ẤN PHẨM THÔNG TIN THƯ MỤC THEO CHUYÊN NGÀNH

Công nghệ thực phẩm - Thực phẩm in 3D. Chuyên ngành Hóa và Khoa học sự sống (Trường Hóa và Khoa học sự sống)

Ấn phẩm bao gồm link các tài liệu điện tử theo từ khóa: Công nghệ thực phẩm - Thực phẩm in 3D = Food Technology - 3D Printed Food

STT	Tên tài liệu	Nguồn CSDL	Loại tài liệu	Ghi chú
1	Effect of insoluble dietary fiber on printing properties and molecular interacti	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
2	Understanding 3D food printing technology: An affordance approach	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
3	The influence of business model on the development of 3D food printing tech	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
4	Hot extrusion 3D printing technologies based on starchy food: A review	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
5	Three-dimensional (3D) printability assessment of food-ink systems with sup	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
6	Application potential of 3D food printing to improve the oral intake for immu	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
7	3D food printing – Asian snacks and desserts	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
8	Development of aqueous protein/polysaccharide mixture-based inks for 3D p	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
9	Improving 3D/4D printing characteristics of natural food gels by novel additi	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
10	Thermographic and rheological characterization of viscoelastic materials for	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
11	Systematic Engineering approach for optimization of multi-component altern	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
12	3D food printing– sustainability through food waste upcycling	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
13	Functional foods based on the recovery of bioactive ingredients from food an	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
14	3D food printing: Controlling characteristics and improving technological eff	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
15	Advances in 3D printed sensors for food analysis	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
16	Promising perspectives on novel protein food sources combining artificial int	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
17	Creating protein-rich snack foods using binder jet 3D printing	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến

18	Exploring Properties of Edible Hydrolyzed Collagen for 3D Food Printing of	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
19	Overcoming barriers to consumer acceptance of 3D-printed foods in the food	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
20	Evaluation of rheology and printability of 3D printing nutritious food with co	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
21	Applications of micellar casein concentrate in 3D-printed food structures	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
22	An experimental assessment of filament-extrusion models used in slicer softv	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
23	A 3D printing approach to intelligent food packaging	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
24	Valorization of salmon industry by-products: Evaluation of salmon skin gelat	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
25	Rheology of edible food inks from 2D/3D/4D printing, and its role in future 5	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
26	Enabling direct ink write edible 3D printing of food purees with cellulose nar	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
27	Coaxial 3D printing of chicken surimi incorporated with mealworm protein i	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
28	Analysis on the printability and rheological characteristics of bigel inks: Pote	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
29	Textural and sensory qualities of low-calorie surimi with carrageenan inserte	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
30	High internal phase Pickering emulsion stabilized by sea bass protein microg	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
31	Effect of temperature on rheological, structural, and textural properties of soy	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
32	Development of soy protein isolate emulsion gels as extrusion-based 3D food	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
33	Microscale 3D printing of fish analogues using soy protein food ink	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
34	The research progress of physical regulation techniques in 3D food printing	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
35	Rheological and physicochemical properties of Spirulina platensis residues-b	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
36	Quantitative analysis of 3D food printing layer extrusion accuracy: Contextua	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
37	Efficacy of Manufacturer Recommendations for the Control of Salmonella T	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
38	3D-printed flexible sensors for food monitoring	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
39	An extrusion-based 3D food printing approach for generating alginate-pectin	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
40	Screening of different flours for 3D food printing: Optimization of thermome	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
41	Applicability of defatted soybean flours to 3D food printer: Effect of milling	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến

42	Improving 3D food printing performance using computer vision and feedforv	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
43	Encapsulation of lutein in gelatin type A/B-chitosan systems via tunable chai	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
44	Improved printability of pea protein hydrolysates for protein-enriched 3D pri	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
45	Recent developments in the application of novel technologies for the modific	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
46	3D printing to modulate the texture of starch-based food	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
47	Investigation of 3D-printable chickpea-mealworm protein mixtures and their	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
48	Modification of maize starch by dry heating treatment (DHT) and its use as g	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
49	Impact of varying macronutrient composition on the printability of pea-based	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
50	Effect of pectin on printability and textural properties of potato starch 3D foo	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
51	Extrusion-based 3D printing of food biopolymers: A highlight on the importa	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
52	Texture-modified soy protein foods: 3D printing design and red cabbage effe	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
53	Integrated design of micro-fibrous food with multi-materials fabricated by un	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
54	Generation of porous starch beads via a 3D food printer: The effects of amylo	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
55	Embedded 3D printing of abalone protein scaffolds as texture-designed food	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
56	Rapeseed oil as the extraction solvent motivates fucoxanthin-loaded high inte	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
57	Investigation of 3D printing of toddler foods with special shape and function	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
58	Job-scheduling Model For an Autonomous Additive Manufacturing: a Case o	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
59	Image-based assessment and machine learning-enabled prediction of printabi	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
60	Bigels as potential inks for extrusion-based 3d food printing: Effect of oleoge	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
61	Triple-induced gardenia fruit extract-enriched gelatin/polysaccharides microg	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
62	Accelerating the process development of innovative food products by prototy	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
63	Sea bass protein-polyphenol complex stabilized high internal phase of algal o	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
64	Evaluation of ionic calcium and protein concentration on heat- and cold-indu	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
65	Anthocyanin bioaccessibility and anti-inflammatory activity of a grape-based	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến

66	Food waste-derived 3D printable materials: A carbon neutral solution to glob	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
67	Application of extrusion-based 3D food printing to regulate marbling pattern	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
68	Development and characterization of food-grade bigel system for 3D printing	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
69	A review on food-grade-polymer-based O/W emulsion gels: Stabilization me	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
70	Influence of oleogel/hydrogel ratios and emulsifiers on structural and digestic	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
71	Investigation of 3D printing of apple and edible rose blends as a dysphagia fo	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
72	Modulating hydrophilic properties of β-cyclodextrin/carboxymethyl cellulose	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
73	Formation and characterisation of concentrated emulsion gels stabilised by fa	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
74	Enhancing the stability of lutein by loading into dual-layered starch-ethyl cell	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
75	Converting fruit waste to 3D printed food package casings: The case of banar	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
76	Hydrophilic colloids (Konjac gum/Xanthan gum) in 3D printing of transition	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
77	Impact of spatial distribution on the sensory properties of multiphase 3D-prin	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
78	Feasibility of hydrocolloid addition for 3D printing of Qingtuan with red bear	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến
79	High internal phase emulsions stabilized by alkaline-extracted walnut protein	Science Direct	Research article	Tải toàn văn/Đọc trực tuyến

Tham khảo hướng dẫn:

1- Hướng dẫn sử dụng ấn phẩm: Hướng dẫn khai thác thư mục tài liệu điện tử theo chuyên ngành

2- Hướng dẫn sử dụng tài khoản: https://library.hust.edu.vn/vi/node/49