

Applications of biotechnology in food engineering

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Biological activity and physicochemical properties of chitosan film cross-linked with chestnut extract for active food packaging applications = Kastani ekstraktiga seotud kitosaankilede bioloogiline aktiivsus, füüsikalise-keemilised omadused ning rakendatavus toidupakendina

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Characterisation of furcellaran samples from Estonian Furcellaria lumbricalis (Rhodophyta)

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The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys

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