

**Characterisation of the dynamics of the lactic acid bacterial population of finnish and estonian open texture cheeses**  
**Stulova, Irina; Taivosalo, Anastassia; Blank, Liisi; Laht, Tiiu-Maie** 22nd International ICFMH Symposium Food Micro2010 : Copenhagen, 30th August-3rd September : abstract book 2010 / p. 77

**Characterization of growth of lactic acid bacteria in milk: microcalorimetric approach**  
**Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; Laht, Tiiu-Maie; Vilu, Raivo** The 1st Congress of Baltic Microbiologists : Riga, Latvia, 31.10. - 4.11.2012 : book of abstracts 2012

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