

Application of ¹³C and fluorescence labeling in metabolic studies of *Saccharomyces* spp

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Application of ¹³C-[2]- and ¹³C-[1,2] acetate in metabolic labelling studies of yeast and insect cells

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Application of quasi-steady-state cultures

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Application of quasi-steady-state cultures in laboratory and industrial practice

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Applications of ¹⁵N-labeled yeast hydrolysates in metabolic studies of *Lactococcus lactis* and *Saccharomyces cerevisiae* = ¹⁵N-märgistatud pärmihüdrolüsaatide rakendused *Lactococcus lactis*'e ja *Saccharomyces cerevisiae* ainevahetuse uurimisel

Kevvai, Kaspar 2016 <https://digi.lib.ttu.ee/i/?5142> https://www.ester.ee/record=b4567660*est

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Cryo-protective effect of ice-binding proteins produced by *Pseudomonas fluorescens* AQP671 on wholegrain wheat bread dough during freezing and frozen storage

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Determination of B-group vitamins in food using an LC-MS stable isotope dilution assay = B-grupi vitamiinide määramine toiduainetes kasutades LC-MS isotoop-lahjenduse meetodit

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Determination of varietal thiols in white wines using LC-MS/MS-SIDA

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Development and implementation of high throughput peptidomics for microbial studies = Suure läbilaskevõimega peptidoomika meetodite arendamine ja juurutamine mikrobioloogilisteks uuringuteks

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Effect of different stressful environmental conditions on the expression of HSP12P-GFP2 fusion protein in *Saccharomyces cerevisiae*

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Effect of slowly increasing temperature and NaCl concentration on the expression of Hsp12-GFP2 fusion protein in *Saccharomyces cerevisiae* : an auxo-accelerostat study

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Metabolic changes underlying the higher accumulation of glutathione in *Saccharomyces cerevisiae* mutants

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Molecular mechanisms controlling intracellular glutathione levels in baker's yeast *Saccharomyces cerevisiae* and a random mutagenized glutathione over-accumulating isolate = Rakusised glutatiooni taset kontrollivad molekulaarsed mehhanismid pagarip  rmis *Saccharomyces cerevisiae* ja selle juhuslikul mutageneesil saadud glutatiooni   leakumuleerivas isolaadis

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The effect of cidermaking practices on ester production by yeast = Siidri valmistamise tingimuste mõju estrite tootmisele pärmide poolt

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Unlocking the secrets of peptide transport in wine yeast: insights into oligopeptide transporter functions and nitrogen source preferences

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Utilization of ¹⁵N-labelled yeast hydrolysate in *Lactococcus lactis* IL1403 culture indicates co-consumption of peptide-bound and free amino acids with simultaneous efflux of free amino acids

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