

Application of ¹³C and fluorescence labeling in metabolic studies of *Saccharomyces* spp

Nisamedtinov, Ildar 2006 <https://digi.lib.ttu.ee/i/?91> https://www.ester.ee/record=b2195814*est

Application of gas chromatography-olfactometry (GC-O) and correlation with sensory analysis = Gaaskromatograaf-olfaktomeetri (GC-O) rakendusvõimalused ja korreleerimine sensoorse analüüsiga

Rosensvald, Sirli 2017 http://www.ester.ee/record=b4743675*est <https://digi.lib.ttu.ee/i/?9006>

Applications of ¹⁵N-labeled yeast hydrolysates in metabolic studies of *Lactococcus lactis* and *Saccharomyces cerevisiae* = ¹⁵N-märgistatud pärmihüdrolüsaatide rakendused *Lactococcus lactis*'e ja *Saccharomyces cerevisiae* ainevahetuse uurimisel

Kevvai, Kaspar 2016 <https://digi.lib.ttu.ee/i/?5142> https://www.ester.ee/record=b4567660*est

Effect of changing environmental conditions on the fermentative growth of *Saccharomyces cerevisiae* S288C: auxo-accelerostat study

Kasemets, Kaja 2006 <https://digikogu.taltech.ee/et/item/63101bc8-ead9-4ce0-a441-1bd6815b7cd9> https://www.ester.ee/record=b2158103*est

Evaluation of ecotoxicological effects related to oil shale industry

Põllumaa, Lee 2004 https://www.ester.ee/record=b1994276*est

Food category appraisal using sensory methods = Toidukategooriate väärimine, kasutades sensoorseid meetodeid

Koppel, Kadri 2011

Growth characteristics of non-starter lactic acid bacteria from cheese

Adamberg, Kaarel 2004 http://www.ester.ee/record=b1989773*est

Identification and characterization of bioactive peptides with antimicrobial and immunoregulating properties derived from bovine colostrum and milk = Antimikroobsete ja immuunsüsteemi stimuleerivate omadustega bioaktiivsete peptiidide identifitseerimine ja karakteriseerimine lehma piimast ja kolostrumist

Kütt, Mary-Liis 2015 https://www.ester.ee/record=b4461995*est

Identification and characterization of dairy-related *Lactobacillus*

Kask, Signe 2003 https://www.ester.ee/record=b1782591*est

Identification of aroma compounds in food using SPME-GC/MS and GC-olfactometry = Aroomiühendite määramine toidus kasutades SPME-GC/MS ja GC-olfaktomeetria

Kaseleht, Kristel 2012 <https://digi.lib.ttu.ee/i/?720>

Metabolic flux analysis of compartmentalized systems using dynamic isotopologue modeling = Isotopoloogilise modelleerimise rakendamine heterogeensete bioloogiliste süsteemide ainevahetusvoo analüüsis

Schryer, David 2012 https://www.ester.ee/record=b2776763*est

Production of labelled recombinant proteins in fed-batch system in *Escherichia coli* = Märgistatud rekombinantsete valkude tootmine *Escherichia coli* fed-batch süsteemides

Tomson, Katrin 2007 https://www.ester.ee/record=b2324657*est

Rye sourdough fermentation and bread stability = Rukkitaigna hapendamine ja leiva vananemine

Mihhalevski, Anna 2012 https://www.ester.ee/record=b2931197*est

Spice-cured sprats ripening, sensory parameters development, and quality indicators = Vürtsikilu valmimine, sensorsete omaduste kujunemine ja kvaliteediindikaatorid

Timberg, Loreida 2012 https://www.ester.ee/record=b2931156*est

The study of probiotic bacteria in human gastrointestinal tract simulator = Probiootilised bakterid inimese seedetrakti simulaatoris

Sumeri, Ingrid 2011