

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 metris 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.llu.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/>

Consumer preferences for kimchi in Estonia, Latvia, and Finland : napa cabbage and local vegetables (white cabbage, red cabbage, white turnip, beetroot)

Maasikmets, Maarja; Kuldjärv, Rain; Antsmaa, Emili; Straumite, Evita; Pohjanheimo, Terhi; Vaikma, Helen Food Quality and Preference 2025 / art. 105622 <https://doi.org/10.1016/j.foodqual.2025.105622> <https://www.sciencedirect.com/science/article/pii/S0950329325001971?via%3Dihub#ac0005>

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

Seisonen, Sirli; 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; Kiiker, 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.llu.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

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

Arndt-Kalju, Margit omamaitse.delfi.ee 2023 [Fermentatsiooniteadlane Rain Kuldjärv õpetab lääneeurooplasi hapukapsast sööma: hapendamine päästab maailma toidumuredest](https://omamaitse.delfi.ee/2023/fermentatsiooniteadlane-rain-kuldjerv-opetab-laaneeurooplasi-hapukapsast-sooma-hapendamine-paastab-maailma-toidumuredest)

Hapendatud köögiviljad võivad aidata erinevate seedeprobleemide korral

novaator.err.ee 2024 [Hapendatud köögiviljad võivad aidata erinevate seedeprobleemide korral](https://novaator.err.ee/2024/hapendatud-koogiviljad-voivad-aidata-erinevate-seedeprobleemide-korral)

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

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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

Timberg, Loreida; Koppel, Kadri; Kuldjärv, Rain; Paalme, Toomas Journal of aquatic food product technology 2014 / p. 129-145 :

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Seasoned sprat products acceptance in Estonia and in Thailand

Timberg, Loreida; Koppel, Kadri; Kuldjärv, Rain; Chambers IV, Edgar; Soontrunnarudrungsri, Aussama; Suwonsichon, Suntaree;

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

Timberg, Loreida; Koppel, Kadri; Paalme, Toomas; Kuldjärv, Rain Agronomy research 2011 / p. 489-494 : ill

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Sensory characteristics and chemical analysis of birch sap drinks fermented with different starter cultures

Kuldjärv, Rain; Rosenvald, Sirli 12th Pangborn Sensory Science Symposium : 20-24 August 2017, Rhode Island Convention Center, Providence, Rhode Island, USA 2017 / p. [P2.1.49]

Sensory perception and preferences of oat-based vanilla-flavoured frozen desserts among children (aged 8–16) and adults

Vaikma, Helen; Maasikmets, Maarja; Kuldjärv, Rain; Kutti, Mari-Liis; Rosenvald, Sirli; Straumite, Evita; Stulova, Irina Food quality and preference 2025 / art. 105533 <https://doi.org/10.1016/j.foodqual.2025.105533>

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> Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

A study on softening bones of Baltic herring and Baltic sprat with acetic acid and hydrochloric acid

Ruus, Karl Mattias; Kuldjärv, Rain; Vaikma, Helen 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : book of abstracts 2023 / p. 108

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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

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

Rosend, Julia; Kuldjärv, Rain; Rosenvald, Sirli; **Paalme, Toomas** Heliyon 2019 / art. e01953, 7 p. : ill

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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

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