

Influence of guar gum/furcellaran and guar gum/carrageenan stabilizer systems on the rheological and sensorial properties of ice cream during storage

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Sensory perception and preferences of oat-based vanilla-flavoured frozen desserts among children (aged 8–16) and adults

Vaikma, Helen; Maasikmets, Maarja; Kuldjärv, Rain; Kutti, Mari-Liis; Rosenvald, Sirli; Straumite, Evita; Stulova, Irina Food quality and preference 2025 / art. 105533 <https://doi.org/10.1016/j.foodqual.2025.105533>

The influence of hydrocolloids on storage quality of 10% dairy fat ice cream

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