

Aasta parima kokaraamatu autor on TalTechi doktor

Mente et Manu 2023 / lk. 8 https://www.ester.ee/record=b1242496*est

Advances in nanomaterials induced biohydrogen production using waste biomass

Srivastava, Neha; Srivastava, Manish; Mishra, Pradeep Kumar; Kausar, Mohd Adnan; Saeed, Mohd; **Gupta, Vijai Kumar**; Singh, Rajeev; Ramteke, Pramod Wasudeo Bioresource Technology 2020 / art. 123094 <https://doi.org/10.1016/j.biortech.2020.123094> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Aita toiduteadlasi ja anna oma söögieelistuste kohta infot : Veebiküsitlusele on võimalik vastata novembris ja detsembris 2023

digi.teenius.ee 2023 [Aita toiduteadlasi ja anna oma söögieelistuste kohta infot : Veebiküsitlusele on võimalik vastata novembris ja detsembris 2023](#)

Analysis of feedstock for anaerobic co-digestion process = Анализ исходного сырья для процесса совместного анаэробного сбраживания [Electronic resource]

Blonskaja, Viktoria; Loigu, Enn Collection of papers International Conference Energy-saving and Energy Efficiency in Water Supply and Sewage Utilities 2012 / [7] p. : ill. [CD-ROM]

Application of 13C and fluorescence labeling in metabolic studies of Saccharomyces spp

Nisamedtinov, Ildar 2006 <https://digi.lib.ttu.ee/i/?91> https://www.ester.ee/record=b2195814*est

Automatic linguistic inversion of a fuzzy model for fed-batch fermentation control

Riid, Andri; Leibak, Alar; Rüstern, Ennu Proc. 2006 International Conference on Intelligent Engineering Systems : INES, London, 26-28 June 2006 2006 / p. 129-134

https://www.researchgate.net/publication/224646300_Automatic_Linguistic_Inversion_of_a_Fuzzy_Model_for_Fed-Batch_Fermentation_Control

Baltikumi suurimal ärifestivalil sTARTUp Day toimunud iduettevõtete sTARTUp Pitching 2022 võistluse finalistidest võitis Swedbanki auhinna 10 000 eurot puidu- ja põllumajandusjääkidest toiduainete tootmist arendav iduettevõtte Äio tech [Võrguväljaanne]

Bioneer.ee 2022 [Baltikumi suurimal ärifestivalil sTARTUp Day toimunud iduettevõtete sTARTUp Pitching 2022 võistluse finalistidest võitis Swedbanki auhinna 10 000 eurot puidu- ja põllumajandusjääkidest toiduainete tootmist arendav iduettevõtte Äio tech](#)

Batch and fed-batch ethanol fermentation of cheese-whey powder with mixed cultures of different yeasts

Farkas, Csilla; Rezessy-Szabo, Judit M.; **Gupta, Vijai Kumar**; Bujna, Erika; Pham, Tuan M.; Pásztor-Huszár, K.; Friedrich, László; Bhat, Rajeev; Thakur, Vijay Kumar; Nguyen, Quang D. Energies 2019 / Art. 4495 <https://doi.org/10.3390/en12234495> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Biodegradation of organic substrate in sulphate containing yeast wastewaters

Krapivina, Marina; Blonskaja, Viktoria; Kurissoo, Tõnu; Vilu, Raivo "Environmental Impact and Water Management in a Catchment Area Perspective" : 24-26 September, 2001, Tallinn, Estonia : proceedings of the Symposium dedicated to the 40th Anniversary of Institute of Environmental Engineering at Tallinn Technical University 2001 / p. 232-241 : ill

Biolagunevate jäätmete fermentatsioon taastuvate energiaallikate saamiseks

Menert, Anne; Michelis, Merje; Rikmann, Ergo; **Blonskaja, Viktoria; Kaljurand, Mihkel**; Kallaste, Tiit TEUK XII : taastuvate energiaallikate uurimine ja kasutamine : kaheteistkümnenda konverentsi kogumik 2010 / lk. 49-59 : ill

Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese

Adamberg, Kaarel; Antonsson, M.; Ardö, Ylva; Waagner Nielsen, E.; Vogensen, Finn K. Future food - ascientific perspective abstract collection. LMC kongress at DTU, January 16-17, 2002, Denmark 2002 / p. 27

Characterization of cider fermentation in fresh apple juice and apple juice concentrate [Online resource]

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Chemical, metagenomic and sensory differences in kimchi fermented in industrial and laboratory scale

Aus, Emili; Kuldjärv, Rain; Meikas, Anne; **Vaikma, Helen**; Junusova, Marina 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 103 https://conferences.llu.lv/sites/llucsf/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

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; **Bljahhina, Anastassia**; Kince, Tatjana; **Traksmäa, 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](#)

Computational intelligence methods for process control : fed-batch fermentation application

Riid, Andri; Rüstern, Ennu International journal of computational intelligence in bioinformatics and systems biology 2009 / 2, p. 135-

Consumer preferences for kimchi in Estonia, Latvia, and Finland : napa cabbage and local vegetables (white cabbage, red cabbage, white turnip, beetroot)

Maasikmets, Maarja; Kuldjäär, Rain; Antsmaa, Emili; Straumite, Evita; Pohjanheimo, Terhi; **Vaikma, Helen** Food Quality and Preference 2025 / art. 105622 <https://doi.org/10.1016/j.foodqual.2025.105622>
<https://www.sciencedirect.com/science/article/pii/S0950329325001971?via%3Dihub#ac0005>

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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 and optimisation of HILIC-LC-MS method for determination of carbohydrates in fermentation samples

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Development of a microcalorimetric method for the study of fermentation processes = Kalorimeetrilise meetodi väljatöötamine fermentatsiooniprotsesside uurimiseks

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Viiard, Ene 2014 https://www.ester.ee/record=b4440228*est

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 2006 / ? p

Eestlane, kas sa hapendatud toitu sööd?

jarvateataja.postimees.ee 2023 [Eestlane, kas sa hapendatud toitu sööd?](#)

Eestlaste karastusjoogil Raw Edge on potentsiaali saada üleilmseks hitiks : Rohetund 43

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The effect of apple juice concentration on cider fermentation and properties of the final product

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Kasemets, Kaja 2006 <https://digikogu.taltech.ee/et/item/63101bc8-ead9-4ce0-a441-1bd6815b7cd9> https://www.ester.ee/record=b2158103*est

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Srivastava, Neha; Srivastava, Manish; Kushwaha, Deepika; **Gupta, Vijai Kumar; Manikanta, Ambepu**; Ramteke, Pramod Wasudeo; **Mishra, Pradeep Kumar** Bioresource technology 2017 / p. 552-558 : ill <https://doi.org/10.1016/j.biortech.2017.04.077> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Engineered microbes for pigment production using waste biomass

Usmani, Zeba; Sharma, Minaxi; Sudheer, Surya; Gupta, Vijai Kumar; Bhat, Rajeev Current genomics 2020 / p. 80-95 <https://doi.org/10.2174/1389202921999200330152007> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Establishment of microbial consortia in semi-solid laboratory rye sourdoughs during continuous propagation at different fermentation temperatures

Viiard, Ene; Bessmeltseva, Marjanna; Paalme, Toomas; Sarand, Inga FoodMicro 2012 - Global Issues in Food Microbiology : 3-7 September 2012, Istanbul : book of abstracts 2012

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Mezhbarde, I.; Yalinska, A.; Urbanovics, I.; Ventina, E.; Beker, M.; Pankova, L.; Shvinka, J. Biobalt'92 : Biotechnology in Estonia, Latvia and Lithuania : Tallinn, November 1992 : conference abstracts 1992 / p. 37

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

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Fermentation of carbohydrates from cheese sources by non-starter lactic acid bacteria isolated from semi-hard Danish cheese

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Fermentation of reconstituted milk by *Streptococcus thermophilus* : effect of irradiation on skim milk powder

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Hea leiva keemia ehk mis toimub leivataina sees ja kuidas see mõjub seedimisele?

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Methodology for analysis of peptide consumption by yeast during fermentation of enzymatic protein hydrolysate supplemented synthetic medium using UPLC-IMS-HRMS

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Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirli; Kallastu, Aili; **Vaikma, Helen;** Kriščiunaite, Tiina; **Pismennõi, Dmitri;** Viiaard, 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](#)
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Non-linear structure identification of a fed-batch bakers' yeast process - a simulation study of two techniques

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TalTechi teadlane tõi turule uue karastusjoogi, mis on kasulik soolestikule, vähendab hambakattu ja maitseb suurepäraselt

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Teadus selgitab: miks mõnikord valmib juuretisega suurepärase leivapäts, aga järgmisel korral on tulemuseks

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