

Analysis of total phenols, sugars, and mineral elements in colored tubers of solanum tuberosum L.

Saar-Reismaa, Piret; Kotkas, Katrin; Rosenberg, Viive; **Kulp, Maria**; **Kuhtinskaja, Maria**; **Vaher, Merike** Foods 2020 / art. 1862 <https://doi.org/10.3390/foods9121862> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Application of the UHPLC-DIA-HRMS method for determination of cheese peptides

Arju, Georg; Taivosalo, Anastassia; **Pismennõi, Dmitri**; **Lints, Taivo**; **Vilu, Raivo**; Daneberga, Zanda; Vorslova, Svetlana; Renkonen, Risto; Joenvaara, Sakari Foods 2020 / art. 979, 11 p. : ill <https://doi.org/10.3390/foods9080979> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cereal and confectionary packaging : assessment of sustainability and environmental impact with a special focus on greenhouse gas emissions

Krauter, Victoria; Bauer, Anna-Sophia; Milousi, Maria; Dörnyei, Krisztina Rita; Ganczewski, Greg; **Leppik, Kärt**; Krepil, Jan; Varzakas, Theodoros Foods 2022 / art. 1347 <https://doi.org/10.3390/foods11091347> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cereal and confectionary packaging: background, application and shelf-life Extension

Bauer, Anna-Sophia; **Leppik, Kärt**; Galic, Kata Foods 2022 / art. 697 <https://doi.org/10.3390/foods11050697> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread

Reidzane, Sanita; Gramatina, Ilze; Galoburda, Ruta; Komasilovs, Vitalijs; Zacepins, Aleksejs; **Bljahhina, Anastassia**; Kince, Tatjana; **Traksmaa, Anna**; Klava, Dace Foods 2023 / art. 155 <https://doi.org/10.3390/foods12010155> [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](#)

Determination of technological parameters and characterization of microbiota of the spontaneous sourdough fermentation of hull-less barley

Reidzane, Sanita; Kruma, Zanda; **Kazantseva, Jekaterina**; **Traksmaa, Anna**; Klava, Dace Foods 2021 / art. 2253 : ill <https://doi.org/10.3390/foods10102253> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development of extraction method for determination of saponins in soybean-based yoghurt alternatives: effect of sample pH

Bljahhina, Anastassia; **Kuhtinskaja, Maria**; Kriščiunaite, Tiina Foods 2023 / art. 2164 <https://doi.org/10.3390/foods12112164> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The effect of apple juice concentration on cider fermentation and properties of the final product

Rosend, Julia; Kaleda, Aleksei; Kuldjärv, Rain; **Arju, Georg**; **Nisamedtinov, Ildar** Foods 2020 / art. 1401, 12 p <https://doi.org/10.3390/foods9101401> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Evaluation of microbial dynamics of kombucha consortia upon continuous backslopping in coffee and orange juice

Andreson, Maret; Kazantseva, Jekaterina; Malv, Esther; Kuldjärv, Rain; Priidik, Reimo; Kütt, Mary-Liis Foods 2023 / art. 3545 <https://doi.org/10.3390/foods12193545> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Food leftover practices among consumers in selected vountries in Europe, South and North America

Koppel, Kadri; Higa, Federica; Godwin, Sandra; **Timberg, Loreida** Foods 2016 / [14 p] <https://doi.org/10.3390/foods5030066> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Front-face fluorimeter for the determination of cutting time of cheese curd

Lazouskaya, Maryna; Stulova, Irina; Sõrmus, Aavo; **Scheler, Ott**; Tiisma, Kalle; Vinter, Toomas; Loov, Roman; Tamm, Martti Foods 2021 / art. 576, 13 p <https://doi.org/10.3390/foods10030576> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Integrated sensory, nutritional, and consumer analysis of sunflower seed butter: a comparative study of commercial and prototype samples

Vene, Kristel; **Lumi, Evelyn**; Alas, Maria; **Huseynli, Lachinkhanim** Foods 2025 / art. 1815 <https://doi.org/10.3390/foods14101815>

Physicochemical and sensorial evaluation of meat analogues produced from dry-fractionated pea and oat proteins

De Angelis, Davide; Kaleda, Aleksei; **Vaikma, Helen**; Tamm, Martti; **Tammik, Mari-Liis**; Squeo, Giacomo; Summo, Carmine Foods 2020 / art. 1754, 15 p <https://doi.org/10.3390/foods9121754> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Quantitative analysis of oat (Avena sativa L.) and pea (Pisum sativum L.) saponins in plant-based food products by

hydrophilic interaction liquid chromatography coupled with mass spectrometry

Bljahhina, Anastassia; Pismennõi, Dmitri; Kriščiunaite, Tiina; **Kuhtinskaja, Maria;** Kobrin, Eeva-Gerda Foods 2023 / art. 991, 16 p. : ill <https://doi.org/10.3390/foods12050991> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Reduction in spoilage microbiota and cyclopiazonic acid mycotoxin with chestnut extract enriched chitosan packaging: stability of inoculated Gouda cheese

Kõrge, Kristi; Šeme, Helena; Bajić, Marijan; Likozar, Blaž; Novak, Uroš Foods 2020 / Art. nr. 1645

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Ripening of hard cheese produced from milk concentrated by reverse osmosis

Taivosalo, Anastassia; Kriščiunaite, Tiina; Stulova, Irina; Part, Natalja; **Rosend, Julia;** Sõrmus, Aavo; **Vilu, Raivo** Foods 2019 /

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Techno-functional and sensory characterization of commercial plant protein powders

Jakobson, Kadi; Kaleda, Aleksei; Adra, Karl; **Tammik, Mari-Liis;** Vaikma, Helen; Kriščiunaite, Tiina; **Vilu, Raivo** Foods 2023 / art.

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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

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Toward a comprehensive understanding of flavor of sunflower products: a review of confirmed and prospective aroma- and taste-active compounds

Huseynli, Lachinkhanim; Walser, Christoph; Blumenthaler, Luise; **Vene, Kristel;** Dawid, Corinna Foods 2025 / art. 1940

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