

### **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**

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### **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]**

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

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### **Digestibility of protein and estimated bioavailability of mineral compounds in plant-based yoghurt alternatives**

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**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**  
**Bljakhina, 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](#)

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