

Balancing Cultural Acceptability and Environmental Sustainability in Diets through Multi-Objective Optimization

Bashiri, Bashir; Kaleda, Aleksei; **Vilu, Raivo** Future Frontiers : PhD Conference on Emerging Technologies : Book of Abstracts

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Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

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Cryo-protective effect of an ice-binding protein derived from Antarctic bacteria

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A culturally acceptable shift in diet to reduce land footprint: an optimization study for Estonia

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Does surface morphology of plant-based protein powders influence sensory perception?

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The effect of apple juice concentration on cider fermentation and properties of the final product

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Erratum to "Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis" [Future Foods, 4 (2021) 100049] (Future Foods (2021) 4, (S2666833521000393), (10.1016/j.fufo.2021.100049))

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Instability of low-moisture carrageenans as affected by water vapor sorption at moderate storage temperatures

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Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis

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Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds

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