

Application of ¹³C and fluorescence labeling in metabolic studies of *Saccharomyces* spp

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Application of ¹³C-[2]- and ¹³C-[1,2] acetate in metabolic labelling studies of yeast and insect cells

Paalme, Toomas; Nisamedtinov, Ildar; Abner, Kristo; Laht, Tiit-Maie; Drews, Monika; Pehk, Tõnis Antonie van Leeuwenhoek 2006 / 3/4, p. 443-457

Application of quasi-steady-state cultures

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Application of quasi-steady-state cultures in laboratory and industrial practice

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Applications of ¹⁵N-labeled yeast hydrolysates in metabolic studies of *Lactococcus lactis* and *Saccharomyces cerevisiae* = ¹⁵N-märgistatud pärmihüdrolüsaatide rakendused *Lactococcus lactis*'e ja *Saccharomyces cerevisiae* ainevahetuse uurimisel

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Wozniak, Joanna; Nisamedtinov, Ildar 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 51

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Hälvín, Kristel; Paalme, Toomas; Nisamedtinov, Ildar Analytical and bioanalytical chemistry 2013 / p. 1213-1222 : ill

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Effect of slowly increasing temperature and NaCl concentration on the expression of Hsp12-GFP2 fusion protein in *Saccharomyces cerevisiae* : an auxo-accelerostat study

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Glutathione accumulation in ethanol-stat fed-batch culture of *Saccharomyces cerevisiae* with a switch to cysteine feeding

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Growth characteristics of *Saccharomyces cerevisiae* S288C in changing environmental conditions : auxo-accelerostat study

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Methodology for analysis of peptide consumption by yeast during fermentation of enzymatic protein hydrolysate supplemented synthetic medium using UPLC-IMS-HRMS

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The effect of cidermaking practices on ester production by yeast = Siidri valmistamise tingimuste mõju estrite tootmisele pärmide poolt

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