

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

**Application of gas chromatography-olfactometry (GC-O) and correlation with sensory analysis = Gaaskromatograaf-
olfaktomeetri (GC-O) rakendusvõimalused ja korreleerimine sensoorse analüüsiga**
Rosenvald, Sirli 2017 http://www.ester.ee/record=b4743675*est <https://digi.lib.ttu.ee/i/?9006>

Characterization of odor-active compounds of various pea preparations by GC-MS, GC-O, and their correlation with sensory attributes

Zhogoleva, Aleksandra; **Alas, Maria**; Rosenvald, Sirli Future foods 2023 / art. 100243, 14 p. : ill
<https://doi.org/10.1016/j.fufo.2023.100243> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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
<https://doi.org/10.3390/foods10030511> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Correlation of gc-o and sensory data of Finnish honeys - methods and challenges

Rosenvald, Sirli; Kortetniemi, M.; Laaksonen, O.; Ollikka, T.; **Vene, Kristel**; Yang, Baoru 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.3.16]

Correlation of GC-O and sensory data of Finnish honeys - overview of statistical methods [Online resource]

Rosenvald, Sirli; Yang, Baoru Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p. : ill <http://fmdk.ut.ee/teesid/>

Erratum to "Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis" [Future Foods, 4 (2021) 100049] (Future Foods (2021) 4, (S2666833521000393), (10.1016/j.fufo.2021.100049))

Vaikma, Helen; Kaleda, Aleksei; **Rosend, Julia**; Rosenvald, Sirli Future Foods 2022 / Art. nr. 100166
<https://doi.org/10.1016/j.fufo.2022.100166> [Journal metrics at Scopus](#) [Article at Scopus](#)

Erratum to "Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds" [Future Foods, 4 (2021) 100092]

Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; **Rosenvald, Sirli**; **Vilu, Raivo** Future foods 2022 / art. 100162
<https://doi.org/10.1016/j.fufo.2022.100162> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

How is sustainability perceived in the context of plant-based alternatives?

Vaikma, Helen; Kern, M.; Tvardik, N.; **Rosenvald, Sirli**; Dreyfuss, L.; Almi, V.; Harwood, W.; McEwan, J.A. Pangborn 2023: 15th Pangborn Sensory Science Symposium, Nantes, France, 20-24 August 2023 2023 <https://www.pangbornsymposium.com/conference-programme.html>

Individual differences in sensitivity to bitterness focusing on oat and pea preparations

Vaikma, Helen; **Metsoja, Grete**; **Bljahhina, Anastassia**; **Rosenvald, Sirli** Future foods 2022 / art. 100206
<https://doi.org/10.1016/j.fufo.2022.100206> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Market mapping of plant-based milk alternatives by using sensory (RATA) and GC analysis

Vaikma, Helen; Kaleda, Aleksei; **Rosend, Julia**; Rosenvald, Sirli Future foods 2021 / art. 100049
<https://doi.org/10.1016/j.fufo.2021.100049> [Journal metrics at Scopus](#) [Article at Scopus](#) [Article at WOS](#)

Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives

Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirli; Kallastu, Aili; **Vaikma, Helen**; Kriščiunaite, Tiina; **Pismennõi, Dmitri**; Viiard, Ene Future foods 2023 / art. 100212, 10 p. : ill <https://doi.org/10.1016/j.fufo.2022.100212> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Overview: Plant-based alternatives from niche to mainstream

Vaikma, Helen; Rosenvald, Sirli; **Arvola, Rene** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 67

Physicochemical, textural, and sensorial properties of fibrous meat analogs from oat-pea protein blends extruded at different moistures, temperatures, and screw speeds

Kaleda, Aleksei; Talvistu, Karel; **Vaikma, Helen**; **Tammik, Mari-Liis**; Rosenvald, Sirli; **Vilu, Raivo** Future foods 2021 / art. 100092, 8 p. : ill <https://doi.org/10.1016/j.fufo.2021.100092> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Plant based milk alternatives - what makes them "milky"

Kalde, Helen; Rosenvald, Sirli; **Rosend, Julia**; Kaleda, Aleksei 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 60

Plant based proteins - Bitter or not bitter?

Metsoja, Grete; Vaikma, Helen; Rosenvald, Sirli EuroSense 2022 : Tenth European Conference on Sensory and Consumer Research, 13 - 16 September 2022, Turku, Finland 2022 / 1 p

Sensory and chemical profiles of Finnish honeys of different botanical origins and consumer preferences

Kortesniemi, Maaria; Rosenvald, Sirli; Laaksonen, Oskar; Vanag, Anita; Ollikka, Tarja; **Vene, Kristel;** Yang, Baoru Food chemistry 2018 / p. 351-359 : ill <https://doi.org/10.1016/j.foodchem.2017.10.069> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Sensory characteristics and chemical analysis of birch sap drinks fermented with different starter cultures

Kuldjärv, Rain; Rosenvald, Sirli 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.1.49]

The effects of apple variety, ripening stage, and yeast strain on the volatile composition of apple cider

Rosend, Julia; Kuldjärv, Rain; Rosenvald, Sirli; **Paalme, Toomas** Heliyon 2019 / art. e01953, 7 p. : ill <https://doi.org/10.1016/j.heliyon.2019.e01953> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The stability of phenolic compounds in fruit, berry, and vegetable purees based on accelerated shelf-life testing methodology

Saarniit, Kärt; Lang, Hanna; Kuldjärv, Rain; Laaksonen, Oskar; Rosenvald, Sirli Foods 2023 / art. 1777 <https://doi.org/10.3390/foods12091777> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The use of lipid oxidation indicators to assess the quality deterioration of potato chips during accelerated shelf-life tests

Leppik, Kärt; Lang, Hanna; Kuhtinskaja, Maria; Rosenvald, Sirli Journal of Food Stability 2022 / p. 1-20 <https://doi.org/10.36400/J.Food.Stab.5.2.2022-0015> <https://www.ajol.info/index.php/jfs/article/view/233766>

Toiduteadlane Sirli Rosenvald: teeme hernest lõhefileed, sest muidu ei jätku maailmas enam piisavalt toitu

Rumm, Hannes ekspress.ee 2023 [Toiduteadlane Sirli Rosenvald: teeme hernest lõhefileed, sest muidu ei jätku maailmas enam piisavalt toitu](#)

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

Vaikma, Helen; Kaleda, Aleksei; Rosend, Julia; Rosenvald, Sirli EUROSENSE 2020: 9th European Conference on Sensory and Consumer Research 2020