

Analysis of volatile compounds produced by different species of lactobacilli in rye sourdough using multiple headspace extraction

Kaseleht, Kristel; Paalme, Toomas; Mihhalevski, Anna; Sarand, Inga International journal of food science & technology 2011 / p. 1940-1946

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

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Evaluation of the microbial community in industrial rye sourdough upon continuous back-slopping propagation revealed Lactobacillus helveticus as the dominant species

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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>

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The influence of germinated hull-less barley sourdough fermentation conditions on the microbiota development

Klava, Dace; Poisa, Iveta; Reidzane, Sanita; Kince, Tatjana; Kazantseva, Jekaterina; Traksmaa, Anna Rural sustainability research 2021 / p. 105-115 : ill <https://doi.org/10.2478/plua-2021-0022> [Journal metrics at Scopus](#) [Article at Scopus](#)