

Active chitosan–chestnut extract films used for packaging and storage of fresh pasta

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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

Körge, Kristi 2021 https://www.ester.ee/record=b5435476*est <https://digikogu.taltech.ee/et/Item/88d05471-4a1d-42b5-b822-cd7c38a1eb39>
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Formulation of active food packaging by design: Linking composition of the film-forming solution to properties of the chitosan-based film by response surface methodology (RSM) modelling

Bajić, Marijan; Oberlintner, Ana; **Körge, Kristi**; Likožar, Blaž; Novak, Uroš International Journal of Biological Macromolecules 2020 / p. 971 - 978 <https://doi.org/10.1016/j.ijbiomac.2020.05.186> [Journal metrics 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; Körge, 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

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Impact of Pichia kluyveri and Streptococcus thermophilus fermentation on milk flavour [Online resource]

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

Körge, Kristi; Šeme, Helena; Bajić, Marijan; Likožar, Blaž; Novak, Uroš Foods 2020 / Art. nr. 1645
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The influence of different packaging materials and atmospheric conditions on the properties of pork rinds

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