Allan Bremner - DTU Orbit (19/03/2018)

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
VIP

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: C R C Press LLC
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 Ltd
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

Publication information
Journal: Plus proces
Volume: 16
Issue number: 6
Original language: Danish
Source: orbit
Source-ID: 226490
Publication: Research › Journal article – Annual report year: 2002

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

Publication information
Journal: Journal of Aquatic Food Product Technology
Volume: 11
Issue number: 2
ISSN (Print): 1049-8850
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Web of Science (2017): Indexed Yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 0.59 SJR 0.268 SNIP 0.582
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.298 SNIP 0.623 CiteScore 0.65
BFI (2014): BFI-level 1
Scopus rating (2014): SJR 0.275 SNIP 0.632 CiteScore 0.62
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): SJR 0.281 SNIP 0.558 CiteScore 0.59
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): SJR 0.429 SNIP 0.545 CiteScore 0.64
ISI indexed (2012): ISI indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): SJR 0.385 SNIP 0.621 CiteScore 0.68
ISI indexed (2011): ISI indexed no
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 0.282 SNIP 0.34
Web of Science (2010): Indexed yes
BFI (2009): BFI-level 1
Scopus rating (2009): SJR 0.197 SNIP 0
Web of Science (2009): Indexed yes
BFI (2008): BFI-level 1
Scopus rating (2008): SJR 0.2
Web of Science (2008): Indexed yes
Scopus rating (2007): SJR 0.28
Web of Science (2007): Indexed yes
Scopus rating (2006): SJR 0.216
Web of Science (2006): Indexed yes
Scopus rating (2005): SJR 0.205
Web of Science (2005): Indexed yes
Scopus rating (2004): SJR 0.236 SNIP 0.636
Web of Science (2004): Indexed yes
Scopus rating (2003): SJR 0.21 SNIP 0.564
Scopus rating (2002): SJR 0.162 SNIP 0.607
Web of Science (2002): Indexed yes
Scopus rating (2001): SJR 0.23 SNIP 0.245
Web of Science (2001): Indexed yes
Scopus rating (2000): SJR 0.19 SNIP 0.378
Web of Science (2000): Indexed yes
Scopus rating (1999): SJR 0.178 SNIP 0.186
Web of Science (1999): Indexed yes
Original language: English
Source: orbit
Source-ID: 225455
Publication: Research - peer-review › Journal article – Annual report year: 2002

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
State: Published
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: 225458
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
Web of Science (2017): Indexed Yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 0.59 SJR 0.268 SNIP 0.582
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.298 SNIP 0.623 CiteScore 0.65
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 talin. The results are discussed in terms of muscle structure, function and post-mortem tenderisation. (C) 2000 Society of Chemical Industry.
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 -80C. 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 -5C) 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
Web of Science (2017): Indexed Yes
BFI (2016): BFI-level 1
Scopus rating (2016): SJR 0.394 SNIP 0.602 CiteScore 1.09
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.421 SNIP 0.585 CiteScore 1.13
BFI (2014): BFI-level 1
Scopus rating (2014): SJR 0.409 SNIP 0.555 CiteScore 0.9
BFI (2013): BFI-level 1
Scopus rating (2013): SJR 0.426 SNIP 0.613 CiteScore 1.03
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): SJR 0.449 SNIP 0.7 CiteScore 0.89
ISI indexed (2012): ISI indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): SJR 0.442 SNIP 0.492 CiteScore 0.92
ISI indexed (2011): ISI indexed yes
BFI (2010): BFI-level 1
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 an 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
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 2
Scopus rating (2016): CiteScore 4.65 SJR 1.509 SNIP 1.991
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 2
Scopus rating (2015): SJR 1.938 SNIP 2.24 CiteScore 5.72
BFI (2014): BFI-level 2
Scopus rating (2014): SJR 2.052 SNIP 2.403 CiteScore 5.97
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 2
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
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern)
Number of pages: 115
Pages: 81-94
Publication date: 1999

Host publication information
Post mortem textural change in aquacultured fish

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

Host publication information
Title of host publication: Proceedings of 29th WEFTA Meeting, 10 - 14 October, 1999 - Leptocarya - Pieria, Greece
Place of publication: Thessaloniki
Publisher: Greek Society of Food Hygienists and Technologists
Main Research Area: Technical/natural sciences
Conference: Proceedings of 29th WEFTA Meeting, 10 - 14 October, 1999 - Leptocarya, Pieria, Greece, 01/01/1999
Source: orbit
Source-ID: 228717
Publication: Research - peer-review › Article in proceedings – Annual report year: 2000

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

Freshwater Atlantic salmon Salmo salar and rainbow trout Oncorhynchus mykiss responded similarly to increase in water flow (exercise), reduction in holding tank water level (stress), or 30 min chasing with water level reduction (stress and exercise). Stress generally resulted in elevated plasma cortisol, above the control. Fish responded to stress and exercise combined, with elevated lactate and [H+] which was sometimes associated with elevated plasma cortisol. These changes were combined with a depletion of the muscle adenylate pool. Post-mortem, this resulted in an increase in the rate of onset of rigor, and a higher and sometimes sustained muscle proton load. Both species produced predominantly inosine as opposed to hypoxanthine, for up to 72 h of ice storage. This study shows that the physiological disruption in Atlantic salmon and rainbow trout caused by simulated harvest conditions of stress and exercise, results in mostly transient changes in post-mortem muscle biochemistry. These changes lead to an earlier onset and resolution of rigor, and lower post-mortem muscle pH in comparison to the control. (C) 1999 The Fisheries Society of the British Isles

General information
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Thomas, P. (Ekstern), Pankhurst, N. (Ekstern), Bremner, A. (Intern)
Pages: 1177-1196
Publication date: 1999
Main Research Area: Technical/natural sciences

Publication information
Journal: Journal of Fish Biology
Volume: 54
Issue number: 6
ISSN (Print): 0022-1112
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 1.57 SJR 0.741 SNIP 0.882
World trends in seafood packaging

General information
State: Published
Can spoilage bacteria cause blackspot (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.
If freshness is lost, where does it go?

**General information**
State: Published
Organisations: National Institute of Aquatic Resources
Authors: Bremner, A. (Intern)
Pages: 36-51
Publication date: 1998

**Host publication information**
Title of host publication: Methods to Determine the Freshness of Fish in Research and Industry
Place of publication: Paris
Publisher: IIR
ISBN (Print): 2-903633959
Main Research Area: Technical/natural sciences

**Bibliographical note**
Proceedings of the Final Meeting of the Concerted Action "Evaluation of Fish Freshness" AIR-3CT94 2283
Source: orbit
Source-ID: 224989
Publication: Research › Book chapter – Annual report year: 1998

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
Web of Science (2017): Indexed Yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 0.59 SJR 0.268 SNIP 0.582
BFI (2015): BFI-level 1
Scopus rating (2015): SJR 0.298 SNIP 0.623 CiteScore 0.65
BFI (2014): BFI-level 1
Scopus rating (2014): SJR 0.275 SNIP 0.632 CiteScore 0.62
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): SJR 0.281 SNIP 0.558 CiteScore 0.59
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): SJR 0.429 SNIP 0.545 CiteScore 0.64
ISI indexed (2012): ISI indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): SJR 0.385 SNIP 0.621 CiteScore 0.68
ISI indexed (2011): ISI indexed no
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 0.282 SNIP 0.34
Web of Science (2010): Indexed yes
BFI (2009): BFI-level 1
Scopus rating (2009): SJR 0.197 SNIP 0
Web of Science (2009): Indexed yes
BFI (2008): BFI-level 1
Scopus rating (2008): SJR 0.2
Web of Science (2008): Indexed yes
Scopus rating (2007): SJR 0.28
Web of Science (2007): Indexed yes
Scopus rating (2006): SJR 0.216
Web of Science (2006): Indexed yes
Scopus rating (2005): SJR 0.205
Web of Science (2005): Indexed yes
Scopus rating (2004): SJR 0.236 SNIP 0.636
Web of Science (2004): Indexed yes
Scopus rating (2003): SJR 0.21 SNIP 0.564
Scopus rating (2002): SJR 0.162 SNIP 0.607
Web of Science (2002): Indexed yes
Scopus rating (2001): SJR 0.23 SNIP 0.245
Web of Science (2001): Indexed yes
Scopus rating (2000): SJR 0.19 SNIP 0.378
Web of Science (2000): Indexed yes
Scopus rating (1999): SJR 0.178 SNIP 0.186
Volatile components associated with bacterial spoilage of tropical prawns

Analysis of headspace volatiles by gas chromatography/mass spectrometry from king (Penaeus plebejus), banana (P. merguiensis), tiger (P. esculentus/semisulcatus) and greasy (Metapenaeus bennettiae) 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
Publisher: Elsevier
Editors: Luten, J., Børresem, T., Oehlenschläger, J.
Main Research Area: Technical/natural sciences
Source: orbit
Source-ID: 224990
Publication: Research - peer-review › Book chapter – Annual report year: 1997
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: orbit
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: orbit
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
Source-ID: 224994
Publication: Research › Journal article – Annual report year: 1997

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
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
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