

Application of the UHPLC-DIA-HRMS method for determination of cheese peptides

Arju, Georg; Taivosalo, Anastassia; **Pismennõi, Dmitri**; **Lints, Taivo**; **Vilu, Raivo**; Daneberga, Zanda; Vorslova, Svetlana; Renkonen, Risto; Joenvaara, Sakari Foods 2020 / art. 979, 11 p. : ill <https://doi.org/10.3390/foods9080979> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Development and optimisation of HILIC-LC-MS method for determination of carbohydrates in fermentation samples

Pismennõi, Dmitri; **Kiritsenko, Vassili**; **Marhivka, Jaroslav**; Kütt, Mary-Liis; **Vilu, Raivo** Molecules 2021 / art. 3669, 10 p. : ill <https://doi.org/10.3390/molecules26123669> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

HILIC-LC-MS method for determination of carbohydrates in various food matrices

Pismennõi, Dmitri; Kobrin, Eeva-Gerda; Kütt, Mary-Liis; **Vilu, Raivo** Book of abstracts : 10th International Symposium on Recent Advances in Food Analysis : September 6–9, 2022 : Prague, Czech Republic 2022 / p. 337 <https://www.rafa2022.eu/pdf/Book%20of%20Abstracts%20RAFA%202022.pdf>

Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives

Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirlu; Kallastu, Aili; **Vaikma, Helen**; Kriščiunaite, Tiina; **Pismennõi, Dmitri**; Viird, Ene Future foods 2023 / art. 100212, 10 p. : ill <https://doi.org/10.1016/j.fufo.2022.100212> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Optimising analytical methods for the determination of carbohydrates and their derivatives in diverse fermented matrices = Analüütiliste meetodite optimeerimine süsivesikute ja nende derivaatide määramiseks erinevates fermenteeritud matriksites

Pismennõi, Dmitri 2024 <https://doi.org/10.23658/taltech.36/2024> https://www.ester.ee/record=b5691562*est <https://digikogu.taltech.ee/et/Item/24b3f641-4305-4142-b258-3922096bcbd7>

Quantitative analysis of oat (*Avena sativa* L.) and pea (*Pisum sativum* L.) saponins in plant-based food products by hydrophilic interaction liquid chromatography coupled with mass spectrometry

Bljahhina, Anastassia; **Pismennõi, Dmitri**; Kriščiunaite, Tiina; **Kuhtinskaja, Maria**; Kobrin, Eeva-Gerda Foods 2023 / art. 991, 16 p. : ill <https://doi.org/10.3390/foods12050991> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

The quantitative measurement of peptidoglycan components obtained from acidic hydrolysis in gram-positive and gram-negative bacteria via hydrophilic interaction liquid chromatography coupled with mass spectrometry

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Starter culture growth dynamics and sensory properties of fermented oat drink

Kütt, Mary-Liis; Orgusaar, Kaisa; Stulova, Irina; Priidik, Reimo; **Pismennõi, Dmitri**; **Vaikma, Helen**; Kallastu, Aili; Zhogoleva, Aleksandra; Morell, Indrek; Kriščiunaite, Tiina Heliyon 2023 / art. e15627, 14 p. : ill <https://doi.org/10.1016/j.heliyon.2023.e15627> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)