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Title	URL	Authors	Host item title
Stability of fatty acid composition, phenolic and volatile compounds in varietal extra virgin olive oils during storage and heating		Klisović, Dora	
Utjecaj prirodnih dodataka na bazi maslinova lista tijekom prerade maslina na kvalitativna, nutritivna i senzorna svojstva proizvedenih ulja		Novoselić, Anja	
Complex interactive effects of ripening degree, malaxation duration and temperature on Oblica cv. virgin olive oil phenols, volatiles and sensory quality		Lukić, Igor; Žanetić, Mirella; Jukić Špika, Maja; Lukić, Marina; Koprivnjak, Olivera; Brkić Bubola, Karolina	
Filtered vs. Naturally Sedimented and Decanted Virgin Olive Oil during storage: Effect on Quality and Composition		Brkić Bubola, Karolina; Lukić, Marina; Mofardin, Irena; Butumović, Anamarija; Koprivnjak, Olivera	
Utjecaj roka berbe na sastav i kvalitetu djevičanskih maslinovih ulja sorte Rosinjola		Brkić Bubola, Karolina; Koprivnjak, Olivera; Sladonja, Barbara; Škevin, Dubravka; Belobrajić, Ivana	
Karakterizacija djevičanskih maslinovih ulja istarskih autohtonih sorti na temelju hlapivih tvari i senzorskih svojstava		Brkić Bubola, Karolina	