

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](#)

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 properties of Baltic Sprat (*Sprattus sprattus balticus*) and Baltic Herring (*Clupea harengus* membras) in different catching seasons

Timberg, Loreida; Koppel, Kadri; Paalme, Toomas; Kuldjärv, Rain Agronomy research 2011 / p. 489-494 : ill <https://agronomy.emu.ee/vol09Spec2/p09s218.pdf>

A study on softening bones of Baltic herring and Baltic sprat with acetic acid and hydrochloric acid

Ruus, Karl Mattias; Kuldjärv, Rain; Vaikma, Helen 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : book of abstracts 2023 / p. 108 https://conferences.llu.lv/sites/llu/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf