

Ice cream structure modification by ice-binding proteins

Kaleda, Aleksei; Tsenov, Robert; Klesment, Tiina; Vilu, Raivo; Laos, Katrin Food Chemistry 2018 / p. 164-171

<https://doi.org/10.1016/j.foodchem.2017.10.152> [Journal 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; Kõrge, 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; Kõrge, 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

Influence of guar gum/furcellaran and guar gum/carrageenan stabilizer systems on the rheological and sensorial properties of ice cream during storage

Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin Proceedings of the Estonian Academy of Sciences 2014 / p. 193-198 : ill
https://artiklid.elnet.ee/record=b2673982*est

Study of the functionality of selected hydrocolloids and their blends on storage quality of 10% dairy fat and 13% vegetable fat vanilla ice cream

Klesment, Tiina Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 100

The influence of hydrocolloids on storage quality of 10% dairy fat ice cream

Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin Agronomy research 2011 / p. 403-408

The influence of some hydrocolloids and their blends on crystallization behaviour of ice cream

Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin 11th International Hydrocolloid Conference : Purdue University, USA, May 14-18, 2012 2012