

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

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

Benefits, Challenges, and Opportunities of Conducting a Collaborative Research Course in an International University Partnership : A Study Case Between Kansas State University and Tallinn University of Technology

Lezama-Solano, Adriana; Castro, Mauricio; Chambers, Delores; **Timberg, Loreida; Koppel, Kadri** Journal of food science education 2019 / p. 78-86 : ill <https://doi.org/10.1111/1541-4329.12162> [Journal metrics at Scopus](#) [Article at Scopus](#) [Article at WOS](#)

Correlation of gas chromatography-olfactometry and sensory descriptive analysis of oregano samples by PLSR

Seisonen, Sirlil; Kajava, Keili; Kuldjärv, Rain; Vene, Kristel PLS 2014 : 8th International Conference on Partial Least Squares and Related Methods : 26-28 May 2014 - Paris, France : Book of Abstracts 2014 / p. 217-218 : joon

Food category appraisal using sensory methods = Toidukategooriate väärdamine, kasutades sensoorseid meetodeid
Koppel, Kadri 2011

Lõhnamaailma ekspert

Vene, Kristel Sirp 2021 / lk. 24-26 : ill, portr <https://sirp.ee/s1-artiklid/c21-teadus/lohnamaailma-ekspert/>

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>

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

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

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

Sensoorne analüüs : sõnavara

Redel, Lehti; **Krosing, Valve** 1998 https://www.ester.ee/record=b1061397*est

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

Techno-functional and sensory characterization of commercial plant protein powders

Jakobson, Kadi; Kaleda, Aleksei; Adra, Karl; Tammik, Mari-Liis; Vaikma, Helen; Kriščiunaite, Tiina; Vilu, Raivo Foods 2023 / art. 2805 <https://doi.org/10.3390/foods12142805> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Toidu sensoorne analüüs. I

Vokk, Raivo 2010 http://www.ester.ee/record=b2606511*est

Toidu sensoorne analüüs. II

Tedersoo, Erge 2010 http://www.ester.ee/record=b2562672*est

Toidu sensoorset analüüsil on kaalukausil maitse, lõhn ja välimus

Tedersoo, Erge Horisont 2013 / lk. 48-54 : ill https://artiklid.elnet.ee/record=b2606675*est

Toiduainete analüüsi meetodid : (üldosa) : laboratoorsete tööde juhend erialadele 1007 ja 1011

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Yeast performance characterisation in different cider fermentation matrices

Rosend, Julia; Kuldjärv, Rain; Arju, Georg; Nisamedtinov, Ildar Agronomy research 2019 / p. 2040–2053 : ill <https://doi.org/10.15159/AR.19.178> [Journal metrics at Scopus](#) [Article at Scopus](#)