

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

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

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

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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

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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

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Sensory and chemical properties of Baltic Sprat (*Sprattus sprattus balticus*) and Baltic Herring (*Clupea harengus membras*) in different catching seasons

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

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

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The effects of apple variety, ripening stage, and yeast strain on the volatile composition of apple cider

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

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