

Analysis of cider aroma using HS-SPME-GC/MS and GC-O

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Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjärv, 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](#)

Characterization of cider fermentation in fresh apple juice and apple juice concentrate [Online resource]

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Chemical, metagenomic and sensory differences in kimchi fermented in industrial and laboratory scale

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Consumer acceptance on the sensory characteristics and naturality of dry and medium dry apple ciders available on Estonian market [Online resource]

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The effect of apple juice concentration on cider fermentation and properties of the final product

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Even food on the battlefield needs to be armed! Market overview of long shelf-life breads

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Even food on the battlefield needs to be armed: Sensory characteristics and physico-chemical analysis of long shelf-life breads

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