

Chemical, metagenomic and sensory differences in kimchi fermented in industrial and laboratory scale

Aus, Emili; Kuldjärv, Rain; Meikas, Anne; **Vaikma, Helen;** Junusova, Marina 16th Baltic Conference on Food Science and

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Dietary intervention study conducted with fiber rich functional and sustainable smoothie made using leftover apple pomace from apple cider industry

Kuldjärv, Rain; Jagomäe, Annika; Kiiker, Liisa; Jõelet, Ann; Pihelgas, Susan 16th Baltic Conference on Food Science and

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Does surface morphology of plant-based protein powders influence sensory perception?

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Effect of thermal treatment on the rheological properties of carrageenan gels

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Gelling properties of proteins in meat analogues

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

Reidzane, Sanita; Gramatina, Ilze; Galoburda, Ruta; Komasilovs, Vitalijs; Zacepins, Aleksejs; **Bljaghina, Anastassia;** Kince, Tatjana;

Traksmaa, Anna; Klava, Dace 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future

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Ice binding proteins from psychrophilic bacteria: characterization and applications in food

Luhila, Önnela; Laos, Katrin; Paalme, Toomas 16th Baltic Conference on Food Science and Technology "Traditional meets non-

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Identification of bitter off-taste compounds in sunflower press cake using sensomics approach

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Rheological and sensory characterization of plant-based yoghurt analogues to describe the texture of products using instrumental parameters

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A study on softening bones of Baltic herring and Baltic sprat with acetic acid and hydrochloric acid

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The effect of transition to a more energy-effective processing regime on the shelf-life of lingonberryblueberry-rye puree

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