

A microcalorimetric study of the growth of *Streptococcus thermophilus* ST12 in irradiated milk and rennet curd

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo Abstract book : 10-th Symposium on Lactic Acid Bacteria : Egmond aan Zee, Holland, 28.august - 01.september 2011 2011

Characterization of growth of lactic acid bacteria in milk: microcalorimetric approach

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Cold storage and mechanical treatment affects renneting properties of milk

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Comprehensive analysis of proteolysis in cheese [Online resource]

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Quantitative analysis of oat (*Avena sativa* L.) and pea (*Pisum sativum* L.) saponins in plant-based food products by hydrophilic interaction liquid chromatography coupled with mass spectrometry

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