

An overview of statistical methods currently used for correlating sensory properties of food with its volatile composition
Rosenvald, Sirli; Vene, Kristel; Koppel, Kadri 13th Sensometrics Conference : 26-29 July 2016, Brighton, UK 2016

Application of gas chromatography-olfactometry (GC-O) and correlation with sensory analysis = Gaaskromatograaf-olfaktomeetri (GC-O) rakendusvõimalused ja korreleerimine sensoorse analüüsiga
Rosenvald, Sirli 2017 http://www.ester.ee/record=b4743675*est <https://digi.lib.ttu.ee/i/?9006>

Characterization of odor-active compounds of various pea preparations by GC-MS, GC-O, and their correlation with sensory attributes

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The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys
Kivima, Evelin; Tanilas, Kristel; **Martverk, Kaie**; Rosenvald, Sirli; **Timberg, Loreida**; **Laos, Katrin** Foods 2021 / art. 511, 14 p
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Correlation of gc-o and sensory data of Finnish honeys - methods and challenges

Rosenvald, Sirli; Kortensniemi, M.; Laaksonen, O.; Ollikka, T.; **Vene, Kristel**; Yang, Baoru 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.3.16]

Correlation of GC-O and sensory data of Finnish honeys - overview of statistical methods [Online resource]

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Erratum to "Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis" [Future Foods, 4 (2021) 100049] (Future Foods (2021) 4, (S2666833521000393), (10.1016/j.fufo.2021.100049))

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How is sustainability perceived in the context of plant-based alternatives?

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Individual differences in sensitivity to bitterness focusing on oat and pea preparations

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Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis

Vaikma, Helen; Kaleda, Aleksei; **Rosend, Julia**; Rosenvald, Sirli Future foods 2021 / art. 100049
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Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives

Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirli; Kallastu, Aili; **Vaikma, Helen**; Kriščiunaite, Tiina; **Pismennõi, Dmitri**; Viiaard, Ene Future foods 2023 / art. 100212, 10 p. : ill <https://doi.org/10.1016/j.fufo.2022.100212> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Overview: Plant-based alternatives from niche to mainstream

Vaikma, Helen; Rosenvald, Sirli; **Arvola, Rene** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 67

Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds

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Plant based milk alternatives - what makes them "milky"

Kalde, Helen; Rosenvald, Sirli; **Rosend, Julia**; Kaleda, Aleksei 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 60

Plant based proteins - Bitter or not bitter?

Metsoja, Grete; Vaikma, Helen; Rosenvald, Sirli EuroSense 2022 : Tenth European Conference on Sensory and Consumer Research, 13 - 16 September 2022, Turku, Finland 2022 / 1 p

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Kuldjärv, Rain; Rosenvald, Sirli 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.1.49]

Sensory perception and preferences of oat-based vanilla-flavoured frozen desserts among children (aged 8–16) and adults

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Storage stability of berry mueslis with special focus on phenolic compounds

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

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Toiduteadlane Sirli Rosenvald: teeme hernelst lõhefileed, sest muidu ei jätku maailmas enam piisavalt toitu

Rumm, Hannes ekspress.ee 2023 [Toiduteadlane Sirli Rosenvald: teeme hernelst lõhefileed, sest muidu ei jätku maailmas enam piisavalt toitu](https://www.ajol.info/index.php/jfs/article/view/233766)

What would you want for a drink? Sensory mapping of plant-based milk alternatives

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