

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>

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>

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

Nisamedtinov, Ildar; Kevvai, Kaspar; Orumets, Kerti; Rautio, Jari; Paalme, Toomas Applied microbiology and biotechnology 2010 / 1, p. 175-183 : ill

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

Nisamedtinov, Ildar; Kevvai, 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

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

Nisamedtinov, Ildar; Orumets, Kerti; Kevvai, 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

Peptides : an underestimated nitrogen source for yeast in food fermentations

Nisamedtinov, Ildar; Mooses, Kaspar; Kevvai, Kaspar; Saaremets, Signe 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 15

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 <http://dx.doi.org/10.1002/jib.298>

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

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

Paalme, Toomas; Kevvai, Kaspar; Vilbaste, K.; Hälvin, Kristel; Nisamedtinov, Ildar World journal of microbiology and biotechnology 2014 / p. 2351-2359 : ill

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