

Aasta parima kokaraamatu autor on TalTechi doktor

Mente et Manu 2023 / lk. 8 https://www.ester.ee/record=b1242496*est

Advances in nanomaterials induced biohydrogen production using waste biomass

Srivastava, Neha; Srivastava, Manish; Mishra, Pradeep Kumar; Kausar, Mohd Adnan; Saeed, Mohd; **Gupta, Vijai Kumar**; Singh, Rajeev; Ramteke, Pramod Wasudeo Bioresource Technology 2020 / art. 123094 <https://doi.org/10.1016/j.biortech.2020.123094> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Aita toiduteadlasi ja anna oma söögieelistuste kohta infot : Veebiküsitlusele on võimalik vastata novembris ja detsembris 2023

digi.geenius.ee 2023 [Aita toiduteadlasi ja anna oma söögieelistuste kohta infot : Veebiküsitlusele on võimalik vastata novembris ja detsembris 2023](#)

Analysis of feedstock for anaerobic co-digestion process = Анализ исходного сырья для процесса совместного анаэробного сбраживания [Electronic resource]

Blonskaja, Viktoria; Loigu, Enn Collection of papers International Conference Energy-saving and Energy Efficiency in Water Supply and Sewage Utilities 2012 / [7] p. : ill. [CD-ROM]

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

Nisamedtinov, Ildar 2006 <https://digi.lib.tu.ee/i/?91> https://www.ester.ee/record=b2195814*est

Automatic linguistic inversion of a fuzzy model for fed-batch fermentation control

Riid, Andri; Leibak, Alar; Rüstern, Ennu Proc. 2006 International Conference on Intelligent Engineering Systems : INES, London, 26-28 June 2006 2006 / p. 129-134 https://www.researchgate.net/publication/224646300_Automatic_Linguistic_Inversion_of_a_Fuzzy_Model_for_Fed-Batch_Fermentation_Control

Baltikumi suurimal ärifestivalil sTARTUp Day toimunud iduettevõtete sTARTUp Pitching 2022 võistluse finalistidest võitis Swedbanki auhinna 10 000 eurot puidu- ja põllumajandusjääkidest toiduainete tootmist arendav iduettevõtte Äio tech [Võrguväljaanne]

Bioneer.ee 2022 [Baltikumi suurimal ärifestivalil sTARTUp Day toimunud iduettevõtete sTARTUp Pitching 2022 võistluse finalistidest võitis Swedbanki auhinna 10 000 eurot puidu- ja põllumajandusjääkidest toiduainete tootmist arendav iduettevõtte Äio tech](#)

Batch and fed-batch ethanol fermentation of cheese-whey powder with mixed cultures of different yeasts

Farkas, Csilla; Rezessy-Szabo, Judit M.; **Gupta, Vijai Kumar**; Bujna, Erika; Pham, Tuan M.; Pásztor-Huszár, K.; Friedrich, László; Bhat, Rajeev; Thakur, Vijay Kumar; Nguyen, Quang D. Energies 2019 / Art. 4495 <https://doi.org/10.3390/en12234495> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Biodegradation of organic substrate in sulphate containing yeast wastewaters

Krapivina, Marina; Blonskaja, Viktoria; Kurissoo, Tõnu; Vilu, Raivo "Environmental Impact and Water Management in a Catchment Area Perspective" : 24-26 September, 2001, Tallinn, Estonia : proceedings of the Symposium dedicated to the 40th Anniversary of Institute of Environmental Engineering at Tallinn Technical University 2001 / p. 232-241 : ill

Biolagunevate jäätmete fermentatsioon taastuvate energiaallikate saamiseks

Menert, Anne; Michelis, Merje; Rikmann, Ergo; **Blonskaja, Viktoria; Kaljurand, Mihkel**; Kallaste, Tiit TEUK XII : taastuvate energiaallikate uurimine ja kasutamine : kaheteistkümnenda konverentsi kogumik 2010 / lk. 49-59 : ill

Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese

Adamberg, Kaarel; Antonsson, M.; Ardö, Ylva; Waagner Nielsen, E.; Vogensen, Finn K. Future food - ascientific perspective abstract collection. LMC kongress at DTU, January 16-17, 2002, Denmark 2002 / p. 27

Characterization of cider fermentation in fresh apple juice and apple juice concentrate [Online resource]

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Chemical, metagenomic and sensory differences in kimchi fermented in industrial and laboratory scale

Aus, Emili; Kuldjärv, Rain; Meikas, Anne; **Vaikma, Helen**; Janusova, Marina 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 103 https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

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](#)

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Dark fermentation of biomass and organic waste for production of renewables

Vaalu, Tarmo; Michelis, Merje; Mets, Aita; Lepane, Viia; Kaljurand, Mihkel; Suurväli, Jaanus; Menert, Anne 12th Nordic-Baltic IHS Symposium on Natural Organic Matter in Environment and Technology : Tallinn, Estonia, June 14-17, 2009 : program and abstracts 2009 / p. 43

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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 and optimisation of HILIC-LC-MS method for determination of carbohydrates in fermentation samples

Pismennõi, Dmitri; Kiritsenko, Vassili; Marhivka, Jaroslav; Kütt, Mary-Liis; Vilu, Raivo Molecules 2021 / art. 3669, 10 p. : ill <https://doi.org/10.3390/molecules26123669> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development of a microcalorimetric method for the study of fermentation processes = Kalorimeetrilise meetodi väljatöötamine fermentatsiooniprotsesside uurimiseks

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Development of fermented oat-based drink

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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](#)

Effect of changing environmental conditions on the fermentative growth of *Saccharomyces cerevisiae* S288C: auxo-accelerostat study

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

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Fermentation of carbohydrates from cheese sources by non-starter lactic acid bacteria isolated from semi-hard Danish cheese

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Methodology for analysis of peptide consumption by yeast during fermentation of enzymatic protein hydrolysate supplemented synthetic medium using UPLC-IMS-HRMS

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The role of Opt and Fot oligopeptide transporters in covering the yeast nitrogen need during fermentation in a peptide rich environment

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Selection of functional starter bacteria for type I sourdough process = Funktsionaalsete starterbakterite selektsioon tüüp I rukkileivajuuretise tootmiseks

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Study of the toxic effect of the short- and medium-chain monocarboxylic acids on the growth of *Saccharomyces cerevisiae* using the CO₂-auxo-accelerostat fermentation system

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TalTechi teadlane tõi turule uue karastusjoogi, mis on kasulik soolestikule, vähendab hambakattu ja maitseb suurepäraselt

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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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