

Characterization of proteolysis in open texture Estonian cheese during ripening

Taivosalo, Anastassia; Pugi, Marin; Laht, Tiitu-Maie Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 116-117 https://www.ester.ee/record=b1189751*est

Comprehensive analysis of proteolysis during 8 months of ripening of high-cooked Old Saare cheese

Taivosalo, Anastassia; Kriščiunaite, Tiina; Seiman, Andrus; Part, Natalja; Stulova, Irina; Vilu, Raivo Journal of dairy science 2018 / p. 944-967 : ill <https://doi.org/10.3168/jds.2017-12944> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Comprehensive analysis of proteolysis in cheese [Online resource]

Taivosalo, Anastassia; Kriščiunaite, Tiina; Seiman, Andrus; Part, Natalja; Stulova, Irina; Vilu, Raivo Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fntdk.ut.ee/teesid/>

Comprehensive study of proteolysis during cheese ripening = Proteolüüsi detailne iseloomustamine juustu valmimise käigus

Taivosalo, Anastassia 2020 <https://digikogu.taltech.ee/et/Item/baa0efb7-99a7-47b4-a051-3046973593cc>

Effect of β -casein reduction and high heat treatment of micellar casein concentrate on proteolysis, texture and the volatile profile of resultant Emmental cheese during ripening

Xia, Xiaofeng; **Arju, Georg**; Taivosalo, Anastassia; Lints, Taivo; Kriščiunaite, Tiina; **Vilu, Raivo**; Corrigan, Bernard M.; Gai, Nan; Fenelon, Mark A.; Tobin, John T.; Kilcawley, Kieran; Kelly, Alan L.; McSweeney, Paul L. H.; Sheehan, Jeremiah J. International dairy journal 2023 / art. 105540, 13 p. : ill <https://doi.org/10.1016/j.idairyj.2022.105540> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Ninhydrin assay for the evaluation of proteolysis in selected cheeses processed in Estonia

Friedenthal, Margus; Köva, Kaie Food and nutrition = Toit ja toitumine 1999 / p. 65-76 : ill

Peculiarities of proteolysis in Finnish and Estonian open texture cheeses

Taivosalo, Anastassia; **Laht, Tiitu-Maie** Health Aspects of Cheese : 6th-8th of October, symposium in Dorbac, Norway : abstract book. 1 2009 / p. 40-43

Role of ATP in proteolysis of recombinant protein A during downstream processing

Rožkov, Aleksei; Yang, S.; Enfors, S.-O. 8th European Congress on Biotechnology, August 17-21, 1997, Budapest : book of abstracts 1997 / p. 166, TU2109

The rate and degree of proteolysis is determined by cheesemaking conditions

Laht, Tiitu-Maie; Kask, Signe; **Vilu, Raivo**; Pajoma, A. 24th International Dairy Congress : Melbourne, Australia, 18th-22nd September 1994 : dairying in a new global environment. Vol. 1, Brief communications and abstracts of posters and invited papers 1994 / p. 362

Активность протеолитических ферментов балтийской кильки

Krosing, Valve; Kask, Karl Технология пищевых производств. 3 1973 / с. 9-13 : илл https://www.ester.ee/record=b1440564*est <https://digikogu.taltech.ee/et/Item/2f01dab2-df7a-4d0f-9845-612dede2f5e5>

Получение и применение при протеолизе иммобилизованной протеазы из *thermoactinomyces vulgaris* PA-II-4

Jegorov, Helju; Erin, Anne; Köstner, Ado; Loginova, L.G.; Golovina, I.G. Технология получения микробных ферментных препаратов и их применение : (материалы II Всесоюзного Совещания по ферментам микроорганизмов) : 27-29 октября 1978 г., г. Минск 1979 / с. 143 https://www.ester.ee/record=b2625356*est

Протеолитическое расщепление малочных белков с целью получения смесей аминокислот

Erin, Anne; Köstner, Ado Аминокислоты для сельского хозяйства, пищевой промышленности, здравоохранения и научных исследований : тезисы докладов Всесоюзного совещания (Фрунзе, октябрь 1981 г.) 1981 / с. 13-14 https://www.ester.ee/record=b2950113*est