

Comparison of lactic acid bacteria population in the continuously propagated industrial rye sourdough starter and the original lyophilised starter

Viiard, Ene; Morozozova, S.; Sarand, Inga Food and nutrition = Toit ja toitumine 2009 / p. 10-21 : ill

Study on volatile compound production by individual lactic acid bacteria in dough using multiple headspace extraction

Kaseleht, Kristel; Paalme, Toomas; Mihhalevski, Anna; Sarand, Inga Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 97

Teadlane selgitab: kuidas bakterivalgud päästavad külmutatud taina

Luhila, Önnela omamaitse.delfi.ee 2025 <https://omamaitse.delfi.ee/artikkel/120387796/teadlane-selgitab-kuidas-bakterivalgud-paastavad-kulmutatud-taina>

Влияние добавки сыворотки и биопрепарата на свойства теста и хлеба

Liebert, Tiit Технология пищевых производств. 3 1973 / с. 59-63 : илл https://www.ester.ee/record=b1440564*est
<https://digikogu.taltech.ee/et/Item/2f01dab2-df7a-4d0f-9845-612dede2f5e5>