

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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Nutritional requirements and media development for *Lactococcus lactis* IL1403

Aller, Kadri; Adamberg, Kaarel; Timarova, Veronica; Seiman, Andrus; Feštšenko, Darja; Vilu, Raivo *Applied microbiology and biotechnology* 2014 / p. 5871-5881 : ill <https://doi.org/10.1007/s00253-014-5641-7> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Utilization of ¹⁵N-labelled yeast hydrolysate in *Lactococcus lactis* IL1403 culture indicates co-consumption of peptide-bound and free amino acids with simultaneous efflux of free amino acids

Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas *Antonie van Leeuwenhoek, International Journal of General and Molecular Microbiology* 2014 / p. 511-522 : ill <https://doi.org/10.1007/s10482-013-0103-2> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)