

Evaluation of the microbial community in industrial rye sourdough upon continuous back-slopping propagation revealed *Lactobacillus helveticus* as the dominant species

Viiard, Ene; Mihhalevski, Anna; Rühka, Tiina; Paalme, Toomas; Sarand, Inga Journal of applied microbiology 2013 / p. 404-412 : ill <https://doi.org/10.1111/jam.12045> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Growth characterization of individual rye sourdough bacteria by isothermal microcalorimetry

Mihhalevski, Anna; Sarand, Inga; Viiard, Ene; Salumets, Airika; Paalme, Toomas Journal of applied microbiology 2011 / 2, p. 529-540

Indoor *Trichoderma* strains emitting peptaibols in guttation droplets

Castagnoli, Emmanuelle; Marik, Tamas; Mikkola, Raimo; Kredics, Laszlo; Andersson, Maria A.; Salonen, Heidi; **Kurnitski, Jarek** Journal of applied microbiology 2018 / p. 1408-1422 <https://doi.org/10.1111/jam.13920> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

***Penicillium expansum* strain isolated from indoor building material was able to grow on gypsum board and emitted guttation droplets containing chaetoglobosins and communesins A, B and D**

Salo, Johanna; Marik, Tamas; Mikkola, M.; **Kurnitski, Jarek** Journal of applied microbiology 2019 / p. 1135-1147 : ill <https://doi.org/10.1111/jam.14369> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Tolerance and biodegradation of m-toluate by Scots pine, a mycorrhizal fungus and fluorescent pseudomonads individually and under associative conditions

Sarand, Inga; Timonen, T.; Koivula, R.; Peltola, R.; Haahtela, K.; Sen, R.; Romantschuk, M. Journal of applied microbiology 1999 / p. 817-826