

Application of the UHPLC-DIA-HRMS method for determination of cheese peptides

Arju, Georg; Taivosalo, Anastassia; **Pismennõi, Dmitri**; **Lints, Taivo**; **Vilu, Raivo**; Daneberga, Zanda; Vorslova, Svetlana; Renkonen, Risto; Joenvaara, Sakari Foods 2020 / art. 979, 11 p. : ill <https://doi.org/10.3390/foods9080979> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Compound's pre-screening of withania somnifera, Baccopa monnieri and centella asiatica extracts

Witter, Steffi; **Arju, Georg**; Junusova, Marina; **Kuhtinskaja, Maria**; **Samoson, Ago**; Witter, Raiker; **Vilu, Raivo** Journal of biosciences and medicines 2020 / p. 80-98 <https://doi.org/10.4236/jbm.2020.89007>

Development and implementation of high throughput peptidomics for microbial studies = Suure läbilaskevõimega peptidoomika meetodite arendamine ja juurutamine mikrobioloogilisteks uuringuteks

Arju, Georg 2022 <https://doi.org/10.23658/taltech.72/2022> <https://digikogu.taltech.ee/et/Item/321e304a-71ec-4331-9459-2ceba20d42ae> https://www.ester.ee/record=b5530395*est

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

Rosend, Julia; **Kaleda, Aleksei**; **Kuldjärv, 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](#)

Effect of β -casein reduction and high heat treatment of micellar casein concentrate on proteolysis, texture and the volatile profile of resultant Emmental cheese during ripening

Xia, Xiaofeng; **Arju, Georg**; Taivosalo, Anastassia; Lints, Taivo; Kriščiunaite, Tiina; **Vilu, Raivo**; Corrigan, Bernard M.; Gai, Nan; Fenelon, Mark A.; Tobin, John T.; Kilcawley, Kieran; Kelly, Alan L.; McSweeney, Paul L. H.; Sheehan, Jeremiah J. International dairy journal 2023 / art. 105540, 13 p. : ill <https://doi.org/10.1016/j.idairyj.2022.105540> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Methodology for analysis of peptide consumption by yeast during fermentation of enzymatic protein hydrolysate supplemented synthetic medium using UPLC-IMS-HRMS

Arju, Georg; **Berg, Hidde Yael**; **Lints, Taivo**; **Nisamedtinov, Ildar** Fermentation 2022 / art. 145, 20 p. : ill <https://doi.org/10.3390/fermentation8040145> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Nitrogen availability and utilisation of oligopeptides by yeast in industrial scotch grain whisky fermentation

Berg, Hidde Yael; **Arju, Georg**; **Nisamedtinov, Ildar** Journal of the American Society of Brewing Chemists 2025 / p. 88-100 : ill <https://doi.org/10.1080/03610470.2024.2389608>

The role of Opt and Fot oligopeptide transporters in covering the yeast nitrogen need during fermentation in a peptide rich environment

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Unlocking the secrets of peptide transport in wine yeast: insights into oligopeptide transporter functions and nitrogen source preferences

Berg, Hidde Yael; **Arju, Georg**; Becerra-Rodriguez, Carmen; Galeote, Virginie; **Nisamedtinov, Ildar** Applied and environmental microbiology 2023 / art. e0114123 <https://doi.org/10.1128/aem.01141-23> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Yeast performance characterisation in different cider fermentation matrices

Rosend, Julia; **Kuldjärv, 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](#)