

PĀRTIKAS ZINĀTNE NĀKOTNEI

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1. Development of new cost-efficient and ready-to-cook fish products with higher nutritional value. S. Muizniece-Brasava, A. Kirse-Ozolina, I. Gramatina, S. Sazonova, J. Kivite, M. Sabovics, I. Ciprovica, E. Sturmovica, A. Gorbatovskiy. *FoodBalt 2019: 13th Baltic conference on food science and technology "Food. Nutrition. Well-being" and NEEFOOD 2019 5th North and East European Congress on Food*: abstract book, Jelgava, May 2-3, 2019. Latvia University of Life Sciences and Technologies. Faculty of Food Technology. Jelgava: LLU, 2019, p. 49

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2. Development of products from Baltic sprat (*Sprattus balticus*) as an analogue to traditional italian anchovy preserves. M. Sabovics, A. Kirse-Ozolina, I. Gramatina, Z. Kruma, S. Sazonova, G. Krumina-Zemture, J. Kivite, A. Keke, E. Sturmovica, S. Muizniece-Brasava, I. Sepelevs. *FoodBalt 2019: 13th Baltic conference on food science and technology "Food. Nutrition. Well-being" and NEEFOOD 2019 5th North and East European Congress on Food*: abstract book, Jelgava, May 2-3, 2019. Latvia University of Life Sciences and Technologies. Faculty of Food Technology. Jelgava: LLU, 2019, p. 143.

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3. Digestibility of buckwheat starch. G. Krumina-Zemture, I. Beitane, I. Cinkmanis, A. Kirse-Ozolina, M. Sabovics. *FoodBalt 2019: 13th Baltic conference on food science and technology "Food. Nutrition. Well-being" and NEEFOOD 2019 5th North and East European Congress on Food*: abstract book, Jelgava, May 2-3, 2019. Latvia University of Life Sciences and Technologies. Faculty of Food Technology. Jelgava: LLU, 2019, p. 108.

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4. Effect of high pressure processing on raw pork microstructure and water holding capacity. S. Sazonova, I. Gramatina, D. Klava, R. Galoburda. *Agronomy Research*, Vol. 17 (Special Issue 2) (2019), p. 1452-1459.

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6. Effect of sterilization parameters on quality of commercially-prepared instant soups. A. Kirse-Ozolina, S. Muizniece-Brasava, E. Raits, Z. Kruma. *18th International scientific conference "Engineering for rural development": proceedings*, Jelgava, Latvia, May 22 - 24, 2019 [elektroniskais resurss]. Latvia University of Life Sciences and Technologies. Faculty of Engineering. Jelgava, 2019. Vol. 18, p. 695-704. <http://tf.llu.lv/conference/proceedings2019/Papers/N001.pdf>

7. Effect of temperature change during transportation on muesli quality. I. Semicenkova, S. Muizniece-Brasava, A. Kirse-Ozolina, M. Sabovics. *FoodBalt 2019: 13th Baltic conference on food science and technology "Food. Nutrition. Well-being" and NEEFOOD 2019 5th North and East European Congress on Food: conference proceedings*, Jelgava, May 2-3, 2019. Latvia University of Life Sciences and Technologies. Faculty of Food Technology. Jelgava: LLU, 2019, p. 115-119. http://llufb.llu.lv/conference/foodbalt/2019/Semicenkova_et_al_N069_FoodBalt2019.pdf

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13. Investigation of extruded cereals enriched with plant by-products and their use in fermented beverage production. D. Konrade, I. Lidums, D. Klava, E. Ence, A. Kirse-Ozolina. *10th International conference on Biosystems Engineering 2019*: book of abstracts, Tartu, Estonia, 8-10 May. Estonian University of Life Sciences. Tartu, 2019, p. 187.

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