

Anticlostridial activity of Lactobacillus isolated from semi-hard cheeses

Christiansen, P.; Petersen, M.H.; **Kask, Signe**; Moller, Peter L.; Petersen, M.; Nielsen, E.W.; Vogensen, Finn K.; Ardö, Ylva
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Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese

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

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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

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 <https://www.sciencedirect.com/science/article/pii/S0963996903001273>