

Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread
Reidzane, Sanita; Gramatina, Ilze; Galoburda, Ruta; Komasilovs, Vitalijs; Zacepins, Aleksejs; **Bljahhina, Anastassia**; Kince, Tatjana; **Traksmaa, Anna**; Klava, Dace Foods 2023 / art. 155 <https://doi.org/10.3390/foods12010155>

Determination of technological parameters and characterization of microbiota of the spontaneous sourdough fermentation of hull-less barley

Reidzane, Sanita; Kruma, Zanda; **Kazantseva, Jekaterina**; **Traksmaa, Anna**; Klava, Dace Foods 2021 / art. 2253 : ill <https://doi.org/10.3390/foods10102253> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Effect of acid treatment of raw and sprouted grains on microbiological parameters and quality of the products : poster

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<https://cespringmeeting2020.eu/abstract-book/> https://cespringmeeting2020.eu/wp-content/uploads/2022/05/CE2022_AbtractBook-SOU-Preview.pdf

Effect of quality properties of added gluten on the texture and sensory properties of rye and buckwheat breads

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Even food on the battlefield needs to be armed! Market overview of long shelf-life breads

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Hull-less barley sourdough bread: composition of polysaccharides and technological characteristics

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