

Research Group of
Heikki Kallio, PhD
Professor Emeritus, Food Chemistry
Laboratory of Food Chemistry and Food Development
Department of Biochemistry
University of Turku
FI-20014, Turku
Finland
phone: 358-40-5033024; e-mail: heikki.kallio@utu.fi

PUBLICATIONS (January 1st 2019)

Scientific original papers (publications in Referred Journals are marked with *).
Abstracts, posters, lectures, news paper articles etc. not included.

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