

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
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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>

Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences

Kortesniemi, Maaria; Rosenvald, Sirli; Laaksonen, Oskar; Vanag, Anita; Ollikka, Tarja; **Vene, Kristel**; Yang, Baoru Food chemistry 2018 / p. 351-359 : ill <https://doi.org/10.1016/j.foodchem.2017.10.069> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The stability of phenolic compounds in fruit, berry, and vegetable purees based on accelerated shelf-life testing methodology

Saarniit, Kärt; Lang, Hanna; Kuldjärv, Rain; Laaksonen, Oskar; Rosenvald, Sirli Foods 2023 / art. 1777
<https://doi.org/10.3390/foods12091777>