

Aasta parima kokaraamatu autor on TalTechi doktor

Mente et Manu 2023 / lk. 8 https://www.ester.ee/record=b1242496*est

Advances in nanomaterials induced biohydrogen production using waste biomass

Srivastava, Neha; Srivastava, Manish; Mishra, Pradeep Kumar; Kausar, Mohd Adnan; Saeed, Mohd; **Gupta, Vijai Kumar**; Singh, Rajeev; Ramteke, Pramod Wasudeo Bioresource Technology 2020 / art. 123094 <https://doi.org/10.1016/j.biortech.2020.123094> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Aita toiduteadlasi ja anna oma söögieelistuste kohta infot : Veebiküsitlusele on võimalik vastata novembris ja detsembris 2023

digi.geenius.ee 2023 [Aita toiduteadlasi ja anna oma söögieelistuste kohta infot : Veebiküsitlusele on võimalik vastata novembris ja detsembris 2023](#)

Application of 13C and fluorescence labeling in metabolic studies of Saccharomyces spp

Nisamedtinov, Ildar 2006 <https://digi.lib.ttu.ee/i/?91> https://www.ester.ee/record=b2195814*est

Automatic linguistic inversion of a fuzzy model for fed-batch fermentation control

Riid, Andri; Leibak, Alar; Rüstern, Ennu Proc. 2006 International Conference on Intelligent Engineering Systems : INES, London, 26-28 June 2006 2006 / p. 129-134
https://www.researchgate.net/publication/224646300_Automatic_Linguistic_Inversion_of_a_Fuzzy_Model_for_Fed-Batch_Fermentation_Control

Baltikumi suurimal ärifestivalil sTARTUp Day toimunud iduettevõtete sTARTUp Pitching 2022 võistluse finalistidest võitis Swedbanki auhinna 10 000 eurot puidu- ja põllumajandusjääkidest toiduainete tootmist arendav iduettevõtte Äio tech [Võrguväljaanne]

Bioneer.ee 2022 [Baltikumi suurimal ärifestivalil sTARTUp Day toimunud iduettevõtete sTARTUp Pitching 2022 võistluse finalistidest võitis Swedbanki auhinna 10 000 eurot puidu- ja põllumajandusjääkidest toiduainete tootmist arendav iduettevõtte Äio tech](#)

Batch and fed-batch ethanol fermentation of cheese-whey powder with mixed cultures of different yeasts

Farkas, Csilla; Rezessy-Szabo, Judit M.; **Gupta, Vijai Kumar**; Bujna, Erika; Pham, Tuan M.; Pásztor-Huszár, K.; Friedrich, László; Bhat, Rajeev; Thakur, Vijay Kumar; Nguyen, Quang D. Energies 2019 / Art. 4495 <https://doi.org/10.3390/en12234495> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Biolagunevate jäätmete fermentatsioon taastuvate energiaallikate saamiseks

Menert, Anne; Michelis, Merje; Rikmann, Ergo; **Blonskaja, Viktoria**; **Kaljurand, Mihkel**; Kallaste, Tiit TEUK XII : taastuvate energiaallikate uurimine ja kasutamine : kaheteistkümnenda konverentsi kogumik 2010 / lk. 49-59 : ill

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

Characterization of cider fermentation in fresh apple juice and apple juice concentrate [Online resource]

Rosend, Julia; **Kuldjärv, Rain**; **Nisamedtinov, Ildar** Tartu Ülikooli ASTRA projekt PER ASPERA : Funktsionaalsed materjalid ja tehnoloogiad : [7-8 märts 2017, Tartu : teesid] 2017 / [1] p <http://fmtdk.ut.ee/teesid/>

Chemical, metagenomic and sensory differences in kimchi fermented in industrial and laboratory scale

Aus, Emili; **Kuldjärv, Rain**; Meikas, Anne; **Vaikma, Helen**; Janusova, Marina 16th Baltic Conference on Food Science and Technology "Traditional meets non-traditional in future food" : FOODBALT 2023 : Book of abstracts 2023 / p. 103
https://conferences.llu.lv/sites/llucs/files/conferences/foodbalt_2023/menu_attachments/FoodBalt_2023_Abstract_book.pdf

Composition of polysaccharides in hull-less barley sourdough bread and their impact on physical properties of bread

Reidzane, Sanita; Gramatina, Ilze; Galoburda, Ruta; Komasilovs, Vitalijs; Zacepins, Aleksejs; **Bljahhina, Anastassia**; Kince, Tatjana; **Traksmaa, Anna**; Klava, Dace Foods 2023 / art. 155 <https://doi.org/10.3390/foods12010155>

Computational intelligence methods for process control : fed-batch fermentation application

Riid, Andri; **Rüstern, Ennu** International journal of computational intelligence in bioinformatics and systems biology 2009 / 2, p. 135-162 https://www.academia.edu/19788077/Computational_intelligence_methods_for_process_control_fed_batch_fermentation_application

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Vaalu, Tarmo; **Michelis, Merje**; **Mets, Aita**; **Lepane, Viia**; **Kaljurand, Mihkel**; **Suurväli, Jaanus**; **Menert, Anne** 12th Nordic-Baltic IHSS Symposium on Natural Organic Matter in Environment and Technology : Tallinn, Estonia, June 14-17, 2009 : program and abstracts 2009 / p. 43

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
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Development and optimisation of HILIC-LC-MS method for determination of carbohydrates in fermentation samples

Pismennõi, Dmitri; Kiritzenko, Vassili; Marhivka, Jaroslav; Kütt, Mary-Liis; Vilu, Raivo Molecules 2021 / art. 3669

<https://doi.org/10.3390/molecules26123669> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

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

Development of fermented oat-based drink

Orgusaar, Kaisa; Kriisa, Marie; Kütt, Mary-Liis; Stulova, Irina 14th Baltic Conference on Food Science and Technology "Sustainable Food for Conscious Consumer" : FoodBalt 2021 : book of abstracts 2021 / p. 83 https://aps.emu.ee/aloartiklid/2021_foodbalt.pdf

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

Viird, Ene 2014 https://www.ester.ee/record=b4440228*est

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Eestlaste karastusjoogil Raw Edge on potentsiaali saada üleilmseks hitiks : Rohetund 43

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The effect of apple juice concentration on cider fermentation and properties of the final product

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Engineered microbes for pigment production using waste biomass

Usmani, Zeba; Sharma, Minaxi; Sudheer, Surya; Gupta, Vijai Kumar; Bhat, Rajeev Current genomics 2020 / p. 80-95

<https://doi.org/10.2174/1389202921999200330152007> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Ethanol and levan production by Zymomonas mobilis

Mezhbarde, I.; Yalinska, A.; Urbanovics, I.; Ventina, E.; Beker, M.; Pankova, L.; Shvinka, J. Biobalt'92 : Biotechnology in Estonia, Latvia and Lithuania : Tallinn, November 1992 : conference abstracts 1992 / p. 37

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

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Fermentation patterns of mature laboratory rye sourdoughs

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

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Tahkonieni, Heli Anneli; Helmja, Kati; Menert, Anne; Kaljurand, Mihkel Journal of pharmaceutical and biomedical analysis 2006 / 5, p. 1585-1591 : ill

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Arndt-Kalju, Margit omamaitse.delfi.ee 2023 [Fermentatsiooniteadlane Rain Kuldjärv õpetab lääneeurooplasi hapukapsast sööma: hapendamine päästab maailma toidumuredest](#)

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Identification and characterization of dairy-related Lactobacillus

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Influence of microstructure of the curd on enzymatic and microbiological processes in Swiss-type cheese

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Metabolism control in 3D-printed living materials improves fermentation

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Methodology for analysis of peptide consumption by yeast during fermentation of enzymatic protein hydrolysate supplemented synthetic medium using UPLC-IMS-HRMS

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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

Mixed culture fermentations of lactic acid bacteria and yeast

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TalTechi teadlane töö turule uue karastusjoogi, mis on kasulik soolestikule, vähendab hambakattu ja maitseb suurepäraselt

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Toiduteadlane : „Toortoit on küll hea, aga ideaalis võiks pool sellest olla hapendatud.”

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Unlocking the secrets of peptide transport in wine yeast: insights into oligopeptide transporter functions and nitrogen

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