

**Analysis of volatile compounds produced by different species of lactobacilli in rye sourdough using multiple headspace extraction**

**Kaseleht, Kristel; Paalme, Toomas; Mihhalevski, Anna; Sarand, Inga** International journal of food science & technology 2011 / p. 1940-1946

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

**Viard, Ene; Mihhalevski, Anna; Rühka, Tiina; Paalme, Toomas; Sarand, Inga** Journal of applied microbiology 2013 / p. 404-412 : ill