

Effect of thermal treatment on the rheological properties of carrageenan gels

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https://conferences.ltu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Impact of short-term heat treatment on the structure and functional properties of commercial furcellaran compared to commercial carrageenans

Eha, Kairit; Pehk, Tõnis; Heinmaa, Ivo; Kaleda, Aleksei; **Laos, Katrin** Heliyon 2021 / art. e06640

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

Friedenthal, Margus; **Eha, Kairit;** Kaleda, Aleksei; Part, Natalja; **Laos, Katrin** SN Applied Sciences 2020 / art. 243, 6 p. : ill

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