

Effect of enzymelassisted hydrolysis on brewer's spent grain protein solubilization – peptide composition and sensory properties

Kriisa, Merike; Taivosalo, Anastassia; Föste, Maike; Kütt, Mary-Liis; Viirma, Maret; Priidik, Reimo; Korzeniowska, Malgorzata; Tian, Ye; Laaksonen, Oskar; Yang, Baoru; **Vilu, Raivo** Applied Food Research 2022 / art. 100108
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Effect of β -casein reduction and high heat treatment of micellar casein concentrate on proteolysis, texture and the volatile profile of resultant Emmental cheese during ripening

Xia, Xiaofeng; **Arju, Georg**; Taivosalo, Anastassia; Lints, Taivo; Kriščiunaite, Tiina; **Vilu, Raivo**; Corrigan, Bernard M.; Gai, Nan; Fenelon, Mark A.; Tobin, John T.; Kilcawley, Kieran; Kelly, Alan L.; McSweeney, Paul L. H.; Sheehan, Jeremiah J. International dairy journal 2023 / art. 105540, 13 p. : ill <https://doi.org/10.1016/j.idairyj.2022.105540> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Methodology for analysis of peptide consumption by yeast during fermentation of enzymatic protein hydrolysate supplemented synthetic medium using UPLC-IMS-HRMS

Arju, Georg; Berg, Hidde Yael; Lints, Taivo; Nisamedtinov, Ildar Fermentation 2022 / art. 145, 20 p. : ill
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Techno-functional and sensory characterization of commercial plant protein powders

Jakobson, Kadi; Kaleda, Aleksei; Adra, Karl; **Tammik, Mari-Liis**; Vaikma, Helen; Kriščiunaite, Tiina; **Vilu, Raivo** Foods 2023 / art. 2805 <https://doi.org/10.3390/foods12142805> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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