

Comparison of lactic acid bacteria population in the continuously propagated industrial rye sourdough starter and the original lyophilised starter

Viiard, Ene; Morozozova, S.; Sarand, Inga Food and nutrition = Toit ja toitumine 2009 / p. 10-21 : ill

Evolution of bacterial consortia in spontaneously started rye sourdoughs during two months of daily propagation

Bessmeltseva, Marjanna; Viiard, Ene; Simm, Jaak; Paalme, Toomas; Sarand, Inga PLoS ONE 2014 / p. 1-12 : ill

Falling number as a suitability factor for determining the baking quality of rye flour

Veskus, Tiina; Kann, Aino Food and nutrition = Toit ja toitumine 1997 / p. 95-104: ill

Fermentation patterns of mature laboratory rye sourdoughs

Viiard, Ene; Bessmeltseva, Marjanna; Sarand, Inga TÜ ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p

Leiba süüakse üha vähem, ainult üks toode ujub vastuvoolu

Raamets, Heli Maaleht 2021 / Lk. 2-3 <https://dea.digar.ee/article/maaleht/2021/11/18/3.1>

Microbiota of spontaneous sourdough from rye and oat flour

Klava, Dace; **Traksmäa, Anna**; Batukbhai Ratiya, Jalpa 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 31

https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

Определение качества ржаной муки

Liebert, Tiit; Mandel, Viire Технология пищевых производств. 4 1974 / с. 49-54 https://www.ester.ee/record=b1475977*est
<https://digikogu.taltech.ee/et/Item/b0fe0497-582f-4507-9281-6ad4d1a574e3>