

Impact of apple cultivar, ripening stage, fermentation type and yeaststrain on phenolic composition of apple ciders

Laaksonen, Oskar; **Kuldjärv, Rain**; **Paalme, Toomas**; Virkki, Mira; Yang, Baoru Food chemistry 2017 / p. 29-37 : ill

<https://doi.org/10.1016/j.foodchem.2017.04.067> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The effects of apple variety, ripening stage, and yeast strain on the volatile composition of apple cider

Rosend, Julia; Kuldjärv, Rain; Rosenvald, Sirlil; **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](#)