

Absolute quantification of viable bacteria abundances in food by next-generation sequencing : quantitative NGS of viable microbes

Kallastu, Aili; Malv, Esther; **Aro, Valter**; Meikas, Anne; Vendelin, Mariann; **Kattel, Anna**; Nahku, Ranno; Kazantseva, Jekaterina
Current Research in Food Science 2023 / art. 100443 <https://doi.org/10.1016/j.crfs.2023.100443> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Active chitosan–chestnut extract films used for packaging and storage of fresh pasta

Körge, Kristi; Bajić, Marijan; Likožar, Blaž; Novak, Uroš International Journal of Food Science and Technology 2020 / p. 3043 - 3052
<https://doi.org/10.1111/ijfs.14569> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Advances in eco-efficient agriculture: The plant-soil mycobiome

Pagano, Marcela Claudia; Correa, Eduardo J. Azevedo; Duarte, Neimar F.; Yelikbayev, Bakhytzhani; O'Donovan, Anthonia; **Gupta, Vijai Kumar** Agriculture 2017 / art. 14, 12 p. <https://doi.org/10.3390/agriculture7020014> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Analysis of total phenols, sugars, and mineral elements in colored tubers of solanum tuberosum l.

Saar-Reismaa, Piret; Kotkas, Katrin; Rosenberg, Viive; **Kulp, Maria**; **Kuhtinskaja, Maria**; **Vaher, Merike** Foods 2020 / art. 1862
<https://doi.org/10.3390/foods9121862> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

The assessment of soil quality in contrasting land-use and tillage systems on farm fields with stagnic luvisol soil in Estonia

Sutri, Merit; Shanskiy, Merrit; **Ivask, Mari**; **Reintam, Endla** Agriculture 2022 / art. 2149 <https://doi.org/10.3390/agriculture12122149> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Automatic spot preparation and image processing of paper microzone-based assays for analysis of bioactive compounds in plant extracts

Vaher, Merike; **Borissova, Maria**; Seiman, Andrus; **Aid, Tiina**; **Kolde, Helen**; **Kazarjan, Jana**; **Kaljurand, Mihkel** Food chemistry 2014 / p. 465-471 : ill <https://doi.org/10.1016/j.foodchem.2013.08.007> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Benefits, Challenges, and Opportunities of Conducting a Collaborative Research Course in an International University Partnership : A Study Case Between Kansas State University and Tallinn University of Technology

Lezama-Solano, Adriana; Castro, Mauricio; Chambers, Delores; **Timberg, Loreida**; **Koppel, Kadri** Journal of food science education 2019 / p. 78-86 : ill <https://doi.org/10.1111/1541-4329.12162> [Journal metrics at Scopus](#) [Article at Scopus](#) [Article at WOS](#)

Caseins from bovine colostrum and milk strongly bind piscidin-1, an antimicrobial peptide from fish

Kütt, Mary-Liis; Stagsted, Jan International journal of biological macromolecules 2014 / p. 364-372 : ill <https://doi.org/10.1016/j.ijbiomac.2014.06.063> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cereal and confectionary packaging : assessment of sustainability and environmental impact with a special focus on greenhouse gas emissions

Krauter, Victoria; Bauer, Anna-Sophia; Milousi, Maria; Dörnyei, Krisztina Rita; Ganczewski, Greg; **Leppik, Kärt**; Krepil, Jan; Varzakas, Theodoros Foods 2022 / art. 1347 <https://doi.org/10.3390/foods11091347> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cereal and confectionary packaging: background, application and shelf-life Extension

Bauer, Anna-Sophia; **Leppik, Kärt**; Galic, Kata Foods 2022 / art. 697 <https://doi.org/10.3390/foods11050697> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjäär, 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](#)

Characterisation of the aroma profiles of different honeys and corresponding flowers using solid-phase microextraction and gas chromatography-mass spectrometry/olfactometry

Seisonen, Sirli; Kivima, Evelin; **Vene, Kristel** Food chemistry 2015 / p. 34-40 : ill <https://doi.org/10.1016/j.foodchem.2014.07.125> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

Commercial peppermint (*Mentha x piperita* L.) teas : antichlamydial effect and polyphenolic composition

Kapp, Karmen; Hakala, Elina; **Orav, Anne** Food research international 2013 / p. 758-766 : ill

<https://www.sciencedirect.com/science/article/abs/pii/S0963996913001087> <https://doi.org/10.1016/j.foodres.2013.02.015> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The composition of faecal microbiota is related to the amount and variety of dietary fibres

Adamberg, Kaarel; Jaagura, Madis; Aaspõllu, Anu; Nurk, Eha; **Adamberg, Signe** International Journal of Food Sciences and

Nutrition 2020 / p. 845-855 : ill <https://doi.org/10.1080/09637486.2020.1727864> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread

Reidzane, Sanita; Gramatina, Ilze; Galoburda, Ruta; Komasilovs, Vitalijs; Zacepins, Aleksejs; **Bljaghina, Anastassia**; Kince, Tatjana;

Traksmaa, Anna; Klava, Dace Foods 2023 / art. 155 <https://doi.org/10.3390/foods12010155> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys

Kivima, Evelin; Tanilas, Kristel; **Martverk, Kaie**; Rosenvald, Sirli; **Timberg, Loreida**; **Laos, Katrin** Foods 2021 / art. 511, 14 p

<https://doi.org/10.3390/foods10030511> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

A comprehensive review on biological properties of citrinin

Oliveira Filho, José Williams Gomes de; Islam, Muhammad Torequl; Ali, Eunus S.; Uddin, Shaikh Jamal; de Oliveira Santos, Jose Victor; Oliveira Barros de Alencar, Marcus Vinicius; Gomes, Antonio Luiz, Júnior; Paz, Márcia Fernanda Correia Jardim; Dos Remédios Mendes De Brito, Maria; Gupta, Vijai Kumar Food and chemical toxicology 2017 / p. 130-141 : ill

<https://doi.org/10.1016/j.fct.2017.10.002> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Consumption of multi-fiber enriched yogurt is associated with increase of Bifidobacterium animalis and butyrate producing bacteria in human fecal microbiota

Jaagura, Madis; Part, Natalja; **Adamberg, Kaarel**; Kazantseva, Jekaterina; Viard, Ene Journal of Functional Foods 2022 / Art. nr.

104899 <https://doi.org/10.1016/j.jff.2021.104899> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Critical aspects for collision induced oil spill response and recovery system in ice conditions: A model-based analysis

Lu, Liangliang; Goerlandt, Floris; **Tabri, Kristjan**; Hoglund, Anders; Banda, Osiris A. Valdez; Kujala, Pentti Journal of loss prevention

in the process industries 2020 / art. 104198, 20 p. : ill <https://doi.org/10.1016/j.jlp.2020.104198> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cross-country comparison of pomegranate juice acceptance in Estonia, Spain, Thailand, and United States

Koppel, Kadri; Chambers IV, Edgar; Vazquez-Araujo, Laura; **Timberg, Loreida**; Carbonell-Barrachina, Ángel A.; Suwonsichon,

Suntaree Food quality and preference 2014 / p. 116-123 : ill <https://doi.org/10.1016/j.foodqual.2013.03.009> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Cryo-protective effect of ice-binding proteins produced by Pseudomonas fluorescens AQP671 on wholegrain wheat bread dough during freezing and frozen storage

Luhila, Önnela; Karro, Kadi; **Zakrevskaja, Karina**; Nisamedtinov, Ildar; **Paalme, Toomas**; **Laos, Katrin** LWT - food science and

technology 2024 / art. 117160, 13 p. : ill <https://doi.org/10.1016/j.lwt.2024.117160> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The current practice in the application of chemometrics for correlation of sensory and gas chromatographic data

Seisonen, Sirli; **Vene, Kristel**; Koppel, Kadri Food chemistry 2016 / p. 530-540 : ill <https://doi.org/10.1016/j.foodchem.2016.04.134>

[Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Determination of technological parameters and characterization of microbiota of the spontaneous sourdough fermentation of hull-less barley

Reidzane, Sanita; Kruma, Zanda; **Kazantseva, Jekaterina**; **Traksmaa, Anna**; Klava, Dace Foods 2021 / art. 2253 : ill

<https://doi.org/10.3390/foods10102253> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development of extraction method for determination of saponins in soybean-based yoghurt alternatives: effect of sample pH

Bljaghina, Anastassia; **Kuhtinskaja, Maria**; Kriščiunaite, Tiina Foods 2023 / art. 2164 <https://doi.org/10.3390/foods12112164> [Journal](#)

[metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Drastic effects on the microbiome of a young rower engaged in high-endurance exercise after a month usage of a dietary fiber supplement

Jaago, Mariliis; Timmusk, Uku Siim; **Timmusk, Tõnis**; **Palm, Kaia** *Frontiers in Nutrition* 2021 / art. #654008, 11 p. : ill <https://doi.org/10.3389/fnut.2021.654008> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

Efficient energy recovery from textile waste and biomass mixture

Kramens, Janis; Vigants, Edgars; Kanukuntla, Sai-Pavan; **Goljandin, Dmitri** *Engineering for Rural Development* ; vol. 22 2023 / p. 817 - 825 <https://doi.org/10.22616/ERDev.2023.22.TF161> [Conference Proceedings at Scopus](#) [Article at Scopus](#)

Engineered resistant-starch (ERS) diet shapes colon microbiota profile in parallel with the retardation of tumor growth in In Vitro and In Vivo pancreatic cancer models

Panebianco, Concetta; **Adamberg, Kaarel**; **Adamberg, Signe**; **Jaagura, Madis**; **Kolk, Kaia**; **Vilu, Raivo** *Nutrients* 2017 / art. 331, p. 1-16 : ill <https://doi.org/10.3390/nu9040331> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Erratum to "Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis" [Future Foods, 4 (2021) 100049] (Future Foods (2021) 4, (S2666833521000393), (10.1016/j.fufo.2021.100049))

Vaikma, Helen; **Kaleda, Aleksei**; **Rosend, Julia**; Rosenvald, Sirli *Future Foods* 2022 / Art. nr. 100166 <https://doi.org/10.1016/j.fufo.2022.100166> [Journal metrics at Scopus](#) [Article at Scopus](#)

Erratum to "Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds" [Future Foods, 4 (2021) 100092]

Kaleda, Aleksei; **Talvistu, Karel**; **Vaikma, Helen**; **Tammik, Mari-Liis**; **Rosenvald, Sirli**; **Vilu, Raivo** *Future foods* 2022 / art. 100162 <https://doi.org/10.1016/j.fufo.2022.100162> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Evaluation of microbial dynamics of kombucha consortia upon continuous backslopping in coffee and orange juice

Andreson, Maret; Kazantseva, Jekaterina; Malv, Esther; **Kuldjärv, Rain**; Priidik, Reimo; Kütt, Mary-Liis *Foods* 2023 / art. 3545 <https://doi.org/10.3390/foods12193545> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Exploring the protein content and odor-active compounds of black soldier fly larvae for future food applications

Huseynli, Lachinkhanim; Parviainen, Tuure; Kyllönen, Tiiu; Aisala, Heikki; **Vene, Kristel** *Future foods* 2023 / art. 100224 <https://doi.org/10.1016/j.fufo.2023.100224> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

Food leftover practices among consumers in selected vountries in Europe, South and North America

Koppel, Kadri; Higa, Federica; Godwin, Sandra; **Timberg, Loreida** *Foods* 2016 / [14 p] <https://doi.org/10.3390/foods5030066> [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](#)

Ice cream structure modification by ice-binding proteins

Kaleda, Aleksei; **Tsenov, Robert**; **Klesment, Tiina**; **Vilu, Raivo**; **Laos, Katrin** *Food Chemistry* 2018 / p. 164-171 <https://doi.org/10.1016/j.foodchem.2017.10.152> [Journal at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Impact of apple cultivar, ripening stage, fermentation type and yeaststrain on phenolic composition of apple ciders

Laaksonen, Oskar; **Kuldjärv, Rain**; **Paalme, Toomas**; Virkki, Mira; Yang, Baoru *Food chemistry* 2017 / p. 29-37 : ill <https://doi.org/10.1016/j.foodchem.2017.04.067> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Impact of seasonal climate change on optical and molecular properties of river water dissolved organic matter by HPLC-SEC and UV-vis spectroscopy

Lepane, Viia; Depret, Laura; Väli, Anna-Liisa; Suursööt, Kristel Chemical and Biological Technologies in Agriculture 2015 / p. 1-7 : ill <https://doi.org/10.1186/s40538-015-0040-6> [Journal metrics at Scopus](#) [Article at Scopus](#)

Individual differences in sensitivity to bitterness focusing on oat and pea preparations

Vaikma, Helen; Metsoja, Grete; Bljaghina, Anastassia; Rosenvald, Sirli Future foods 2022 / art. 100206 <https://doi.org/10.1016/j.fufo.2022.100206> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Intelligent system and equipment for greenhouses monitoring

Penkov, Igor Journal of hygienic engineering and design 2018 / p. 41-46 : ill <http://www.jhed.mk/filemanager/JHED%20Vol.%2022/03.%20FPP/01.%20Full%20paper%20-%20Igor%20Penkov.pdf> [Journal metrics at Scopus](#) [Article at Scopus](#)

Isolation and identification of novel non-dairy starter culture candidates from plant matrix using backslopping propagation

Andreson, Maret; Kazantseva, Jekaterina; Kallastu, Aili; Jakobson, Taaniel; Sarand, Inga; Kütt, Mary-Liis Fermentation 2024 / art. 663 <https://doi.org/10.3390/fermentation10120663> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Lipoprotein lipase activity does not differ in the serum environment of vegans and omnivores

Seeba, Natjan-Naatan; Risti, Robert; Löökene, Aivar Nutrients 2023 / art. 2755 <https://doi.org/10.3390/nu15122755> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis

Vaikma, Helen; Kaleda, Aleksei; Rosend, Julia; Rosenvald, Sirli Future foods 2021 / art. 100049 <https://doi.org/10.1016/j.fufo.2021.100049> [Journal metrics at Scopus](#) [Article at Scopus](#) [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](#)

Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives

Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirli; Kallastu, Aili; Vaikma, Helen; Kriščiunaite, Tiina; Pismennõi, Dmitri; Viiard, Ene Future foods 2023 / art. 100212, 10 p. : ill <https://doi.org/10.1016/j.fufo.2022.100212> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Microbiome-based solutions to address new and existing threats to food security, nutrition, health and agrifood systems' sustainability

Callens, Karel; Fontaine, Fanette; Sanz, Yolanda; Bogdanski, Anne; D'Hondt, Kathleen; Lange, Lene; Smidt, Hauke; Overbeek, Leo S. van; Kostic, Tanja; Sarand, Inga Frontiers in Sustainable Food Systems 2022 / art. 1047765 <https://doi.org/10.3389/fsufs.2022.1047765> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Natural pigments (anthocyanins and chlorophyll) and antioxidants profiling of European red and green gooseberry (*Ribes uva-crispa* L.) extracted using green techniques (UAE-citric acid-mediated extraction)

Hussain, Shehzad; Sharma, Minaxi; Jarg, Tatsiana; Aav, Riina; Bhat, Rajeev Current research in food science 2023 / art. 100629 <https://doi.org/10.1016/j.crf.2023.100629> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

New insights on bioactivities and biosynthesis of flavonoid glycosides

Yang, Bao; Liu, Huiling; Yang, Jiali; Gupta, Vijai Kumar; Jiang, Yueming Trends in food science & technology 2018 / p. 116-124 : ill <https://doi.org/10.1016/j.tifs.2018.07.006> [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](#)

Potassium and sodium salt stress characterization in the yeasts *Saccharomyces cerevisiae*, *Kluyveromyces marxianus*, and *Rhodotorula toruloides*

Ilarionov, Aleksandr; Lahtvee, Petri-Jaan; Kumar, Rahul, 1978- Applied and Environmental Microbiology 2021 / art. e03100-20 <https://doi.org/10.1128/AEM.03100-20> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Purchase, storage, and preparation of eggs and poultry in selected European countries : a preliminary study

Koppel, Kadri; Timberg, Loreida; Shalimov, Roman British food journal 2015 / p. 749-765 : ill <https://doi.org/10.1108/BFJ-01-2014-0021> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Quantitative analysis of oat (*Avena sativa* L.) and pea (*Pisum sativum* L.) saponins in plant-based food products by hydrophilic interaction liquid chromatography coupled with mass spectrometry

Bljaghina, Anastassia; Pismennõi, Dmitri; Kriščiunaite, Tiina; Kuhtinskaja, Maria; Kobrin, Eeva-Gerda Foods 2023 / art. 991, 16 p. : ill <https://doi.org/10.3390/foods12050991> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Recent regime of persistent hypoxia in the Baltic Sea

Kõuts, Mariliis; Maljutenko, Ilja; Elken, Jüri; Liu, Ye; Raudsepp, Urmas Environmental Research Communications 2021 / 1-17 p <https://doi.org/10.1088/2515-7620/ac0cc4> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Reduction in spoilage microbiota and cyclopiazonic acid mycotoxin with chestnut extract enriched chitosan packaging: stability of inoculated Gouda cheese

Kõrge, Kristi; Šeme, Helena; Bajič, Marijan; Likožar, Blaž; Novak, Uroš Foods 2020 / Art. nr. 1645 <https://doi.org/10.3390/foods9111645> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Resistance developments in Estonia's population of pollen beetles (*Brassicogethes aeneus*)

Kann, Liina; Koppel, Mati; Kaart, Tanel; Islamov, Bulat; Sooväli, Pille; Mäe, Andres Agricultural and Food Science 2021 / p. 166–176 <https://doi.org/10.23986/afsci.108983> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Ripening and sensory properties of spice-cured sprats and sensory properties development

Timberg, Loreida; Koppel, Kadri; Kuldjärv, Rain; Paalme, Toomas Journal of aquatic food product technology 2014 / p. 129-145 : ill <https://doi.org/10.1080/10498850.2012.700003> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

Risk management of magnetic field from industrial induction heater - a case study

Koppel, Tarmo; Vilcane, Inese; Tint, Piia Engineering for rural development 2017 / p. 1024-1037 : ill <https://doi.org/10.22616/ERDev2017.16.N218> <http://tf.llu.lv/conference/proceedings2017/> [Conference proceedings at Scopus](#) [Article at Scopus](#) [Article at WOS](#)

Seasoned sprat products acceptance in Estonia and in Thailand

Timberg, Loreida; Koppel, Kadri; Kuldjärv, Rain; Chambers IV, Edgar; Soontrunnarudrungsri, Aussama; Suwonsichon, Suntaree; Paalme, Toomas Journal of aquatic food product technology 2014 / p. 552-566 : ill <https://doi.org/10.1080/10498850.2012.735748> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences

Kortesniemi, Maaria; Rosensvald, Sirlj; Laaksonen, Oskar; Vanag, Anita; Ollikka, Tarja; **Vene, Kristel;** Yang, Baoru Food chemistry 2018 / p. 351-359 : ill <https://doi.org/10.1016/j.foodchem.2017.10.069> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Simultaneous utilization of ammonia, free amino acids and peptides during fermentative growth of *Saccharomyces cerevisiae*

Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas Journal of the Institute of Brewing 2016 / p. 110-115 : ill <https://doi.org/10.1002/jib.298> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Solutions for reducing (minimizing) firefighting truck repairs in EU countries and in Latvia in particular

Politika, V.; Pundure, J.; **Jārvs, Marina** Engineering for rural development 2024 / vol. 23 p. 870-880 <https://doi.org/10.22616/ERDev.2024.23.TF172> [Conference proceedings at Scopus](#) [Article at Scopus](#)

Stability of B-complex vitamins and dietary fibre during rye sourdough bread production

Mihhalevski, Anna; Nisamedtinov, Ildar; Hälvín, Kristel; Ošeka, Aleksandra; Paalme, Toomas Journal of cereal science 2013 / p. 30-38 : ill <https://doi.org/10.1016/j.jcs.2012.09.007> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Synergistic interaction of natamycin with carboxymethyl chitosan for controlling *Alternaria alternata*, a cause of black spot rot in postharvest jujube fruit

Gong, Liang; Zhao, Zhiyong; Yin, Chunxiao; **Gupta, Vijai Kumar;** Zhang, Xianhui; Jiang, Yueming Postharvest Biology and Technology 2019 / Art. nr. 110919 <https://doi.org/10.1016/j.postharvbio.2019.05.020> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Techno-functional and sensory characterization of commercial plant protein powders

Jakobson, Kadi; Kaleda, Aleksei; Adra, Karl; Tammik, Mari-Liis; Vaikma, Helen; Kriščiunaite, Tiina; Vilu, Raivo Foods 2023 / art. 2805 <https://doi.org/10.3390/foods12142805> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The Nordic Nutrition Recommendations 2022 – food consumption and nutrient intake in the adult population of the Nordic and Baltic countries

Warensjö Lemming, Eva; **Pitsi, Tagli** Food & Nutrition Research 2022 / p. 1-11 <https://doi.org/10.29219/fnr.v66.8572> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The stability of phenolic compounds in fruit, berry, and vegetable purees based on accelerated shelf-life testing methodology

Saarniit, Kärt; Lang, Hanna; Kuldjärv, Rain; Laaksonen, Oskar; Rosenvald, Sirli Foods 2023 / art. 1777

<https://doi.org/10.3390/foods12091777> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Thermal stability of red algal galactans: Effect of molecular structure and counterions

Robal, Marju; Truus, Kalle; **Volobujeva, Olga; Mellikov, Enn**; Tuvikene, Rando International journal of biological macromolecules 2017 / p. 213-223 : ill <https://doi.org/10.1016/j.ijbiomac.2017.05.175> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#)

[Article at WOS](#)

Unlocking the potential of shellfish biomass : refining protein extraction from Baltic blue mussels for sustainable food applications

Adler, Indrek; Kotta, Jonne; Tuvikene, Rando; Orav Kotta, Helen Cogent food & agriculture 2024 / art. 2405880, 13 p. : ill

<https://doi.org/10.1080/23311932.2024.2405880> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

[Article at WOS](#)

Valorization of Baltic Sea farmed blue mussels: Chemical profiling and prebiotic potential for nutraceutical and functional food development

Adler, Indrek; Kotta, Jonne; Robal, Marju; Humayun, Sanjida; **Vene, Kristel**; Tuvikene, Rando Food Chemistry: X 2024 / art.

101736, 14 p. <https://doi.org/10.1016/j.fochx.2024.101736> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Volatile flavour compounds of mangosteen juice and wine fermented with *Saccharomyces cerevisiae*

Holm, Mariliis; Chen, Dai; Seow, Yi Xin; Ong, Peter K.C.; Liu, Shao Quan International Food Research Journal 2016 / p. 1812 - 1817

[https://www.semanticscholar.org/paper/Volatile-flavour-compounds-of-mangosteen-juice-and-](https://www.semanticscholar.org/paper/Volatile-flavour-compounds-of-mangosteen-juice-and-Seow/5ebafba25136c9ee5f7fb1e6e73d66ddb36e726)

[Seow/5ebafba25136c9ee5f7fb1e6e73d66ddb36e726](https://www.semanticscholar.org/paper/Volatile-flavour-compounds-of-mangosteen-juice-and-Seow/5ebafba25136c9ee5f7fb1e6e73d66ddb36e726) [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Working environment specialist's role in the improvement of safety level in Estonian enterprises

Hrenov, Georgi; Reinhold, Karin; Tint, Piia Engineering for rural development 2017 / p. 832-840

<https://doi.org/10.22616/ERDev2017.16.N170> <http://tf.ltu.lv/conference/proceedings2017/> [Conference proceedings at Scopus](#) [Article at Scopus](#) [Article at WOS](#)