

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

Nisamedtinov, Ildar 2006 <https://digi.lib.ttu.ee/i/?91> https://www.ester.ee/record=b2195814*est

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

Drews, Monika; Nisamedtinov, Ildar; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : proceedings 2003 / p. 218-225

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

Drews, Monika; Nisamedtinov, Ildar; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : abstracts 2003 / p. 42

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

Kevvai, Kaspar 2016 <https://digi.lib.ttu.ee/i/?5142> https://www.ester.ee/record=b4567660*est

Assessment of bioavailable B vitamin content in food using in vitro digestibility assay and LC-MS SIDA

Paalme, Toomas; Vilbaste, Allan; Kevvai, Kaspar; Nisamedtinov, Ildar; Hälvin, Kristel Analytical and bioanalytical chemistry 2017 / p. 6475-6484 : tab <https://doi.org/10.1007/s00216-017-0592-3>

Bridging research on probiotics and their applications in non-dairy food and beverages

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

Characterization of cider fermentation in fresh apple juice and apple juice concentrate [Online resource]

Rosend, Julia; Kuldjärv, Rain; Nisamedtinov, Ildar Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fntdk.ut.ee/teesid/>

Comparison of different extraction methods for simultaneous determination of B complex vitamins in nutritional yeast using LC/MS-TOF and stable isotope dilution assay

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

Comparison of different extraction methods to determine free and bound forms of B-group vitamins in quinoa

Hälvin, Kristel; Nisamedtinov, Ildar; Paalme, Toomas Analytical and bioanalytical chemistry 2014 / p. 7355-7366 : ill

Determination of B-group vitamins in food using an LC-MS stable isotope dilution assay = B-grupi vitamiinide määramine toiduainetes kasutades LC-MS isotoop-lahjenduse meetodit

Hälvin, Kristel 2014 https://www.ester.ee/record=b4436558*est

Determination of varietal thiols in white wines using LC-MS/MS-SIDA

Helmja, Kati; Nisamedtinov, Ildar; Kirsipuu, Tiina 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 23

Development and implementation of high throughput peptidomics for microbial studies = Suure läbilaskevõimega peptidoomika meetodite arendamine ja juurutamine mikrobioloogilisteks uuringuteks

Arju, Georg 2022 <https://doi.org/10.23658/taltech.72/2022> <https://digikogu.taltech.ee/et/Item/321e304a-71ec-4331-9459-2ceba20d42ae> https://www.ester.ee/record=b5530395*est

D-stat

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Effect of different stressful environmental conditions on the expression of HSP12P-GFP2 fusion protein in *Saccharomyces cerevisiae*

Orumets, Kerti; Nisamedtinov, Ildar; Koplmaa, Mariane; Paalme, Toomas 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14 : conference program and abstracts 2007 / p. 27

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

Nisamedtinov, Ildar; Lindsley, G.; Karreman, R.; Orumets, Kerti; Koplimaa, Mariane; Paalme, Toomas FinMed 2006 : 2nd International Conference on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications 2006 / p. 102-112

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

Nisamedtinov, Ildar; Kewai, Kaspar; Orumets, Kerti; Rautio, Jari; Paalme, Toomas Applied microbiology and biotechnology 2010 / 1, p. 175-183 : ill

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

Kasemets, Kaja; Nisamedtinov, Ildar; Laht, Tiiu-Maie; Abner, Kristo; Paalme, Toomas Antonie van Leeuwenhoek 2007 / p. 109-128 : ill

Metabolic changes underlying the higher accumulation of glutathione in *Saccharomyces cerevisiae* mutants

Nisamedtinov, Ildar; Kewai, Kaspar; Orumets, Kerti; Arike, Liisa; Sarand, Inga; Korhola, Matti; Paalme, Toomas Applied microbiology and biotechnology 2011 / 4, p. 1029-1037 : ill <https://pubmed.ncbi.nlm.nih.gov/21052993/>

Metabolic changes underlying the higher accumulation of glutathione in *saccharomyces cerevisiae* mutants

Orumets, Kerti; Nisamedtinov, Ildar; Kevvai, Kaspar; Arike, Liisa; Sarand, Inga; Korhola, Matti; Paalme, Toomas Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 112

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

Arju, Georg; Berg, Hidde Yael; Lints, Taivo; Nisamedtinov, Ildar Fermentation 2022 / art. 145

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Modification of A-stat for the characterization of microorganisms

Kasemets, Kaja; Drews, Monika; Nisamedtinov, Ildar; Adamberg, Kaarel; Paalme, Toomas Journal of microbiological methods 2003 / p. 187-200 : ill

Molecular mechanisms controlling intracellular glutathione levels in baker's yeast *Saccharomyces cerevisiae* and a random mutagenized glutathione over-accumulating isolate = Rakusised glutatiooni taset kontrollivad molekulaarsed mehhanismid pagaripärmis *Saccharomyces cerevisiae* ja selle juhulikul mutageneesil saadud glutatiooni üleakumuleerivas isolaadis

Orumets, Kerti 2012 https://www.ester.ee/record=b2931326*est

Multilevel control of GSH accumulation in mutant and wild-type Strains of *S. cerevisiae* under conditions of smooth cysteine addition

Nisamedtinov, Ildar; Orumets, Kerti; Kewai, Kaspar; Viard, Ene; Sarand, Inga; Paalme, Toomas IBIC 2010 : 2nd International Conference on Industrial Biotechnology : April 11-14, 2010, Padua, Italy 2010 / p. 91-96

Peptides : an underestimated nitrogen source for yeast in food fermentations

Nisamedtinov, Ildar; Mooses, Kaspar; Kevvai, Kaspar; Saaremet, Signe 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 15

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Quantitative analysis of acetaldehyde in foods consumed by children using SPME/GC-MS(Tof), on-fiber derivatization and deuterated acetaldehyde as an internal standard

Kaseleht, Kristel; Paalme, Toomas; Nisamedtinov, Ildar Agronomy research 2011 / p. 395-401 : ill

The role of Opt and Fot oligopeptide transporters in covering the yeast nitrogen need during fermentation in a peptide rich environment

Berg, Hidde Yael; Arju, Georg; Becerra-Rodriguez, Carmen; Galeote, Virginie; Nisamedtinov, Ildar 8th conference on physiology of yeasts and filamentous fungi (PYFF8) : abstract book 2023 / p. 151-152

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Simultaneous quantification of the B-complex vitamins in dried yeast using UPLC/MS and isotope labeled internal standards

Hälvín, Kristel; Paalme, Toomas; Nisamedtinov, Ildar Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 93

Simultaneous utilization of ammonia, free amino acids and peptides during fermentative growth of *Saccharomyces*

cerevisiae

Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas Journal of the Institute of Brewing 2016 / p. 110-115 : ill
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Mihhalevski, Anna; Nisamedtinov, Ildar; Hälvin, Kristel; Ošeka, Aleksandra; Paalme, Toomas Journal of cereal science 2013 / p. 30-38 : ill

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

Rosend, Julia 2021 https://www.ester.ee/record=b5453385*est <https://digikogu.taltech.ee/et/Item/20a90baf-63ea-4dc3-9d59-3278f74798b5>
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The study of static and dynamic environmental stress of *Saccharomyces cerevisiae* using heat shock protein Hsp12p-Gfp2p construct

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Unlocking the secrets of peptide transport in wine yeast: insights into oligopeptide transporter functions and nitrogen source preferences

Berg, Hidde Yael; Arju, Georg; Becerra-Rodriguez, Carmen; Galeote, Virginie; Nisamedtinov, Ildar Applied and environmental microbiology 2023 / art. e0114123 <https://doi.org/10.1128/aem.01141-23>

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YAP1 over-expression in *Saccharomyces cerevisiae* enhances glutathione accumulation at its biosynthesis and substrate availability levels

Orumets, Kerti; Kevvai, Kaspar; Nisamedtinov, Ildar; Tamm, Tiina; Paalme, Toomas Biotechnology journal 2012

Yeast performance characterisation in different cider fermentation matrices

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