

Effect of quality properties of added gluten on the texture and sensory properties of rye and buckwheat breads

Traksmäa, Anna; Kaleda, Aleksei; **Nurme, Britta**; Laos, Katrin Agronomy research 2023 / 13 p. : ill <https://doi.org/10.15159/ar.23.082>
[Journal metrics at Scopus](#) [Article at Scopus](#)

Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis

Vaikma, Helen; Kaleda, Aleksei; **Rosend, Julia**; Rosenväld, Sirli Future foods 2021 / art. 100049
<https://doi.org/10.1016/j.fufo.2021.100049> [Journal metrics at Scopus](#) [Article at Scopus](#) [Article at WOS](#)

Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences

Kortesniemi, Maaria; Rosenväld, Sirli; Laaksonen, Oskar; Vanag, Anita; Ollikka, Tarja; **Vene, Kristel**; Yang, Baoru Food chemistry 2018 / p. 351-359 : ill <https://doi.org/10.1016/j.foodchem.2017.10.069> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Starter culture growth dynamics and sensory properties of fermented oat drink

Kütt, Mary-Liis; Orgusaar, Kaisa; Stulova, Irina; Priidik, Reimo; **Pismennõi, Dmitri**; **Vaikma, Helen**; Kallastu, Aili; Zhogoleva, Aleksandra; Morell, Indrek; Kriščiunaite, Tiina Heliyon 2023 / art. e15627, 14 p. : ill <https://doi.org/10.1016/j.heliyon.2023.e15627> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)