

A model of swiss-type cheese ripening

Laht, Tiiu-Maie; Kask, Signe; Adamberg, Kaarel; Tomson, Katrin; Paalme, Toomas; Vilu, Raivo IDF Symposium on Cheese: Ripening, Characterization and Technology : book of abstracts 2004 / p. 75

Acidic pH enhances butyrate production from pectin by faecal microbiota

Raba, Grete; Adamberg, Signe; Adamberg, Kaarel FEMS Microbiology Letters 2021 / art. fnab042

<https://doi.org/10.1093/femsle/fnab042> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Advanced continuous cultivation methods for systems microbiology

Adamberg, Kaarel; Valgepea, Kaspar; Vilu, Raivo Microbiology 2015 / p. 1707-1719 : ill <http://dx.doi.org/10.1099/mic.0.000146>

Allahinnatud lihakraami tohib sügavkülmas hoida arvatust märksa lühemat aega

Suurmägi, Kadri postimees.ee 2024 [Allahinnatud lihakraami tohib sügavkülmas hoida arvatust märksa lühemat aega](#)

Anne Velli: kurgid on mu abielu kindel pant!

Kukk, Mari Maaleht 2023 <https://dea.digar.ee/article/maaleht/2023/07/27/3.4> [Anne Velli oma võlureseptist: kurgid on mu abielu kindel pant!](#)

Antimicrobial activity of genetically and physiologically characterized Lactobacillus isolated from semi-hard cheeses

Christiansen, P.; Møller, Peter L.; **Kask, Signe; Adamberg, Kaarel** IDF Symposium on Cheese: Ripening, Characterization and Technology : book of abstracts 2004 / p. 34

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, Tiiu-Maie; Sirendi, Meelis; Tauts, Olev; Tedersoo, Erge; Täht, Riina; Vokk, Raivo Food and nutrition = Toit ja toitumine 2002 / p. 16-30

Auxo-accelerostat - a new effective cultivation system for culture characterisation

Adamberg, Kaarel; Kasemets, Kaja; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : proceedings 2003 / p. 115-125

Auxo-accelerostat - a new effective system for culture characterisation

Adamberg, Kaarel; Kasemets, Kaja; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : abstracts 2003 / p. 23

Bakterite imeline maailm; 1. osa

Lelumees, Siiri Kodutohter 2020 / lk. 30-33 : ill http://www.ester.ee/record=b1072381*est

Can isothermal microcalorimetry be used to characterise bacterial growth on prebiotic oligosaccharides?

Adamberg, Signe; Tomson, Katrin; Vija, Heiki; Wadström, T.; Ljungh, A.; Adamberg, Kaarel The Intestinal Microbiota and Gut Health : Contribution of the Diet, Bacterial Metabolites, Host Interactions and Impact on Health and Disease : IATA (CSIC), Valencia, Spain, 18th-20th September 2013 : conference proceedings, short communications 2013 / p. 15-17 : ill

Cancer sniffer dogs : how can we translate this peculiarity in laboratory medicine? Results of a pilot study on gastrointestinal cancers

Panebianco, Concetta; **Kelman, Edgar; Vene, Kristel**; Gioffreda, Domenica; Tavano, Francesca; **Vilu, Raivo**; Terracciano, Fulvia; **Pata, Illar; Adamberg, Kaarel**; Andriulli, Angelo; Paziienza, Valerio Clinical chemistry and laboratory medicine (CCLM) 2017 / p. 138-146 : ill <https://doi.org/10.1515/cclm-2016-1158>

Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese

Adamberg, Kaarel; Antonsson, M.; Ardö, Ylva; Waagner Nielsen, E.; Vørgensen, Finn K. Future food - a scientific perspective abstract collection. LMC kongress at DTU, January 16-17, 2002, Denmark 2002 / p. 27

Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese

Adamberg, Kaarel; Antonsson, M.; Ardö, Ylva; Waagner Nielsen, E.; Vørgensen, Finn K. Food and nutrition = Toit ja toitumine 2002 / p. 104-105

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

Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-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

Co-metabolism of amino acids and polyfructans by Bacteroides thetaiotaomicron in defined media

Adamberg, Signe; Tomson, Katrin; Vija, Heiki; Visnapuu, Triinu; Adamberg, Kaarel 2014 ENGIHR Conference : The Gut Microbiota Throughout Life : Max Rubner-Institut, Karlsruhe (Germany), 24th-26th September 2014 / [3] p. : ill

Co-metabolism of mucins and dietary fibres by gut microbiota = Mutsiinide ja kiudainete kometabolism soolestiku

mikrobioota poolt

Raba, Grete 2023 <https://doi.org/10.23658/taltech.11/2023> <https://digikogu.taltech.ee/et/Item/37ec835d-31e6-4779-97c5-f5c65d0dbe48>
https://www.ester.ee/record=b5552661*est

Comparison and applications of label-free absolute proteome quantification methods on Escherichia coli

Arike, Liisa; Valgepea, Kaspar; Peil, Lauri; Nahku, Ranno; Adamberg, Kaarel; Vilu, Raivo Journal of proteomics 2012 / p. 5437-5448 : ill <https://pubmed.ncbi.nlm.nih.gov/22771841/>

Composition and metabolism of fecal microbiota from normal and overweight children are differentially affected by melibiose, raffinose and raffinose-derived fructans

Adamberg, Kaarel; Adamberg, Signe; Ernits, Karin Anaerobe 2018 / p. 100-110 : ill <https://doi.org/10.1016/j.anaerobe.2018.06.009>
[Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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 International Journal of Food Sciences and Nutrition 2020 / p. 845-855 : ill <https://doi.org/10.1080/09637486.2020.1727864> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Consumption of multi-fiber enriched yogurt increased the levels of Catenibacterium mitsuokai and Parabacteroides distasonis

Jaagura, Madis; Part, Natalja; Adamberg, Kaarel; Kazantseva, Jekaterina; Viirard, Ene Pharmadvances 2022 / p. 59
<http://www.pharmadvances.com/wp-content/uploads/2022/01/Posters.pdf>

Consumption of multi-fiber enriched yogurt is associated with increase of Bifidobacterium animalis and butyrate producing bacteria in human fecal microbiota

Jaagura, Madis; Part, Natalja; Adamberg, Kaarel; Kazantseva, Jekaterina; Viirard, Ene Journal of Functional Foods 2022 / Art. nr. 104899 <https://doi.org/10.1016/j.jff.2021.104899> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Coordinated activation of PTA-ACS and TCA cycles strongly reduces overflow metabolism of acetate in Escherichia coli

Peebo, Karl; Valgepea, Kaspar; Nahku, Ranno; Riis, Gethe; Öun, Mikk; Adamberg, Kaarel; Vilu, Raivo Applied microbiology and biotechnology 2014 / p. 5131-5143 : ill

Decrease of energy spilling in Escherichia coli continuous cultures with rising specific growth rate and carbon wasting

Valgepea, Kaspar; Adamberg, Kaarel; Vilu, Raivo BMC systems biology 2011 / p. 106 <https://pubmed.ncbi.nlm.nih.gov/21726468/>

Degradation of fructans and production of propionic acid by Bacteroides thetaiotaomicron are enhanced by the shortage of amino acids

Adamberg, Signe; Tomson, Katrin; Vija, Heiki; Puurand, Marju; Kabanova, Natalja; Visnapuu, Triinu; Jõgi, Eerik; Alamäe, Tiina; Adamberg, Kaarel Frontiers in nutrition 2014 / p. 1-9 : ill

Development and applications of chemically defined media for lactic acid bacteria = Defineeritud koostisega söötmete arendamine ja kasutus salad piimhappebakteritele

Aller, Kadri 2016 http://www.ester.ee/record=b4567664*est

Development of safe and effective bacteriophage-mediated therapies against C. difficile infections – a proof-of-concept preclinical study

Rasmussen, Torben Sølbeck; Forster, Sarah; Larsen, Sabina Birgitte; Münchow, Alexandra von; Tranæs, Kaare Dyekæ; Brunse, Anders; Castro Meija, Josue Leonardo; Adamberg, Signe; Hansen, Axel Kørnerup; Adamberg, Kaarel bioRxiv 2023 / 28 p. : ill <https://doi.org/10.1101/2023.03.17.532897> <https://www.biorxiv.org/content/biorxiv/early/2023/03/17/2023.03.17.532897.full.pdf>

D-stat

Nisamedtinov, Ildar; Adamberg, Kaarel; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : proceedings 2003 / p. 231-242

D-stat

Nisamedtinov, Ildar; Adamberg, Kaarel; Paalme, Toomas 1st International Congress on Bioreactor Technology in Cell, Tissue Culture and Biomedical Applications : 14-18 July, 2003, Tampere : abstracts 2003 / p. 45

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.; Stekolštšikova, 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

Eesti inimesed tarvitavad kiudaineid soovitatust sageli vähem [Võrguväljaanne]

Adamberg, Kaarel novaator.err.ee 2020 / fot [Eesti inimesed tarvitavad kiudaineid soovitatust sageli vähem](#)

Eesti teadlased : inimene saab oma soolebaktereid otseselt mõjutada [Võrguväljaanne]

Adamberg, Kaarel; Adamberg, Signe heureka.postimees.ee 2019 / fot [Eesti teadlased: inimene saab oma soolebaktereid otseselt mõjutada](#) <https://doi.org/10.1080/16512235.2018.1549922>

Eestlaste menüüs napib kiudaineid

Imeline Teadus 2020 / lk. 20 : fot https://www.ester.ee/record=b2747925*est

Eestlaste toidulaud on kiudainevaene

Eesti Elu : [Kanada ajaleht] 2020 / lk. 7

Effect of stress pretreatment on survival of probiotic bacteria in gastrointestinal tract simulator

Sumeri, Ingrid; Arike, Liisa; Stekolštšikova, Jelena; Uusna, Riin; **Adamberg, Signe; Adamberg, Kaarel; Paalme, Toomas**

Applied microbiology and biotechnology 2010 / 6, p. 1925-1931 : ill <https://pubmed.ncbi.nlm.nih.gov/20107984/>

Engineered resistant-starch (ERS) diet shapes colon microbiota profile in parallel with the retardation of tumor growth in In Vitro and In Vivo pancreatic cancer models

Panebianco, Concetta; **Adamberg, Kaarel; Adamberg, Signe; Jaagura, Madis; Kolk, Kaia; Vilu, Raivo** Nutrients 2017 / art. 331, p. 1-16 : ill <https://doi.org/10.3390/nu9040331>

Enzymatic synthesis and ways of further treatment of fructooligosaccharides and polymeric levan for prebiotic efficiency studies

Mardo, Karin; Visnapuu, Triinu; Aasamets, Anneli; Viigand, Katrin; Bondarenko, Olesja; Vija, Heiki; **Adamberg, Kaarel; Adamberg, Signe;** Alamäe, Tiina New biotechnology 2016 / p. S122-S123 <https://doi.org/10.1016/j.nbt.2016.06.1148>

Escherichia coli achieves faster growth by increasing catalytic and translation rates of proteins

Valgepea, Kaspar; Adamberg, Kaarel; Seiman, Andrus; **Vilu, Raivo** TÜ ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p

Escherichia coli achieves faster growth by increasing catalytic and translation rates of proteins

Valgepea, Kaspar; Adamberg, Kaarel; Seiman, Andrus; **Vilu, Raivo** Molecular biosystems 2013 / p. 2344-2358 : ill

Excess of threonine compared with serine promotes threonine aldolase activity in Lactococcus lactis IL1403

Aller, Kadri; Adamberg, Kaarel; Reile, Indrek; **Timarova, Veronica; Peebo, Karl; Vilu, Raivo** Microbiology 2015 / p. 1073-1080 : ill <http://dx.doi.org/10.1099/mic.0.000071>

Fermentation of carbohydrates from cheese sources by non-starter lactic acid bacteria isolated from semi-hard Danish cheese

Adamberg, Kaarel; Antonsson, M.; **Kask, Signe** IDF Symposium on Cheese: Ripening, Characterization and Technology : book of abstracts 2004 / p. 33

Fermentation of carbohydrates from cheese sources by non-starter lactic acid bacteria isolated from semi-hard Danish cheese

Adamberg, Kaarel; Antonsson, M.; Vogensen, Finn K.; Nielsen, E.W.; **Kask, Signe;** Moller, Peter L.; Ardö, Ylva International dairy journal 2005 / 6/9, p. 873-882

Functional food ingredients : metabolism of fructans by Bacteroides thetaiotaomicron and colon microbiota studied by isothermal microcalorimetry

Adamson, Signe; Tomson, Katrin; Vija, Heiki; **Puurand, Marju; Adamberg, Kaarel** 2nd Congress of Baltic Microbiologists : Tartu, Estonia, 17-18 October, 2014 2014

Growth characteristics of non-starter lactic acid bacteria from cheese

Adamberg, Kaarel 2004 http://www.ester.ee/record=b1989773*est

Hea teada! Bio- ja toiduainetetehnoloog Kaarel Adamberg põhjendab ära, miks enamik dieete on mõeldud lühiajaliseks katsetamiseks [Võrguväljaanne]

Adamberg, Kaarel omamaitse.delfi.ee 2020 [Hea teada!](#)

Identification and relative quantification of proteins in Escherichia coli proteome by “up-front” collision-induced dissociation

Arike, Liisa; Nahku, Ranno; Borissova, Maria; Adamberg, Kaarel; Vilu, Raivo European journal of mass spectrometry 2010 / 2, p. 227-235 <https://pubmed.ncbi.nlm.nih.gov/20212332/>

Increased biomass yield of *Lactococcus lactis* by reduced overconsumption of amino acids and increased catalytic activities of enzymes

Adamberg, Kaarel; Seiman, Andrus; Vilu, Raivo PLoS ONE 2012 / p. e48223

Influence of gemcitabine chemotherapy on the microbiota of pancreatic cancer xenografted mice

Panebianco, Concetta; **Adamberg, Kaarel; Jaagura, Madis; Adamberg, Signe; Kolk, Kaia; Vilu, Raivo**; Andriulli, Angelo; Paziienza, Valerio Cancer chemotherapy and pharmacology 2018 / p. 773–782 : ill <https://doi.org/10.1007/s00280-018-3549-0> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Influence of glucose on the kinetics of whey protein hydrolysis by trypsin and effect of whey protein hydrolysis products on the growth of bacteria

Adamberg, Kaarel; Kostyra, H.; Swiatecki, A. Food and nutrition = Toit ja toitumine 2003 / p. 21-33 : ill

Influence of nonenzymatic glycosylation of whey proteins and concentration of glucose on their hydrolysis by trypsin and growth and survival of selected bacteria

Adamberg, Kaarel; Kostyra, H.; Kostyra, E. Milchwissenschaft = Milk science international 2005 / 4, p. 422-426

Inhibition of pyruvate dehydrogenase kinase influence microbiota and metabolomic profile in pancreatic cancer xenograft mice

Adamberg, Kaarel; Vilu, Raivo; Paziienza, Valerio BMC Research Notes 2020 / art. 540 <https://doi.org/10.1186/s13104-020-05384-9> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Ise vaaritatud marjamoos hellitab tervist

Kivipõld, Karin; **Adamberg, Signe; Adamberg, Kaarel** Postimees 2017 / lk. 26-27

Isothermal microcalorimetry as an innovative in vitro approach for assessing the effect of food fibres on human gut microbiome

Part, Natalja; Viiard, Ene; **Jaagura, Madis; Adamberg, Signe; Adamberg, Kaarel** 5th Central and Eastern European Conference on Thermal Analysis and Calorimetry & 14th Mediterranean Conference on Calorimetry and Thermal Analysis , 27-30 August 2019, Roma, Italy: CEEC-TAC5 & Medicta2019 : book of abstracts 2019 / p. 221 <http://www.ceec-tac.org/download.php?f=../download/BoA%20CEEC-TAC5%20Medicta2019.pdf>

Juustu juhusliku mikrofloora piimhappebakterite kasvu uurimine süsivesikutevaeses keskkonnas

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

Kas minu jõulusöök on liiga rammus? Vaata kaloritabelit

Adamberg, Signe; Adamberg, Kaarel postimees.ee 2022 / Lk. 21 <https://dea.digar.ee/article/postimees/2022/12/23/20.2>

Kas vajame toiduvärve?

Adamberg, Kaarel Eesti Loodus 2023 / lk. 18-20 : fot http://www.ester.ee/record=b1072059*est

Kogu tõde seedimisest. Tulevik on juba käes ehk kuula, miks on meile peagi vaja fekaalidoonoreid? : Oma Maitse podcasti Toidujutud

Kirikal, Siiri; Teder, Teele omamaitse.delfi.ee 2023 [Kogu tõde seedimisest](#)

Kuperjanovi pataljoni ajateenijate toitumine ja selle mõju nende tervisenäitajatele

Adamberg, Signe; Pitsi, Tagli; Vene, Kristel; Adamberg, Kaarel Sõjateadlane = Estonian journal of military studies 2023 / lk. 147-173 : ill [Kuperjanovi pataljoni ajateenijate toitumine ja selle mõju nende tervisenäitajatele](#) https://www.ester.ee/record=b4555087*est

Kõhubakterite kuningriik - tervise tagala

Adamberg, Kaarel Postimees 2021 / Lk. 2 https://www.ester.ee/record=b1072778*est

Kõhutervise audit. Häid kõhubaktereid toKuidas toetada oma teist aju ehk mikrobiomi? Millega toita häid kõhubaktereid?

Adamberg, Kaarel tervispluss.delfi.ee 2024 [Kõhutervise audit. Häid kõhubaktereid toKuidas toetada oma teist aju ehk mikrobiomi? Millega toita häid kõhubaktereid?](#)

Lean-proteome strains - next step in metabolic engineering

Valgepea, Kaspar; **Peebo, Karl; Adamberg, Kaarel; Vilu, Raivo** Frontiers in bioengineering and biotechnology 2015 / p. 1-4 <http://dx.doi.org/10.3389/fbioe.2015.00011>

Levan enhances associated growth of Bacteroides, Escherichia, Streptococcus and Faecalibacterium in fecal microbiota

Adamberg, Kaarel; Tomson, Katrin; Talve, Tiina; Pudova, Ksenia; Puurand, Marju; Visnapuu, Triinu; Alamäe, Tiina; Adamberg, Signe PLoS ONE 2015 / p. 1-18 : ill <http://dx.doi.org/10.1371/journal.pone.0144042>

Low-carbohydrate high-fat weight reduction diet induces changes in human gut microbiota

Jaagura, Madis; Viiard, Ene; Karu-Lavits, Kärtin; **Adamberg, Kaarel** MicrobiologyOpen 2021 / art. e1194

<https://doi.org/10.1002/mbo3.1194> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Lugeja küsib: mida süüa, et matkapäev vastu pidada?

Adamberg, Kaarel; **Adamberg, Signe** novaator.err.ee 2023 [Lugeja küsib: mida süüa, et matkapäev vastu pidada?](#)

Media development experiments for lactic acid bacteria : stressful, yet useful

Aller, Kadri; **Adamberg, Kaarel**; **Timarova, Veronica**; **Vilu, Raivo** TÜ ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p

Metabolic pathways of human microbiota co-utilization of fibres and colonic mucins : [manuscript]

Raba, Grete; Luis, Ana S.; Schneider, Hannah; Morell, Indrek; Jin, Cunsheng; **Adamberg, Signe**; Hansson, Gunnar C.; **Adamberg, Kaarel**; Arike, Liisa 2023

Metabolic peculiarities of lactic acid bacteria enabling their growth in cheese

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. 178

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

https://ftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf

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

Kõiv, Viia; **Adamberg, Kaarel**; **Adamberg, Signe**; Sumeri, Ingrid; Kasvandik, Sergio; Kisand, Veljo; Maiväli, Ülo; Tenson, Tanel

Applied microbiology and biotechnology 2020 / p. 8871-8885 : ill <https://doi.org/10.1007/s00253-020-10852-0> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Microcalorimetric study of the growth of Streptococcus thermophilus in renneted milk

Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; **Adamberg, Kaarel**; **Laht, Tiit-Maie**; **Vilu, Raivo** Frontiers in microbiology 2015 / p. 1-13 : ill <http://dx.doi.org/10.3389/fmicb.2015.00079>

Mida matkal süüa ja juua ning mida vältida

Adamberg, Kaarel; **Adamberg, Signe** virtuaalkliinik.ee 2023 [Mida matkal süüa ja juua ning mida vältida](#)

Mida me õigupoolest ostame ja kas seda peaks üldse süüa?

Kivi, Eva-Lotta Maaleht 2020 / lk. 14-16 : portr <https://maaleht.delfi.ee/uudised/suur-torditest-millist-torti-tasub-osta-ja-milline-on-targem-jatta-poeriiulile?id=89093859> https://www.ester.ee/record=b1072541*est

Miks enamik dieete on mõeldud lühiajaliseks katsetamiseks?

Adamberg, Kaarel Oma Maitse 2020 / lk. 59-60 : fot https://www.ester.ee/record=b2069719*est

Miks on vaja toita mikroorganisme meie kõhus?

Käärt, Ulvar Horisont 2017 / lk. 42-44 : fot http://www.ester.ee/record=b1072243*est

Miks süüa kama?

Adamberg, Kaarel Postimees 2024 / p. 24-25 <https://dea.digar.ee/article/postimees/2024/02/23/31.2>

Mina, superorganism : lugu bakterite ja inimese kooselust : näituse kataloog = Я, суперорганизм! : история о сожительстве бактерии и человека : каталог выставки = Me, superorganism! : tale about the untold story of bacteria : exhibition catalogue

2019 https://www.ester.ee/record=b5255688*est

Mis on see mõnus suvetoit, millega teadlased ei soovita liialdada?

postimees.ee 2023 [Mis on see mõnus suvetoit, millega teadlased ei soovita liialdada?](#)

Modification of A-stat for the characterization of microorganisms

Kasemets, Kaja; **Drews, Monika**; **Nisamedtinov, Ildar**; **Adamberg, Kaarel**; **Paalme, Toomas** Journal of microbiological methods 2003 / p. 187-200 : ill

Multi-omics approach to study the growth efficiency and amino acid metabolism in Lactococcus lactis at various specific growth rates

Lahtvee, Petri-Jaan; **Adamberg, Kaarel**; **Arike, Liisa**; **Nahku, Ranno**; **Aller, Kadri**; **Vilu, Raivo** Microbial cell factories 2011 /

Multiplying steady-state culture in multi-reactor system

Erm, Sten; Adamberg, Kaarel; Vilu, Raivo Bioprocess and biosystems engineering 2014 / p. 2361-2370 : ill

Mürk ei ole, kuid turvaline ka mitte. TalTechi teaduri hinnangul võiks aspartaami tarbimist võimaluse korral vältida

Kaaver, Krista arileht.delfi.ee 2023 [Mürk ei ole, kuid turvaline ka mitte. TalTechi teaduri hinnangul võiks aspartaami tarbimist võimaluse korral vältida](https://arileht.delfi.ee/tekst/2023/05/10/murk-ei-ole-kuid-turvaline-ka-mitte-taltech-teaduri-hinnangul-voiks-aspartaami-tarbimist-voimaluse-korral-valtida)

Nutritional requirements and media development for *Lactococcus lactis* IL1403

Aller, Kadri; Adamberg, Kaarel; Timarova, Veronica; Seiman, Andrus; Feštšenko, Darja; Vilu, Raivo Applied microbiology and biotechnology 2014 / p. 5871-5881 : ill

Physiological properties of *Lactobacillus paracasei*, *L.danicus* and *L.curvatus* strains isolated from Estonian semi-hard cheese

Kask, Signe; Adamberg, Kaarel; Orlowski, Andrzej; Vogensen, Finn K.; Moller, Peter L.; Ardö, Ylva; Paalme, Toomas Food research international 2003 / 9/10, p. 1037-1046

Protein turnover forms one of the highest maintenance costs in *Lactococcus lactis*

Lahtvee, Petri-Jaan; Seiman, Andrus; Arike, Liisa; Adamberg, Kaarel; Vilu, Raivo Microbiology 2014 / p.1501-1512 : ill

Proteome reallocation in *Escherichia coli* with increasing specific growth rate

Peebo, Karl; Valgepea, Kaspar; Maser, Andres; Nahku, Ranno; Adamberg, Kaarel; Vilu, Raivo Molecular biosystems 2015 / p. 1184-1193 : ill <http://dx.doi.org/10.1039/c4mb00721b>

Püsi aasta ringi rannavormis!

Adamberg, Signe; Adamberg, Kaarel Tervis : teemaleht : [ajalehe Õhtuleht lisa] 2023 / Lk. 8-9
<https://dea.digar.ee/article/oltervis/2023/09/05/18>

Quantitative omics-level analysis of growth rate dependent energy metabolism in *Lactococcus lactis* = Kvantitatiivsetel oomika-meetoditel põhinev kasvuerikiirusest sõltuv *Loctococcus lactis*'e energiametabolismi analüüs

Lahtvee, Petri-Jaan 2012 https://www.ester.ee/record=b2931362*est

Quantitative proteomics of *Escherichia coli* : from relative to absolute scale = Kvantitatiivne *Escherichia coli* proteoomika : relatiivsetest numbritest absoluutsete kogusteni

Arike, Liisa 2012 http://www.ester.ee/record=b2931221*est

Quasi steady state growth of *Lactococcus lactis* in glucose-limited acceleration stat (A-stat) cultures

Adamberg, Kaarel; Lahtvee, Petri-Jaan; Valgepea, Kaspar; Abner, Kristo; Vilu, Raivo Antonie van Leeuwenhoek 2009 / 3, p. 219-226 <https://pubmed.ncbi.nlm.nih.gov/19184516/>

Reproducible chemostat cultures to eliminate eukaryotic viruses from fecal transplant material

Adamberg, Signe; Rasmussen, T.; Larsen, S. B.; Mao, X.; Nielsen, D. S.; Adamberg, Kaarel bioRxiv 2023 / 21 p
<https://doi.org/10.1101/2023.03.15.529189>

A reproducible enteric phage community improves blood glucose regulation in an obesity mouse model

Mao, Xiaotian; Larsen, Sabina Birgitte; Zachariassen, Sidsel Fisker; Adamberg, Signe; Adamberg, Kaarel bioRxiv 2023 / 27 p
<https://doi.org/10.1101/2023.03.20.532903> <https://www.biorxiv.org/content/biorxiv/early/2023/03/20/2023.03.20.532903.full.pdf>

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

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

Seedimiskiirus mõjutab inimese soolebaktereid

Adamberg, Signe; Adamberg, Kaarel Äripäev 2019 / Terviseuudised, lk. 7

Selection of fast and slow growing bacteria from fecal microbiota using continuous culture with changing dilution rate

Adamberg, Kaarel; Adamberg, Signe Microbial ecology in health and disease 2018 / art. 1549922, [12] p. : ill
<https://doi.org/10.1080/16512235.2018.1549922> Eesti teadlased: inimene saab oma soolebaktereid otseselt mõjutada Mida kauem on toit soolestikus, seda rohkem tekib seal "aeglasi" baktereid

Single bioreactor gastrointestinal tract simulator for study of survival of probiotic bacteria

Sumeri, Ingrid; Arike, Liisa; Adamberg, Kaarel; Paalme, Toomas Applied microbiology and biotechnology 2008 / 2, p. 317-324

Single-cell model of prokaryotic cell cycle

Abner, Kristo; Aaviksaar, Tõnis; Adamberg, Kaarel; Vilu, Raivo Journal of theoretical biology 2014 / p. 78-87 : ill

Specific growth rate dependent transcriptome profiling of Escherichia coli K12 MG1655 in accelerostat cultures
Nahku, Ranno; Valgepea, Kaspar; Lahtvee, Petri-Jaan; Erm, Sten; Abner, Kristo; Adamberg, Kaarel; Vilu, Raivo Journal of biotechnology 2010 / 1, p. 60-65

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

Steady state growth space study of Lactococcus lactis in D-stat cultures
Lahtvee, Petri-Jaan; Valgepea, Kaspar; Nahku, Ranno; Abner, Kristo; Adamberg, Kaarel; Vilu, Raivo Antonie van Leeuwenhoek 2009 / 4, p. 487-496

Stock culture heterogeneity rather than new mutational variation complicates short-term cell physiology studies of Escherichia coli K-12 MG1655 in continuous culture
Nahku, Ranno; Peebo, Karl; Valgepea, Kaspar; Barrick, Jeffrey E.; Adamberg, Kaarel; Vilu, Raivo Microbiology 2011 / p. 2604-2610

Study of Cells in the Steady|State Growth Space : chapter 9
Erm, Sten; Abner, Kristo; Seiman, Andrus; Adamberg, Kaarel; Vilu, Raivo Continuous biomanufacturing | innovative technologies and methods : innovative technologies and methods 2017 / p. 233-258 <https://doi.org/10.1002/9783527699902.ch9>

Study of cheese associated lactic acid bacteria under carbohydrate-limited conditions using D-stat cultivation
Adamberg, Kaarel; Adamberg, Signe; Laht, Tiiu-Maie; Ardö, Ylva; Paalme, Toomas Food biotechnology 2006 / 2, p. 143-160 : ill

Survival and synergistic growth of mixed cultures of bifidobacteria and lactobacilli combined with prebiotic oligosaccharides in a gastrointestinal tract simulator
Adamberg, Signe; Sumeri, Ingrid; Uusna, Riin; Adamberg, Kaarel Microbial ecology in health and disease 2014 / p. 1-9 : ill

SÕÖ KAALUSÕBRALIKULT! Eesti toiduteadlased annavad 19 soovitus, kuidas püsida kogu aasta rannavormis
Maasikamäe, Sirje ohtuleht.ee 2023 [SÕÖ KAALUSÕBRALIKULT! Eesti toiduteadlased annavad 19 soovitus, kuidas püsida kogu aasta rannavormis](https://ohtuleht.ee/2023/05/10/soo-kaalusobralikult-est-19-soovitust-kuidas-pusida-kogu-ajast-rannavormis/)

Synthesis of raffinose-derived potential prebiotics by bacterial levansucrase and their effects on composition and metabolism of fecal microbiota of normal - and overweight children
Visnapuu, Triinu; Ermits, Karin; Adamberg, Signe; Jaagura, Madis; Larionova, Anneli; Voor, Tiia; Adamberg, Kaarel; Alamäe, Tiina Acta biochimica Polonica 4th Congress of Baltic Microbiologists : 10–12th September 2018, Gdańsk, Poland : book of abstracts 2018 / p. 7-11 http://www.actabp.pl/#Archiwum?./supl/1_2018.html http://www.actabp.pl/pdf/Supl1_18/SessionI.pdf

Systems biology approach reveals that overflow metabolism of acetate in Escheria coli is triggered by carbon catabolite repression of acetyl-CoA synthetase
Valgepea, Kaspar; Adamberg, Kaarel; Nahku, Ranno; Lahtvee, Petri-Jaan; Arike, Liisa; Vilu, Raivo BMC systems biology 2010 / p. 166

Tervis algab korras kõhust
Vikat, Marilin; Adamberg, Kaarel Postimees 2018 / lk. 24 [Kesise toidulaua korral põhjustavad soolebakterid tõsiseid haigusi](https://postimees.ee/2018/05/10/tervis-algab-korras-kohust-24-05-2018/)

Tervislikult süüa nagu 100 aastat tagasi
Jõesaar, Tuuli Tervis Pluss 2020 / lk. 82-85 : fot https://www.ester.ee/record=b1453514*est

The composition and metabolism of faecal microbiota is specifically modulated by different dietary polysaccharides and mucin : an isothermal microcalorimetry study
Adamberg, Kaarel; Kolk, Kaia; Jaagura, Madis; Vilu, Raivo; Adamberg, Signe Beneficial microbes 2018 / p. 21-34 : ill <https://doi.org/10.3920/BM2016.0198> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study
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. 179

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study
Adamberg, Kaarel; Kask, Signe; Laht, Tiiu-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 Diet and Dietary Fiber on the Human Gut Microbiota in vitro and in vivo = Toitumise ja kiudainete mõju inimese seedetrakti mikrobiotale in vitro ja in vivo

Jaagura, Madis 2021 https://www.ester.ee/record=b5468551*est <https://digikogu.taltech.ee/Item/36a9b389-2501-4e64-a9d2-681d54cbea52>
<https://doi.org/10.23658/taltech.50/2021>

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

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

The study of fructan metabolism by fecal culture in isothermal microcalorimeter

Adamberg, Kaarel; Tomson, Katrin; Visnapuu, Triinu; Adamberg, Signe 2014 ENGIHR Conference : The Gut Microbiota Throughout Life : Max Rubner-Institut, Karlsruhe (Germany), 24th-26th September 2014 / [3] p. : ill

Toiduteadlaste köielkond

Arndt-Kalju, Margit Oma Maitse 2021 / lk. 61-63 : fot [Toiduteadlaste ...](https://www.ester.ee/record=b2069719*est) https://www.ester.ee/record=b2069719*est

Toiduteadur: poes käies mõtle ka sellele, mida headele bakteritele süüa osta

Gil, Kaia postimees.ee 2023 [Toiduteadur: poes käies mõtle ka sellele, mida headele bakteritele süüa osta](#)

TTÜ teadlaste uuring aitab mõista kiudainete ja soolebakterite ringmängu [Võrguväljaanne]

Adamberg, Kaarel novaator.err.ee 2020 / fot [TTÜ teadlaste uuring aitab mõista kiudainete ja soolebakterite ringmängu](#)

UPLC/MS based method for quantitative determination of fatty acid composition in Gram-negative and Gram-positive bacteria

Špitsmeister, Merli; Adamberg, Kaarel; Vilu, Raivo Journal of microbiological methods 2010 / p. 288-295

Use of changestat for growth rate studies of gut microbiota

Adamberg, Kaarel; Raba, Grete; Adamberg, Signe Frontiers in bioengineering and biotechnology 2020 / art. 24, 12 p. : ill
<https://doi.org/10.3389/fbioe.2020.00024> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Use of mother-daughter multi-bioreactor systems for studies of steady state microbial growth space = Ema-tütte multi-reaktorite süsteemide kasutamine mikroorganismide püsiseisundis kasvuruumi uurimisel

Erm, Sten 2017 <https://digi.lib.ttu.ee/i/?7630&>

Uued kiudainetega rikastatud Hi!Fiber jogurtid sündisid koostöös teadlastega

Oma Maitse 2021 / lk. 43 : fot https://www.ester.ee/record=b2069719*est

Uuring: kaitseväelaste toit on tasemel, tervislikkuse osas on arenguruumi [Võrguväljaanne]

Adamberg, Signe; Pitsi, Tagli; Vene, Kristel; Adamberg, Kaarel novaator.err.ee 2022 ["Uuring: kaitseväelaste toit on tasemel, tervislikkuse osas on arenguruumi "](#)

Validation of critical factors for the quantitative characterization of bacterial physiology in accelerostat cultures = Kriitiliste faktorite valideerimine bakterite füsioloogia uurimiseks akselerostaates kultiveerimiseksperimentides
Nahku, Ranno 2012

Yogurt enriched with fibers and probiotic bacteria increased the abundance of bifidobacterium animalis subsp. Lactis bb12 in human gut microbiome

Viiard, Ene; Jaagura, Madis; Part, Natalja; Kazantseva, Jekaterina; Adamberg, Kaarel Pharmadvances 2022 / p. 19-20
<https://doi.org/10.36118/pharmadvances.2022.23>