Allan Bremner - DTU Orbit (23/09/2018)

Allan Bremner

Organisations

Research Professor, Department of Biotechnology
04/07/2003 → 03/09/2013 Former
VIP

Assistant Lecturer, Department of Industrial Management and Engineering
04/07/2003 → 03/09/2013 Former
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Publications:

Quality index methods

General information
State: Published
Organisations: Section for Aquatic Process and Product Technology, National Institute of Aquatic Resources
Authors: Hyldig, G. (Intern), Martinsdóttir, E. (Ekstern), Sveinsdóttir, K. (Ekstern), Schelvis, R. (Ekstern), Bremner, A. (Intern)
Publication date: 2008

Host publication information
Title of host publication: Handbook of Seafood and Seafood Products Analysis
Publisher: CRC Press
Editors: Nollet, L., Toldra, F.
Main Research Area: Technical/natural sciences
Source: orbit
Source-ID: 225849
Publication: Research - peer-review › Book chapter – Annual report year: 2008

Quality index methods

General information
State: Published
Organisations: Section for Aquatic Process and Product Technology, National Institute of Aquatic Resources
Authors: Hyldig, G. (Intern), Bremner, A. (Intern), Martinsdóttir, E. (Ekstern), Schelvis, R. (Ekstern)
Pages: 529-547
Publication date: 2007

Host publication information
Title of host publication: Handbook of meat, poultry & seafood quality
Place of publication: Oxford
Publisher: Blackwell Publishing
Main Research Area: Technical/natural sciences
Source: orbit
Source-ID: 225848
Publication: Research - peer-review › Book chapter – Annual report year: 2007

Structuring knowledge about fish quality

General information
State: Published
Organisations: National Institute of Aquatic Resources, Section for Aquatic Process and Product Technology
Authors: Løje, H. (Intern), Cowan, B. (Ekstern), Bremner, A. (Intern), Silberg, S. (Intern), Larsen, E. (Intern)
Pages: 287-293
Publication date: 2003

Host publication information
Title of host publication: Quality of fish from catch to consumer : Labelling, monitoring and traceability
Beskrivelse af viden om kvalitet - anvendelse af et internetbaseret system til strukturering af viden

General information
State: Published
Organisations: National Institute of Aquatic Resources, Section for Software and GIS development
Authors: Løje, H. (Intern), Bremner, A. (Intern), Cowan, B. J. (Intern), Silberg, S. (Intern)
Pages: 16-18
Publication date: 2002
Main Research Area: Technical/natural sciences

Info-Fisk. Development and validation of an internet based traceability system in a danish domestic fresh fish chain

General information
State: Published
Organisations: National Institute of Aquatic Resources, Section for Aquatic Process and Product Technology
Authors: Frederiksen, M. T. (Intern), Østerberg, C. (Intern), Silberg, S. (Intern), Larsen, E. (Intern), Bremner, A. (Intern)
Pages: 13-34
Publication date: 2002
Main Research Area: Technical/natural sciences
Structuring knowledge about food quality

General information
State: Published
Organisations: Division of Food Production Engineering, National Food Institute, Section for Software and GIS development, National Institute of Aquatic Resources
Authors: Løje, H. (Intern), Cowan, B. J. (Intern), Bremner, A. (Intern), Silberg, S. (Intern)
Publication date: 2002

Host publication information
Title of host publication: Book of Abstracts
Main Research Area: Technical/natural sciences
Conference: LMC conference 2002: Future Foods, Copenhagen, Denmark, 01/01/2002
Source: orbit
Source-ID: 256913
Publication: Research › Conference abstract in proceedings – Annual report year: 2002

Exploration of the use of NIR reflectance spectroscopy to distinguish and measure attributes of conditioned and cooked shrimp (Pandalus borealis)

General information
Final technical report / Centre for Critical Quality Attribute Determination in Muscle Foods: A framework programme of SJVF File no. 23-00-0103

General information
Fresh fish distribution chains: An analysis of three Danish and three Australian chains

Information on traceability was gathered for three domestic Danish fish chains typical of the current trading practices in fresh seafood and for three chains exporting products from Australia to Japan. The same standard questionnaires, coupled with personal interviews, were used in all six chains. Traceability is a most important issue in the high value product chains in Australia. No information technology methods, were in evidence. In the Danish chains, nearly all traceability was lost after the collector/auction stage and the only evaluation of quality parameters was by inspection.
Sporbar kvalitet af ferske fisk

General information
State: Published
Organisations: National Institute of Aquatic Resources, Section for Aquatic Process and Product Technology
Authors: Frederiksen, M. T. (Intern), Larsen, E. (Intern), Østerberg, C. (Intern), Bremner, A. (Intern)
Pages: 18-27
Publication date: 2001
Main Research Area: Technical/natural sciences

Publication information
Journal: Fisk og Hav
Issue number: 52
ISSN (Print): 0105-9211
Ratings:
ISI indexed (2013): ISI indexed no
ISI indexed (2012): ISI indexed no
ISI indexed (2011): ISI indexed no
Original language: Danish
Links:
http://www.difres.dk/dk/publication/files/22122003$FH52.pdf
Source: orbit
Source-ID: 225453
Publication: Research › Journal article – Annual report year: 2001

A critical look at whether “freshness” can be determined

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern), Sakaguchi, M. (Ekstern)
Pages: 5-25
Publication date: 2000
Main Research Area: Technical/natural sciences

Publication information
Journal: Journal of Aquatic Food Product Technology
Volume: 9
ISSN (Print): 1049-8850
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): SNIP 0.386 SJR 0.309 CiteScore 0.64
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Location of and post-mortem changes in some cytoskeletal proteins in pork and cod muscle

The cytoskeletal proteins actin, nebulin, spectrin, desmin, vinculin and talin were labelled immunohistochemically in sections of muscle from commercially available pigs and cod (Gadus morhua) taken pre-rigor and from samples stored for several days. Actin, nebulin and spectrin gave similar labelling patterns in both pork and cod muscle which remained the same in stored samples. Desmin was intensely labelled at the cell boundaries and within the body of the cells in both pork and cod in the initial and the stored samples. Vinculin was readily labelled in pork muscle but showed only diffuse labelling in fish. Labelling for talin in pork muscle was intense at the sarcolemma but was not present in samples stored for 4 days. In contrast, the label for talin was concentrated at the myotendinous junction of the cod muscle throughout the storage period. These are the first reports of the detection and location of spectrin and vinculin in fish muscle and of the location of...
The results are discussed in terms of muscle structure, function and post-mortem tenderisation. (C) 2000 Society of Chemical Industry.

**General information**
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Morrison, E. (Ekstern), Bremner, A. (Intern), Purslow, P. (Ekstern)
Pages: 691-697
Publication date: 2000
Main Research Area: Technical/natural sciences

**Publication information**
Journal: Journal of the Science of Food and Agriculture
Volume: 80
Issue number: 6
ISSN (Print): 0022-5142
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): SJR 0.822 SNIP 1.276 CiteScore 2.49
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 2.48 SJR 0.906 SNIP 1.244
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.809 SNIP 1.088 CiteScore 2.11
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): SJR 0.814 SNIP 1.153 CiteScore 2.1
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): SJR 0.852 SNIP 1.235 CiteScore 2.22
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): SJR 0.869 SNIP 1.132 CiteScore 1.9
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): SJR 0.762 SNIP 1.006 CiteScore 1.61
ISI indexed (2011): ISI indexed yes
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 0.785 SNIP 0.894
Web of Science (2010): Indexed yes
BFI (2009): BFI-level 1
Scopus rating (2009): SJR 0.872 SNIP 1.055
Web of Science (2009): Indexed yes
BFI (2008): BFI-level 2
Scopus rating (2008): SJR 0.739 SNIP 0.841
Web of Science (2008): Indexed yes
Scopus rating (2007): SJR 0.738 SNIP 1.144
Web of Science (2007): Indexed yes
Scopus rating (2006): SJR 0.712 SNIP 0.966
Web of Science (2006): Indexed yes
Quantitative extraction of nucleotides from frozen muscle samples of Atlantic salmon (Salmo salar) and rainbow trout (Oncorhynchus mykiss): Effects of time taken to sample and extraction method

Muscle excised from the dorsal flank of Atlantic salmon and rainbow trout at death and up to 120 min postmortem (P.M.) was frozen in liquid N-2 and stored at -80°C. Following acid extraction, on ice (method I), or dry ice (method 2) samples were analyzed for cyclic nucleotides to determine the effect of time to sample, and extraction method. There was no pattern of change in nucleotide profile in either species up to 10 min P.M. At 120 min P.M., Atlantic salmon muscle extracted by method 2 had a higher IMP concentration than at any other time but there was no difference in adenylates. Ignoring time taken to sample, method 2 resulted in higher adenylate and lower IMP concentration than method I. These results indicate that method 2 is most effective in obtaining realistic nucleotide concentrations from fish muscle because it maintains the tissue temperature below the critical freeze zone, (-0.8 to -5°C) prior to enzyme inactivation.

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Thomas, P. (Ekstern), Bremner, A. (Intern), Pankhurst, N. (Ekstern)
Pages: 147-159
Publication date: 2000
Main Research Area: Technical/natural sciences

Publication information
Journal: Journal of Food Biochemistry
Volume: 24
Issue number: 2
ISSN (Print): 0145-8884
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): SNIP 0.692 SJR 0.414 CiteScore 1.44
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): SJR 0.397 SNIP 0.574 CiteScore 1.09
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.428 SNIP 0.593 CiteScore 1.13
BFI (2014): BFI-level 1
Scopus rating (2014): SJR 0.408 SNIP 0.56 CiteScore 0.9
BFI (2013): BFI-level 1
Scopus rating (2013): SJR 0.436 SNIP 0.635 CiteScore 1.03
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): SJR 0.435 SNIP 0.71 CiteScore 0.89
Toward practical definitions of quality for food science

A new practical approach to developing workable definitions of quality is presented to overcome the numerous semantic and conceptual difficulties that are common with the use of the word quality in food science. This approach links the concept of quality, through a general definition, by adding the missing link of specific definitions related to measurable attributes and properties determined by standard methods to provide values that can be used to evaluate foods or to set specifications. It is compatible with control, assurance, HACCP, regulatory, TQM, and other normal uses of the both the word quality, and the concept quality, in food science and technology.

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern)
Pages: 83-90
Publication date: 2000
Main Research Area: Technical/natural sciences

Publication information
Journal: Critical Reviews in Food Science and Nutrition
Volume: 40
Issue number: 1
ISSN (Print): 1040-8398
Ratings:
BFI (2018): BFI-level 2
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 2
Scopus rating (2017): CiteScore 5.15 SJR 1.596 SNIP 1.998
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 2
Scopus rating (2016): CiteScore 4.65 SJR 1.569 SNIP 2.063
Web of Science (2016): Indexed yes
Extracellular matrix of fish and shellfish

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Sato, K. (ed.) (Ekstern), Sakaguchi, M. (ed.) (Ekstern), Bremner, A. (ed.) (Intern)
Number of pages: 115
Publication date: 1999

Publication information
Place of publication: Trivandrum
Publisher: Research Signpost
Original language: English
Main Research Area: Technical/natural sciences
Source: orbit
Source-ID: 224995
Publication: Research - peer-review › Journal article – Annual report year: 2000

Gaping in fish flesh

General information
Post mortem textural change in aquacultured fish

The effect of stress and exercise on post-mortem biochemistry of Atlantic salmon and rainbow trout

The effect of stress and exercise on post-mortem biochemistry of Atlantic salmon and rainbow trout...
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 1.71 SJR 0.822 SNIP 0.923
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 1.57 SJR 0.748 SNIP 0.83
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.961 SNIP 0.924 CiteScore 1.64
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): SJR 0.956 SNIP 0.931 CiteScore 1.76
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): SJR 1.058 SNIP 1.112 CiteScore 1.98
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): SJR 0.94 SNIP 1.045 CiteScore 1.88
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): SJR 0.895 SNIP 0.951 CiteScore 1.66
ISI indexed (2011): ISI indexed yes
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 0.783 SNIP 0.832
Web of Science (2010): Indexed yes
BFI (2009): BFI-level 1
Scopus rating (2009): SJR 0.782 SNIP 0.888
Web of Science (2009): Indexed yes
BFI (2008): BFI-level 2
Scopus rating (2008): SJR 0.896 SNIP 0.968
Web of Science (2008): Indexed yes
Scopus rating (2007): SJR 1.013 SNIP 1.067
Web of Science (2007): Indexed yes
Scopus rating (2006): SJR 0.907 SNIP 1.049
Web of Science (2006): Indexed yes
Scopus rating (2005): SJR 0.833 SNIP 0.886
Web of Science (2005): Indexed yes
Scopus rating (2004): SJR 0.96 SNIP 1.145
Web of Science (2004): Indexed yes
Scopus rating (2003): SJR 0.942 SNIP 1.092
Web of Science (2003): Indexed yes
Scopus rating (2002): SJR 0.991 SNIP 1.093
Web of Science (2002): Indexed yes
Scopus rating (2001): SJR 0.877 SNIP 1.12
Web of Science (2001): Indexed yes
Scopus rating (2000): SJR 1.088 SNIP 0.978
Web of Science (2000): Indexed yes
Scopus rating (1999): SJR 1.046 SNIP 1.148
Original language: English
World trends in seafood packaging

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern)
Publication date: 1999

Host publication information
Title of host publication: '99 Innovations for Seafood Processing
Place of publication: Brisbane
Publisher: Center for Food Technology
Main Research Area: Technical/natural sciences

Bibliographical note
CD
Source: orbit
Source-ID: 224996
Publication: Research › Book chapter – Annual report year: 1999

Can spoilage bacteria cause black spot (melanosis) in stored prawns?
Several isolates of Pseudomonas fragi can metabolize tyrosine to produce a red-brown colour within 8-10 days when incubated (5 degrees C) in artificial media. It is possible that bacterial production of melanin occurs on stored prawns.

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Chinivasagam, H. (Ekstern), Bremner, A. (Intern), Reeves, R. (Ekstern)
Pages: 5-8
Publication date: Jul 1998
Main Research Area: Technical/natural sciences

Publication information
Journal: Letters in Applied Microbiology
Volume: 27
Issue number: 1
ISSN (Print): 0266-8254
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 1.81
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 1.82
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 1.66
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 1.8
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 2.09
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
The oxidative stability of chilled and frozen pilchards used as feed for captive southern bluefin tuna

Freshly caught pilchards (Sardinops neopilchardus) were obtained from South Australia and subjected to chilled and frozen storage trials in order to determine their stability. The stability was gauged by visual and sensory assessment of the raw pilchards, by sensory assessment of the odour and flavour of cooked samples and by the chemical measures of peroxide value and levels of free fatty acids. There was considerable variability in fat content between individual fish with average content over all samples analysed in the trial being about 4 to 5%. In chilled storage, the pilchards exhibited obvious deterioration within two days. Substantial peroxide values were found and oxidised odours and flavours were clearly evident after 4 days' chilled storage. In frozen storage, oxidation occurred after only one month at a temperature of -20°C. This could be delayed if the fish were glazed with water. Vacuum packaging in a film of low permeability to oxygen was less effective than glazing and is not recommended due to cost. Pilchards in which oxidation had commenced before freezing continued to oxidise in frozen storage irrespective of whether they were glazed or vacuum packed. It was thus thoroughly demonstrated that the oil in the pilchards is very readily oxidised and careful handling, chilling, freezing and storage procedures need to be adopted to provide a product which is a nutritionally sound feed material for captive tuna.
The demerit point scoring system was found to be a rapid evaluative technique useful for estimating the state of the pilchards.

**General information**

State: Published
Organisations: National Institute of Aquatic Resources
Authors: Fitz-Gerald, C. (Ekstern), Bremner, A. (Intern)
Pages: 27-44
Publication date: 1998
Main Research Area: Technical/natural sciences

**Publication information**

Journal: Journal of Aquatic Food Product Technology
Volume: 7
Issue number: 1
ISSN (Print): 1049-8850
Ratings:
- BFI (2018): BFI-level 1
- Web of Science (2018): Indexed yes
- BFI (2017): BFI-level 1
- Scopus rating (2017): SNIP 0.386 SJR 0.309 CiteScore 0.64
- Web of Science (2017): Indexed yes
- BFI (2016): BFI-level 1
- Scopus rating (2016): CiteScore 0.59 SJR 0.266 SNIP 0.611
- BFI (2015): BFI-level 1
- Scopus rating (2015): SJR 0.293 SNIP 0.621 CiteScore 0.65
- BFI (2014): BFI-level 1
- Scopus rating (2014): SJR 0.273 SNIP 0.638 CiteScore 0.62
- Web of Science (2014): Indexed yes
- BFI (2013): BFI-level 1
- Scopus rating (2013): SJR 0.279 SNIP 0.548 CiteScore 0.59
- ISI indexed (2013): ISI indexed yes
- Web of Science (2013): Indexed yes
- BFI (2012): BFI-level 1
- Scopus rating (2012): SJR 0.419 SNIP 0.538 CiteScore 0.64
- ISI indexed (2012): ISI indexed yes
- BFI (2011): BFI-level 1
- Scopus rating (2011): SJR 0.384 SNIP 0.62 CiteScore 0.68
- ISI indexed (2011): ISI indexed no
- Web of Science (2011): Indexed yes
- BFI (2010): BFI-level 1
- Scopus rating (2010): SJR 0.294 SNIP 0.485
- Web of Science (2010): Indexed yes
- BFI (2009): BFI-level 1
- Scopus rating (2009): SJR 0.207 SNIP 0.209
- Web of Science (2009): Indexed yes
- BFI (2008): BFI-level 1
- Scopus rating (2008): SJR 0.199 SNIP 0
- Web of Science (2008): Indexed yes
- Scopus rating (2007): SJR 0.259 SNIP 0.467
- Web of Science (2007): Indexed yes
- Scopus rating (2006): SJR 0.22 SNIP 0.764
- Web of Science (2006): Indexed yes
- Scopus rating (2005): SJR 0.203 SNIP 0
- Web of Science (2005): Indexed yes
- Scopus rating (2004): SJR 0.249 SNIP 0.536
Volatile components associated with bacterial spoilage of tropical prawns

Analysis of headspace volatiles by gas chromatography/mass spectrometry from king (P. plebejus), banana (P. merguiensis), tiger (P. esculentus/semisulcatus) and greasy (M. bennettae) prawns stored in ice or ice slurry, which is effectively an environment of low oxygen tension, indicated the presence of amines at the early stages of storage (less than 8 days) irrespective of the nature of the storage media. Esters were more prevalent in prawns stored on ice (normal oxygen conditions) at the latter stages of storage (more than 8 days) and were only produced by Pseudomonas fragi, whereas sulphides and amines occurred whether the predominant spoilage organism was Ps. fragi or Shewanella putrefaciens. The free amino acid profiles of banana and king prawns were high in arginine (12-14%) and low in cysteine (0.1-0.17%) and methionine (0.1-0.2%). Filter sterilised raw banana prawn broth inoculated with a total of 15 cultures of Ps. fragi and S. putrefaciens and incubated for two weeks at 5°C, showed the presence of 17 major compounds in the headspace volatiles analysed using gas chromatography/mass spectrometry (GC/MS). These were mainly amines, sulphides, ketones and esters. Principal Component Analysis of the results for the comparative levels of the volatiles produced by pure cultures, inoculated into sterile prawn broth, indicated three subgroupings of the organisms; I, Ps. fragi from a particular geographic location; II, S. putrefaciens from another geographic location; and III, a mixture of Ps. fragi and S. putrefaciens from different geographic locations. The sensory impression created by the cultures was strongly related to the chemical profile as determined by GC/MS. Organisms, even within the same subgrouping classified as identical by the usual tests, produced a different range of volatiles in the same uniform substrate.
Live transport of crabs and shrimp from Australia - Kuruma shrimp and spanner crabs as physiological case studies

**General information**

State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern), Paterson, B. (Ekstern), Goodrick, B. (Ekstern)
Pages: 71-85
Publication date: 1997

**Host publication information**

Title of host publication: Seafood from producer to consumer, integrated approach to quality. Proceedings of the International Seafood Conference on the Ocassion of the 25th anniversary of the WEFTA, held in Noordwijkerhout, The
Logistic network modelling in the fish industry

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern), Moe, T. (Intern), Frederiksen, M. T. (Intern)
Number of pages: 366
Publication date: 1997

Host publication information
Title of host publication: Proceedings of the World Congress on Food Hygiene, The Hague August 1997
Place of publication: Wageningen
Publisher: Wageningen Press
ISBN (Print): 9074134459
Main Research Area: Technical/natural sciences
Source-ID: 229190
Publication: Research › Article in proceedings – Annual report year: 1997

Quality: Ignore it and it has gone

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern)
Pages: 98-103
Publication date: 1997
Main Research Area: Technical/natural sciences

Publication information
Journal: Total quality management (Print)
Volume: 8
ISSN (Print): 0954-4127
Ratings:
BFI (2008): BFI-level 1
Original language: English
Source-ID: 166086
Publication: Research - peer-review › Journal article – Annual report year: 1997

Researching storage life of prawns

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern), Chinivasagam, H. (Ekstern)
Pages: 21-23
Publication date: 1997
Main Research Area: Technical/natural sciences

Publication information
Journal: Queensland Fisherman
Volume: Sept.
Original language: English
Source: orbit
The microbiological status of prawns from retail and wholesale outlets in the Brisbane region

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Chinivasagam, H. (Ekstern), Bremner, A. (Intern), Nottingham, S. (Ekstern), Thrower, S. (Ekstern)
Pages: 592-595
Publication date: 1997
Main Research Area: Technical/natural sciences

Publication information
Journal: Food Australia
Volume: 49
ISSN (Print): 1032-5298
Ratings:
Web of Science (2018): Indexed yes
Scopus rating (2017): SNIP 0 SJR 0.101 CiteScore 0.01
Web of Science (2017): Indexed yes
Scopus rating (2016): SJR 0.101 SNIP 0 CiteScore 0.01
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.102 SNIP 0.068 CiteScore 0.02
BFI (2014): BFI-level 1
Scopus rating (2014): SJR 0.117 SNIP 0.085 CiteScore 0.05
BFI (2013): BFI-level 1
Scopus rating (2013): SJR 0.11 SNIP 0.226 CiteScore 0.06
ISI indexed (2013): ISI indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): SJR 0.111 SNIP 0.09 CiteScore 0.04
ISI indexed (2012): ISI indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): SJR 0.14 SNIP 0.184 CiteScore 0.08
ISI indexed (2011): ISI indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 0.142 SNIP 0.161
BFI (2009): BFI-level 1
Scopus rating (2009): SJR 0.169 SNIP 0.297
BFI (2008): BFI-level 1
Scopus rating (2008): SJR 0.13 SNIP 0.35
Scopus rating (2007): SJR 0.144 SNIP 0.123
Scopus rating (2006): SJR 0.164 SNIP 0.406
Scopus rating (2005): SJR 0.153 SNIP 0.231
Scopus rating (2004): SJR 0.199 SNIP 0.227
Scopus rating (2003): SJR 0.181 SNIP 0.437
Scopus rating (2002): SJR 0.179 SNIP 0.354
Scopus rating (2001): SJR 0.142 SNIP 0.339
Web of Science (2001): Indexed yes
Scopus rating (2000): SJR 0.254 SNIP 0.452
Scopus rating (1999): SJR 0.238 SNIP 0.429
Original language: English
Source: orbit
Source-ID: 166080
Making the most of the catch - Seafood Symposium, Queensland Art Gallery, Brisbane, 1996

General information
State: Published
Organisations: National Institute of Aquatic Resources
Number of pages: 231
Publication date: 1996

Publication information
Place of publication: Brisbane
Publisher: Qld Department of Primary Industries
Original language: English
Main Research Area: Technical/natural sciences
Source: orbit
Source-ID: 228716
Publication: Research - peer-review › Book – Annual report year: 1996

Projects:

Fersk fisk med sporbar kvalitet
Department of Systems Biology
Period: 01/12/1998 → 17/09/2002
Number of participants: 6
Phd Student: Frederiksen, Marco Thorup (Intern)
Supervisor: Bremner, Allan (Intern)
Michelsen, Aage U (Intern)
Main Supervisor: Filtenborg, Ole (Intern)
Examiner: Sørensen, Nils K. (Ekstern)
Ohlsson, Lars Thomas (Ekstern)

Financing sources
Source: Internal funding (public)
Name of research programme: Forskerakademiets Samfinansier
Project: PhD

European Quality Fish Net (EQF-Net)
Coordinating project in EU Leonardo Program dealing with training and information dissemination in quality issues. Forty industry and University participants in EU countries

National Institute of Aquatic Resources
Period: 01/01/1997 → 31/12/1998
Number of participants: 1
Project Manager, organisational: Bremner, Allan (Intern)

Financing sources
Source: Unknown
Name of research programme: Ukendt
Amount: 20,000.00 Danish Kroner

Quality Assurance & Information Technology
Development of QA and IT systems suitable for use in the fishing industry. Provide leadership to Process Technology group, develop strategies in QA and chain management.

National Institute of Aquatic Resources
Period: 01/06/1996 → …
Number of participants: 1
Project Manager, organisational:
Bremner, Allan (Intern)

Financing sources
Source: Unknown
Name of research programme: Ukendt
Amount: 100,000.00 Danish Kroner
Project