

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjäär, Rain**; Malv, Esther; **Vaikma, Helen**; Kaleda, Aleksei; Kütt, Mary-Liis; **Vilu, Raivo** International journal of food microbiology 2022 / art. 109715 <https://doi.org/10.1016/j.ijfoodmicro.2022.109715> [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; **Kuldjäär, 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

Consumer perceptions of sustainability towards ingredients, packaging, labelling, and storage conditions in milk, burger products, and plant-based alternatives : a study in Sweden and Italy

Vaikma, Helen; Kern, Martin; Harwood, William; Alml, Valerie Lengard Future Foods 2025 / art. 100635 <https://doi.org/10.1016/j.fufo.2025.100635>

Consumer preferences for kimchi in Estonia, Latvia, and Finland : napa cabbage and local vegetables (white cabbage, red cabbage, white turnip, beetroot)

Maasikmets, Maarja; **Kuldjäär, Rain**; Antsmaa, Emili; Straumite, Evita; Pohjanheimo, Terhi; **Vaikma, Helen** Food Quality and Preference 2025 / art. 105622 <https://doi.org/10.1016/j.foodqual.2025.105622> <https://www.sciencedirect.com/science/article/pii/S0950329325001971?via%3Dihub#ac0005>

Eesti taimsete piimajookide turg kasvab, aga on veel ühekülgne [Võrguväljaanne]

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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))

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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]

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Even food on the battlefield needs to be armed: Sensory characteristics and physico-chemical analysis of long shelf-life breads

Vaikma, Helen; Leppik, Kärt; **Kuldjäär, Rain** EUROSENSE 2020: 9th European Conference on Sensory and Consumer Research 2020

Fermenteeritud piimatoodete taimsete alternatiivide arenduses kasutatavate valgupulbrite lahustuvusomaduste uurimine

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

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How to balance the yield and protein content of air-classified pulse flour : the influence of the restriction valve

De Angelisa, Davide; Kaleda, Aleksei; Pasqualone, Antonella; **Vaikma, Helen**; Squeo, Giacomo; Caponio, Francesco; Summo, Carmine Chemical engineering transactions 2021 / p. 241-246 <https://doi.org/10.3303/CET2187041> [Journal metrics at Scopus](#) [Article at Scopus](#)

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

Vaikma, Helen; Metsoja, Grete; Bljaghina, 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](#)

Mapping the market: An overview of plant-based beverages' sensory attributes

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

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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**; Viird, 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](#)

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Physicochemical and sensorial evaluation of meat analogues produced from dry-fractionated pea and oat proteins

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

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Plant based proteins - Bitter or not bitter?

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Sensory perception and preferences of oat-based vanilla-flavoured frozen desserts among children (aged 8–16) and adults

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Sensory, chemical, and microbiological stability of non-alcoholic fermented drinks during shelf-life

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Techno-functional and sensory characterization of commercial plant protein powders

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Unveiling the mindset : measuring consumer perception towards the dimensions of sustainability

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

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