

Applications of biotechnology in food engineering

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Characterization of different honeys produced in Estonia

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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

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