An overview of statistical methods currently used for correlating sensory properties of food with its volatile composition
Rosenvald, Sirli; **Vene, Kristel**; Koppel, Kadri 13th Sensometrics Conference : 26-29 July 2016, Brighton, UK 2016

Application of gas chromatography-olfactometry (GC-O) and correlation with sensory analysis = Gaaskromatograaf-olfaktomeetri (GC-O) rakendusvõimalused ja korreleerimine sensoorse analüüsiga
Rosenvald, Sirli 2017 http://www.ester.ee/record=b4743675*est https://digi.lib.ttu.ee/i/?9006

Characterization of odor-active compounds of various pea preparations by GC-MS, GC-O, and their correlation with sensory attributes
Zhogoleva, Aleksandra; **Alas, Maria**; Rosenvald, Sirli Future foods 2023 / art. 100243, 14 p. : ill
https://doi.org/10.1016/j.fufo.2023.100243 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys
Kivima, Evelin; Tanilas, Kristel; **Martverk, Kaie**; Rosenvald, Sirli; **Timberg, Loreida**; **Laos, Katrin** Foods 2021 / art. 511, 14 p
https://doi.org/10.3390/foods10030511 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Correlation of gc-o and sensory data of Finnish honeys - methods and challenges
Rosenvald, Sirli; Kortesniemi, M.; Laaksonen, O.; Ollikka, T.; **Vene, Kristel**; Yang, Baoru 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.3.16]

Correlation of GC-O and sensory data of Finnish honeys - overview of statistical methods [Online resource]
Rosenvald, Sirli; Yang, Baoru Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p. : ill http://fmtdk.ut.ee/teesid/

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))
Vaikma, Helen; Kaleda, Aleksei; **Rosend, Julia**; Rosenvald, Sirli Future Foods 2022 / Art. nr. 100166
https://doi.org/10.1016/j.fufo.2022.100166 Journal metrics at Scopus Article at Scopus

Erratum to "Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds" [Future Foods, 4 (2021) 100092]
Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; **Rosenvald, Sirli**; **Vilu, Raivo** Future foods 2022 / art. 100162
https://doi.org/10.1016/j.fufo.2022.100162 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

How is sustainability perceived in the context of plant-based alternatives?
Vaikma, Helen; Kern, M.; Tvardik, N.; **Rosenvald, Sirli**; Dreyfuss, L.; Almli, V.; Harwood, W.; McEwan, J.A. Pangborn 2023: 15th Pangborn Sensory Science Symposium, Nantes, France, 20-24 August 2023 2023 https://www.pangbornsymposium.com/conference-programme.html

Individual differences in sensitivity to bitterness focusing on oat and pea preparations
Vaikma, Helen; **Metsoja, Grete**; **Bljahhina, Anastassia**; **Rosenvald, Sirli** Future foods 2022 / art. 100206
https://doi.org/10.1016/j.fufo.2022.100206 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis
Vaikma, Helen; Kaleda, Aleksei; **Rosend, Julia**; Rosenvald, Sirli Future foods 2021 / art. 100049
https://doi.org/10.1016/j.fufo.2021.100049 Journal metrics at Scopus Article at Scopus Article at WOS

Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives
Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirli; Kallastu, Aili; **Vaikma, Helen**; Kriščiunaite, Tiina; **Pismennõi, Dmitri**; Viiard, Ene Future foods 2023 / art. 100212, 10 p. : ill https://doi.org/10.1016/j.fufo.2022.100212 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Overview: Plant-based alternatives from nische to mainstream
Vaikma, Helen; Rosenvald, Sirli; **Arvola, Rene** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 67

Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds
Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; Rosenvald, Sirli; **Vilu, Raivo** Future foods 2021 / art. 100092, 8 p. : ill https://doi.org/10.1016/j.fufo.2021.100092 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Plant based milk alternatives - what makes them "milky"
Kalde, Helen; Rosenvald, Sirli; **Rosend, Julia**; Kaleda, Aleksei 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 60

Plant based proteins - Bitter or not bitter?
Metsoja, Grete; **Vaikma, Helen**; Rosenvald, Sirli EuroSense 2022 : Tenth European Conference on Sensory and Consumer Research, 13 - 16 September 2022, Turku, Finland 2022 / 1 p

Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences
Kortesniemi, Maaria; Rosenvald, Sirli; Laaksonen, Oskar; Vanag, Anita; Ollikka, Tarja; **Vene, Kristel**; Yang, Baoru Food chemistry 2018 / p. 351-359 : ill https://doi.org/10.1016/j.foodchem.2017.10.069 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Sensory characteristics and chemical analysis of birch sap drinks fermented with different starter cultures
Kuldjärv, Rain; **Rosenvald, Sirli** 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.1.49]

Sensory perception and preferences of oat-based vanilla-flavoured frozen desserts among children (aged 8–16) and adults
Vaikma, Helen; Maasikmets, Maarja; Kuldjärv, Rain; Kutti, Mari-Liis; Rosenvald, Sirli; Straumite, Evita; Stulova, Irina Food quality and preference 2025 / art. 105533 https://doi.org/10.1016/j.foodqual.2025.105533

The effects of apple variety, ripening stage, and yeast strain on the volatile composition of apple cider
Rosend, Julia; Kuldjärv, Rain; Rosenvald, Sirli; **Paalme, Toomas** Heliyon 2019 / art. e01953, 7 p. : ill https://doi.org/10.1016/j.heliyon.2019.e01953 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

The stability of phenolic compounds in fruit, berry, and vegetable purees based on accelerated shelf-life testing methodology
Saarniit, Kärt; **Lang, Hanna**; **Kuldjärv, Rain**; **Laaksonen, Oskar**; **Rosenvald, Sirli** Foods 2023 / art. 1777 https://doi.org/10.3390/foods12091777 Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

The use of lipid oxidation indicators to assess the quality deterioration of potato chips during accelerated shelf-life tests
Leppik, Kärt; Lang, Hanna; Kuhtinskaja, Maria; Rosenvald, Sirli Journal of Food Stability 2022 / p. 1-20 https://doi.org/10.36400/J.Food.Stab.5.2.2022-0015 https://www.ajol.info/index.php/jfs/article/view/233766

Toiduteadlane Sirli Rosenvald: teeme hernest lõhefileed, sest muidu ei jätku maailmas enam piisavalt toitu
Rumm, Hannes ekspress.ee 2023 Toiduteadlane Sirli Rosenvald: teeme hernest lõhefileed, sest muidu ei jätku maailmas enam piisavalt toitu

What would you want for a drink? Sensory mapping of plant-based milk alternatives
Vaikma, Helen; **Kaleda, Aleksei**; **Rosend, Julia**; **Rosenvald, Sirli** EUROSENSE 2020: 9th European Conference on Sensory and Consumer Research 2020