

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

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Application of ¹³C-[2]- and ¹³C-[1,2] acetate in metabolic labelling studies of yeast and insect cells

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Application of quasi-steady-state cultures

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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

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Cryo-protective effect of ice-binding proteins produced by *Pseudomonas fluorescens* AQP671 on wholegrain wheat bread dough during freezing and frozen storage

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

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