

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjārv, Rain**; Malv, Esther; **Vaikma, Helen**; Kaleda, Aleksei; Kütt, Mary-Liis; **Vilu, Raivo** International journal of food microbiology 2022 / art. 109715 <https://doi.org/10.1016/j.ijfoodmicro.2022.109715> [Journal metris at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Characterization of odor-active compounds of various pea preparations by GC-MS, GC-O, and their correlation with sensory attributes

Zhogoleva, Aleksandra; Alas, Maria; Rosenvald, Sirli Future foods 2023 / art. 100243 <https://doi.org/10.1016/j.fufo.2023.100243>

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

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The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys

Kivima, Evelin; Tanilas, Kristel; **Martverk, Kaie**; Rosenvald, Sirli; **Timberg, Loreida**; **Laos, Katrin** Foods 2021 / art. 511, 14 p <https://doi.org/10.3390/foods10030511> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Correlation of gas chromatography-olfactometry and sensory descriptive analysis of oregano samples by PLSR

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Does surface morphology of plant-based protein powders influence sensory perception?

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Gelling properties of proteins in meat analogues

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Individual differences in sensitivity to bitterness focusing on oat and pea preparations

Vaikma, Helen; **Metsoja, Grete**; **Bljahhina, Anastassia**; **Rosenvald, Sirli** Future foods 2022 / art. 100206 <https://doi.org/10.1016/j.fufo.2022.100206> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Physicochemical and sensorial evaluation of meat analogues produced from dry-fractionated pea and oat proteins

De Angelis, Davide; Kaleda, Aleksei; **Vaikma, Helen**; Tamm, Martti; **Tammik, Mari-Liis**; Squeo, Giacomo; Summo, Carmine Foods 2020 / art. 1754, 15 p <https://doi.org/10.3390/foods9121754> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Replacement of milk fat by rapeseed oil stabilised emulsion in commercial yogurt

Kasprzak, Mirosław M.; Sady, Marek; Kruk, Joanna; **Bartkova, Simona**; **Sanka, Immanuel**; **Scheler, Ott**; Jamroz, Ewelina; Berski, Wiktor; Onacik-Guer, Sylwia; Zajac, Marzena; Domagala, Jacek; Ptasznik, Stanisław; Okpala, Charles Odilichukwu R.; Tkaczewska, Joanna PeerJ 2023 / art. e16441 <https://doi.org/10.7717/peerj.15816>

Rheological and sensory characterization of plant-based yoghurt analogues to describe the texture of products using instrumental parameters

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The effect of transition to a more energy-effective processing regime on the shelf-life of lingonberryblueberry-rye puree

Lang, Hanna; **Saarniit, Kärt**; **Kuldjārv, Rain** 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 53 https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Yeast performance characterisation in different cider fermentation matrices

Rosend, Julia; **Kuldjārv, Rain**; **Arju, Georg**; **Nisamedtinov, Ildar** Agronomy research 2019 / p. 2040–2053 : ill <https://doi.org/10.15159/AR.19.178> [Journal metrics at Scopus](#) [Article at Scopus](#)