

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjäär, Rain**; Malv, Esther; **Vaikma, Helen**; Kaleda, Aleksei; Kütt, Mary-Liis; **Vilu, Raivo** International journal of food microbiology 2022 / art. 109715 <https://doi.org/10.1016/j.ijfoodmicro.2022.109715> [Journal metris at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Chemical, metagenomic and sensory differences in kimchi fermented in industrial and laboratory scale

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Eesti taimsete piimajookide turg kasvab, aga on veel ühekülgne [Võrguväljaanne]

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Even food on the battlefield needs to be armed: Sensory characteristics and physico-chemical analysis of long shelf-life breads

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How is sustainability perceived in the context of plant-based 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

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What would you want for a drink? Sensory mapping of plant-based milk alternatives

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