

## **Analysis of cider aroma using HS-SPME-GC/MS and GC-O**

**Kuldjärv, Rain; Holm, Mariliis** TÜ ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p

## **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](#)

## **Characterization of cider fermentation in fresh apple juice and apple juice concentrate [Online resource]**

**Rosend, Julia; Kuldjärv, Rain; Nisamedtinov, Ildar** Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fntdk.ut.ee/teesid/>

## **Chemical, metagenomic and sensory differences in kimchi fermented in industrial and laboratory scale**

**Aus, Emili; Kuldjärv, Rain**; Meikas, Anne; **Vaikma, Helen**; Junusova, Marina 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 103 [https://conferences.ltu.lv/sites/llucs/files/conferences/foodbalt\\_2023/menu\\_attachments/FoodBalt\\_2023\\_Abstract\\_book.pdf](https://conferences.ltu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf)

## **Consumer acceptance on the sensory characteristics and naturality of dry and medium dry apple ciders available on Estonian market [Online resource]**

**Kuldjärv, Rain**; Koppel, Kadri Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fntdk.ut.ee/teesid/>

## **Correlation of gas chromatography-olfactometry and sensory descriptive analysis of oregano samples by PLSR**

**Seisonen, Sirl; Kajava, Keili; Kuldjärv, Rain; Vene, Kristel** PLS 2014 : 8th International Conference on Partial Least Squares and Related Methods : 26-28 May 2014 - Paris, France : Book of Abstracts 2014 / p. 217-218 : joon

## **Dietary intervention study conducted with fiber rich functional and sustainable smoothie made using leftover apple pomace from apple cider industry**

**Kuldjärv, Rain; Jagomäe, Annika**; Kiiiker, Liisa; Jõelet, Ann; Pihelgas, Susan 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 [https://conferences.ltu.lv/sites/llucs/files/conferences/foodbalt\\_2023/menu\\_attachments/FoodBalt\\_2023\\_Abstract\\_book.pdf](https://conferences.ltu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf)

## **The effect of apple juice concentration on cider fermentation and properties of the final product**

**Rosend, Julia; Kaleda, Aleksei; Kuldjärv, Rain; Arju, Georg**; Nisamedtinov, Ildar Foods 2020 / art. 1401, 12 p <https://doi.org/10.3390/foods9101401> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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

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## **Even food on the battlefield needs to be armed! Market overview of long shelf-life breads**

Leppik, Kärt; **Traksmäe, Anna; Kuldjärv, Rain** 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 62

## **Even food on the battlefield needs to be armed: Sensory characteristics and physico-chemical analysis of long shelf-life breads**

**Vaikma, Helen; Leppik, Kärt; Kuldjärv, Rain** EUROSENSE 2020: 9th European Conference on Sensory and Consumer Research 2020

## **Fermentatsioonist - ausalt ja avameelselt : hapendamise aabits**

**Kuldjärv, Rain** 2023 [https://www.ester.ee/record=b5569705\\*est](https://www.ester.ee/record=b5569705*est)

## **Fermentatsiooniteadlane Rain Kuldjärv õpetab lääneeurooplasi hapukapsast sööma : hapendamine päästab maailma toidumuredest**

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## **Hapendatud köögiviljad võivad aidata erinevate seede probleemide korral**

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## **Impact of apple cultivar, ripening stage, fermentation type and yeaststrain on phenolic composition of apple ciders**

Laaksonen, Oskar; **Kuldjärv, Rain; Paalme, Toomas**; Virkki, Mira; Yang, Baoru Food chemistry 2017 / p. 29-37 : ill <https://doi.org/10.1016/j.foodchem.2017.04.067> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

**Rain Kuldjärv. Metsiku pärmi metsikus ja kultuurpärimi kultuursus. Intervjuu : Rain Kuldjärv**

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**Rainbow trout composition and fatty acid content in Estonia**

**Timberg, Loreida; Kuldjärv, Rain; Koppel, Kadri; Paalme, Toomas** Agronomy research 2011 / p. 495-500 : ill

**Ripening and sensory properties of spice-cured sprats and sensory properties development**

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**Seasoned sprat products acceptance in Estonia and in Thailand**

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**Sensory, chemical, and microbiological stability of non-alcoholic fermented drinks during shelf-life**

**Kuldjärv, Rain; Anderson, Maret; Kazantseva, Jekaterina; Malv, Esther; Vaikma, Helen** EuroSense 2022 : Tenth European Conference on Sensory and Consumer Research, 13 - 16 September 2022, Turku, Finland 2022

**Short-term pectin-enriched smoothie consumption has beneficial effects on the gut microbiota of low-fiber consumers**

**Pihelgas, Susan; Ehala-Aleksejev, Kristel; Kuldjärv, Rain; Jõelet, Ann; Kazantseva, Jekaterina; Adamberg, Kaarel** FEMS Microbes 2024 / art. xtae001 <https://doi.org/10.1093/femsmc/xtae001>

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**The effect of transition to a more energy-effective processing regime on the shelf-life of lingonberryblueberry-rye puree**

**Lang, Hanna; Saarniit, Kärt; Kuldjärv, Rain** 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 53 [https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt\\_2023/menu\\_attachments/FoodBalt\\_2023\\_Abstract\\_book.pdf](https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf)

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**The stability of phenolic compounds in fruit, berry, and vegetable purees based on accelerated shelf-life testing methodology**

**Saarniit, Kärt; Lang, Hanna; Kuldjärv, Rain; Laaksonen, Oskar; Rosenvald, Sirli** Foods 2023 / art. 1777 <https://doi.org/10.3390/foods12091777> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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