

Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread
Reidzane, Sanita; Gramatina, Ilze; Galoburda, Ruta; Komasilovs, Vitalijs; Zacepins, Aleksejs; **Bljahhina, Anastassia**; Kince, Tatjana; **Traksmaa, Anna**; Klava, Dace Foods 2023 / art. 155 <https://doi.org/10.3390/foods12010155>

Eesti viljasorte saab eristada DNA-sõrmejälgede abil

Laanemets, Kriitina; Ivanova, Anna; Kärblane, Kairi postimees.ee 2023 [Eesti viljasorte saab eristada DNA-sõrmejälgede abil](#)

Formation of the abundance of microfungi on the barley grain grown as pure and mixed crops in Central and North Estonia

Akk, Elina; Löiveke, Heino; Edesi, Liina; **Kütt, Mary-Liis**; Lauringson, Enn; Kastanje, Veiko Estonian journal of ecology 2013 / lk. 265-275 : ill https://artiklid.elnet.ee/record=b2651620*est

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Hull-less barley sourdough bread: composition of polysaccharides and technological characteristics

Reidzane, Sanita; Gramatina, Ilze; Galoburda, Ruta; Komasilovs, Vitalijs; Zacepins, Aleksejs; **Bljahhina, Anastassia**; Kince, Tatjana; **Traksmaa, Anna**; Klava, Dace 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 83
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The influence of germinated hull-less barley sourdough fermentation conditions on the microbiota development

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