

**An overview of statistical methods currently used for correlating sensory properties of food with its volatile composition**  
**Rosenvald, Sirli; Vene, Kristel**; Koppel, Kadri 13th Sensometrics Conference : 26-29 July 2016, Brighton, UK 2016

**Characterisation of the aroma profiles of different honeys and corresponding flowers using solid-phase microextraction and gas chromatography-mass spectrometry/olfactometry**

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**The composition, physicochemical properties, antioxidant activity, and sensory properties of Estonian honeys**

**Kivima, Evelin**; Tanilas, Kristel; **Martverk, Kaie**; Rosenvald, Sirli; **Timberg, Loreida**; **Laos, Katrin** Foods 2021 / art. 511, 14 p  
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