

Author correction: First crystal structure of an endo-levanase – the BT1760 from a human gut commensal Bacteroides thetaiotaomicron (Scientific Reports, (2019), 9, 1, (8443), 10.1038/s41598-019-44785-0)

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Co-culture process development using individual substrates

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Composition and metabolism of fecal microbiota from normal and overweight children are differentially affected by melibiose, raffinose and raffinose-derived fructans

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Concepts and criteria defining emerging microbiome applications

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Development of consortia bioprocesses for efficient production of probiotics

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Eesti ja Taani teadlased leidsid soolestiku tervendamisel abi viirustest

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Eestlaste karastusjoogil Raw Edge on potentsiaali saada üleilmseks hitiks : Rohetund 43

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First crystal structure of a bacterial endo-levanase

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Hapendatud kõõgiviljad võivad aidata erinevate seedeprobleemide korral

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Hea teada! Bio- ja toiduainetetehnoloog Kaarel Adamberg põhjendab ära, miks enamik dieete on mõeldud lühiajaliseks katsetamiseks [Võrguväljaanne]

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Helikobakter – mustade käte haigus. Teadur: kui see on peres, haigestuvad tõenäoliselt ka lapsed

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Kõhutervise audit. Häid kõhubaktereid toKuidas toetada oma teist aju ehk mikrobioomi? Millega toita häid kõhubaktereid?

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Metadata harmonization-standards are the key for a better usage of omics data for integrative microbiome analysis

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Mikrobioomika uurimisgrupis muugitakse lahti toitumise ja tervise seoseid

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Selection of fast and slow growing bacteria from fecal microbiota using continuous culture with changing dilution rate

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Traksmäa, Anna; Rocha, João M.; Rosell, Cristina M.; Hricová, Andrea 14th Baltic Conference on Food Science and Technology

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