

Παρουσιάσεις

Kaltsa, O.

O/W sub-micron emulsions prepared with whey protein-Tween 20 combinations and layer-by-layer pectin.

International COST Conference, Action FA 1001, 2012, Lunteren, The Netherlands.

O. Kaltsa, S. Yanniotis, I. Mandala.

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O. Kaltsa, S. Yanniotis, I. Mandala.

Influence of ultrasonication parameters and NaCl on the stability of olive oil model emulsions containing xanthan.

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O.Kaltsa, C. Michon, S. Yanniotis, I. Mandala.

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International Conference on Engineering and Food, 11th ICEF, 2011, Athens, Greece.

Δημοσιεύσεις

O. Kaltsa, C. Michon, S. Yanniotis, I. Mandala.

"Ultrasonic energy input influence on the production of sub-micron o/w emulsions containing whey protein and common stabilizers".

Ultrasonics Sonochemistry, 2013.

O. Kaltsa, I. Gatsi, S. Yanniotis, I. Mandala.

"Influence of ultrasonication parameters on physical characteristics of olive oil model emulsions containing xanthan".

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