

Batch and fed-batch ethanol fermentation of cheese-whey powder with mixed cultures of different yeasts

Farkas, Csilla; Rezessy-Szabo, Judit M.; **Gupta, Vijai Kumar**; Bujna, Erika; Pham, Tuan M.; Pásztor-Huszár, K.; Friedrich, László; Bhat, Rajeev; Thakur, Vijay Kumar; Nguyen, Quang D. *Energies* 2019 / Art. 4495 <https://doi.org/10.3390/en12234495> [Journal metrics 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

Aus, Emili; **Kuldjärv, Rain**; Meikas, Anne; **Vaikma, Helen**; Junusova, Marina 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 103 https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Determination of technological parameters and characterization of microbiota of the spontaneous sourdough fermentation of hull-less barley

Reidzane, Sanita; Kruma, Zanda; **Kazantseva, Jekaterina**; **Traksmaa, Anna**; Klava, Dace *Foods* 2021 / art. 2253 : ill <https://doi.org/10.3390/foods10102253> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development and optimisation of HILIC-LC-MS method for determination of carbohydrates in fermentation samples

Pismennõi, Dmitri; **Kiritsenko, Vassili**; **Marhivka, Jaroslav**; Kütt, Mary-Liis; **Vilu, Raivo** *Molecules* 2021 / art. 3669, 10 p. : ill <https://doi.org/10.3390/molecules26123669> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development of fermented oat-based drink

Orgusaar, Kaisa; Kriisa, Marie; Kütt, Mary-Liis; Stulova, Irina 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 83 https://aps.emu.ee/aloartiklid/2021_foodbalt.pdf

Diversity and stability of lactic acid bacteria in rye sourdoughs of four bakeries with different propagation parameters

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The effect of apple juice concentration on cider fermentation and properties of the final product

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Engineered microbes for pigment production using waste biomass

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Fermentation of reconstituted milk by *Streptococcus thermophilus* : effect of irradiation on skim milk powder

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HILIC-LC-MS method for determination of carbohydrates in various food matrices

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Impact of environmental factors on the dynamics of microbiota in sourdoughs

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Lignocellulosic biomass (LCB) : a potential alternative biorefinery feedstock for polyhydroxyalkanoates production

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

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Potassium and sodium salt stress characterization in the yeasts *Saccharomyces cerevisiae*, *Kluyveromyces marxianus*, and *Rhodotorula toruloides*

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Volatile flavour compounds of mangosteen juice and wine fermented with *Saccharomyces cerevisiae*

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