

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](#)

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

Aus, Emili; Kuldjäär, Rain; Meikas, Anne; **Vaikma, Helen**; Junusova, 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/lluc/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Consumer preferences for kimchi in Estonia, Latvia, and Finland : napa cabbage and local vegetables (white cabbage, red cabbage, white turnip, beetroot)

Maasikmets, Maarja; Kuldjäär, Rain; Antsmaa, Emili; Straumite, Evita; Pohjanheimo, Terhi; **Vaikma, Helen** *Food Quality and Preference* 2025 / art. 105622 <https://doi.org/10.1016/j.foodqual.2025.105622> <https://www.sciencedirect.com/science/article/pii/S0950329325001971?via%3Dihub#ac0005>

Determination of technological parameters and characterization of microbiota of the spontaneous sourdough fermentation of hull-less barley

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 fermented oat-based drink

Orgusaar, Kaisa; Kriisa, Marie; Kütt, Mary-Liis; Stulova, Irina 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : *FoodBalt 2021 : book of abstracts 2021* / p. 83 https://aps.emu.ee/aloartiklid/2021_foodbalt.pdf

Diversity and stability of lactic acid bacteria in rye sourdoughs of four bakeries with different propagation parameters

Viiard, Ene; Bessmeltseva, Marianna; Simm, Jaak; Talve, Tiina; **Aaspõllu, Anu; Paalme, Toomas; Sarand, Inga** *PLoS ONE* 2016 / art. e0148325 <https://doi.org/10.1371/journal.pone.0148325> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The effect of apple juice concentration on cider fermentation and properties of the final product

Rosend, Julia; Kaleda, Aleksei; Kuldjäär, 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](#)

Engineered microbes for pigment production using waste biomass

Usmani, Zeba; Sharma, Minaxi; Sudheer, Surya; Gupta, Vijai Kumar; Bhat, Rajeev *Current genomics* 2020 / p. 80-95 <https://doi.org/10.2174/1389202921999200330152007> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Fermentation of reconstituted milk by *Streptococcus thermophilus* : effect of irradiation on skim milk powder

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo *International dairy journal* 2013 / p. 139-149 : ill <https://doi.org/10.1016/j.idairyj.2013.02.004> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

HILIC-LC-MS method for determination of carbohydrates in various food matrices

Pismennõi, Dmitri; Kobrin, Eeva-Gerda; Kütt, Mary-Liis; Vilu, Raivo *Book of abstracts : 10th International Symposium on Recent Advances in Food Analysis : September 6–9, 2022 : Prague, Czech Republic 2022* / p. 337 <https://www.rafa2022.eu/pdf/Book%20of%20Abstracts%20RAFA%202022.pdf>

Impact of environmental factors on the dynamics of microbiota in sourdoughs

Lutter, Liis; Anderson, Helena; **Sarand, Inga**; Jõudu, Mi 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : *FoodBalt 2021 : book of abstracts 2021* / p. 39 https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

Lignocellulosic biomass (LCB) : a potential alternative biorefinery feedstock for polyhydroxyalkanoates production

Al-Battashi, Huda Sultan; Annamalai, Neelamegam; Sivakumar, Nallusamy; **Gupta, Vijai Kumar** *Reviews in Environmental Science and Biotechnology* 2019 / p. 183–205 : ill <https://doi.org/10.1007/s11157-018-09488-4> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives

Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirli; Kallastu, Aili; **Vaikma, Helen**; Kriščiunaite, Tiina; **Pismennõi, Dmitri**; Viiard, Ene *Future foods* 2023 / art. 100212, 10 p. : ill <https://doi.org/10.1016/j.fufo.2022.100212> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Potassium and sodium salt stress characterization in the yeasts *Saccharomyces cerevisiae*, *Kluyveromyces marxianus*, and *Rhodotorula toruloides*

Illarionov, Aleksandr; **Lahtvee, Petri-Jaan; Kumar, Rahul, 1978-** Applied and Environmental Microbiology 2021 / art. e03100-20
<https://doi.org/10.1128/AEM.03100-20> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Volatile flavour compounds of mangosteen juice and wine fermented with *Saccharomyces cerevisiae*

Holm, Mariliis; Chen, Dai; Seow, Yi Xin; Ong, Peter K.C.; Liu, Shao Quan International Food Research Journal 2016 / p. 1812 - 1817
<https://www.semanticscholar.org/paper/Volatile-flavour-compounds-of-mangosteen-juice-and-Seow/5ebafba25136c9ee5f7fb1e6e73d66ddb36e726> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)