

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

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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; Traksmäa, 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](#)

Hapendatud köögiviljad võivad aidata erinevate seedeprobleemide korral

novaator.err.ee 2024 [Hapendatud köögiviljad võivad 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

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Kuldjärv, Rain Teadus kolme minutiga : 2015-2016 2017 / lk. [28]-37 : portr., ill http://www.ester.ee/record=b4654069*est

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

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

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

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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

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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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