

Aia- ja metsasaaduste kuivatamine

Liebert, Tiit Sotsialistlik Põllumajandus 1986 / lk. 30-31 https://www.ester.ee/record=b1232872*est

Analyses of sea buckthorn berries grown in 2007 in Estonia

Raudsepp, Piret; Lõugas, Tiina Food and nutrition = Toit ja toitumine 2009 / p. 4-9

Analysis of sea buckthorn berries

Truljova, Olga Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 119-120 https://www.ester.ee/record=b1189751*est

Analysis of sea buckthorn berries grown in 2007 in Estonia

Raudsepp, Piret; Lõugas, Tiina 4th Baltic Conference on Food Science and Technology : Foodbalt-2009 : Kaunas, May 12-12 2009 / p. 39

Carotenoid analysis in sea buckthorn berries

Lõugas, Tiina; Vokk, Raivo Pigments in Food - a Challenge to Life Sciences : 4th International Congress on Pigments in Food : Oct 9-12, 2006, Stuttgart-Hohenheim, Germany 2006 / p. 74-76 : ill

Characterization of phenolic profiles of Northern European berries by capillary electrophoresis and determination of their antioxidant activity

Ehala, Sille; Vaher, Merike; Kaljurand, Mihkel Journal of agricultural and food chemistry 2005 / p. 6484-6490 : ill

Chemical investigation of the essential oil from berries and needles of common juniper (*Juniperus communis* L.) growing wild in Estonia

Orav, Anne; Kailas, Tiit; Müürisepp, Aleksander-Mati Natural product research 2010 / 19, p. 1789-1799

Colour and carotenoids analysis with sea buckthorn berries

Lõugas, Tiina; Ruben, K.; Männimets, K. Pigments in Food - Chemical, Biological and Technological Aspects 2010 / p. 237-239

Colour of sea buckthorn berries

Lõugas, Tiina Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 106 https://www.ester.ee/record=b1189751*est

Comparative analysis of the composition of essential oils and supercritical carbon dioxide extracts from the berries and needles of Estonian juniper (*Juniperus communis* L.)

Orav, Anne; Koel, Mihkel; Kailas, Tiit; Müürisepp, Aleksander-Mati Procedia chemistry 2010 / p. 161-167

Comparative analysis of the essential oil and supercritical carbon dioxide extracts of *Juniperus communis* L. berries and needles from Estonia

Orav, Anne; Koel, Mihkel; Kailas, Tiit; Müürisepp, Aleksander-Mati NoSSS2009 : 5th Conference on Separation and Related Techniques by Nordic Separation Science Society : 26-29 August, 2009, Tallinn University of Technology, Estonia : abstract book and program 2009 / p. 123

Comparison of the contents of various antioxidants of sea buckthorn berries using CE

Gorbatšova, Jelena; Lõugas, Tiina; Vokk, Raivo; Kaljurand, Mihkel Electrophoresis 2007 / p. 4136-4142 : ill

Determination of the content and profile of phenolic compounds related to the antioxidant activity for a variety of North Europe berries by capillary electrophoresis

Ehala, Sille; Vaher, Merike; Kaljurand, Mihkel 29th International Symposium on High Performance Liquid Phase Separations and Related Techniques 2005 / p. 686

Investigation of the aroma compounds of berries

Kuningas, Kai; **Kailas, Tiit;** Rang, Silvia; **Siimer, Enn; Kann, Jüri** Kemia-kemi = [Finnish chemistry] 1991 / p. 951 https://www.ester.ee/record=b1201067*est

Just seepärast on hea külmutamisel marjadele suhkrut lisada

postimees.ee 2025 <https://maaelu.postimees.ee/8299653/just-seeparast-on-hea-kulmutamisel-marjadele-suhkrut-lisada>

Kompottide valmistamine. Kompoti tegemisel arvesta marjade happesisaldust

Liebert, Tiit Hommikuleht 1993 / 28. juuli

Kooke kaunistatakse sageli pesemata marjadega. Miks seda teha ei tohiks ja kuidas värskaid marju õigesti pesta?

Skuin, Mari delfi.ee 2025 <https://omamaitse.delfi.ee/artikkel/120365628/kooke-kaunistatakse-sageli-pesemata-marjadega-miks-seda-teha-ei-tohiks-ja-kuidas-varskeid-marju-ogesti-pesta>

Kui palju suhkrut? Kas tavaline või moosisuhkur? Kas kaani võib taaskasutada?

Vaaks, Eveliis; Adamberg, Signe; Sarv, Viive postimees.ee 2025 <https://maaelu.postimees.ee/8291923/moosikeetmise-nipid-kui-palju-suhkrut-kas-tavaline-voi-moosisuhkur-kas-kaasi-voib-taaskasutada>

Kuidas teha maitsvaid kuivatatud puuvilju kodus?

Adamberg, Kaarel; Adamberg, Signe goodnews.ee 2024 [Kuidas teha maitsvaid kuivatatud puuvilju kodus?](#)

Marjad ja maitsetaimed on bioaktiivsed

Lõugas, Tiina Horisont 2012 / lk. 30-33 : ill https://artiklid.elnet.ee/record=b2498617*est

Marjade ja puuviljade külmutamine

Liebert, Tiit Nõukogude Naine : EKP Keskkomitee ajakiri 1988 / lk. 16-17 https://www.ester.ee/record=b1181389*est

Miks marjad on paremad kui puuviljad?

Adamberg, Kaarel; Adamberg, Signe Oma Maitse 2024 / lk. 34-36 : ill https://www.ester.ee/record=b2069719*est

Mustikas - paljude lemmik

Tedersoo, Erge Aed 1996 / heinakuu, lk. 2

Mõelgem talvele

Lipre, Endla Eesti Naine 1989 / lk. 17 https://www.ester.ee/record=b1072072*est

Physical and chemical characters of sea buckthorn (*Hippophae rhamnoides*) berries grown in Estonia

Satsi, Birgit Food and nutrition = Toit ja toitumine 2005 / p. 29

Physical characteristics of sea buckthorn berries grown in 2007

Raudsepp, Piret; Lõugas, Tiina Journal of food physics 2008 / p. 95-99

Physical characteristics of sea buckthornberries grown in 2007

Raudsepp, Piret; Lõugas, Tiina 8th International Conference of Food Physics : Bulgaria, Plovdiv, September 24-27, 2008 : book of abstracts 2008 / p. 51

Physical parameters of sea buckthorn berries

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo Journal of food physics 2006 / p. 36-44

Physical properties of sea buckthorn fruits

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo Food and nutrition = Toit ja toitumine 2005 / p. 22-28 : ill

Quality preservation of fruits, berries and vegetables by freezing

Skrupskis, Imants Food and nutrition = Toit ja toitumine 1996 / p. 74-89: ill

Rheological parameters of sea buckthorn berries

Lõugas, Tiina; Laos, Katrin; Vokk, Raivo 7th International Conference of Food Physicist : Senta, [Serbia & Montenegro], 30th June - 1st July 2006 2006 / [1] p

Rowan berries (*Sorbus Aucuparia* L.) in baked products

Kann, Aino; Täht, Riina Jordbruk og samfunn : kongresrapport : NJF XXI kongress, As, 28. juni - 1. juli, 1999 1999 / p. 181

Sea buckthorn as a tool for biomedicine or home remedy

Lõugas, Tiina; Gorbatsõva, Jelena; Kaljurand, Mihkel; Kravets, Marina; Vokk, Raivo Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 107-109

Sea buckthorn berries as a source of carotenoids

Raudsepp, Piret; Borolina, O.; Lõugas, Tiina 5th Pigments in Food Congress - for Quality and Health 2008 / p. 151-154

Sea buckthorn (*Hippophae rhamnoides* L.) berries color and beeta-carotene content

Lõugas, Tiina; Truljova, Olga; Vokk, Raivo FOODBALT-2012 : 7th Baltic Conference on Food Science and Technology "Innovative and Healthy Food for Consumers", May 17-18, 2012 : abstracts 2012 / p. 150

Sea-buckthorn - a valuable natural source for food enrichment

Vokk, Raivo; Lõugas, Tiina NMFST 2000 : Nutritionists Meet Food Scientists and Technologists : 12-14 April 2000, Portugal : abstract book 2000 / p. 119

Storage stability of berry mueslis with special focus on phenolic compounds

Zhou, Ying; Saarniit, Kärt; Jafari, Mahsa Sadat; Rosensvald, Sirli; Laaksonen, Oskar; Tian, Ye; Yang, Baoru LWT - food science and

Sügavkülmutatud marjad toovad tuppa päikeselise suve. Säästlik inimene ostab kallima külmiku

Liebert, Tiiu Hommikuleht 1993 / 23. aug

Toidunipid väsimuse vastu : [TTÜ toitumisteadlase Tagli Pitsi soovitusi]

Eilsen, Stina; **Pitsi, Tagli** Postimees 2009 / 4. apr., Arter, lk. 15 <https://tervis.postimees.ee/102437/toidunipid-vasimuse-vastu>

Toorhoidised. Lisaained marja- ja puuviljahoidistes. Moos

Liebert, Tiiu Kulutaja 1993 / 23. aug

Vaarikas. Kirss

Lipre, Endla Päevaleht 1993 / 24. juuli

Приготовление ржаного хлеба с ягодными добавками

Kann, Aino; Täht, Riina; Saar, Eva-Kai; Kuldmäe, Lehti Tallinna Tehnikaülikooli Toimetised 1990 / lk. 36-44: ill

Термическая обработка ягодных вин

Kipper, Heino Технология пищевых производств. 3 1973 / с. 41-49 https://www.ester.ee/record=b1440564*est
<https://digikogu.taltech.ee/et/Item/2f01dab2-df7a-4d0f-9845-612dede2f5e5>