

**Analysis of volatile compounds produced by different species of lactobacilli in rye sourdough using multiple headspace extraction**

**Kaseleht, Kristel; Paalme, Toomas; Mihhalevski, Anna; Sarand, Inga** International journal of food science & technology 2011 / p. 1940-1946

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

**Andreson, Maret;** Kazantseva, Jekaterina; Malv, Esther; Kuldjärv, Rain; Priidik, Reimo; Kütt, Mary-Liis Foods 2023 / art. 3545  
<https://doi.org/10.3390/foods12193545> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

**Evaluation of the microbial community in industrial rye sourdough upon continuous back-slopping propagation revealed Lactobacillus helveticus as the dominant species**

**Viiard, Ene; Mihhalevski, Anna;** Rühka, Tiina; **Paalme, Toomas; Sarand, Inga** Journal of applied microbiology 2013 / p. 404-412 : ill <https://doi.org/10.1111/jam.12045> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

**Microcalorimetric study of growth of Lactococcus lactis IL1403 at low glucose concentration in liquids and solid agar gels**

**Kabanova, Natalja; Stulova, Irina; Vilu, Raivo** Thermochimica acta 2013 / p. 69-75 : ill <https://doi.org/10.1016/j.tca.2013.02.013>  
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**The influence of germinated hull-less barley sordough fermentation conditions on the microbiota development**

Klava, Dace; Poisa, Iveta; Reidzane, Sanita; Kince, Tatjana; Kazantseva, Jekaterina; **Traksmaa, Anna** Rural sustainability research 2021 / p. 105-115 : ill <https://doi.org/10.2478/plua-2021-0022> [Journal metrics at Scopus](#) [Article at Scopus](#)