

Author correction: First crystal structure of an endo-levanase – the BT1760 from a human gut commensal Bacteroides thetaiotaomicron (Scientific Reports, (2019), 9, 1, (8443), 10.1038/s41598-019-44785-0)

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Bakterite imeline maailm; 1. osa

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Co-culture process development using individual substrates

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Composition and metabolism of fecal microbiota from normal and overweight children are differentially affected by melibiose, raffinose and raffinose-derived fructans

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Concepts and criteria defining emerging microbiome applications

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Development of consortia bioprocesses for efficient production of probiotics

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Kuldjärv, Rain; Jagomäe, Annika; Kiiker, Liisa; Jõelet, Ann; Pihelgas, Susan 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

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Eesti ja Taani teadlased leidsid soolestiku tervendamisel abi viirustest

novaator.err.ee 2025 [Eesti ja Taani teadlased leidsid soolestiku tervendamisel abi viirustest](#)

Eestlaste karastusjoogil Raw Edge on potentsiaali saada üleilmseks hitiks : Rohetund 43

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Aro, Valter; Kattel, Anna; Nahku, Ranno; Viikard, Ene; **Vilu, Raivo** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 19 https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

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First crystal structure of a bacterial endo-levanase

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Gut bacteria co-culture in vitro studies

Aro, Valter; Kattel, Anna; Morell, Indrek; **Vilu, Raivo** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 18
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Hapendatud kõõgililjad võivad aidata erinevate seede probleemide korral

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Hea teada! Bio- ja toiduainetetehnoloog Kaarel Adamberg põhjendab ära, miks enamik dieete on mõeldud lühiajaliseks katsetamiseks [Võrguväljaanne]

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Metadata harmonization-standards are the key for a better usage of omics data for integrative microbiome analysis

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