

Assessment of spoilage microbial communities in modified atmosphere-packed ready-to-eat salad during cold storage : A comparative study using MALDI-TOF MS identification and PacBio full-length 16S rRNA and ITS sequencing
Asadi, Atefeh; Angerjas, Anna; Paalme, Viiu; Huseynli, Lachinkhanim; Sarand, Inga International Journal of Food Microbiology 2025 / art. 111268 <https://doi.org/10.1016/j.ijfoodmicro.2025.111268>

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjärv, Rain**; Malv, Esther; **Vaikma, Helen**; Kaleda, Aleksei; Kütt, Mary-Liis; **Vilu, Raivo** International journal of food microbiology 2022 / art. 109715 <https://doi.org/10.1016/j.ijfoodmicro.2022.109715> Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Study of the toxic effect of the short- and medium-chain monocarboxylic acids on the growth of *Saccharomyces cerevisiae* using the CO₂-auxo-accelerostat fermentation system

Kasemets, Kaja; Kahru, Anne; Laht, Tiiu-Maie; Paalme, Toomas International journal of food microbiology 2006 / 3, p. 206-215 : ill <https://www.sciencedirect.com/science/article/abs/pii/S0168160506002960>

The effect of temperature and pH on the growth of lactic acid bacteria : a pH-auxostat study

Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-Maie; Paalme, Toomas International journal of food microbiology 2003 / p. 171-183 : ill