

A study on growth characteristics and nutrient consumption of *Lactobacillus plantarum* in A-stat culture

Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas Antonie van Leeuwenhoek journal of microbiology 1999 / p. 309-320

Application of ^{13}C -[2]- and ^{13}C -[1,2] acetate in metabolic labelling studies of yeast and insect cells

Paalme, Toomas; Nisamedtinov, Ildar; Abner, Kristo; Laht, Tiit-Maie; Drews, Monika; Pehk, Tõnis Antonie van Leeuwenhoek 2006 / 3/4, p. 443-457 <https://link.springer.com/article/10.1007/s10482-005-9053-7>

Application of continuous cultivation at maximum growth rate for ethanol production

Kasemets, Kaja; Laht, Tiit-Maie; Paalme, Toomas Food and nutrition = Toit ja toitumine 1998 / p. 98-111: ill

Applications of biotechnology in food engineering

Paalme, Toomas; Adamberg, Kaarel; Eha, Kairit; Friedenthal, Margus; Järvekülg, Lilian; Laos, Katrin; Kasemets, Kaja; Kann, Aino; Kask, Signe; Laht, Tiit-Maie; Sirendi, Meelis; Tauts, Olev; Tedersoo, Erge; Täht, Riina; Vokk, Raivo Food and nutrition = Toit ja toitumine 2002 / p. 16-30

Bacterial population dynamics in long-ripening cheese

Blank, Liisi; Panke, Marta; Saareleht, J.; Laht, Tiit-Maie The 1st Congress of Baltic Microbiologists : Riga, Latvia, 31.10. - 4.11.2012 : book of abstracts 2012

Bakterikütid: toorpiima süü pole tõestatud

Lättemäe, S.; Laht, Tiit-Maie Maaleht 2014 / lk. 12-13 <https://maaleht.delfi.ee/artikkel/68178747/bakterikutid-toorpiima-suu-pole-toestatud>

Biochemical diagnosis of classical galactosemia and mucopolysaccharidoses in Estonia = Klassikalise galaktoseemia ja mukopolüsahharidooside biokeemiline diagnostika Eestis

Krabbi, Külliki 2012 <https://digi.lib.ttu.ee/i/?736>

Characterisation of *Lactobacillus paracasei* and *L. curvatus* isolated from Estonia cheeses

Adamberg, Kaarel; Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas 7th Symposium on Lactic Acid Bacteria - Genetics, Metabolism and Applications, Egmond aan Zee, The Netherlands, 1-5 September, 2002 : book of abstracts 2002

Characterisation of the dynamics of the lactic acid bacterial population of finnish and estonian open texture cheeses

Stulova, Irina; Taivosalo, Anastassia; Blank, Liisi; Laht, Tiit-Maie 22nd International ICFMH Symposium Food Micro2010 : Copenhagen, 30th August-3rd September : abstract book 2010 / p. 77

Characterization of growth of lactic acid bacteria in milk: microcalorimetric approach

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Laht, Tiit-Maie; Vilu, Raivo The 1st Congress of Baltic Microbiologists : Riga, Latvia, 31.10. - 4.11.2012 : book of abstracts 2012

Characterization of proteolysis in open texture Estonian cheese during ripening

Taivosalo, Anastassia; Pugi, Marin; Laht, Tiit-Maie Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 116-117 https://www.ester.ee/record=b1189751*est

Cold storage and mechanical treatment affects renneting properties of milk

Kriščiunaite, Tiina; Laht, Tiit-Maie; Stulova, Irina 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14, 2007 2007 / p. 42

Composition and renneting properties of raw bulk milk in Estonia

Kriščiunaite, Tiina; Stulova, Irina; Taivosalo, Anastassia; Laht, Tiit-Maie; Vilu, Raivo International dairy journal 2012 / p. 45-52 : ill <https://www.sciencedirect.com/science/article/pii/S0958694611002469>

Dynamic single fermenter model for study of survival and growth of probiotics in human upper gastrointestinal tract

Sumeri, Ingrid; Arike, Liisa; Adamberg, Signe; Adamberg, Kaarel; Liidemann, G.; Stekolššikova, Jelena; Laht, Tiit-Maie; Paalme, Toomas Book of abstracts : Gut Microbiology : Research to Improve Health, Immune Response and Nutrition : Aberdeen, Scotland, 21-23 June 2006 2006 / ? p

A dynamic single fermenter model of human upper gastrointestinal tract for study of probiotics

Sumeri, Ingrid; Arike, Liisa; Adamberg, Signe; Adamberg, Kaarel; Laht, Tiit-Maie; Paalme, Toomas Proceedings of European Conference on Probiotics and their Applications : EUPROBIO 2005 : October 6-8, Krakow 2005 / p. 32 <https://pubmed.ncbi.nlm.nih.gov/15808363/>

Dynamics of lactic acid bacteria and flavour formation during ripening of hard cheese

Blank, Liisi; Panke, Marta; Stulova, Irina; Laht, Tiit-Maie 6th IDF Cheese Ripening and Technology Symposium : May 21-24, 2012, Madison, Wisconsin, USA 2012

Dynamics of lactic acid bacteria throughout the ripening of semi-hard open texture cheeses

Blank, Liisi; Panke, Marta; Stulova, Irina; Laht, Tiiu-Maie Abstract book : 10-th Symposium on Lactic Acid Bacteria : Egmond aan Zee, Holland, 28.august - 01.september 2011 2011

Effect of fat content and starter composition on casein hydrolysis and viscoelastic parameters during ripening of semi-hard Dutch-type cheeses

Laht, Tiiu-Maie; Kriščiunaite, Tiina; Taivosalo, Anastassia 5th IDF Symposium on Cheese Ripening : 9-13 March 2008, Bern, Switzerland 2008 / p. 136

Elementary mathematical approach to protein degradation process in cheese

Laht, Tiiu-Maie Biobalt'92 : Biotechnology in Estonia, Latvia and Lithuania : Tallinn, November 1992 : conference abstracts 1992 / p. 51

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

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo International dairy journal 2013 / p. 139-149 : ill <https://doi.org/10.1016/j.idairyj.2013.02.004> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Growth characteristics of Saccharomyces cerevisiae S288C in changing environmental conditions : auxo-accelerostat study

Kasemets, Kaja; Nisamedtinov, Ildar; Laht, Tiiu-Maie; Abner, Kristo; Paalme, Toomas Antonie van Leeuwenhoek 2007 / p. 109-128 : ill <https://pubmed.ncbi.nlm.nih.gov/17268890/>

Growth of thermophilic starter bacteria in non-irradiated and irradiated reconstituted milk

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo 23rd International ICFMH Symposium FoodMicro 2012 : Istanbul, Turkey, 3-7 September 2012 : Global Issues In Food Microbiology : abstract book 2012 / p. 725

Influence of microstructure of the curd on enzymatic and microbiological processes in Swiss-type cheese

Laht, Tiiu-Maie 2003 https://www.ester.ee/record=b1782607*est

Juustu juhusliku mikrofloora piimhappebakterite kasvu uurimine süsivesikutevaeses keskkonnas

Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-Maie; Paalme, Toomas XXVIII Eesti keemiapäevad : teaduskonverentsi ettekannete teesid = 28th Estonian Chemistry Days : abstracts of scientific conference 2002 / lk. 17-18

K&V : Küsimused-vastused : [vastus lugeja küsimusele]

Laht, Tiiu-Maie Tarkade Klubi 2010 / 11, lk. 8-9

20 toredat retsepti piimatoodetest

Adamberg, Signe; Laht, Tiiu-Maie; Pitsi, Tagli; Ulitin, Nikita; Saar, Ülle 2015 http://www.ester.ee/record=b4742566*est

Kõiki müüte pole vaja uskuda : [piimast]

Rand, Jana; Laht, Tiiu-Maie Maaleht 2015 / Targu Talita, lk. 582-583 <https://maaleht.delfi.ee/artikkel/72346847/koiki-muute-pole-vaja-uskuda>

Kütteõli mikrobiaalset degradatsiooni mõjustavad tegurid pinnases

Sokk, Olev; Rožkov, Aleksei; Laht, Tiiu-Maie; Vilu, Raivo XVI Eesti keemiapäevad : teaduskonverentsi ettekannete referaadid = 16th Estonian chemistry days : abstracts of scientific conference 1995 / lk. 129-131

Metabolic peculiarities of lactic acid bacteria enabling their growth in cheese

Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-Maie; Paalme, Toomas Proceedings & abstracts of the 18th International ICFMH Symposium "Food Micro 2002", Lillehammer, Norway, 18-23 August, 2002 2002 / p. 178

Microbiological quality of raw milk produced in Estonia

Stulova, Irina; Adamberg, Signe; Kriščiunaite, Tiina; Kampura, Merle; Blank, Liisi; Laht, Tiiu-Maie Letters in applied microbiology 2010 / p. 683-690

Microcalorimetric study of the growth of Streptococcus thermophilus in renneted milk

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Adamberg, Kaarel; Laht, Tiiu-Maie; Vilu, Raivo Frontiers in microbiology 2015 / p. 1-13 : ill <https://doi.org/10.3389/fmicb.2015.00079> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

A microcalorimetric study of the growth of Streptococcus thermophilus ST12 in irradiated milk and rennet curd

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Taivosalo, Anastassia; Laht, Tiiu-Maie; Vilu, Raivo Abstract book : 10-th Symposium on Lactic Acid Bacteria : Egmond aan Zee, Holland, 28.august - 01.september 2011 2011

A model of swiss-type cheese ripening

Laht, Tiit-Maie; Kask, Signe; Adamberg, Kaarel; Tomson, Katrin; Paalme, Toomas; Vilu, Raivo IDF Symposium on Cheese : Ripening, Characterization and Technology, Prague, Czech Republic, March 21–25, 2004 : book of abstracts 2004 / p. 75
<https://www.ukidf.org/documents/absbookmar04.pdf>

Peculiarities of proteolysis in Finnish and Estonian open texture cheeses

Taivosalo, Anastassia; **Laht, Tiit-Maie** Health Aspects of Cheese : 6th-8th of October, symposium in Dordrecht, Norway : abstract book. 1 2009 / p. 40-43

Piimhappebakterid kui probiootikumid. Nende kasutamine tervislikes piimatoodetes

Laht, Tiit-Maie; Kask, Signe EMS 96 teaduskonverents, 6.-7. juuni 1996, Tallinn = EMS 96 Scientific Conference, 6-7 June 1996, Tallinn 1996 / [1] p

Potential energy sources for growth of mesophilic lactobacilli in cheese

Laht, Tiit-Maie; Kask, Signe; Paalme, Toomas NIZO Dairy Conference on Food Microbes 2001 : from Knowledge to Application : 13-15 June 2001, The Netherlands, Ede 2001 / p. 22

Pseudomonas spp in Estonian farm milk

Kampura, Merle; **Stulova, Irina; Laht, Tiit-Maie** Programme and abstract book the 21st International ICFMH Symposium "Evolving Microbial Food Quality and Safety" : Aberdeen, Scotland, 1-4 September 2008 2008 / p. 464

Role of arginine in the development of secondary microflora in Swiss-type cheese

Laht, Tiit-Maie; Kask, Signe; Elias, P.; Adamberg, Kaarel; Paalme, Toomas International dairy journal 2002 / p. 831-840 : ill

Study of cheese associated lactic acid bacteria under carbohydrate-limited conditions using D-stat cultivation

Adamberg, Kaarel; Adamberg, Signe; Laht, Tiit-Maie; Ardö, Ylva; Paalme, Toomas Food biotechnology 2006 / 2, p. 143-160 : ill
<https://www.tandfonline.com/doi/abs/10.1080/08905430600709412>

A study of milk coagulability = Piima kalgendatavuse uurimine

Kriščiunaite, Tiina 2013 http://www.ester.ee/record=b2944008*est

Study of the growth of bacteria in solid state matrices and (opaque) liquid media using micro-calorimetry

Kabanova, Natalja; **Kriščiunaite, Tiina; Stulova, Irina; Laht, Tiit-Maie; Vilu, Raivo** Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 94

Study of the toxic effect of the short- and medium-chain monocarboxylic acids on the growth of Saccharomyces cerevisiae using the CO₂-auxo-accelerostat fermentation system

Kasemets, Kaja; Kahru, Anne; Laht, Tiit-Maie; Paalme, Toomas International journal of food microbiology 2006 / 3, p. 206-215 : ill
<https://www.sciencedirect.com/science/article/abs/pii/S0168160506002960>

Tablett on kaalust alla võtjale vaid abivahend : [TTÜ teaduri Tiit-Maie Lahe kommentaariga]

Männiste, Agnes; **Laht, Tiit-Maie** Postimees 2005 / 10. märts, lk. 27 <https://www.postimees.ee/1464067/tablett-on-kaalust-alla-votjale-vaid-abivahend>

The diagnostics of inherited metabolic diseases in Estonia

Õunap, Katrin; Joost, Kairit; Kall, K.; Krabbi, Külliki; **Laht, Tiit-Maie**; Zordania, Riina Laboratorine medicina 2008 / p. 17-18

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study

Adamberg, Kaarel; Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas Proceedings & abstracts of the 18th International ICFMH Symposium "Food Micro 2002", Lillehammer, Norway, 18-23 August, 2002 2002 / p. 179

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study

Adamberg, Kaarel; Kask, Signe; Laht, Tiit-Maie; Paalme, Toomas 7th Symposium on Lactic Acid Bacteria - Genetics, Metabolism and Applications, Egmond aan Zee, The Netherlands, 1-5 September, 2002 : book of abstracts 2002

The effect of hydrogen peroxide on the growth of thermophilic lactic starter and acid gelation of UHT milk

Kriščiunaite, Tiina; Stulova, Irina; Kabanova, Natalja; Laht, Tiit-Maie; Vilu, Raivo International dairy journal 2011 / p. 239-246 : ill
<https://www.sciencedirect.com/science/article/pii/S0958694610002608>

The effect of milk heat treatment on the growth characteristics of lactic acid bacteria

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Laht, Tiit-Maie; Vilu, Raivo Agronomy research 2011 / p. 473-478 : ill

The effect of oxygen, ethanol and biomass concentration on growth rate of distillers yeast : the PH-stat study

Kasemets, Kaja; Laht, Tiit-Maie; Nisamedtinov, Ildar; Paalme, Toomas Yeast as a cell factory : EC Framework IV Symposium, The Netherlands, 30. Nov. - 2. Dec. 1998 : abstract book 1998 / p. 162-164

The effect of temperature and pH on the growth of lactic acid bacteria : a pH-auxostat study

Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-Maie; Paalme, Toomas International journal of food microbiology 2003 / p. 171-183 : ill

The rate and degree of proteolysis is determined by cheesemaking conditions

Laht, Tiiu-Maie; Kask, Signe; **Vilu, Raivo**; Pajoma, A. 24th International Dairy Congress : Melbourne, Australia, 18th-22nd September 1994 : dairying in a new global environment. Vol. 1, Brief communications and abstracts of posters and invited papers 1994 / p. 362

The role of thermophilic starters in acceleration of ripening of swiss-type cheeses

Laht, Tiiu-Maie; **Vilu, Raivo** FEMS microbiology reviews 1993 / 1-3, p. 170

Toitumine raseduse ja imetamise ajal

Laht, Tiiu-Maie Äripäev 2016 / Ema ja Beebi, lk. 4

Ülikoolis, raskustele vaatamata

Laht, Tiiu-Maie Maaleht 2004 / 25. nov., lk. 8

Выращивание термофильных молочнокислых бактерий в ферментере

Kallaste, L.; Kask, Signe; Laht, Tiiu-Maie 35 научная конференция студентов вузов Эстонии, Латвии, Литвы, Белоруссии и Молдовы : [Таллинн, 1991] : доклады. Секция химии и технологии пищевых продуктов. Секция биотехнологии 1991 / с. 21-24: ил