

Correlation of gc-o and sensory data of Finnish honeys - methods and challenges

Rosenvald, Sirli; Kortesiemi, M.; Laaksonen, O.; Ollikka, T.; **Vene, Kristel**; Yang, Baoru 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.3.16]

Correlation of GC-O and sensory data of Finnish honeys - overview of statistical methods [Online resource]

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Effect of enzymelassisted hydrolysis on brewer's spent grain protein solubilization – peptide composition and sensory properties

Kriisa, Merike; Taivosalo, Anastassia; Föste, Maike; Kütt, Mary-Liis; Viirma, Maret; Priidik, Reimo; Korzeniowska, Malgorzata; Tian, Ye; Laaksonen, Oskar; Yang, Baoru; **Vilu, Raivo** Applied Food Research 2022 / art. 100108
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Impact of apple cultivar, ripening stage, fermentation type and yeaststrain on phenolic composition of apple ciders

Laaksonen, Oskar; **Kuldjärv, Rain**; **Paalme, Toomas**; Virkki, Mira; Yang, Baoru Food chemistry 2017 / p. 29-37 : ill
<https://doi.org/10.1016/j.foodchem.2017.04.067> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences

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Storage stability of berry mueslis with special focus on phenolic compounds

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