

Scientific publications

1. **Krasnova I.**, Segliņa D., Pole V. (2018) The effect of pre-treatment methods on the quality of dehydrated candied Japanese quince fruits during storage. *Journal of Food Science and Technology*. 55(11), pp 4468–4476.
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<https://fruits.edpsciences.org/articles/fruits/abs/2016/06/fruits150111/fruits150111.html>
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17. **Krasnova I.**, Dukaļska L., Segliņa D., Misiņa I., Karkliņa D. (2013) Influence of anti-browning inhibitors and biodegradable packaging on the quality of fresh-cut pears. Proceedings of the Latvian Academy of sciences Vol.67, (2), 167-174.
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