

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

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Nutritional requirements and media development for Lactococcus lactis IL1403

Aller, Kadri; Adamberg, Kaarel; Timarova, Veronica; Seiman, Andrus; Feštšenko, Darja; Vilu, Raivo Applied microbiology and biotechnology 2014 / p. 5871-5881 : ill <https://doi.org/10.1007/s00253-014-5641-7> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)

Utilization of 15N-labelled yeast hydrolysate in Lactococcus lactis IL1403 culture indicates co-consumption of peptide-bound and free amino acids with simultaneous efflux of free amino acids

Kevvai, Kaspar; Kütt, Mary-Liis; Nisamedtinov, Ildar; Paalme, Toomas Antonie van Leeuwenhoek, International Journal of General and Molecular Microbiology 2014 / p. 511-522 : ill <https://doi.org/10.1007/s10482-013-0103-2> [Journal metrics at Scopus](#) [Article at Scopus](#) [Journal metrics at WOS](#) [Article at WOS](#)