

Characterization of odor-active compounds of various pea preparations by GC-MS, GC-O, and their correlation with sensory attributes

Zhogoleva, Aleksandra; **Alas, Maria**; Rosenvald, Sirli Future foods 2023 / art. 100243, 14 p. : ill

<https://doi.org/10.1016/j.fufo.2023.100243> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Consumer perceptions of sustainability towards ingredients, packaging, labelling, and storage conditions in milk, burger products, and plant-based alternatives : a study in Sweden and Italy

Vaikma, Helen; Kern, Martin; Harwood, William; Almlı, Valerie Lengard Future Foods 2025 / art. 100635

<https://doi.org/10.1016/j.fufo.2025.100635>

Digestibility of protein and estimated bioavailability of mineral compounds in plant-based yoghurt alternatives

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Erratum to "Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis" [Future Foods, 4 (2021) 100049] (Future Foods (2021) 4, (S2666833521000393), (10.1016/j.fufo.2021.100049))

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<https://doi.org/10.1016/j.fufo.2022.100166> [Journal metrics at Scopus](#) [Article at Scopus](#)

Erratum to "Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds" [Future Foods, 4 (2021) 100092]

Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; **Rosenvald, Sirli**; **Vilu, Raivo** Future foods 2022 / art. 100162

<https://doi.org/10.1016/j.fufo.2022.100162> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Exploring the protein content and odor-active compounds of black soldier fly larvae for future food applications

Huseynli, Lachinkhanim; Parviainen, Tuure; Kyllönen, Tiiu; Aisala, Heikki; **Vene, Kristel** Future foods 2023 / art. 100224

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Individual differences in sensitivity to bitterness focusing on oat and pea preparations

Vaikma, Helen; **Metsoja, Grete**; **Bljahhina, Anastassia**; **Rosenvald, Sirli** Future foods 2022 / art. 100206

<https://doi.org/10.1016/j.fufo.2022.100206> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis

Vaikma, Helen; Kaleda, Aleksei; **Rosend, Julia**; Rosenvald, Sirli Future foods 2021 / art. 100049

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Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives

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Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds

Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; Rosenvald, Sirli; **Vilu, Raivo** Future foods 2021 / art. 100092, 8 p. : ill <https://doi.org/10.1016/j.fufo.2021.100092> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)