

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

Comparison of lactic acid bacteria population in the continuously propagated industrial rye sourdough starter and the original lyophilised starter

Viard, Ene; Morozozova, S.; Sarand, Inga Food and nutrition = Toit ja toitumine 2009 / p. 10-21 : ill

Determination of technological parameters and characterization of microbiota of the spontaneous sourdough fermentation of hull-less barley

Reidzane, Sanita; Kruma, Zanda; Kazantseva, Jekaterina; Traksmaa, Anna; Klava, Dace Foods 2021 / art. 2253 : ill
<https://doi.org/10.3390/foods10102253> Journal metrics at Scopus Article at Scopus Journal metrics at WOS Article at WOS

Diversity and stability of lactic acid bacteria during rye sourdough propagation = Piimhappebakterite mitmekesisus ja stabiilsus rukkileivajuuretise uuendamisel

Viard, Ene 2014 https://www.esther.ee/record=b4440228*est

Diversity of lactic acid bacteria in rye sourdough

Sarand, Inga; Paalme, Toomas The 9th Symposium on Lactic Acid Bacteria : Egmond aan Zee, The Netherlands, August 31 - September 4, 2008 : abstract book 2008 / p. A058

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

Viard, Ene; Mihhalevski, Anna; Rühka, Tiina; Paalme, Toomas; Sarand, Inga Journal of applied microbiology 2013 / p. 404-412 : ill

Fermentation patterns of mature laboratory rye sourdoughs

Viard, Ene; Bessmeltsseva, Marjanna; Sarand, Inga TÜ ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p

Growth characterization of individual rye sourdough bacteria by isothermal microcalorimetry

Mihhalevski, Anna; Sarand, Inga; Viard, Ene; Salumets, Airika; Paalme, Toomas Journal of applied microbiology 2011 / 2, p. 529-540

Impact of environmental factors on the dynamics of microbiota in sourdoughs

Lutter, Liis; Anderson, Helena; Sarand, Inga; Jõudu, Mi 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 39
https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstracs.pdf

Microbiological, chemical, and sensorial characterisation of commercially available plant-based yoghurt alternatives

Part, Natalja; Kazantseva, Jekaterina; Rosenvald, Sirli; Kallastu, Aili; Vaikma, Helen; Kriščiunaite, Tiina; Pismennõi, Dmitri; Viard, Ene Future foods 2023 / art. 100212, 10 p. : ill <https://doi.org/10.1016/j.fufo.2022.100212>

Microbiota of spontaneous sourdough from rye and oat flour

Klava, Dace; Traksmaa, Anna; Batukhai Ratiya, Jalpa 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 31
https://tftak.eu/foodbalt/assets/files/Foodbalt_Book_of_Abstracs.pdf

Rye sourdough fermentation and bread stability = Rukkitaigna hapendamine ja leiva vananemine

Mihhalevski, Anna 2012 https://www.esther.ee/record=b2931197*est

Selection of functional starter bacteria for type I sourdough process = Funktsionaalsete starterbakterite seleksioon tüüp I rukkileivajuuretise tootmiseks

Surženko, Marianna 2017 <https://digi.lib.ttu.ee/i/?7674>

Sourdomics (ca18101) sourdough biotechnology network towards novel, healthier and sustainable food and bioprocesses

Traksmaa, Anna; Rocha, João M.; Rosell, Cristina M.; Hricová, Andrea 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 38

Traditional breads from the Baltic Countries (Estonia, Latvia, Lithuania)

Sarand, Inga; Traksmaa, Anna; Klava, Dace; Kunkulberga, Daiga; Straumite, Evita; Galoburda, Ruta; Murniece, Ruta; Juodeikiene, Grazina; Bartkevics, Vadims; Bartkiene, Elena Traditional European breads : An illustrative compendium of ancestral knowledge and cultural heritage 2023 / p. 41-59 https://doi.org/10.1007/978-3-031-23352-4_2

