

Interactions between furcellaran and the globular proteins bovine serum albumin and [beeta]-lactoglobulin

Laos, Katrin; Brownsey, Geoffrey J.; Ring, Stephen G. Carbohydrate polymers 2007 / p. 116-123 : ill

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

Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; Rosenvald, Sirli; **Vilu, Raivo** Future foods 2021 / art. 100092, 8 p. : ill <https://doi.org/10.1016/j.fufo.2021.100092> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Teaduslik uurimistöö toiduainekeemia ja tehnoloogia kateedris

Kann, Jüri Kõrgema tehnilise hariduse ja tehnilise mõtte areng Eestis 1986 / lk. 53-56

Влияние содержания карбонильных соединений на аромат и вкус батончиков из пшеничной муки 1 сорта при ускоренном методе тестоведения

Kann, Aino; Ganzurova, Irina; Kübar, E. Технология пищевых производств. 1 1969 / с. 87-93

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