apple juice concentration on cider fermentation and properties of the final product

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Evaluation of microbial dynamics of kombucha consortia upon continuous backslopping in coffee and orange juice

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Front-face fluorimeter for the determination of cutting time of cheese curd

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Quantitative analysis of oat (Avena sativa L.) and pea (Pisum sativum L.) saponins in plant-based food products by hydrophilic interaction liquid chromatography coupled with mass spectrometry

Bljaghina, Anastassia; **Pismennõi, Dmitri**; Kriščiunaite, Tiina; **Kuhtinskaja, Maria**; Kobrin, Eeva-Gerda Foods 2023 / art. 991, 16 p. : ill <https://doi.org/10.3390/foods12050991> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Reduction in spoilage microbiota and cyclopiazonic acid mycotoxin with chestnut extract enriched chitosan packaging: stability of inoculated Gouda cheese

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Ripening of hard cheese produced from milk concentrated by reverse osmosis

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Techno-functional and sensory characterization of commercial plant protein powders

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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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