

Comprehensive analysis of proteolysis during 8 months of ripening of high-cooked Old Saare cheese

Taivosalo, Anastassia; Kriščiunaite, Tiina; **Seiman, Andrus;** Part, Natalja; Stulova, Irina; **Vilu, Raivo** Journal of dairy science 2018 / p. 944-967 : ill <https://doi.org/10.3168/jds.2017-12944> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Comprehensive analysis of proteolysis in cheese [Online resource]

Taivosalo, Anastassia; Kriščiunaite, Tiina; **Seiman, Andrus;** Part, Natalja; Stulova, Irina; **Vilu, Raivo** Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fntdk.ut.ee/teesid/>

Consumption of multi-fiber enriched yogurt increased the levels of Catenibacterium mitsuokai and Parabacteroides distasonis

Jaagura, Madis; Part, Natalja; **Adamberg, Kaarel;** Kazantseva, Jekaterina; Viiard, Ene Pharmadvances 2022 / p. 59 <http://www.pharmadvances.com/wp-content/uploads/2022/01/Posters.pdf>

Consumption of multi-fiber enriched yogurt is associated with increase of Bifidobacterium animalis and butyrate producing bacteria in human fecal microbiota

Jaagura, Madis; Part, Natalja; **Adamberg, Kaarel;** Kazantseva, Jekaterina; Viiard, Ene Journal of Functional Foods 2022 / Art. nr. 104899 <https://doi.org/10.1016/j.jff.2021.104899> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Fermentation of non-dairy milks by commercial starter cultures : microcalorimetric approach

Stulova, Irina; **Orgusaar, Kaisa;** Part, Natalja; Viiard, Ene; **Vilu, Raivo** 5th Central and Eastern European Conference on Thermal Analysis and Calorimetry & 14th Mediterranean Conference on Calorimetry and Thermal Analysis , 27-30 August 2019, Roma, Italy: CEEC-TAC5 & Medicta2019 : book of abstracts 2019 / p. 220 <http://www.ceec-tac.org/download.php?f=../download/BoA%20CEEC-TAC5%20Medicta2019.pdf>

Fermenteeritud piimatoodete taimsete alternatiivide arenduses kasutatavate valgupulbrite lahustuvusomaduste uurimine

Part, Natalja; Kriščiunaite, Tiina; Viirma, Maret; **Vaikma, Helen;** Kütt, Mary-Liis Terve loom ja tervislik toit : konverentsi "Terve loom ja tervislik toit 2021" artiklite kogumik 2021 / lk. 67-68 https://terveloomjatervisliktoit.ee/userfiles/tlt/tlt2021/Kogumik_TLTT2021.pdf

Instability of low-moisture carrageenans as affected by water vapor sorption at moderate storage temperatures

Friedenthal, Margus; **Eha, Kairit;** Kaleda, Aleksei; Part, Natalja; **Laos, Katrin** SN Applied Sciences 2020 / art. 243, 6 p. : ill <https://doi.org/10.1007/s42452-020-2032-9> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Instability of low-moisture carrageenans as affected by water vapor sorption at moderate storage temperatures : [conference paper]

Friedenthal, Margus; **Eha, Kairit;** Kaleda, Aleksei; Part, Natalja; **Laos, Katrin** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 116 https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacs.pdf

Isothermal microcalorimetry as an innovative in vitro approach for assessing the effect of food fibres on human gut microbiome

Part, Natalja; Viiard, Ene; **Jaagura, Madis;** **Adamberg, Signe;** **Adamberg, Kaarel** 5th Central and Eastern European Conference on Thermal Analysis and Calorimetry & 14th Mediterranean Conference on Calorimetry and Thermal Analysis , 27-30 August 2019, Roma, Italy: CEEC-TAC5 & Medicta2019 : book of abstracts 2019 / p. 221 <http://www.ceec-tac.org/download.php?f=../download/BoA%20CEEC-TAC5%20Medicta2019.pdf>

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](#)

Ripening of Gouda-type cheese manufactured from concentrated milk [Online resource]

Taivosalo, Anastassia; Stulova, Irina; Part, Natalja; Sõrmus, Aavo; **Vilu, Raivo** [Cheese Symposium 2018] 2018 / 1 p <https://symposium.inra.fr/cheese2018/Submission/Ripening-of-Gouda-type-cheese-manufactured-from-concentrated-milk>

Ripening of hard cheese produced from milk concentrated by reverse osmosis

Taivosalo, Anastassia; Kriščiunaite, Tiina; Stulova, Irina; Part, Natalja; **Rosend, Julia;** Sõrmus, Aavo; **Vilu, Raivo** Foods 2019 / Art. nr. 165 <https://doi.org/10.3390/foods8050165> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Yogurt enriched with fibers and probiotic bacteria increased the abundance of bifidobacterium animalis subsp. Lactis bb12 in human gut microbiome

Viiard, Ene; Jaagura, Madis; Part, Natalja; Kazantseva, Jekaterina; **Adamberg, Kaarel** Pharmadvances 2022 / p. 19-20 <https://doi.org/10.36118/pharmadvances.2022.23>