

An overview of statistical methods currently used for correlating sensory properties of food with its volatile composition
Rosenvald, Sirli; Vene, Kristel; Koppel, Kadri 13th Sensometrics Conference : 26-29 July 2016, Brighton, UK 2016

Characterisation of the aroma profiles of different honeys and corresponding flowers using solid-phase microextraction and gas chromatography-mass spectrometry/olfactometry

Seisonen, Sirli; Kivima, Evelin; Vene, Kristel Food chemistry 2015 / p. 34-40 : ill <https://doi.org/10.1016/j.foodchem.2014.07.125>
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Characterization of bitter off-taste stimuli in sunflower press cake using the sensomics approach

Huseynli, Lachinkhanim; Gigl, Michael; Müller, Jasmin; Walser, Christoph; Frank, Oliver; **Vene, Kristel**; Dawid, Corinna Journal of agricultural and food chemistry 2025 / p. 23548-23559 <https://doi.org/10.1021/acs.jafc.5c07283>

The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys

Kivima, Evelin; Tanilas, Kristel; **Martverk, Kaie**; Rosenvald, Sirli; **Timberg, Loreida**; **Laos, Katrin** Foods 2021 / art. 511, 14 p
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Identification of bitter off-taste compounds in sunflower press cake using sensomics approach

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Identification of bitter off-taste compounds in sunflower press cake using sensomics approach : [abstract]

Huseynli, Lachinkhanim; Hald, Christoph; Dawid, Corinna; Vene, Kristel FoodBalt 2023: 16th Baltic Conference on Food Science and Technology "Traditional Meets Non-Traditional in Future Food", Jelgava, [Latvia], May 11–12, 2023 : abstract book 2023 / p. 128 https://lbtufb.ltu.lv/conference/foodbalt/2023/FoodBalt_2023_Abstract_book.pdf

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