# Biodegradability of deep eutectic solvents in treatment of pomace fruits

**Usmani, Zeba**; Husanu, Elena; **Gathergood, Nicholas**; Guazzelli, Lorenzo; Pomelli, Christian; **Karpichev, Yevgen** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 156

# Bridging research on probiotics and their applications in non-dairy food and beverages

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

# Co-culture process development using individual substrates

Kattel, Anna; Morell, Indrek; Aro, Valter; Nahku, Ranno; Vilu, Raivo 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 28

#### Composition, physico-chemical properties and antioxidant activity of Estonian honeys

**Kivima, Evelin**; Tanilas, Kristel; Martverk, Kaie; **Laos, Katrin** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 125

#### 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 of consortia bioprocesses for efficient production of probiotics

Nahku, Ranno; Aro, Valter; Kattel, Anna; Vilu, Raivo 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 42

# 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 <u>https://aps.emu.ee/aloartiklid/2021\_foodbalt.pdf</u>

#### Essential oil from onion

Lõugas, Tiina; Tõnisson, Hanna Reti 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 133

# Evaluating the effect of different fibers on a simplified gut microbiota

Aro, Valter; Kattel, Anna; Nahku, Ranno; Viiard, Ene; Vilu, Raivo 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 19 https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf

#### Even food on the battlefield needs to be armed! Market overview of long shelf-life breads

Leppik, Kärt; Traksmaa, Anna; Kuldjärv, Rain 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 62

#### Gut bacteria co-culture in vitro studies

**Aro, Valter**; **Kattel, Anna**; Morell, Indrek; **Vilu, Raivo** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 18 <a href="https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf">https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf</a>

#### Impact of enviromental factors on the dynamics of microbiota in sourdoughs

Lutter, Liis; Anderson, Helena; **Sarand, Inga**; Jõudu, ki 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 39 https://tftak.eu/foodbalt/assets/files/Foodbalt Book of Abstracs.pdf

# 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 <a href="https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf">https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf</a>

# Microbiome of root vegetables - a source of gluten degrading bacteria

Kõiv, Viia; **Adamberg, Kaarel**; Adamberg, Signe; **Tenson, Tanel** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 33 <u>https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf</u>

#### Microbiota of spontaneous sourdough from rye and oat flour

Klava, Dace; **Traksmaa, Anna**; Batukbhai Ratiya, Jalpa 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 31 https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf

# Occurrence of potentially pathogenic bacteria in biofilm on bakery industry equipment

Lutter, Liis; Kuzina, Aljona; Jõudu, Ivi; **Sarand, Inga**; Andreson, Helene 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 40 <u>https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf</u>

### Optimisation of protein extraction from food industry side-streams: barley spent grain and canola press cake

Kriisa, Marie; Viirma, Maret; Taivosalo, Anastassia; **Vilu, Raivo** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 128

### Optimisation of sample storage and dna extraction for human gut microbiome studies

Kazantseva, Jekaterina; Malv, Esther; Meikas, Anne; Kallastu, Aili; **Jaagura, Madis**; Koppel, Johana 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 29

### Overview: Plant-based alternatives from nische to mainstream

Vaikma, Helen; Rosenvald, Sirli; Arvola, Rene 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 67

# Peptides : an underestimated nitrogen source for yeast in food fermentations

**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

# Plant based milk alternatives - what makes them "milky"

Kalde, Helen; Rosenvald, Sirli; Rosend, Julia; Kaleda, Aleksei 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 60

# RUO2-Nafion electrodes for ph measurement in milk

Lazouskaya, Maryna; Scheler, Ott; Uppuluri, Kiranmai; Zaraska, Krzysztof; Tamm, Martti 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 131

# Sourdomics (ca18101) sourdough biotechnology network towards novel, healthier and sustainable food and bioprocesses

Traksmaa, Anna; Rocha, João M.; Rosell, Cristina M.; Hricová, Andrea 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 38

#### Specific selection of microbial consortia by continuous cultivation for future probiotics

Adamberg, Kaarel; Raba, Grete; Adamberg, Signe 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 16

#### The composition of faecal microbiota is related to the amount and variety of dietary fibres

Adamberg, Kaarel; Jaagura, Madis; Aaspõllu, Anu; Nurk, Eha; Adamberg, Signe 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 17

#### Total synthesis of vicine and convicine

Hunt, Kaarel Erik; Krišciunaite, Tiina; Vilu, Raivo; Kanger, Tõnis 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 78 https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf

#### Valorization of barley spent grain - a source for plant proteins

Föste, Maike; Kütt, Mary-Liis; Kriisa, Marie; Viiard, Ene; **Vilu, Raivo**; Mittermaier, Stephanie 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 115 <a href="https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf">https://tftak.eu/foodbalt/assets/files/Foodbalt\_Book\_of\_Abstracs.pdf</a>