

**Dynamic single fermenter model for study of survival and growth of probiotics in human upper gastrointestinal tract**  
**Sumeri, Ingrid; Arike, Liisa; Adamberg, Signe; Adamberg, Kaarel; Liidemann, G.; Stekolštšikova, Jelena; Laht, Tiiu-Maie; Paalme, Toomas** Book of abstracts : Gut Microbiology : Research to Improve Health, Immune Response and Nutrition : Aberdeen, Scotland, 21-23 June 2006 / ? p

**Effect of stress pretreatment on survival of probiotic bacteria in gastrointestinal tract simulator**  
**Sumeri, Ingrid; Arike, Liisa; Stekolštšikova, Jelena; Uusna, Riin; Adamberg, Signe; Adamberg, Kaarel; Paalme, Toomas** Applied microbiology and biotechnology 2010 / 6, p. 1925-1931 : ill <https://pubmed.ncbi.nlm.nih.gov/20107984/>

**Influence of guar gum/furcellaran and guar gum/carrageenan stabilizer systems on the rheological and sensorial properties of ice cream during storage**

**Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin** Proceedings of the Estonian Academy of Sciences 2014 / p. 193-198 : ill  
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**The influence of hydrocolloids on storage quality of 10% dairy fat ice cream**

**Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin** Agronomy research 2011 / p. 403-408

**The influence of some hydrocolloids and their blends on crystallization behaviour of ice cream**

**Klesment, Tiina; Stekolštšikova, Jelena; Laos, Katrin** 11th International Hydrocolloid Conference : Purdue University, USA, May 14-18, 2012 2012