

**Characterisation of the dynamics of the lactic acid bacterial population of finnish and estonian open texture cheeses**

**Stulova, Irina; Taivosalo, Anastassia; Blank, Liisi; Laht, Tiiu-Maie** 22nd International ICFMH Symposium Food Micro2010 : Copenhagen, 30th August-3rd September : abstract book 2010 / p. 77

**Characterization of growth of lactic acid bacteria in milk: microcalorimetric approach**

**Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Laht, Tiiu-Maie; Vilu, Raivo** The 1st Congress of Baltic Microbiologists : Riga, Latvia, 31.10. - 4.11.2012 : book of abstracts 2012

**Cold storage and mechanical treatment affects renneting properties of milk**

**Kriščiunaite, Tiina; Laht, Tiiu-Maie; Stulova, Irina** 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14, 2007 2007 / p. 42

**Composition and renneting properties of raw bulk milk in Estonia**

**Kriščiunaite, Tiina; Stulova, Irina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo** International dairy journal 2012 / p. 45-52 : ill <https://www.sciencedirect.com/science/article/pii/S0958694611002469>

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**Taivosalo, Anastassia; Kriščiunaite, Tiina; Seiman, Andrus; Part, Natalja; Stulova, Irina; Vilu, Raivo** Journal of dairy science 2018 / p. 944-967 : ill <https://doi.org/10.3168/jds.2017-12944> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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