

Characterization of odor-active compounds of various pea preparations by GC-MS, GC-O, and their correlation with sensory attributes

Zhogoleva, Aleksandra; **Alas, Maria**; Rosenvald, Sirli Future foods 2023 / art. 100243, 14 p. : ill

<https://doi.org/10.1016/j.fufo.2023.100243> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Physicochemical and sensorial evaluation of meat analogues produced from dry-fractionated pea and oat proteins

De Angelis, Davide; Kaleda, Aleksei; **Vaikma, Helen**; Tamm, Martti; **Tammik, Mari-Liis**; Squeo, Giacomo; Summo, Carmine Foods 2020 / art. 1754, 15 p <https://doi.org/10.3390/foods9121754> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds

Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; Rosenvald, Sirli; **Vilu, Raivo** Future foods 2021 / art. 100092, 8 p. : ill <https://doi.org/10.1016/j.fufo.2021.100092> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)