

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>

Comprehensive analysis of proteolysis during 8 months of ripening of high-cooked Old Saare cheese
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](#)

Comprehensive analysis of proteolysis in cheese [Online resource]
Taivosalo, Anastassia; Kriščiunaite, Tiina; Seiman, Andrus; Part, Natalja; Stulova, Irina; Vilu, Raivo Tartu Ülikooli ASTRA projekt
PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fntdk.ut.ee/teesid/>

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

Dynamics of lactic acid bacteria and flavour formation during ripening of hard cheese
Blank, Liisi; Panke, Marta; Stulova, Irina; Laht, Tiiu-Maie 6th IDF Cheese Ripening and Technology Symposium : May 21-24,
2012, Madison, Wisconsin, USA 2012

Dynamics of lactic acid bacteria throughout the ripening of semi-hard open texture cheeses
Blank, Liisi; Panke, Marta; Stulova, Irina; Laht, Tiiu-Maie Abstract book : 10-th Symposium on Lactic Acid Bacteria : Egmond aan
Zee, Holland, 28.august - 01.september 2011 2011

Effect of storage on the essential oil composition of Piper nigrum L. fruits of different ripening states
Orav, Anne; Stulova, Irina; Kailas, Tiiu; Müürisepp, Aleksander-Mati Journal of agricultural and food chemistry 2004 / p. 2582-
2586 <https://pubmed.ncbi.nlm.nih.gov/15113161/>

Fermentation of non-dairy milks by commercial starter cultures : microcalorimetric approach
Stulova, Irina; **Orgusaar, Kaisa; Part, Natalja; Viiard, Ene; Vilu, Raivo** 5th Central and Eastern European Conference on Thermal
Analysis and Calorimetry & 14th Mediterranean Conference on Calorimetry and Thermal Analysis , 27-30 August 2019, Roma, Italy:
CEEC-TAC5 & Medicta2019 : book of abstracts 2019 / p. 220 <http://www.ceec-tac.org/download.php?f=../download/BoA%20CEEC-TAC5%20Medicta2019.pdf>

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](#)

Front-face fluorimeter for the determination of cutting time of cheese curd
Lazouskaya, Maryna; Stulova, Irina; Sõrmus, Aavo; Scheler, Ott; Tiisma, Kalle; Vinter, Toomas; Loov, Roman; Tamm, Martti Foods
2021 / art. 576, 13 p <https://doi.org/10.3390/foods10030576> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Growth of thermophilic starter bacteria in non-irradiated and irradiated reconstituted milk
Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo 23rd International
ICFMH Symposium FoodMicro 2012 : Istanbul, Turkey, 3-7 September 2012 : Global Issues In Food Microbiology : abstract book
2012 / p. 725

Kuivatusmeetodi ja peenendusastme mõju musta, rohelise ja valge pipra (Piper nigrum L.) eeterliku õli koostisele
Orav, Anne; Haab, K.; Stulova, Irina XXVII Eesti keemiapäevad : teaduskonverentsi ettekannete referaadid = 27th Estonian Chemistry
Days : abstracts of scientific conference 2001 / lk. 88-89

Microbiological quality of raw milk produced in Estonia

Stulova, Irina; Adamberg, Signe; Kriščiunaite, Tiina; Kampura, Merle; Blank, Liisi; Laht, Tiiu-Maie Letters in applied microbiology 2010 / p. 683-690

Microcalorimetric monitoring of microbial growth in solid-state fermentations

Menert, Anne; Kazarjan, Aram; Stulova, Irina; Lee, C.C.; **Vilu, Raivo** International Society for Biological Calorimetry : XIVth Conference The Amber ISBC : Sopot, Poland, June 2-6, 2006 : abstracts 2006 / p. 58

Microcalorimetric study of growth of *Lactococcus lactis* IL 1403 at different glucose concentrations in broth

Kabanova, Natalja; Kazarjan, Aram; **Stulova, Irina; Vilu, Raivo** Thermochimica Acta 2009 / 1/2, p. 87-92 : ill
<https://www.sciencedirect.com/science/article/pii/S0040603109002895>

Microcalorimetric study of growth of *Lactococcus lactis* IL1403 at low glucose concentration in liquids and solid agar gels

Kabanova, Natalja; Stulova, Irina; Vilu, Raivo Thermochimica acta 2013 / p. 69-75 : ill <https://doi.org/10.1016/j.tca.2013.02.013>
[Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Microcalorimetric study of the growth of bacterial colonies of *Lactococcus lactis* IL1403 in agar gels

Kabanova, Natalja; Stulova, Irina; Vilu, Raivo Food microbiology 2012 / p. 67-79 : ill
<https://www.sciencedirect.com/science/article/pii/S0740002011002036>

Microcalorimetric study of the growth of *Streptococcus thermophilus* in renneted milk

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; **Adamberg, Kaarel; Laht, Tiiu-Maie; Vilu, Raivo** Frontiers in microbiology 2015 / p. 1-13 : ill <https://doi.org/10.3389/fmicb.2015.00079> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

A microcalorimetric study of the growth of *Streptococcus thermophilus* ST12 in irradiated milk and rennet curd

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo Abstract book : 10-th Symposium on Lactic Acid Bacteria : Egmond aan Zee, Holland, 28.august - 01.september 2011 2011

***Pseudomonas* spp in Estonian farm milk**

Kampura, Merle; **Stulova, Irina; Laht, Tiiu-Maie** Programme and abstract book the 21st International ICFMH Symposium "Evolving Microbial Food Quality and Safety" : Aberdeen, Scotland, 1-4 September 2008 2008 / p. 464

Ripening of Gouda-type cheese manufactured from concentrated milk [Online resource]

Taivosalo, Anastassia; Stulova, Irina; Part, Natalja; Sõrmus, Aavo; **Vilu, Raivo** [Cheese Symposium 2018] 2018 / 1 p
<https://symposium.inra.fr/cheese2018/Submission/Ripening-of-Gouda-type-cheese-manufactured-from-concentrated-milk>

Ripening of hard cheese produced from milk concentrated by reverse osmosis

Taivosalo, Anastassia; Kriščiunaite, Tiina; Stulova, Irina; Part, Natalja; **Rosend, Julia;** Sõrmus, Aavo; **Vilu, Raivo** Foods 2019 / Art. nr. 165 <https://doi.org/10.3390/foods8050165> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Sensory perception and preferences of oat-based vanilla-flavoured frozen desserts among children (aged 8–16) and adults

Vaikma, Helen; Maasikmets, Maarja; Kuldjärv, Rain; Kutti, Mari-Liis; Rosensvald, Sirlu; Straumite, Evita; Stulova, Irina Food quality and preference 2025 / art. 105533 <https://doi.org/10.1016/j.foodqual.2025.105533>

Starter culture growth dynamics and sensory properties of fermented oat drink

Kütt, Mary-Liis; Orgusaar, Kaisa; Stulova, Irina; Priidik, Reimo; **Pismennõi, Dmitri; Vaikma, Helen;** Kallastu, Aili; Zhogoleva, Aleksandra; Morell, Indrek; Kriščiunaite, Tiina Heliyon 2023 / art. e15627, 14 p. : ill <https://doi.org/10.1016/j.heliyon.2023.e15627> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Study of the growth of bacteria in solid state matrices and (opaque) liquid media using micro-calorimetry

Kabanova, Natalja; Kriščiunaite, Tiina; Stulova, Irina; Laht, Tiiu-Maie; Vilu, Raivo Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 94

Säilitamise mõju mõnede vürtside eeterliku õli koostisele

Stulova, Irina; **Orav, Anne** XXVIII Eesti keemiapäevad : teaduskonverentsi ettekannete teesid = 28th Estonian Chemistry Days : abstracts of scientific conference 2002 / lk. 134

The effect of hydrogen peroxide on the growth of thermophilic lactic starter and acid gelation of UHT milk

Kriščiunaite, Tiina; Stulova, Irina; Kabanova, Natalja; Laht, Tiiu-Maie; Vilu, Raivo International dairy journal 2011 / p. 239-246 : ill <https://www.sciencedirect.com/science/article/pii/S0958694610002608>

The effect of milk heat treatment on the growth characteristics of lactic acid bacteria

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Laht, Tiiu-Maie; Vilu, Raivo Agronomy research 2011 / p. 473-478 : ill

The effects of milk composition and treatment on the growth of Lactic Acid Bacteria = Piima koostise ja töötlemise mõju piimhappebakterite kasvule

Stulova, Irina 2013 https://www.ester.ee/record=b3003913*est

Vaadaku väärindamine - glükoosi-galaktoosi siirupi tootmistingimuste optimeerimine ning siirupi kasutamine erinevates toodetes

Kriisa, Marie; Stulova, Irina; Kallastu, Aili; **Vilu, Raivo** Terve loom ja tervislik toit : konverentsi "Terve loom ja tervislik toit 2019" artiklite kogumik 2019 / lk. 54-55 https://www.ester.ee/record=b5195332*est

Vadaku väärindamine – glükoosi-galaktoosi siirupi tootmistingimuste optimeerimine ning siirupi kasutamine erinevates toodetes

Kriisa, Marie; Stulova, Irina; Kallastu, Aili; **Vilu, Raivo** Terve loom ja tervislik toit : konverentsi "Terve loom ja tervislik toit 2019" artiklite kogumik 2019 / lk. 54-55 <http://hdl.handle.net/10492/4802> https://www.ester.ee/record=b5195332*est