

Caseins from bovine colostrum and milk strongly bind piscidin-1, an antimicrobial peptide from fish

Kütt, Mary-Liis; Stagsted, Jan International journal of biological macromolecules 2014 / p. 364-372 : ill

<https://doi.org/10.1016/j.ijbiomac.2014.06.063> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Caseins from bovine colostrum strongly bind piscidin-1

Kütt, Mary-Liis; Paalme, Toomas; Stagsted, Jan TÕ ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p. : ill

Characterisation of chemical, microbial and sensory profiles of commercial kombuchas

Andreson, Maret; Kazantseva, Jekaterina; **Kuldjärv, Rain**; Malv, Esther; **Vaikma, Helen**; Kaleda, Aleksei; Kütt, Mary-Liis; **Vilu, Raivo** International journal of food microbiology 2022 / art. 109715 <https://doi.org/10.1016/j.ijfoodmicro.2022.109715> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

[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](#)

Development of fermented oat-based drink

Orgusaar, Kaisa; Kriisa, Marie; Kütt, Mary-Liis; Stulova, Irina 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 83 https://aps.emu.ee/aloartiklid/2021_foodbalt.pdf

Effect of acid treatment of raw and sprouted grains on microbiological parameters and quality of the products : poster

Traksmaa, Anna; Šestopalova, Ksenia; Kütt, Mary-Liis; **Vilu, Raivo** Cereals & Europe : Spring Meeting 2022 / p. 60

<https://cespringmeeting2020.eu/abstract-book/> https://cespringmeeting2020.eu/wp-content/uploads/2022/05/CE2022_AbstractBook-SOU-Preview.pdf

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

<https://doi.org/10.1016/j.afres.2022.100108>

Evaluation of marine macroalgae as antioxidants in foods

Kodis, Ingrid; Kütt, Mary-Liis; Huusfeldt, Trine; Stagsted, Jan Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th

Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 101 https://www.ester.ee/record=b1189751*est

Evaluation of microbial dynamics of kombucha consortia upon continuous backslopping in coffee and orange juice

Andreson, Maret; Kazantseva, Jekaterina; Malv, Esther; Kuldjärv, Rain; Priidik, Reimo; Kütt, Mary-Liis Foods 2023 / art. 3545

<https://doi.org/10.3390/foods12193545> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Fermenteeritud piimatoodete taimsete alternatiivide arenduses kasutatavate valgupulbrite lahustuvusomaduste uurimine

Part, Natalja; Kriščiunaite, Tiina; Viirma, Maret; **Vaikma, Helen**; Kütt, Mary-Liis Terve loom ja tervislik toit : konverentsi "Terve loom ja

tervislik toit 2021" artiklite kogumik 2021 / lk. 67-68 https://terveloomjatervisliktoit.ee/userfiles/tltt/tltt2021/Kogumik_TLTT2021.pdf

Formation of the abundance of microfungi on the barley grain grown as pure and mixed crops in Central and North Estonia

Akk, Elina; Lõiveke, Heino; Edesi, Liina; **Kütt, Mary-Liis**; Lauringson, Enn; Kastanje, Veiko Estonian journal of ecology 2013 / lk.

265-275 : ill https://artiklid.elnet.ee/record=b2651620*est <https://doi.org/10.3176/eco.2013.4.03> [Journal metrics at Scopus](#) [Article at Scopus](#)

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>

Identification and characterization of bioactive peptides with antimicrobial and immunoregulating properties derived from bovine colostrum and milk = Antimikroobsete ja immuunsüsteemi stimuleerivate omadustega bioaktiivsete peptiidide identifitseerimine ja karakteriseerimine lehma piimast ja kolostrumist

Kütt, Mary-Liis 2015 https://www.ester.ee/record=b4461995*est

Identification of antimicrobial and hostdefense peptides from monkfish waste

Kütt, Mary-Liis; Kodis, Ingrid; Stagsted, Jan Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 104-105

https://www.researchgate.net/publication/294872356_Identification_of_Antimicrobial_and_Host-Defense_Peptides_from_Monkfish_Waste

Isolation and identification of novel non-dairy starter culture candidates from plant matrix using backslopping propagation

Andreson, Maret; Kazantseva, Jekaterina; Kallastu, Aili; Jakobson, Taaniel; **Sarand, Inga**; Kütt, Mary-Liis Fermentation 2024 / art. 663 <https://doi.org/10.3390/fermentation10120663> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Nanostructure-assisted laser desorption/ionization (NALDI) for analysis of peptides in milk and colostrum

Kütt, Mary-Liis; Malbe, M.; Stagsted, Jan Agronomy research 2011 / p. 415-430 : ill <https://agronomy.emu.ee/vol09Spec2/p09s206.pdf>

Simultaneous utilization of ammonia, free amino acids and peptides during fermentative growth of *Saccharomyces cerevisiae*

Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas Journal of the Institute of Brewing 2016 / p. 110-115 : ill <https://doi.org/10.1002/jib.298> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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](#)

Utilization of 15N-labelled yeast hydrolysate in *Lactococcus lactis* IL1403 culture indicates co-consumption of peptide-bound and free amino acids with simultaneous efflux of free amino acids

Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas Antonie van Leeuwenhoek, International Journal of General and Molecular Microbiology 2014 / p. 511-522 : ill <https://doi.org/10.1007/s10482-013-0103-2> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Valorization of barley spent grain – a source for plant proteins

Föste, Maike; Kütt, Mary-Liis; Kriisa, Marie; Viirard, Ene; Vilu, Raivo; Mittermaier, Stephanie 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 115 https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstacts.pdf