

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

Fermentation of non-dairy milks by commercial starter cultures : microcalorimetric approach

Stulova, Irina; **Orgusaar, Kaisa;** Part, Natalja; Viiard, Ene; **Vilu, Raivo** 5th Central and Eastern European Conference on Thermal Analysis and Calorimetry & 14th Mediterranean Conference on Calorimetry and Thermal Analysis , 27-30 August 2019, Roma, Italy: CEEC-TAC5 & Medicta2019 : book of abstracts 2019 / p. 220 <http://www.ceec-tac.org/download.php?f=../download/BoA%20CEEC-TAC5%20Medicta2019.pdf>

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Starter culture growth dynamics and sensory properties of fermented oat drink

Kütt, Mary-Liis; Orgusaar, Kaisa; Stulova, Irina; Priidik, Reimo; **Pismennõi, Dmitri; Vaikma, Helen;** Kallastu, Aili; Zhogoleva, Aleksandra; Morell, Indrek; Kriščiunaite, Tiina Heliyon 2023 / art. e15627, 14 p. : ill <https://doi.org/10.1016/j.heliyon.2023.e15627> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Usu endasse ja sa suudad kõike

Orgusaar, Kaisa Mente et manu 2022 / lk. 4-5 : fot https://www.ester.ee/record=b1242496*est

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