

Caseins from bovine colostrum strongly bind piscidin-1

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

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjäär, Rain;** Malv, Esther; **Vaikma, Helen;** Kaleda, Aleksei; Kütt, Mary-Liis; **Vilu, Raivo** International journal of food microbiology 2022 / art. 109715 <https://doi.org/10.1016/j.ijfoodmicro.2022.109715> [Journal metris 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

Pismennõi, Dmitri; Kiritsenko, Vassili; Marhivka, Jaroslav; Kütt, Mary-Liis; **Vilu, Raivo** Molecules 2021 / art. 3669 <https://doi.org/10.3390/molecules26123669> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development of fermented oat-based drink

Orgusaar, Kaisa; Kriisa, Marie; Kütt, Mary-Liis; Stulova, Irina 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 83 https://aps.emu.ee/aloartiklid/2021_foodbalt.pdf

Effect of acid treatment of raw and sprouted grains on microbiological parameters and quality of the products : poster

Traksmaa, Anna; Šestopalova, Ksenia; Kütt, Mary-Liis; **Vilu, Raivo** Cereals & Europe : Spring Meeting 2022 / p. 60 <https://cespringmeeting2020.eu/abstract-book/> https://cespringmeeting2020.eu/wp-content/uploads/2022/05/CE2022_AbstractBook-SOU-Preview.pdf

Effect of enzymelassisted hydrolysis on brewer's spent grain protein solubilization – peptide composition and sensory properties

Kriisa, Merike; Taivosalo, Anastassia; Föste, Maike; Kütt, Mary-Liis; Viirma, Maret; Priidik, Reimo; Korzeniowska, Malgorzata; Tian, Ye; Laaksonen, Oskar; Yang, Baoru; **Vilu, Raivo** Applied Food Research 2022 / art. 100108 <https://doi.org/10.1016/j.afres.2022.100108>

Evaluation of marine macroalgae as antioxidants in foods

Kodis, Ingrid; Kütt, Mary-Liis; Huusfeldt, Trine; Stagsted, Jan Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 101

Fermenteeritud piimatoodete taimsete alternatiivide arenduses kasutatavate valgupulbrite lahustuvusomaduste uurimine

Part, Natalja; Kriščiunaite, Tiina; Viirma, Maret; **Vaikma, Helen;** Kütt, Mary-Liis Terve loom ja tervislik toit : konverentsi "Terve loom ja tervislik toit 2021" artiklite kogumik 2021 / lk. 67-68 https://terveloomjatervisliktoit.ee/userfiles/tltt/tltt2021/Kogumik_TLTT2021.pdf

Formation of the abundance of microfungi on the barley grain grown as pure and mixed crops in Central and North Estonia

Akk, Elina; Lõiveke, Heino; Edesi, Liina; **Kütt, Mary-Liis;** Lauringson, Enn; Kastanje, Veiko Estonian journal of ecology 2013 / lk. 265-275 : ill https://artiklid.elnet.ee/record=b2651620*est

HILIC-LC-MS method for determination of carbohydrates in various food matrices

Pismennõi, Dmitri; Kobrin, Eeva-Gerda; Kütt, Mary-Liis; **Vilu, Raivo** Book of abstracts : 10th International Symposium on Recent Advances in Food Analysis : September 6–9, 2022 : Prague, Czech Republic 2022 / p. 337 <https://www.rafa2022.eu/pdf/Book%20of%20Abstracts%20RAFA%202022.pdf>

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

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Identification of antimicrobial and hostdefense peptides from monkfish waste

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Nanostructure-assisted laser desorption/ionization (NALDI) for analysis of peptides in milk and colostrum

Kütt, Mary-Liis; Malbe, M.; Stagsted, Jan Agronomy research 2011 / p. 415-430 : ill

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>

Starter culture growth dynamics and sensory properties of fermented oat drink

Kütt, Mary-Liis; Orgusaar, Kaisa; Stulova, Irina; Priidik, Reimo; **Pismennõi, Dmitri; Vaikma, Helen;** Kallastu, Aili; Zhogoleva, Aleksandra; Morell, Indrek; Kriščiunaite, Tiina Heliyon 2023 / art. e15627 <https://doi.org/10.1016/j.heliyon.2023.e15627>

Valorization of barley spent grain – a source for plant proteins

Föste, Maike; Kütt, Mary-Liis; Kriisa, Marie; Viiard, Ene; **Vilu, Raivo**; Mittermaier, Stephanie 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 115
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