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

Antagonistic activity of lactic acid bacteria against yeast isolated from flour
Maliarenko, Yana; Garmasheva, Inna; **Lipova, Inna**; Oleschenko, Liubov Conference materials "Youth and modern problems of microbiology and virology" : IV young scientists conference, Kyiv, Ukraine, 15-17 November 2022 : Abstracts book 2022 / p. 18
https://imv.org.ua/wp-content/uploads/2022/12/Conference-materials_2022.pdf

Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese
Adamberg, Kaarel; Antonsson, M.; Ardö, Ylva; Waagner Nielsen, E.; Vogensen, Finn K. Future food - ascientific perspective abstract collection. LMC kongress at DTU, January 16-17, 2002, Denmark 2002 / p. 27

Carbohydrate fermentation by non-starter lactic acid bacteria isolated from Danish cheese
Adamberg, Kaarel; Antonsson, M.; Ardö, Ylva; Waagner Nielsen, E.; Vogensen, Finn K. Food and nutrition = Toit ja toitumine 2002 / p. 104-105

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 growth of lactic acid bacteria in milk: microcalorimetric approach
Stulova, Irina; Kabanova, Natalja; **Kriščiunaite, Tiina**; **Laht, Tiiu-Maie**; **Vilu, Raivo** The 1st Congress of Baltic Microbiologists : Riga, Latvia, 31.10. - 4.11.2012 : book of abstracts 2012

Comparison of lactic acid bacteria population in the continously propagated industrial rye sourdoudh starter and the original lyophilised starter
Viiard, Ene; **Morozozova, S.**; **Sarand, Inga** Food and nutrition = Toit ja toitumine 2009 / p. 10-21 : ill

Development and applications of chemically defined media for lactic acid bacteria = Defineeritud koostisega söötmete arendamine ja kasutusalad piimhappebakteritele
Aller, Kadri 2016 http://www.ester.ee/record=b4567664*est

Development of a microcalorimetric method for the study of fermentation processes = Kalorimeetrilise meetodi väljatöötamine fermentatsiooniprotsesside uurimiseks
Kabanova, Natalja 2013 https://www.ester.ee/record=b2945255*est

Diversity and stability of lactic acid bacteria during rye sourdough propagation = Piimhappebakterite mitmekesisus ja stabiilsus rukkileivajuuretise uuendamisel
Viiard, Ene 2014 https://www.ester.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

Dynamics of lactic acid bacteria throughout the ripening of semi-hard open texture cheeses
Blank, Liisi; **Panke, Marta**; **Stulova, Irina**; **Laht, Tiiu-Maie** Abstract book : 10-th Symposium on Lactic Acid Bacteria : Egmond aan Zee, Holland, 28.august - 01.september 2011 2011

Eesti teadlased on suutnud tervislikuks muuta nii šokolaadi kui ka krõpsud
Raamets, Heli Maaleht 2021 / Lk. 12-13 : ill https://dea.digar.ee/article/maaleht/2021/04/01/13.2

Eestlaste loodud uus bakter tõi kõrge tunnustuse : [prof. Raivo Vilu`le]
Raamets, Heli; **Vilu, Raivo** Maaleht 2017 / lk. 9

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

Excess of threonine compared with serine promotes threonine aldolase activity in Lactococcus lactis IL1403
Aller, Kadri; **Adamberg, Kaarel**; Reile, Indrek; **Timarova, Veronica**; **Peebo, Karl**; **Vilu, Raivo** Microbiology 2015 / p. 1073-1080 : ill http://dx.doi.org/10.1099/mic.0.000071

Fermentation of carbohydrates from cheese sources by non-starter lactic acid bacteria isolated from semi-hard Danish cheese
Adamberg, Kaarel; Antonsson, M.; Vogensen, Finn K.; Nielsen, E.W.; **Kask, Signe**; Moller, Peter L.; Ardö, Ylva International dairy journal 2005 / 6/9, p. 873-882

Fermentation of carbohydrates from cheese sources by non-starter lactic acid bacteria isolated from semi-hard Danish cheese
Adamberg, Kaarel; Antonsson, M.; **Kask, Signe** IDF Symposium on Cheese: Ripening, Characterization and Technology : book of abstracts 2004 / p. 33

Juustu juhusliku mikrofloora piimhappebakterite kasvu uurimine süsivesikutevaeses keskkonnas
Adamberg, Kaarel; **Kask, Signe**; **Laht, Tiiu-Maie**; **Paalme, Toomas** XXVIII Eesti keemiapäevad : teaduskonverentsi ettekannete teesid = 28th Estonian Chemistry Days : abstracts of scientific conference 2002 / lk. 17-18

Media development experiments for lactic acid bacteria : stressful, yet useful
Aller, Kadri; **Adamberg, Kaarel**; **Timarova, Veronica**; **Vilu, Raivo** TÜ ja TTÜ doktorikool "Funktsionaalsed materjalid ja tehnoloogiad" : 04.-05. märts 2014, Tartu 2014 / [1] p

Metabolic peculiarities of lactic acid bacteria enabling their growth in cheese
Adamberg, Kaarel; **Kask, Signe**; **Laht, Tiiu-Maie**; **Paalme, Toomas** Proceedings & abstracts of the 18th International ICFMH Symposium "Food Micro 2002", Lillehammer, Norway, 18-23 August, 2002 2002 / p. 178

Microcalorimetric study of growth of Lactococcus lactis IL 1403 at different glucose concentrations in broth
Kabanova, Natalja; Kazarjan, Aram; **Stulova, Irina**; **Vilu, Raivo** Termochimica Acta 2009 / 1/2, p. 87-92 : ill
https://www.sciencedirect.com/science/article/pii/S0040603109002895

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

Microcalorimetric study of the growth of Streptococcus thermophilus in renneted milk
Stulova, Irina; Kabanova, Natalja; Kriščiunaite, Tiina; **Adamberg, Kaarel**; **Laht, Tiiu-Maie**; **Vilu, Raivo** Frontiers in microbiology 2015 / p. 1-13 : ill http://dx.doi.org/10.3389/fmicb.2015.00079

Mixed culture fermentations of lactic acid bacteria and yeast
Kasemets, Kaja; **Paalme, Toomas** 8th European Congress on Biotechnology, August 17-21, 1997, Budapest : book of abstracts 1997 / p. 205, TU2413

Potential energy sources for growth of mesophilic lactobacilli in cheese
Laht, Tiiu-Maie; **Kask, Signe**; **Paalme, Toomas** NIZO Dairy Conference on Food Microbes 2001 : from Knowledge to Application : 13-15 June 2001, The Netherland, Ede 2001 / p. 22

Protein turnover forms one of the highest maintenance costs in Lactococcus lactis
Lahtvee, Petri-Jaan; Seiman, Andrus; **Arike, Liisa**; **Adamberg, Kaarel**; **Vilu, Raivo** Microbiology 2014 / p.1501-1512 : ill

Quantitative omics-level analysis of growth rate dependent energy metabolism in Lactococcus lactis = Kvantitatiivsetel oomika-meetoditel põhinev kasvuerikiirusest sõltuv Loctococcus lactis'e energiametabolismi analüüs
Lahtvee, Petri-Jaan 2012 https://www.ester.ee/record=b2931362*est

Selection of functional starter bacteria for type I sourdough process = Funktsionaalsete starterbakterite selektsioon tüüp I rukkileivajuuretise tootmiseks
Surženko, Marianna 2017 https://digi.lib.ttu.ee/i/?7674

Survival of cheese bacteria in a gastrointestinal tract simulator
Sumeri, Ingrid; **Adamberg, Signe**; Uusna, Riin; **Sarand, Inga**; **Paalme, Toomas** International dairy journal 2012 / p. 36-41 : ill
https://www.sciencedirect.com/science/article/pii/S095869461200026X

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study
Adamberg, Kaarel; **Kask, Signe**; **Laht, Tiiu-Maie**; **Paalme, Toomas** Proceedings & abstracts of the 18th International ICFMH Symposium "Food Micro 2002", Lillehammer, Norway, 18-23 August, 2002 2002 / p. 179

The effect of change of temperature and pH on the growth of lactic acid bacteria.pH auxostat. Study
Adamberg, Kaarel; **Kask, Signe**; **Laht, Tiiu-Maie**; **Paalme, Toomas** 7th Symposium on Lactic Acid Bacteria - Genetics, Metabolism and Applications, Egmond aan Zee, The Netherlands, 1-5 September, 2002 : book of abstracts 2002

The effects of milk composition and treatment on the growth of Lactic Acid Bacteria = Piima koostise ja töötlemise mõju piimhappebakterite kasvule
Stulova, Irina 2013 https://www.ester.ee/record=b3003913*est

Toiduteadlane : „Toortoit on küll hea, aga ideaalis võiks pool sellest olla hapendatud."
Maasikamäe, Sirje ohtuleht.ee 2024 Toiduteadlane: „Toortoit on küll hea, aga ideaalis võiks pool sellest olla hapendatud."

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