

A new method of continuous cultivation with computer controlled change of dilution rate

Paalme, Toomas; Vilu, Raivo Proceedings of ICCAFT5/IFAC2-BIO2, Keystone, Colorado, April, 1992 1992
<https://www.sciencedirect.com/science/article/pii/S1474667017503766>

A study on growth characteristics and nutrient consumption of *Lactobacillus plantarum* in A-stat culture

Kask, Signe; Laht, Tiiu-Maie; Paalme, Toomas Antonie van Leeuwenhoek journal of microbiology 1999 / p. 309-320

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

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

Application of ¹³C-[2]- and ¹³C-[1,2] acetate in metabolic labelling studies of yeast and insect cells

Paalme, Toomas; Nisamedtinov, Ildar; Abner, Kristo; Laht, Tiiu-Maie; Drews, Monika; Pehk, Tõnis Antonie van Leeuwenhoek 2006 / 3/4, p. 443-457 <https://link.springer.com/article/10.1007/s10482-005-9053-7>

Application of continuous cultivation at maximum growth rate for ethanol production

Kasemets, Kaja; Laht, Tiiu-Maie; Paalme, Toomas Food and nutrition = Toit ja toitumine 1998 / p. 98-111: ill

Application of gas chromatography-olfactometry (GC-O) and correlation with sensory analysis = Gaaskromatograaf-olfaktomeetri (GC-O) rakendusvõimalused ja korreleerimine sensoorse analüüsiga

Rosensvald, Sirli 2017 http://www.ester.ee/record=b4743675*est <https://digi.lib.ttu.ee/i/?9006>

Application of isothermic calorimetry and dynamic viscosimetry in studies of rye bread staling

Mihhalevski, Anna; Paalme, Toomas; Petrova, V.; Osheka, A. 4th International Congress Flour - Bread '07 [and] 6th Croatian Congress of Cereal Technologists : Opatija, Croatia, Grand Hotel Adriatic, October 24-27, 2007 : abstract book 2007 / p. 101

Application of isothermic calorimetry and dynamic viscosimetry in studies of rye bread staling

Mihhalevski, Anna; Paalme, Toomas Proceedings of the 4th International Congress on Flour-Bread '07 : Opatija, Croatia, Oct. 24-27 2008 / p. 451-455

Application of quasi-steady-state cultures

Drews, Monika; Nisamedtinov, Ildar; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : proceedings 2003 / p. 218-225

Application of quasi-steady-state cultures in laboratory and industrial practice

Drews, Monika; Nisamedtinov, Ildar; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : abstracts 2003 / p. 42

Applications of ¹⁵N-labeled yeast hydrolysates in metabolic studies of *Lactococcus lactis* and *Saccharomyces cerevisiae* = ¹⁵N-märgistatud pärmihüdrolüsaatide rakendused *Lactococcus lactis*'e ja *Saccharomyces cerevisiae* ainevahetuse uurimisel

Kevvai, Kaspar 2016 <https://digi.lib.ttu.ee/i/?5142> https://www.ester.ee/record=b4567660*est

Applications of biotechnology in food engineering

Paalme, Toomas; Adamberg, Kaarel; Eha, Kairit; Friedenthal, Margus; Järvekülg, Lilian; Laos, Katrin; Kasemets, Kaja; Kann, Aino; Kask, Signe; Laht, Tiiu-Maie; Sirendi, Meelis; Tauts, Olev; Tedersoo, Erge; Täht, Riina; Vokk, Raivo Food and nutrition = Toit ja toitumine 2002 / p. 16-30

Assessment of bioavailable B vitamin content in food using in vitro digestibility assay and LC-MS SIDA

Paalme, Toomas; Vilbaste, Allan; Kevvai, Kaspar; Nisamedtinov, Ildar; Hälvin, Kristel Analytical and bioanalytical chemistry 2017 / p. 6475-6484 : tab <https://doi.org/10.1007/s00216-017-0592-3> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

A-stat in optimization of cultivation processes

Paalme, Toomas; Vilu, Raivo 213th American Chemical Society National Meeting. Division of Biochemical Technology, April 13-17, 1997, San Francisco, California : abstracts 1997 / p. BIOT 246

Auxo-accelerator - a new effective cultivation system for culture characterisation

Adamberg, Kaarel; Kasemets, Kaja; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : proceedings 2003 / p. 115-125

Auxo-accelerostat - a new effective system for culture characterisation

Adamberg, Kaarel; Kasemets, Kaja; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : abstracts 2003 / p. 23

Baculovirus expression using chemostat culture of insect cells

Drews, Monika; Paalme, Toomas 213th American Chemical Society National Meeting. Division of Biochemical Technology, April 13-17, 1997, San Francisco, California : abstracts 1997 / p. BIOT 154

Baculovirus expression using continuous culture of insect cells

Drews, Monika; Paalme, Toomas Baculovirus and Insect Cell Gene Expression Conference : Pinehurst, N.C., March 26-30, 1995 1995 / p. 24

Bidirectionality and compartmentation of metabolic fluxes are revealed in the dynamics of isotopomer networks

Schryer, David; Peterson, Pearu; Paalme, Toomas; Vendelin, Marko International journal of molecular sciences 2009 / 4, p. 1697-1718 <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC2680642/>

Caseins from bovine colostrum strongly bind piscidin-1

Kütt, Mary-Liis; Paalme, Toomas; Stagsted, Jan Tü ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p. : ill

Characterisation of Lactobacillus paracasei and L. curvatus isolated from Estonia cheeses

Adamberg, Kaarel; Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas 7th Symposium on Lactic Acid Bacteria - Genetics, Metabolism and Applications, Egmond aan Zee, The Netherlands, 1-5 September, 2002 : book of abstracts 2002

Characterisation of yeast strains using the A-stat method

Kasemets, Kaja; Paalme, Toomas Food microbiology and food safety into the next millennium : proceedings of the Seventeenth International Conference of the International Committee on Food Microbiology and Hygiene (ICFMH) : Veldoven, The Netherlands, 13-17 September, 1999 1999 / p. 644-645

Chemostat culture of Spodoptera frugiperda Sf9 cells : nutrient requirement and baculovirus expression

Drews, Monika; Paalme, Toomas; Vilu, Raivo Invertebrate cell cultures : novel directions and biotechnology applications 1997 / p. 115-122

Comparison of different extraction methods for simultaneous determination of B complex vitamins in nutritional yeast using LC/MS-TOF and stable isotope dilution assay

Hälvin, Kristel; Paalme, Toomas; Nisamedtinov, Ildar Analytical and bioanalytical chemistry 2013 / p. 1213-1222 : ill <https://pubmed.ncbi.nlm.nih.gov/23150051/> <https://doi.org/10.1007/s00216-012-6538-x> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Comparison of different extraction methods to determine free and bound forms of B-group vitamins in quinoa

Hälvin, Kristel; Nisamedtinov, Ildar; Paalme, Toomas Analytical and bioanalytical chemistry 2014 / p. 7355-7366 : ill <https://doi.org/10.1007/s00216-014-8122-z> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Continuous cultivation of insect and yeast cells at maximum specific growth rate

Drews, Monika; Kasemets, Kaja; Nisamedtinov, Ildar; Paalme, Toomas Proceedings of the Estonian Academy of Sciences. Chemistry 1998 / 4, p. 175-188: ill

Cryo-protective effect of ice-binding proteins produced by Pseudomonas fluorescens AQP671 on wholegrain wheat bread dough during freezing and frozen storage

Luhila, Önnela; Karro, Kadi; Zakrevskaja, Karina; Nisamedtinov, Ildar; Paalme, Toomas; Laos, Katrin LWT - food science and technology 2024 / art. 117160, 13 p. : ill <https://doi.org/10.1016/j.lwt.2024.117160> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Crystallization of sugar solutions

Kikkas, Anna; Kirs, Evelin; Laos, Katrin; Paalme, Toomas 7th International Conference of Food Physicist : Senta, [Serbia & Montenegro], 30th June - 1st July 2006 2006 / [1] p

Crystallization of supersaturated saccharose in presence of glucose and fructose

Laos, Katrin; Kirs, Evelin; Annuste, Tiina; Kikkas, Anna; Menert, Anne; Paalme, Toomas 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14 : conference program and abstracts 2007 / p. 26

Crystallization of the supersaturated sucrose solutions in the presence of fructose, glucose and corn syrup [Electronic resource]

Laos, Katrin; Kirs, Evelin; Annuste, Tiina; Kikkas, Anna; Menert, Anne; Paalme, Toomas ECCE-6 : European Congress of Chemical Engineering : Copenhagen (Denmark), 16-20 September 2007 2007 / ? p. [CD-ROM]

Crystallization on supersaturated sucrose in the presence of fructose, glucose, corn syrup and lactose
Kirs, Evelin; Laos, Katrin; Kikkas, Anna; Paalme, Toomas Food and nutrition = Toit ja toitumine 2007 / p. 40-50 : ill

Determining aroma compounds using GC/MS
Kaseleht, Kristel; Paalme, Toomas Food and nutrition = Toit ja toitumine 2007 / p. 80-83

Determining aroma-active compounds in Kama flour using SPME-GC/MS and GC-olfactometry
Kaseleht, Kristel; Leitner, Erich; Paalme, Toomas Flavour and fragrance journal 2011 / 2, p. 122-128 : ill

Diversity and stability of lactic acid bacteria in rye sourdoughs of four bakeries with different propagation parameters
Viid, Ene; Bessmeltseva, Marianna; Simm, Jaak; Talve, Tiina; Aaspõllu, Anu; Paalme, Toomas; Sarand, Inga PLoS ONE 2016 / art. e0148325 <https://doi.org/10.1371/journal.pone.0148325> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Diversity of lactic acid bacteria in rye sourdough
Sarand, Inga; Paalme, Toomas The 9th Symposium on Lactic Acid Bacteria : Egmond aan Zee, The Netherlands, August 31 - September 4, 2008 : abstract book 2008 / p. A058

D-stat
Nisamedtinov, Ildar; Adamberg, Kaarel; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : proceedings 2003 / p. 231-242

D-stat
Nisamedtinov, Ildar; Adamberg, Kaarel; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : abstracts 2003 / p. 45

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

A dynamic single fermenter model of human upper gastrointestinal tract for study of probiotics
Sumeri, Ingrid; Arike, Liisa; Adamberg, Signe; Adamberg, Kaarel; Laht, Tiiu-Maie; Paalme, Toomas Proceedings of European Conference on Probiotics and their Applications : EUPROBIO 2005 : October 6-8, Krakow 2005 / p. 32
<https://pubmed.ncbi.nlm.nih.gov/15808363/>

E-ained mugavustoidus : [kommentaar K.Viironi artiklile "Millest kõneleb meile toidupakendil olev keeruline märgistus?"]
Eesti Päevaleht, 2. dets, lk. 9]
Paalme, Toomas; Viiron, Kristiina Eesti Päevaleht 2008 / 2. dets., lk. 9

E-ainetest on pungil ka kõige tavalisem toit : [kommenteerib ka TTÜ toiduainete instituudi professori Toomas Paalme]
Viiron, Kristiina; Paalme, Toomas Eesti Päevaleht 2007 / 28. sept., lk. 11

Effect of changing environmental conditions on the fermentative growth of Saccharomyces cerevisiae S288C: auxo-accelerostat study
Kasemets, Kaja 2006 <https://digikogu.taltech.ee/et/item/63101bc8-ead9-4ce0-a441-1bd6815b7cd9> https://www.ester.ee/record=b2158103*est

Effect of different stressful environmental conditions on the expression of HSP12P-GFP2 fusion protein in Saccharomyces cerevisiae
Orumets, Kerti; Nisamedtinov, Ildar; Koplmaa, Mariane; Paalme, Toomas 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14 : conference program and abstracts 2007 / p. 27

Effect of slowly increasing temperature and NaCl concentration on the expression of Hsp12-GFP2 fusion protein in Saccharomyces cerevisiae : an auxo-accelerostat study
Nisamedtinov, Ildar; Lindsley, G.; Karreman, R.; Orumets, Kerti; Koplmaa, Mariane; Paalme, Toomas FinMed 2006 : 2nd International Conference on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications 2006 / p. 102-112

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/>

Elucidation of metabolism network of mammalian cell line K562 using 2-14 C glucose label and stoichiometric modelling
Drews, Monika; Paalme, Toomas Animal cell technology : from vaccines to genetic medicine 1997 / p. 697-702

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

Evaluation of ecotoxicological effects related to oil shale industry

Põllumaa, Lee 2004 https://www.ester.ee/record=b1994276*est

Evaluation of nutritional composition of raw material and rye baking products

Mihhalevski, Anna; Hälvín, Kristel; Ošeka, Aleksandra; Paalme, Toomas Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 110-111
https://www.ester.ee/record=b1189751*est

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

Viiard, Ene; Mihhalevski, Anna; Rühka, Tiina; Paalme, Toomas; Sarand, Inga Journal of applied microbiology 2013 / p. 404-412 : ill <https://doi.org/10.1111/jam.12045> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Evolution of bacterial consortia in spontaneously started rye sourdoughs during two months of daily propagation

Bessmeltseva, Marjanna; Viiard, Ene; Simm, Jaak; Paalme, Toomas; Sarand, Inga PLoS ONE 2014 / p. 1-12 : ill
<https://doi.org/10.1371/journal.pone.0095449> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

"FermExpert" - an expert system for studies and optimization of processes of microbial synthesis

Vinter, T.; Paalme, Toomas; Vilu, Raivo Proceedings : ICCAFT5/IFAC-BIO2, Keystone, Colorado, 1992 1992
<https://www.sciencedirect.com/science/article/pii/S1474667017504188#abs0005>

Food category appraisal using sensory methods = Toidukategooriate väärimine, kasutades sensoorseid meetodeid

Koppel, Kadri 2011

Food deterioration and stability

Laos, Katrin; Paalme, Toomas; Kann, Aino Food and nutrition = Toit ja toitumine 2007 / p. 31-39 : ill

Fotosünteesiva bakteri Chlorobium thiosulfatophilum CO2 fikseerimisreaktsioonide kvantitatiivsed mustrid heterotroofsetes kasvutingimustes

Abner, Kristo; Paalme, Toomas; Vilu, Raivo XXVI Eesti keemiapäevad : teaduskonverentsi ettekannete referaadid = 26th Estonian Chemistry Days : abstracts of scientific conference 2000 / lk. 12-13

Glutathione accumulation in ethanol-stat fed-batch culture of Saccharomyces cerevisiae with a switch to cysteine feeding

Nisamedtinov, Ildar; Kewai, Kaspar; Orumets, Kerti; Rautio, Jari; Paalme, Toomas Applied microbiology and biotechnology 2010 / 1, p. 175-183 : ill https://www.researchgate.net/publication/41850043_Glutathione_accumulation_in_ethanol-stat_fed-batch_culture_of_Saccharomyces_cerevisiae_with_a_switch_to_cysteine_feeding

Growth characteristics of non-starter lactic acid bacteria from cheese

Adamberg, Kaarel 2004 http://www.ester.ee/record=b1989773*est

Growth characteristics of Saccharomyces cerevisiae S288C in changing environmental conditions : auxo-accelorostat study

Kasemets, Kaja; Nisamedtinov, Ildar; Laht, Tiiu-Maie; Abner, Kristo; Paalme, Toomas Antonie van Leeuwenhoek 2007 / p. 109-128 : ill <https://pubmed.ncbi.nlm.nih.gov/17268890/>

Growth characterization of individual rye sourdough bacteria by isothermal microcalorimetry

Mihhalevski, Anna; Sarand, Inga; Viiard, Ene; Salumets, Airika; Paalme, Toomas Journal of applied microbiology 2011 / 2, p. 529-540

Growth efficiency of Saccharomyces cerevisiae on glucose/ethanol media with a smooth change in the dilution rate (A-stat)

Paalme, Toomas; Elken, R.; Vilu, Raivo; Korhola, Matti Enzyme and microbial technology 1997 / p. 174-181
[https://doi.org/10.1016/S0141-0229\(96\)00114-7](https://doi.org/10.1016/S0141-0229(96)00114-7)

Growth optimization of SF-9 cells for baculovirus expression

Drews, Monika; Paalme, Toomas 8th European Congress on Biotechnology, August 17-21, 1997, Budapest : book of abstracts 1997 / p. 171, TU2123

Ice binding proteins from psychrophilic bacteria: characterization and applications in food

Luhila, Önnela; Laos, Katrin; Paalme, Toomas 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 15
https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Ice-binding proteins in psychrophilic bacteria – isolation, characterization, and applications in food

Luhila, Önnela; Paalme, Toomas; Laos, Katrin IBP 2022 2022

<https://docs.google.com/document/d/1XIsPAG9dVeX6luVaBMAM08F7Q50ktrdh/edit>

Identification and characterization of bioactive peptides with antimicrobial and immunoregulating properties derived from bovine colostrum and milk = Antimikroobsete ja immuunsüsteemi stimuleerivate omadustega bioaktiivsete peptiidide identifitseerimine ja karakteriseerimine lehma piimast ja kolostrumist

Kütt, Mary-Liis 2015 https://www.ester.ee/record=b4461995*est

Identification and characterization of dairy-related Lactobacillus

Kask, Signe 2003 https://www.ester.ee/record=b1782591*est

Identification of aroma compounds in food using SPME-GC/MS and GC-olfactometry = Aroomiühendite määramine toidus kasutades SPME-GC/MS ja GC-olfaktomeetriat

Kaseleht, Kristel 2012 <https://digi.lib.ttu.ee/i/?720>

Impact of apple cultivar, ripening stage, fermentation type and yeaststrain on phenolic composition of apple ciders

Laaksonen, Oskar; Kuldjärv, Rain; Paalme, Toomas; Virkki, Mira; Yang, Baoru Food chemistry 2017 / p. 29-37 : ill

<https://doi.org/10.1016/j.foodchem.2017.04.067> Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Investigation on structural changes during storage of rye bread

Mihhalevski, Anna; Paalme, Toomas 13th ICC Cereal and Bread Congress Cerworld 21st : book of abstracts 2008 / p. 372

Isotopomeric ¹³C labeling of amino acids reveal compartmentation in *Saccharomyces uvarum*

Schryer, David; Peterson, Pearu; Paalme, Toomas; Vendelin, Marko Biophysical journal 2009 / 3, Supplement 1, p. 308a

https://www.researchgate.net/publication/247275298_Isotopomeric_13C_Labeling_of_Amino_Acids_Reveal_Compartmentation_in_Saccharomyces_uvarum

Juustu juhusliku mikrofloora piimhappebakterite kasvu uurimine süsivesikutevaeses keskkonnas

Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-Maie; Paalme, Toomas XXVIII Eesti keemiapäevad : teaduskonverentsi ettekannete teesid = 28th Estonian Chemistry Days : abstracts of scientific conference 2002 / lk. 17-18

Kommid ja jogurtid mikroskoobi all : [teadusuuringutest TTÜs tegutsevas toidu- ja fermentatsioonitehnoloogia arenduskeskuses : juhataja Urmas Sanniku ja prof. Toomas Paalme kommentaaridega]

Sannik, Urmas; Paalme, Toomas Eesti Areng : Euroopa Liidu struktuurifondid Eestis - võimalustest tulemusteni 2007 / juuni, lk. 10-11 : ill

Large-scale preparation of fully deuterated cell components. Ribosomes from *Escherichia coli* with high biological activity

Vanatalu, K.; Paalme, Toomas; Vilu, Raivo; Burkhardt, N.; Jünemann, R.; May, R.; Rühl, M.; Wadzack, J.; Nierhaus, K.H. European journal of biochemistry 1993 / p. 315-321 <https://febs.onlinelibrary.wiley.com/doi/10.1111/j.1432-1033.1993.tb18148.x>

Metabolic changes underlying the higher accumulation of glutathione in *Saccharomyces cerevisiae* mutants

Nisamedtinov, Ildar; Kewai, Kaspar; Orumets, Kerti; Arike, Liisa; Sarand, Inga; Korhola, Matti; Paalme, Toomas Applied microbiology and biotechnology 2011 / 4, p. 1029-1037 : ill <https://pubmed.ncbi.nlm.nih.gov/21052993/>

Metabolic changes underlying the higher accumulation of glutathione in *saccharomyces cerevisiae* mutants

Orumets, Kerti; Nisamedtinov, Ildar; Kevvai, Kaspar; Arike, Liisa; Sarand, Inga; Korhola, Matti; Paalme, Toomas Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 112 <https://pubmed.ncbi.nlm.nih.gov/21052993/>

Metabolic flux analysis of compartmentalized systems using dynamic isotopologue modeling = Isotopoloogilise modelleerimise rakendamine heterogeensete bioloogiliste süsteemide ainevahetusvoo analüüsis

Schryer, David 2012 https://www.ester.ee/record=b2776763*est

Metabolic peculiarities of lactic acid bacteria enabling their growth in cheese

Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-Maie; Paalme, Toomas Proceedings & abstracts of the 18th International ICFMH Symposium "Food Micro 2002", Lillehammer, Norway, 18-23 August, 2002 2002 / p. 178

A method for GC-olfactometry panel training

Vene, Kristel; Seisonen, Sirli; Koppel, Kadri; Leitner, Erich; Paalme, Toomas Chemosensory perception 2013 / p. 179-189 : ill <https://doi.org/10.1007/s12078-013-9156-x> Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Mixed culture fermentations of lactic acid bacteria and yeast

Kasemets, Kaja; Paalme, Toomas 8th European Congress on Biotechnology, August 17-21, 1997, Budapest : book of abstracts

A model of swiss-type cheese ripening

Laht, Tiiu-Maie; Kask, Signe; Adamberg, Kaarel; Tomson, Katrin; Paalme, Toomas; Vilu, Raivo IDF Symposium on Cheese : Ripening, Characterization and Technology, Prague, Czech Republic, March 21–25, 2004 : book of abstracts 2004 / p. 75
<https://www.ukidf.org/documents/absbookmar04.pdf>

Modern cultivation methods in the research of culture physiology

Paalme, Toomas 8th European Congress on Biotechnology, August 17-21, 1997, Budapest : book of abstracts 1997 / p. 170

Modification of A-stat for the characterization of microorganisms

Kasemets, Kaja; Drews, Monika; Nisamedtinov, Ildar; Adamberg, Kaarel; Paalme, Toomas Journal of microbiological methods 2003 / p. 187-200 : ill <https://www.sciencedirect.com/science/article/pii/S016770120300143X>

Multilevel control of GSH accumulation in mutant and wild-type Strains of S. cerevisiae under conditions of smooth cysteine addition

Nisamedtinov, Ildar; Orumets, Kerti; Kewai, Kaspar; Viirard, Ene; Sarand, Inga; Paalme, Toomas IBIC 2010 : 2nd International Conference on Industrial Biotechnology : April 11-14, 2010, Padua, Italy 2010 / p. 91-96 <https://www.aidic.it/cet/10/20/016.pdf>

Perspectives of kvass production

Kasemets, Kaja; Paalme, Toomas Food and nutrition = Toit ja toitumine 2000 / p. 72-80 : ill

Physiological properties of Lactobacillus paracasei, L.danicus and L.curvatus strains isolated from Estonian semi-hard cheese

Kask, Signe; Adamberg, Kaarel; Orłowski, Andrzej; Vogensen, Finn K.; Møller, Peter L.; Ardö, Ylva; Paalme, Toomas Food research international 2003 / 9/10, p. 1037-1046 <https://www.sciencedirect.com/science/article/pii/S0963996903001273>

Population dynamics of lactic acid bacteria in industrial rye sourdough and the characterization of dominating species

Viirard, Ene; Mihhalevski, Anna; Paalme, Toomas; Sarand, Inga Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 121-122

Possibility for a strawberry jam sensory standard

Koppel, Kadri; Timberg, Loreida; Salumets, Airika; Paalme, Toomas Journal of sensory studies 2011 / p. 71-80 : ill
<https://onlinelibrary.wiley.com/doi/full/10.1111/j.1745-459X.2010.00323.x>

Potential energy sources for growth of mesophilic lactobacilli in cheese

Laht, Tiiu-Maie; Kask, Signe; Paalme, Toomas NIZO Dairy Conference on Food Microbes 2001 : from Knowledge to Application : 13-15 June 2001, The Netherlands, Ede 2001 / p. 22

Production of labelled recombinant proteins in fed-batch system in Escherichia coli = Märgistatud rekombinantsete valkude tootmine Escherichia coli fed-batch süsteemides

Tomson, Katrin 2007 https://www.ester.ee/record=b2324657*est

Quantitative analysis of acetaldehyde in foods consumed by children using SPME/GC-MS(Tof), on-fiber derivatization and deuterated acetaldehyde as an internal standard

Kaseleht, Kristel; Paalme, Toomas; Nisamedtinov, Ildar Agronomy research 2011 / p. 395-401 : ill
<https://agronomy.emu.ee/vol09Spec2/p09s203.pdf>

Rainbow trout composition and fatty acid content in Estonia

Timberg, Loreida; Kuldjärv, Rain; Koppel, Kadri; Paalme, Toomas Agronomy research 2011 / p. 495-500 : ill

Red fish quality and red fish consumer studies in Estonia

Timberg, Loreida; Koppel, Kadri; Kaljujärv, Rain; Paalme, Toomas; Kirs, Evelin Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 118

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](#)

Role of arginine in the development of secondary microflora in Swiss-type cheese

Laht, Tiiu-Maie; Kask, Signe; Elias, P.; Adamberg, Kaarel; Paalme, Toomas International dairy journal 2002 / p. 831-840 : ill

Rye sourdough bread, fermentation and stability

Paalme, Toomas; Sarand, Inga; Mihhalevski, Anna First European Food Congress : 4-19 Nov.2008, Ljubljana, Slovenia : abstract book 2008 / p. Q026

Rye sourdough fermentation and bread stability = Rukkitaigna hapendamine ja leiva vananemine

Mihhalevski, Anna 2012 https://www.ester.ee/record=b2931197*est

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>

Simultaneous quantification of the B-complex vitamins in dried yeast using UPLC/MS and isotope labeled internal standards

Hälvin, Kristel; Paalme, Toomas; Nisamedtinov, Ildar Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 93

Simultaneous utilization of ammonia, free amino acids and peptides during fermentative growth of *Saccharomyces cerevisiae*

Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas Journal of the Institute of Brewing 2016 / p. 110-115 : ill
<https://doi.org/10.1002/jib.298> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Single bioreactor gastrointestinal tract simulator for study of survival of probiotic bacteria

Sumeri, Ingrid; Arike, Liisa; Adamberg, Kaarel; Paalme, Toomas Applied microbiology and biotechnology 2008 / 2, p. 317-324
<https://pubmed.ncbi.nlm.nih.gov/18581109/>

Spice-cured sprats ripening, sensory parameters development, and quality indicators = Vürtsikilu valmimine, sensorsete omaduste kujunemine ja kvaliteediindikaatorid

Timberg, Loreida 2012 https://www.ester.ee/record=b2931156*est

Stability of B-complex vitamins and dietary fibre during rye sourdough bread production

Mihhalevski, Anna; Nisamedtinov, Ildar; Hälvin, Kristel; Ošeka, Aleksandra; Paalme, Toomas Journal of cereal science 2013 / p. 30-38 : ill <https://doi.org/10.1016/j.jcs.2012.09.007> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Stoichiometric model of metabolism in the mammalian cell line K562 using 2-14C glucose label

Drews, Monika; Paalme, Toomas 14th Meeting ESACT, European Society for Animal Cell Technology "Animal Cell Technology: From Vaccines to Genetic Medicine", Algarve, Portugal, May 20-24, 1996 : programme and abstract book 1996 / Abstr. No. NN-27

Structural changes of starch during baking and staling of rye bread

Mihhalevski, Anna; Heinmaa, Ivo; Traksmäa, Rainer; Pehk, Tõnis; Mere, Arvo; Paalme, Toomas Journal of agricultural and food chemistry 2012 / p. 8492-8500 : ill <https://pubs.acs.org/doi/10.1021/jf3021877>

Study of cheese associated lactic acid bacteria under carbohydrate-limited conditions using D-stat cultivation

Adamberg, Kaarel; Adamberg, Signe; Laht, Tiit-Maie; Ardö, Ylva; Paalme, Toomas Food biotechnology 2006 / 2, p. 143-160 : ill
<https://www.tandfonline.com/doi/abs/10.1080/08905430600709412>

Study of rye bread staling

Mihhalevski, Anna; Paalme, Toomas Proceedings of Bosphorus 2008 ICC International Conference : Istanbul, Turkey, April 24-26, 2008 2008 / p. 195

Study of the toxic effect of the short- and medium-chain monocarboxylic acids on the growth of *Saccharomyces cerevisiae* using the CO₂-auxo-accelerator fermentation system

Kasemets, Kaja; Kahru, Anne; Laht, Tiit-Maie; Paalme, Toomas International journal of food microbiology 2006 / 3, p. 206-215 : ill
<https://www.sciencedirect.com/science/article/abs/pii/S0168160506002960>

Study on volatile compound production by individual lactic acid bacteria in dough using multiple headspace extraction

Kaseleht, Kristel; Paalme, Toomas; Mihhalevski, Anna; Sarand, Inga Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 97

Survival of cheese bacteria in a gastrointestinal tract simulator

Sumeri, Ingrid; Adamberg, Signe; Uusna, Riin; Sarand, Inga; Paalme, Toomas International dairy journal 2012 / p. 36-41 : ill
<https://www.sciencedirect.com/science/article/pii/S095869461200026X>

Survival of lactic acid bacteria in Estonian and Finnish open texture cheeses during gastrointestinal tract simulator (GITS)

transit

Sumeri, Ingrid; Uusna, Riin; **Adamberg, Signe; Sarand, Inga; Paalme, Toomas** Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 115

Survival of probiotic bacteria in Human Gastrointestinal Tract Simulator (GITS) : [abstract]

Paalme, Toomas Ninth Annual ScanBalt Forum "Healthy future" : September 22-24, 2010 : Tallinn, Estonia 2010 / p. 67

Teadlased loodavad muuta õlleraba seeneburgeriks

novaator.err.ee 2023 [Teadlased loodavad muuta õlleraba seeneburgeriks](#)

Teaduspreemia põllumajandusteaduste alal tööde tsükli "Toidu kvaliteet, sensoorsed ja tervislikud omadused ning nende püsivus" eest : Toomas Paalme

Paalme, Toomas Eesti Vabariigi preemiad : teadus. F. J. Wiedemanni keeleauhind. Kultuur. Sport 2015 / lk. 120-138 : ill., portr

Technology and know-how for optimisation and control of microbiological processes

Vilu, Raivo; Paalme, Toomas Eesti teadlaste kongress, 11.-15. augustini 1996. a. Tallinnas : ettekannete kokkuvõtted 1996 / lk. 192
https://www.ester.ee/record=b1052731*est

Tehnikateadused. Biotehnoloogia ja toiduainete tehnoloogia

Paalme, Toomas Eesti entsüklopeedia. 11, Eesti üld 2002 / lk. 499

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study

Adamberg, Kaarel; Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas Proceedings & abstracts of the 18th International ICFMH Symposium "Food Micro 2002", Lillehammer, Norway, 18-23 August, 2002 2002 / p. 179

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study

Adamberg, Kaarel; Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas 7th Symposium on Lactic Acid Bacteria - Genetics, Metabolism and Applications, Egmond aan Zee, The Netherlands, 1-5 September, 2002 : book of abstracts 2002

The effect of oxygen, ethanol and biomass concentration on growth rate of distillers yeast : the PH-stat study

Kasemets, Kaja; Laht, Tiit-Maie; Nisamedtinov, Ildar; **Paalme, Toomas** Yeast as a cell factory : EC Framework IV Symposium, The Netherlands, 30. Nov. - 2. Dec. 1998 : abstract book 1998 / p. 162-164

The effect of temperature and pH on the growth of lactic acid bacteria : a pH-auxostat study

Adamberg, Kaarel; Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas International journal of food microbiology 2003 / p. 171-183 : ill

The effect of weak organic acids on the growth rate of Saccharomyces cerevisiae. The CO2-stat study

Kasemets, Kaja; Paalme, Toomas Microbiological Safety of Food : joint conference organized by Society for Applied Microbiology (UK), World Health Organization and Estonian Society for Microbiology : 10-11 May 2000, Tartu, Estonia 2000 / l. 59 : ill

The effects of apple variety, ripening stage, and yeast strain on the volatile composition of apple cider

Rosend, Julia; Kuldjäär, Rain; Rosenväld, Sirli; **Paalme, Toomas** Heliyon 2019 / art. e01953, 7 p. : ill

<https://doi.org/10.1016/j.heliyon.2019.e01953> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The growth and nutrient utilization of the insect cell line Spodoptera frugiperda Sf9 in batch and continuous culture

Drews, Monika; Paalme, Toomas; Vilu, Raivo Journal of biotechnology 1995 / p. 187-198

The growth kinetics of Pseudomonas Putida on benzoate utilizing ortho- or meta-pathways

Sarand, Inga; Paalme, Toomas; Vilu, Raivo Kinetics, dynamics and physiology of microbial growth : [... held at the Gottlieb-Duttweiler Institute in Rüschlikon (Zürich), Switzerland, from October 17-20, 1992] 1993 / p. 69

The growth rate control in Escherichia coli at near to maximum growth rates : the A-stat approach

Paalme, Toomas; Elken, R.; **Kahru, Anne; Vanatalu, Kalju; Vilu, Raivo** Antonie van Leeuwenhoek journal of microbiology 1997 / p. 217-230: ill

The influence of milk powders on the crystallization of sucrose-sugar alcohols solutions

Annuste, Tiina; Laos, Katrin; Kikkas, Anna; Menert, Anne; Paalme, Toomas Food and nutrition = Toit ja toitumine 2007 / p. 51-59 : ill

The study of probiotic bacteria in human gastrointestinal tract simulator = Probiootilised bakterid inimese seedetrakti simulaatoris

Sumeri, Ingrid 2011

The study of rye bread staling

Mihhalevski, Anna; Paalme, Toomas; Heinmaa, Ivo; **Traksmäa, Rainer** 7th European Young Cereal Scientists and Technologists

The study of static and dynamic environmental stress of *Saccharomyces cerevisiae* using heat shock protein Hsp12p-Gfp2p construct

Nisamedtinov, Ildar; Lindsey, R.; Karreman, R.; **Orumets, Kerti**; Koplmaa, Mariane; Kevvai, Kaspar; **Paalme, Toomas** Physiology of Yeast and Filamentous Fungi PYFF3 : 3rd European Federation of Biotechnology Conference : Helsinki (Finland), June 13-16, 2007 2007 / p. 70

The study of the fermentative growth of *Saccharomyces cerevisiae* S288C using auxo-accelerostat technique

Kasemets, Kaja; **Nisamedtinov, Ildar**; **Abner, Kristo**; **Paalme, Toomas** Modern multidisciplinary applied microbiology : exploiting microbes and their interactions 2006 / p. 756-760 : ill <https://doi.org/10.1002/9783527611904.ch135>

Uptake and accumulation of B-group vitamins in *Saccharomyces cerevisiae* in ethanol-stat fed-batch culture

Paalme, Toomas; **Kevvai, Kaspar**; **Vilbaste, K.**; **Hälvín, Kristel**; **Nisamedtinov, Ildar** World journal of microbiology and biotechnology 2014 / p. 2351-2359 : ill <https://doi.org/10.1007/s11274-014-1660-x> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Use of slow dilution rate changes in the study of bacterial growth characteristics

Vilu, Raivo; **Paalme, Toomas** International Symposium on Bioreactor Performance, 15-17 March, 1993, Helsingor, Denmark : proceedings 1993 / p. 121-129

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](#)

YAP1 over-expression in *Saccharomyces cerevisiae* enhances glutathione accumulation at its biosynthesis and substrate availability levels

Orumets, Kerti; **Kevvai, Kaspar**; **Nisamedtinov, Ildar**; Tamm, Tiina; **Paalme, Toomas** Biotechnology journal 2012 <https://pubmed.ncbi.nlm.nih.gov/22009669/>

Методика определения нитрогенов [т. е. нитрогенов] в дымовых газах

Kalve, Raivo; **Paalme, Toomas** XX студенческая научно-техническая конференция вузов Прибалтийских республик, Белорусской ССР и Молдавской ССР : тезисы докладов. Часть 2 1974 / с. 344-345 https://www.ester.ee/record=b1306141*est

Определение нитрогенов в дымовых газах

Kalve, Raivo; **Paalme, Toomas**; **Kann, Jüri**; **Tauts, Olev** Тезисы докладов : XXI студенческая научно-техническая конференция вузов Прибалтийских республик, Белорусской ССР и Молдавской ССР, 27-29 марта 1975 г. 1975 / с. 359-360 https://www.ester.ee/record=b1571620*est

Определение нитрогенов в сигаретном дыме

Kann, Jüri; **Tauts, Olev**; **Kalve, Raivo**; **Paalme, Toomas** Технология пищевых производств. 4 1974 / с. 79-83 : илл https://www.ester.ee/record=b1475977*est <https://digikogu.taltech.ee/et/Item/b0fe0497-582f-4507-9281-6ad4d1a574e3>