

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)

Ernits, Karin; **Eek, Priit; Lukk, Tiit**; Visnapuu, Triinu; Alamäe, Tiina Scientific reports 2019 / art. 17512, 1 p.

<https://doi.org/10.1038/s41598-019-54274-z> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Bakterite imeline maailm; 1. osa

Lelumees, Siiri Kodutohter 2020 / lk. 30-33 : ill http://www.ester.ee/record=b1072381*est

Co-culture process development using individual substrates

Kattel, Anna; Morell, Indrek; **Aro, Valter; Nahku, Ranno; Vilu, Raivo** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 28

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

Adamberg, Kaarel; Adamberg, Signe; Ernits, Karin Anaerobe 2018 / p. 100-110 : ill <https://doi.org/10.1016/j.anaerobe.2018.06.009> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development of consortia bioprocesses for efficient production of probiotics

Nahku, Ranno; Aro, Valter; Kattel, Anna; Vilu, Raivo 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 42

Dietary intervention study conducted with fiber rich functional and sustainable smoothie made using leftover apple pomace from apple cider industry

Kuldjärv, Rain; Jagomäe, Annika; Kiiker, Liisa; Jõelet, Ann; Pihelgas, Susan 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023

https://conferences.ltu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Drastic effects on the microbiome of a young rower engaged in high-endurance exercise after a month usage of a dietary fiber supplement

Jaago, Mariliis; Timmusk, Uku Siim; **Timmusk, Tõnis; Palm, Kaia** Frontiers in Nutrition 2021 / art. #654008, 11 p. : ill

<https://doi.org/10.3389/fnut.2021.654008> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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

Soopan, Ivar [Eestlaste karastusjoogil Raw Edge on potentsiaali saada üleilmseks hitiks : Rohetund 43](#) 2024

Eestlaste menüüs napib kiudaineid

Imeline Teadus 2020 / lk. 20 : fot https://www.ester.ee/record=b2747925*est

Eestlaste toidulaud on kiudainevaene

Eesti Elu : [Kanada ajaleht] 2020 / lk. 7

Evaluating the effect of different fibers on a simplified gut microbiota

Aro, Valter; Kattel, Anna; Nahku, Ranno; Viirard, Ene; **Vilu, Raivo** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 19

https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

Exploration of host-agent-environment interactions using tools of metagenomic sequencing and next generation phage display = Metagenoomi sekveneerimise ja järgmise põlvkonna faagidisplei kasutamine inimese eksposoomi kirjeldamisel

Jaago, Mariliis 2023 <https://doi.org/10.23658/taltech.56/2023> <https://digikogu.taltech.ee/et/Item/0220f3e8-c452-4c02-a117-d8c343375d24> https://www.ester.ee/record=b5645213*est

First crystal structure of a bacterial endo-levanase

Ernits, Karin; **Eek, Priit; Lukk, Tiit**; Visnapuu, Triinu; Alamäe, Tiina FEBS3+ conference of Latvian, Lithuanian and Estonian Biochemical Societies : abstract book : Riga, Latvia, 17-19 June 2019 2019 / p. 22

First crystal structure of an endo-levanase - the BT1760 from a human gut commensal Bacteroides thetaiotaomicron

Ernits, Karin; **Eek, Priit; Lukk, Tiit** Scientific reports 2019 / art. 8443, 13 p. : ill <https://doi.org/10.1038/s41598-019-44785-0> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Gut bacteria co-culture in vitro studies

Aro, Valter; Kattel, Anna; Morell, Indrek; **Vilu, Raivo** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 18

https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

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

Adamberg, Kaarel omamaitse.delfi.ee 2020 [Hea teada!](#)

Insights on engineered microbes in sustainable agriculture : biotechnological developments and future prospects

Sudheer, Surya; Bai, Renu Geetha; **Usmani, Zeba**; Sharma, Minaxi Current Genomics 2020 / p. 321-333

<https://doi.org/10.2174/1389202921999200603165934> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Isothermal microcalorimetry as an innovative in vitro approach for assessing the effect of food fibres on human gut microbiome

Part, Natalja; Viiard, Ene; **Jaagura, Madis**; **Adamberg, Signe**; **Adamberg, Kaarel** 5th Central and Eastern European Conference on Thermal Analysis and Calorimetry & 14th Mediterranean Conference on Calorimetry and Thermal Analysis , 27-30 August 2019, Roma, Italy: CEEC-TAC5 & Medicta2019 : book of abstracts 2019 / p. 221 <http://www.ceec-tac.org/download.php?f=../download/BoA%20CEEC-TAC5%20Medicta2019.pdf>

Kokkuvõte = Резюме = Summary

Adamberg, Signe Mina, superorganism : lugu bakterite ja inimese kooselust : näituse kataloog = Я, суперорганизм! : история о сожительстве бактерии и человека : каталог выставки = Me, superorganism! : tale about the untold story of bacteria : exhibition catalogue 2019 / lk. 83 https://www.ester.ee/record=b5255688*est

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

Adamberg, Kaarel tervispluss.delfi.ee 2024 [Kõhutervise audit. Häid kõhubaktereid toKuidas toetada oma teist aju ehk mikrobioomi? Millega toita häid kõhubaktereid?](#)

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

Cernava, Tomislav; Rybakova, Daria; Buscot, Francois; Clavel, Thomas; McHardy, Alice Carolyn; Meyer, Fernando; Meyer, Folker; Overmann, Jörg; Stecher, Bärbel; **Sarand, Inga** Environmental Microbiome 2022 / art. 33 <https://doi.org/10.1186/s40793-022-00425-1>

Microbiome interconnectedness throughout environments with major consequences for healthy people and a healthy planet

Sessitsch, Angela; Wakelin, Steve; Schlöter, Michael; Maguin, Emmanuelle; Cernava, Tomislav; Champomier-Verges, Marie-Christine; Charles, Trevor C.; Cotter, Paul D.; Ferrocino, Ilario; Kriaa, Aicha; Lebre, Pedro; Cowan, Don; Lange, Lene; Kiran, Seghal; Markiewicz, Lidia; Meisner, Annelein; Olivares, Marta; **Sarand, Inga**; Schelkle, Bettina; Selvin, Joseph; Smidt, Hauke; van Overbeek, Leo; Berg, Gabriele; Cocolin, Luca; Sanz, Yolanda; Fernandes, Wilson Lemos; Liu, S. J.; Ryan, Matthew; Singh, Brajesh; Kostic, Tanja Microbiology and molecular biology reviews 2023 <https://doi.org/10.1128/membr.00212-22>

Microbiome of root vegetables - a source of gluten degrading bacteria

Kõiv, Viia; **Adamberg, Kaarel**; Adamberg, Signe; **Tenson, Tanel** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 33 https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacs.pdf

Microbiome-based solutions to address new and existing threats to food security, nutrition, health and agrifood systems' sustainability

Callens, Karel; Fontaine, Fanette; Sanz, Yolanda; Bogdanski, Anne; D'Hondt, Kathleen; Lange, Lene; Smidt, Hauke; Overbeek, Leo S. van; Kostic, Tanja; **Sarand, Inga** Frontiers in Sustainable Food Systems 2022 / art. 1047765 <https://doi.org/10.3389/fsufs.2022.1047765> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Microbiota of spontaneous sourdough from rye and oat flour

Klava, Dace; **Traksmäa, Anna**; Batukbhai Ratiya, Jalpa 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 31 https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacs.pdf

Miks enamik dieete on mõeldud lühiajaliseks katsetamiseks?

Adamberg, Kaarel Oma Maitse 2020 / lk. 59-60 : fot https://www.ester.ee/record=b2069719*est

The need for an integrated multi-OMICs approach in microbiome science in the food system

Ferrocino, Ilario; Rantsiou, Kalliopi; McClure, Ryan; Kostic, Tanja; Correa de Souza, Rafael Soares; Lange, Lene; FitzGerald, Jamie; Kriaa, Aicha; **Sarand, Inga** Comprehensive Reviews in Food Science and Food Safety 2023 / p. 1082-1103 <https://doi.org/10.1111/1541-4337.13103>

Optimisation of sample storage and dna extraction for human gut microbiome studies

Kazantseva, Jekaterina; Malv, Esther; Meikas, Anne; Kallastu, Aili; **Jaagura, Madis**; Koppel, Johana 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 29

Reproducible chemostat cultures to eliminate eukaryotic viruses from fecal transplant material

Adamberg, Signe; Rasmussen, T.; Larsen, S. B.; Mao, X.; Nielsen, D. S.; **Adamberg, Kaarel** bioRxiv 2023 / 21 p <https://doi.org/10.1101/2023.03.15.529189>

A reproducible enteric phage community improves blood glucose regulation in an obesity mouse model

Mao, Xiaotian; Larsen, Sabina Birgitte; Zachariassen, Sidsel Fisker; **Adamberg, Signe**; **Adamberg, Kaarel** bioRxiv 2023 / 27 p
<https://doi.org/10.1101/2023.03.20.532903> <https://www.biorxiv.org/content/biorxiv/early/2023/03/20/2023.03.20.532903.full.pdf>

Rhizosphere metagenomics of *Paspalum scrobiculatum* L. (kodo millet) reveals rhizobiome multifunctionalities

Prabha, Ratna; Singh, Dhananjaya P.; Gupta, Shailendra; **Gupta, Vijai Kumar**; El-Enshasy, Hesham A.; Verma, Mukesh K.
Microorganisms 2019 / art. 608, 21 p. : ill <https://doi.org/10.3390/microorganisms7120608> [Journal metrics at Scopus](#) [Article at Scopus](#)
[Journal metrics at WOS](#) [Article at WOS](#)

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

Adamberg, Kaarel; **Adamberg, Signe** Microbial ecology in health and disease 2018 / art. 1549922, [12] p. : ill
<https://doi.org/10.1080/16512235.2018.1549922> [Eesti teadlased: inimene saab oma soolebaktereid otseselt mõjutada Mida kauem on toit soolestikus, seda rohkem tekib seal "aeglasid" baktereid](#)

Sourdomics (ca18101) sourdough biotechnology network towards novel, healthier and sustainable food and bioprocesses

Traksmäe, Anna; Rocha, João M.; Rosell, Cristina M.; Hricová, Andrea 14th Baltic Conference on Food Science and Technology
"Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 38

Specific selection of microbial consortia by continuous cultivation for future probiotics

Adamberg, Kaarel; **Raba, Grete**; **Adamberg, Signe** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 16

Supertoit ja superdieet ei anna tulemust. Eestlase köht nõuab teistsuguseid meetmeid

Raamets, Heli Maaleht 2021 / Lk. 22-23 <https://dea.digar.ee/article/maaleht/2021/09/23/20.1>

Tervis algab korras kõhust

Vikat, Marilin; **Adamberg, Kaarel** Postimees 2018 / lk. 24 [Kesise toidulaua korral põhjustavad soolebakterid tõsiseid haigusi](#)

The complex microbiome from native semen to embryo culture environment in human in vitro fertilization procedure

Štšepetova, Jelena; Baranova, Juliana; **Simm, Jaak**; Parm, Ülle Reproductive biology and endocrinology 2020 / art. 3, 13 p. : ill
<https://doi.org/10.1186/s12958-019-0562-z> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The composition of faecal microbiota is related to the amount and variety of dietary fibres

Adamberg, Kaarel; **Jaagura, Madis**; Aaspõllu, Anu; Nurk, Eha; **Adamberg, Signe** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 17

The seagrass holobiont and its microbiome

Ugarelli, Kelly; Chakrabarti, Seemanti; **Laas, Peeter**; Stingl, Ulrich Microorganisms 2017 / art. 81, 28 p. : ill
<https://doi.org/10.3390/microorganisms5040081>

Toiduteadlaste köielkõnd

Arndt-Kalju, Margit Oma Maitse 2021 / lk. 61-63 : fot [Toiduteadlaste ...](#) https://www.ester.ee/record=b2069719*est

Toiduteadur: poes käies mõtle ka sellele, mida headele bakteritele süüa osta

Gil, Kaia postimees.ee 2023 [Toiduteadur: poes käies mõtle ka sellele, mida headele bakteritele süüa osta](#)

Toitumisteadlane räägib uutest võimalustest rasvumise vähendamiseks

Liebert, Tiit tervis.elu24.ee 2020 / fot <https://tervis.elu24.ee/6906581/toitumisteadlane-raagib-uutest-voimalustest-rasvumise-vahendamiseks>

Trichoderma : biodiversity, ecological significances, and industrial application

Sharma, Sushma; Kour, Divyot; Rana, Kusam Lata; **Sudheer, Surya** Recent advancement in white biotechnology through fungi. Volume 1. Diversity and enzymes perspectives 2019 / p. 85-120 https://doi.org/10.1007/978-3-030-10480-1_3