

Balancing Cultural Acceptability and Environmental Sustainability in Diets through Multi-Objective Optimization

Bashiri, Bashir; Kaleda, Aleksei; **Vilu, Raivo** Future Frontiers : PhD Conference on Emerging Technologies : Book of Abstracts 2025 / p. 11 [Future Frontiers \(PDF\)](#)

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjäär, Rain**; Malv, Esther; **Vaikma, Helen**; Kaleda, Aleksei; Kütt, Mary-Liis; **Vilu, Raivo** International journal of food microbiology 2022 / art. 109715 <https://doi.org/10.1016/j.ijfoodmicro.2022.109715> [Journal metris at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cryo-protective effect of an ice-binding protein derived from Antarctic bacteria

Mangiagalli, Marco; Bar-Dolev, Maya; Tedesco, Pietro; Natalello, Antonino; **Kaleda, Aleksei** The FEBS journal 2017 / p. 163-177 : ill <https://doi.org/10.1111/febs.13965> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at Scopus](#)

A culturally acceptable shift in diet to reduce land footprint: an optimization study for Estonia

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A culturally acceptable shift in diet to reduce land footprint: an optimization study for Estonia

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Does surface morphology of plant-based protein powders influence sensory perception?

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Effect of quality properties of added gluten on the texture and sensory properties of rye and buckwheat breads

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Erratum to "Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis" [Future Foods, 4 (2021) 100049] (Future Foods (2021) 4, (S2666833521000393), (10.1016/j.fufo.2021.100049))

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Impact of short-term heat treatment on the structure and functional properties of commercial furcellaran compared to

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Instability of low-moisture carrageenans as affected by water vapor sorption at moderate storage temperatures

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Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis

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Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds

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