

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

**Körge, Kristi**; Bajić, Marijan; Likožar, Blaž; Novak, Uroš International Journal of Food Science and Technology 2020 / p. 3043 - 3052  
<https://doi.org/10.1111/ijfs.14569> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

**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://www.ester.ee/record=b5435476*est) <https://digikogu.taltech.ee/et/Item/88d05471-4a1d-42b5-b822-cd7c38a1eb39>  
<https://doi.org/10.23658/taltech.31/2021>

**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**

**Klesment, Tiina**; **Körge, Kristi**; **Laos, Katrin** FOODBALT-2012 : 7th Baltic Conference on Food Science and Technology "Innovative and Healthy Food for Consumers", May 17-18, 2012 : abstracts 2012

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

Kollo, Kaia; **Körge, Kristi** Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fmtdk.ut.ee/teesid/>

**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  
<https://doi.org/10.3390/foods9111645> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

**The influence of different packaging materials and atmospheric conditions on the properties of pork rinds**

**Körge, Kristi**; **Laos, Katrin** Journal of Applied Packaging Research 2019 / art. 1, 11 p. : ill <https://scholarworks.rit.edu/japr/vol11/iss3/1>