

Application of the UHPLC-DIA-HRMS method for determination of cheese peptides

Arju, Georg; Taivosalo, Anastassia; **Pismennõi, Dmitri**; **Lints, Taivo**; **Vilu, Raivo**; Daneberga, Zanda; Vorslova, Svetlana; Renkonen, Risto; Joenvaara, Sakari Foods 2020 / art. 979, 11 p. : ill <https://doi.org/10.3390/foods9080979> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Characterisation of the dynamics of the lactic acid bacterial population of finnish and estonian open texture cheeses

Stulova, Irina; **Taivosalo, Anastassia**; **Blank, Liisi**; **Laht, Tiiu-Maie** 22nd International ICFMH Symposium Food Micro2010 : Copenhagen, 30th August-3rd September : abstract book 2010 / p. 77

Characterization of proteolysis in open texture Estonian cheese during ripening

Taivosalo, Anastassia; **Pugi, Marin**; **Laht, Tiiu-Maie** Food and nutrition = Toit ja toitumine. XVII : book of abstracts : the 5th Baltic Conference on Food Science and Technology : Foodbalt-2010 2010 / p. 116-117 https://www.ester.ee/record=b1189751*est

Composition and renneting properties of raw bulk milk in Estonia

Kriščiunaite, Tiina; **Stulova, Irina**; **Taivosalo, Anastassia**; **Laht, Tiiu-Maie**; **Vilu, Raivo** International dairy journal 2012 / p. 45-52 : ill <https://www.sciencedirect.com/science/article/pii/S0958694611002469>

Comprehensive analysis of proteolysis during 8 months of ripening of high-cooked Old Saare cheese

Taivosalo, Anastassia; **Kriščiunaite, Tiina**; **Seiman, Andrus**; Part, Natalja; Stulova, Irina; **Vilu, Raivo** Journal of dairy science 2018 / p. 944-967 : ill <https://doi.org/10.3168/jds.2017-12944> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Comprehensive analysis of proteolysis in cheese [Online resource]

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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>

Effect of fat content and starter composition on casein hydrolysis and viscoelastic parameters during ripening of semi-hard Dutch-type cheeses

Laht, Tiiu-Maie; **Kriščiunaite, Tiina**; **Taivosalo, Anastassia** 5th IDF Symposium on Cheese Ripening : 9-13 March 2008, Bern, Switzerland 2008 / p. 136

Effect of β -casein reduction and high heat treatment of micellar casein concentrate on proteolysis, texture and the volatile profile of resultant Emmental cheese during ripening

Xia, Xiaofeng; **Arju, Georg**; **Taivosalo, Anastassia**; **Lints, Taivo**; **Kriščiunaite, Tiina**; **Vilu, Raivo**; Corrigan, Bernard M.; Gai, Nan; Fenelon, Mark A.; Tobin, John T.; Kilcawley, Kieran; Kelly, Alan L.; McSweeney, Paul L. H.; Sheehan, Jeremiah J. International dairy journal 2023 / art. 105540, 13 p. : ill <https://doi.org/10.1016/j.idairyj.2022.105540> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Fermentation of reconstituted milk by Streptococcus thermophilus : effect of irradiation on skim milk powder

Stulova, Irina; **Kabanova, Natalja**; **Kriščiunaite, Tiina**; **Taivosalo, Anastassia**; **Laht, Tiiu-Maie**; **Vilu, Raivo** International dairy journal 2013 / p. 139-149 : ill <https://doi.org/10.1016/j.idairyj.2013.02.004> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Growth of thermophilic starter bacteria in non-irradiated and irradiated reconstituted milk

Stulova, Irina; **Kabanova, Natalja**; **Kriščiunaite, Tiina**; **Taivosalo, Anastassia**; **Laht, Tiiu-Maie**; **Vilu, Raivo** 23rd International ICFMH Symposium FoodMicro 2012 : Istanbul, Turkey, 3-7 September 2012 : Global Issues In Food Microbiology : abstract book 2012 / p. 725

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Ripening of Gouda-type cheese manufactured from concentrated milk [Online resource]

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Ripening of hard cheese produced from milk concentrated by reverse osmosis

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