

## **Comparison of lactic acid bacteria population in the continuously propagated industrial rye sourdough starter and the original lyophilised starter**

**Viiard, Ene; Morozozova, S.; Sarand, Inga** Food and nutrition = Toit ja toitumine 2009 / p. 10-21 : ill

## **Dissecting meiosis in rye using translational proteomics**

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## **Evaluation of nutritional composition of raw material and rye baking products**

**Mihhalevski, Anna; Hälvin, Kristel; Ošeka, Aleksandra; Paalme, Toomas** Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 110-111

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## **Evolution of bacterial consortia in spontaneously started rye sourdoughs during two months of daily propagation**

**Bessmeltseva, Marjanna; Viiard, Ene; Simm, Jaak; Paalme, Toomas; Sarand, Inga** PLoS ONE 2014 / p. 1-12 : ill

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## **Falling number as a suitability factor for determining the baking quality of rye flour**

**Veskus, Tiina; Kann, Aino** Food and nutrition = Toit ja toitumine 1997 / p. 95-104: ill [https://www.ester.ee/record=b1189751\\*est](https://www.ester.ee/record=b1189751*est)

## **Fermentation patterns of mature laboratory rye sourdoughs**

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## **Leiba süüakse üha vähem, ainult üks toode ujub vastuvoolu**

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## **Microbiota of spontaneous sourdough from rye and oat flour**

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## **Population dynamics of lactic acid bacteria in industrial rye sourdough and the characterization of dominating species**

**Viiard, Ene; Mihhalevski, Anna; Paalme, Toomas; Sarand, Inga** Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 121-122

## **Properties and microbial population stability of model rye sourdough composed from bacteria isolated from industrial rye sourdough**

**Bessmeltseva, Marjanna; Viiard, Ene; Sarand, Inga** Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 91-92

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