

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

Microbiota of spontaneous sourdough from rye and oat flour

Klava, Dace; **Traksmaa, Anna**; Batukbhai Ratiya, Jalpa 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 31
https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

P1-independent replication and local movement of Rice yellow mottle virus in host and non-host plant species

Nummert, Grete; Sömera, Merike; Uffert, Gabriela; Abner, Erik; Truve, Erkki Virology 2017 / p. 28-32 : ill
<https://doi.org/10.1016/j.virol.2016.12.007>

Quantitative analysis of oat (*Avena sativa* L.) and pea (*Pisum sativum* L.) saponins in plant-based food products by hydrophilic interaction liquid chromatography coupled with mass spectrometry

Bljahhina, Anastassia; Pismennõi, Dmitri; Kriščiunaite, Tiina; **Kuhtinskaja, Maria**; Kobrin, Eeva-Gerda Foods 2023 / art. 991, 16 p. : ill <https://doi.org/10.3390/foods12050991>