

Determination of peppermint and orange aroma compounds in food and beverages

Orav, Anne; **Kann, Jüri** Proceedings of the Estonian Academy of Sciences. Chemistry 2001 / 4, p. 217-225 : ill

Monitoring degradation processes of L-ascorbic acid in orange fruits and juices by capillary zone electrophoresis with a computerized pneumatic sampling device

Kuldvee, Ruth; Vunder, Kadri; **Kaljurand, Mihkel** Proceedings of the Estonian Academy of Sciences. Chemistry 1999 / 3, p. 119-128

Monitoring of L-ascorbic acid's degradation processes in orange fruits and juices by capillary zone electrophoresis using a computerized pneumatic sampling device

Vunder, Kadri; Kuldvee, Ruth; Kaljurand, Mihkel Balaton Symposium'99 on High-Performance Separation Methods : September 1-3, 1999, Siofok, Hungary : book of abstracts 1999 / p. P-195

New insights into the evolution of host specificity of three *Penicillium* species and the pathogenicity of *P. italicum* involving the infection of Valencia orange (*Citrus sinensis*)

Gong, Liang; Liu, Yongfeng; Xiong, Yehui; Li, Taotao; Yin, Chunxiao; Zhao, Juanni; Yu, Jialin; Yin, Qi; **Gupta, Vijai Kumar**; Jiang, Yueming Virulence 2020 / 20 p. : ill <https://doi.org/10.1080/21505594.2020.1773038> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Teadlane räägib, kui palju võib süüa liha ja kas liiter apelsinimahla on kahjulik

Liebert, Tiiu postimees.ee 2023 [Teadlane räägib, kui palju võib süüa liha ja kas liiter apelsinimahla on kahjulik](#)