

Application of ¹³C and fluorescence labeling in metabolic studies of *Saccharomyces* spp

Nisamedtinov, Ildar 2006 <https://digi.lib.ttu.ee/i/?91> https://www.ester.ee/record=b2195814*est

Application of ¹³C-[2]- and ¹³C-[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

Application of quasi-steady-state cultures

Drews, Monika; Nisamedtinov, Ildar; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : proceedings 2003 / p. 218-225

Application of quasi-steady-state cultures in laboratory and industrial practice

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Applications of ¹⁵N-labeled yeast hydrolysates in metabolic studies of *Lactococcus lactis* and *Saccharomyces cerevisiae* = ¹⁵N-märgistatud pärmihüdrolüsaatide rakendused *Lactococcus lactis*'e ja *Saccharomyces cerevisiae* ainevahetuse uurimisel

Kevvai, Kaspar 2016 <https://digi.lib.ttu.ee/i/?5142>

Assessment of bioavailable B vitamin content in food using in vitro digestibility assay and LC-MS SIDA

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Wozniak, Joanna; Nisamedtinov, Ildar 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 51

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Rosend, Julia; Kuldjärv, Rain; Nisamedtinov, Ildar Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fntdk.ut.ee/teesid/>

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Hälvin, Kristel; Paalme, Toomas; Nisamedtinov, Ildar Analytical and bioanalytical chemistry 2013 / p. 1213-1222 : ill

Comparison of different extraction methods to determine free and bound forms of B-group vitamins in quinoa

Hälvin, Kristel; Nisamedtinov, Ildar; Paalme, Toomas Analytical and bioanalytical chemistry 2014 / p. 7355-7366 : ill

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Drews, Monika; Kasemets, Kaja; Nisamedtinov, Ildar; Paalme, Toomas Proceedings of the Estonian Academy of Sciences. Chemistry 1998 / 4, p. 175-188: ill

Determination of B-group vitamins in food using an LC-MS stable isotope dilution assay = B-grupi vitamiinide määramine toiduainetes kasutades LC-MS isotoop-lahjenduse meetodit

Hälvin, Kristel 2014 https://www.ester.ee/record=b4436558*est

Determination of varietal thiols in white wines using LC-MS/MS-SIDA

Helmja, Kati; Nisamedtinov, Ildar; Kirsipuu, Tiina 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 23

Development and implementation of high throughput peptidomics for microbial studies = Suure läbilaskevõimega peptidoomika meetodite arendamine ja juurutamine mikrobioloogilisteks uuringuteks

Arju, Georg 2022 <https://doi.org/10.23658/taltech.72/2022> <https://digikogu.taltech.ee/et/Item/321e304a-71ec-4331-9459-2ceba20d42ae> https://www.ester.ee/record=b5530395*est

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

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Effect of different stressful environmental conditions on the expression of HSP12P-GFP2 fusion protein in *Saccharomyces cerevisiae*

Orumets, Kerti; Nisamedtinov, Ildar; *Koplimaa, Mariane; Paalme, Toomas* 2nd Baltic Conference on Food Science and Technology : FOODBALT-2007 : Kaunas, June 13-14 : conference program and abstracts 2007 / p. 27

Effect of slowly increasing temperature and NaCl concentration on the expression of Hsp12-GFP2 fusion protein in *Saccharomyces cerevisiae* : an auxo-accelerostat study

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Glutathione accumulation in ethanol-stat fed-batch culture of *Saccharomyces cerevisiae* with a switch to cysteine feeding

Nisamedtinov, Ildar; *Kewai, Kaspar; Orumets, Kerti; Rautio, Jari; Paalme, Toomas* *Applied microbiology and biotechnology* 2010 / 1, p. 175-183 : ill

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

Metabolic changes underlying the higher accumulation of glutathione in *Saccharomyces cerevisiae* mutants

Nisamedtinov, Ildar; *Kewai, Kaspar; Orumets, Kerti; Arike, Liisa; Sarand, Inga; Korhola, Matti; Paalme, Toomas* *Applied microbiology and biotechnology* 2011 / 4, p. 1029-1037 : ill <https://pubmed.ncbi.nlm.nih.gov/21052993/>

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Methodology for analysis of peptide consumption by yeast during fermentation of enzymatic protein hydrolysate supplemented synthetic medium using UPLC-IMS-HRMS

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Multilevel control of GSH accumulation in mutant and wild-type Strains of *S. cerevisiae* under conditions of smooth cysteine addition

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Nisamedtinov, Ildar; *Mooses, Kaspar; Kevvai, Kaspar; Saaremets, Signe* 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 15

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Kaseleht, Kristel; Paalme, Toomas; Nisamedtinov, Ildar *Agronomy research* 2011 / p. 395-401 : ill

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Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas Journal of the Institute of Brewing 2016 / p. 110-115 : ill
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Mihhalevski, Anna; Nisamedtinov, Ildar; Hälvin, Kristel; Ošeka, Aleksandra; Paalme, Toomas Journal of cereal science 2013 / p. 30-38 : ill

The effect of cidermaking practices on ester production by yeast = Siidri valmistamise tingimuste mõju estrite tootmisele pärmide poolt

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