

Automatic spot preparation and image processing of paper microzone-based assays for analysis of bioactive compounds in plant extracts

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Characterisation of the aroma profiles of different honeys and corresponding flowers using solid-phase microextraction and gas chromatography-mass spectrometry/olfactometry

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Content of essential oil, terpenoids and polyphenols in commercial chamomile (*Chamomilla recutita* L. Rauschert) teas from different countries

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The current practice in the application of chemometrics for correlation of sensory and gas chromatographic data

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Ice cream structure modification by ice-binding proteins

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Impact of apple cultivar, ripening stage, fermentation type and yeaststrain on phenolic composition of apple ciders

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Quality of triticale cultivars suitable for growing and bread-making in northern conditions

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

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