

Assessment of spoilage microbial communities in modified atmosphere-packed ready-to-eat salad during cold storage : A comparative study using MALDI-TOF MS identification and PacBio full-length 16S rRNA and ITS sequencing
Asadi, Atefeh; Angerjas, Anna; Paalme, Viu; Huseynli, Lachinkhanim; Sarand, Inga International Journal of Food Microbiology
2025 / art. 111268 <https://doi.org/10.1016/j.ijfoodmicro.2025.111268>

Kaupluste külmletid on liiga soojad

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Mapping of spoilage indicators and some pathogenic microbes in three Estonian dairies

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

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

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