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Publications:

A general overview of support materials for enzyme immobilization: Characteristics, properties, practical utility
Publication: Research - peer-review › Review – Annual report year: 2018

Cellulase production by white-rot basidiomycetous fungi: solid-state versus submerged cultivation
Publication: Research - peer-review › Journal article – Annual report year: 2018

Compared leaf anatomy and water relations of commercial and traditional Prunus dulcis (Mill.) cultivars under rain-fed conditions
Publication: Research - peer-review › Journal article – Annual report year: 2018

Corrigendum to "Rheological properties of agar and carrageenan from Ghanaian red seaweeds" [Food Hydrocolloids 63 (2017) 50–58]
Publication: Research - peer-review › Comment/debate – Annual report year: 2018

Hydrothermal Liquefaction of Enzymatic Hydrolysis Lignin: Biomass Pretreatment Severity Affects Lignin Valorization
Publication: Research - peer-review › Journal article – Annual report year: 2018

Immobilization of alcohol dehydrogenase on ceramic silicon carbide membranes for enzymatic CH3 OH production
Publication: Research - peer-review › Journal article – Annual report year: 2018

Lignin from hydrothermally pretreated grass biomass retards enzymatic cellulose degradation by acting as a physical barrier rather than by inducing nonproductive adsorption of enzymes
Publication: Research - peer-review › Journal article – Annual report year: 2018

Loop engineering of an α-1,3/4-L-fucosidase for improved synthesis of human milk oligosaccharides
Publication: Research - peer-review › Journal article – Annual report year: 2018

Low energy recycling of ionic liquids via freeze crystallization during cellulose spinning
Publication: Research - peer-review › Journal article – Annual report year: 2018

Membrane separation of enzyme-converted biomass compounds: Recovery of xylose and production of gluconic acid as a value-added product
Publication: Research - peer-review › Journal article – Annual report year: 2018
Morphological, mechanical and antioxidant properties of Portuguese almond cultivars
Publication: Research - peer-review › Journal article – Annual report year: 2018

På vej mod bedre modermælkserstatning
Publication: Communication › Journal article – Annual report year: 2018

Substrate specificity and transfucoesylation activity of GH29 α-L-fucosidases for enzymatic production of human milk oligosaccharides
Publication: Research - peer-review › Journal article – Annual report year: 2018

Sustainable bioenergy and biofuels innovation challenge
Publication: Research - peer-review › Report chapter – Annual report year: 2018

The natural catalytic function of CuGE glucuronoyl esterase in hydrolysis of genuine lignin-carbohydrate complexes from birch
Publication: Research - peer-review › Journal article – Annual report year: 2018

A comparative study on the activity of fungal lytic polysaccharide monooxygenases for the depolymerization of cellulose in soybean spent flakes
Publication: Research - peer-review › Journal article – Annual report year: 2017

A New Functional Classification of Glucuronoyl Esterases by Peptide Pattern Recognition
Publication: Research - peer-review › Journal article – Annual report year: 2017

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Publication: Research - peer-review › Encyclopedia chapter – Annual report year: 2017

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Publication: Research - peer-review › Journal article – Annual report year: 2017

Characterization and immobilization of engineered sialidases from Trypanosoma rangeli for transsialylation
Publication: Research - peer-review › Journal article – Annual report year: 2017

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Publication: Research - peer-review › Journal article – Annual report year: 2017

Characterization of two novel bacterial type A exo-chitobiase hydrolases having C-terminal 5/12-type carbohydrate-binding modules
Publication: Research - peer-review › Journal article – Annual report year: 2017

Comparison of traditional field retting and Phlebia radiata Cel 26 retting of hemp fibres for fibre-reinforced composites
Publication: Research - peer-review › Journal article – Annual report year: 2017

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Publication: Research - peer-review › Journal article – Annual report year: 2017

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Publication: Research - peer-review › Journal article – Annual report year: 2017

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Publication: Research - peer-review › Journal article – Annual report year: 2017

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Enzymatic production of wheat and ryegrass derived xylooligosaccharides and evaluation of their in vitro effect on pig gut microbiota
Publication: Research - peer-review › Journal article – Annual report year: 2017

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Publication: Research - peer-review › Review – Annual report year: 2017

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Publication: Research - peer-review › Journal article – Annual report year: 2017

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Oxidation of lignin in hemp fibres by laccase: effects on mechanical properties of hemp fibres and unidirectional fibre/epoxy composites
Oxidative cleavage and hydrolytic boosting of cellulose in soybean spent flakes by Trichoderma reesei Cel61A lytic polysaccharide monoxygenase

Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon

Prediction of Pectin Yield and Quality by FTIR and Carbohydrate Microarray Analysis

Pre-process desilication of wheat straw with citrate

Rheological properties of agar and carrageenan from Ghanaian red seaweeds

Selection of Bacillus species for targeted in situ release of prebiotic galacto-rhamnogalacturonan from potato pulp in piglets

Separation of xylose and glucose using an integrated membrane system for enzymatic cofactor regeneration and downstream purification

Significance of membrane bioreactor design on the biocatalytic performance of glucose oxidase and catalase: Free vs. immobilized enzyme systems

Structural Characterization and Enzymatic Modification of Soybean Polysaccharides

Surface properties correlate to the digestibility of hydrothermally pretreated lignocellulosic Poaceae biomass feedstocks

Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review

Whole grain-rich diet reduces body weight and systemic low-grade inflammation without inducing major changes of the gut microbiome: a randomised cross-over trial

4-Hydroxybenzoic acid from hydrothermal pretreatment of oil palm empty fruit bunches - Its origin and influence on biomass conversion

An Aspergillus nidulans GH26 endo-β-mannanase with a novel degradation pattern on highly substituted galactomannans

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Carbohydrate degradation mechanisms and compounds from pretreated biomass
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Controlled retting of hemp fibres: Effect of hydrothermal pre-treatment and enzymatic retting on the mechanical properties of unidirectional hemp/epoxy composites
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Publication: Research - peer-review › Journal article – Annual report year: 2015

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Predictive screening of ionic liquids for dissolving cellulose and experimental verification
Publication: Research - peer-review › Journal article – Annual report year: 2016

Pretreatment of hemp fibers for utilization in strong biocomposite materials
Publication: Research › Ph.D. thesis – Annual report year: 2016

Quantitative enzymatic production of sialylated galactooligosaccharides with an engineered sialidase from Trypanosoma rangeli
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Rhamnogalacturonan I modifying enzymes: an update
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Publication: Research › Ph.D. thesis – Annual report year: 2016

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Publication: Research - peer-review › Review – Annual report year: 2016

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Publication: Research - peer-review › Journal article – Annual report year: 2016

Viden er den vigtigste ingrediens
Publication: Commissioned › Report – Annual report year: 2016

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Can laccases catalyze bond cleavage in lignin?
Publication: Research - peer-review › Journal article – Annual report year: 2015

Cascade catalysis in membranes with enzyme immobilization for multienzymatic conversion of CO2 to methanol
Publication: Research - peer-review › Journal article – Annual report year: 2015

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Publication: Research - peer-review › Journal article – Annual report year: 2015

Implications of silica on biorefineries – interactions with organic material and mineral elements in grasses
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In Situ Formation of a Biocatalytic Alginate Membrane by Enhanced Concentration Polarization
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In situ prebiotics for weaning piglets: In vitro production and fermentation of potato galactorhamnogalacturonan
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Mathematical modelling of membrane separation
Publication: Research › Ph.D. thesis – Annual report year: 2015

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Performance of microbial phytases for gastric inositol phosphate degradation
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Thermostability enhancement of an endo-1,4-β-galactanase from Talaromyces stipitatus by site-directed mutagenesis
Publication: Research - peer-review › Journal article – Annual report year: 2014

Time of harvest affects the yield of soluble polysaccharides extracted enzymatically from potato pulp
Publication: Research - peer-review › Journal article – Annual report year: 2013

A Novel Laccase from Ganoderma Lucidum Capable of Enhancing Enzymatic Degradation of Lignocellulolytic Biomass
Publication: Research › Patent – Annual report year: 2015
A combined metabolomic and phylogenetic study reveals putatively prebiotic effects of high molecular weight arabino-oligosaccharides when assessed by in vitro fermentation in bacterial communities derived from humans
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Publication: Research - peer-review › Journal article – Annual report year: 2013

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Publication: Research - peer-review › Journal article – Annual report year: 2014
Directing filtration to optimize enzyme immobilization in reactive membranes
Publication: Research - peer-review › Journal article – Annual report year: 2014

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Publication: Research › Ph.D. thesis – Annual report year: 2014

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Publication: Research - peer-review › Journal article – Annual report year: 2014

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Publication: Research - peer-review › Journal article – Annual report year: 2015

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Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Enzymatic production of polysaccharides from gum tragacanth
Publication: Research › Patent – Annual report year: 2014

Enzyme catalysed production of sialylated human milk oligosaccharides and galactooligosaccharides by Trypanosoma cruzi trans-sialidase
Publication: Research - peer-review › Journal article – Annual report year: 2014

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The Combined Inhibitory Effect of Lysozyme and Low pH on Growth of Listeria Monocytogenes
Publication: Research - peer-review › Journal article – Annual report year: 1994
Inactivation of Copper, Zinc Superoxide Dismutase from Saccharomyces Cerevisiae in Lipid Food Model Systems
Publication: Research - peer-review › Journal article – Annual report year: 1992

Projects:

Discovery and engineering of new enzymes for efficient enzymatic conversion of CO2 to CH2OH
Project: PhD

Homology to peptide pattern for annotation of carbohydrate-active enzymes and prediction of function
Project

Production of alkali from cocoa husk ash and biological extraction of hydrocolloid from Sargassum sp.
Project

Production of alkali from cocoa husk ash for extraction of hydrocolloid from biologically pretreated red seaweed
Project

Systematic enzyme discovery, targeted to fungal and algal biomass
Project: PhD

PhD position in Valorization of Industrial Waste Streams from Tuber Processing - Sino Danish Center (SDC)
Project: PhD

Enzymatic lignin biorefining by cleavage of lignin-carbohydrate complexes
Project: PhD

Energy production from seaweed and seaweed processing residues
Project: PhD

Laccase engineering and reaction analysis
Project: PhD

Fractionation and enzymatic processing of biomass for biorefinery applications
Project: PhD

Study of Fixed Film Fixed Filter AD (4FAD) Biogas System Performance at High Suspende Solids and COD loads
Project: PhD

Cellulase enzymology and production
Project: PhD

Enzyme discovery for seaweed processing
Project: PhD

Research of conductive spinning solution in ionic liquid and enzymatic modification cellulose system
Project: PhD

Seaweed polysaccharides production using enzymes technologies
Project: PhD
New fungal endomannanase diversity for mannann containing substrates in bioenergy
Project: PhD

Integration between enzyme technology and membrane separation in biorefinery processes
Project: PhD

Biooxidation reactor and process design
Project: PhD

Biorefining of hemp seeds: Enzymatic assisted upgrading technology
Project

Chemical Bioreaction Engineering methods for Plant Seed Upgrading: Literature review and introductory experimental work
Project

Lipid oxidation in skin care products
Project: PhD

Developments in enzyme immobilization with downstream renewable energy applications
Project: PhD

Production of prebiotic oligosaccharides by biocatalysis
Project: PhD

Structural characterization and enzymatic modification of soy polysaccharides
Project: PhD

Pretreatment of hemp fibers for utilization in strong bio composite materials
Project: PhD

Lignin processing within biorefining
Project: PhD

Carbohydrate degradation products within biorefining
Project: PhD

Enzymatic polishing and modification of lignin
Project: PhD

Enhancing micronutrient bioavailability via designed in situ enzyme catalysis
Project: PhD

Prebiotika til hindring af tarm sygdomme hos svin
Project: PhD

The MacroAlgaeBiorefinery 3G (MAB3) - sustainable production of 3G bioenergy carriers and high value aquatic fish feed from macroalgae
Project: PhD

Extraction of protein and amino acid from hemp seed meal
Project
Optimizing the anaerobic digestion of manure
Project: PhD

Lignin derived phenolics
Project: PhD

Functional Electrospun Nanostructures and Microstructures for Food and Bioengineering Applications
Project

Large scale enzymatic production of bioactive fibers from potato pulp
Project: PhD

Reactor and Process Design for Multi-enzymatic Synthesis
Project: PhD

Combined silage pretreatment and enzymatic hydrolysis of energy grasses for 2G bioethanol production
Project: PhD

PhD Project in Membrane Technology
Project: PhD

Matematisk modellering af membranseparation
Project: PhD

SILP enzyme catalysis technology for upgrading of biomass C5 monomers
Project: PhD

Effekter af kulhydrater på tarmens mikrobiologi
Project: PhD

Process development: Enzymatic upgrading of pectin from sugar beet pulp
Project: PhD

Discovery, Characterization and Design of a thermostable RGI Lyase for production of Bio-Functional Fibers
Project: PhD

Enzymatic Production of Gut-functional Polysaccharides
Project: PhD

Enzymatic Upgrading of Plant Biomass
Project: PhD

Enzymatic Production of Dietary Fibres and Prebiotics from Potato Pulp
Project: PhD

Biofuels from Nuisance Marine Algae
Project: PhD

Enzymatic Production of Prebiotics from Sugar Beet Pectin
Project: PhD
Ethanol Production from Rapeseed Straw and Agricultural Residues
Project: PhD

Continuous Membrane Microbioreactors for Development of Integrated Pectin Modification and Separation Processes
Project: PhD

The Cloning and Expression of Lignocellulose Degrading Enzymes in Thermophilic Bacteria
Project: PhD

Lignocellulose Pretreatment for Lignin Removal and Maximal Enzymatic (Ligno) Cellulose Degradation
Project: PhD

Enzymatic Opening of Diferulate Cross-Links in Plant Cell Walls
Project: PhD

Development of Quantitative Kinetic Models Describing Enzyme Catalyzed Heteropolysaccharide Degradation: Soluble Arabinoxylan
Project: PhD

Development of Quantitative Kinetic Models Describing Enzyme Catalysed Heteropolysaccharide Degradation: Insoluble Arabinoxylans
Project: PhD

Workpackage 2 in Prebiotic Center: Gut microbiota and Immune Response Effects
Project

WP2 in Prebiotic Center: Gut microbiota and Immune Response Effects
Project

Enzymatic Lipophilisation of Bioactive Compounds
Project: PhD

Enzymatic catalysis for increased extraction and positive modulation of phenolic antioxidants in functional juice and wine production
Project

Pre-Treatment (and Enzymatic Hydrolysis) of Ligno-Cellulose
Project: PhD

Process for Recovering and Enzymatically Modifying Immuno-Modulating Lipoteichoic Acid from Industrial Bacillus Fermentations
Project: PhD

Prediction of Wine Quality from Phenolic Profiles of Grapes, forkortet "Wine Quality"
Project: PhD

Fungal Pigments Potential Natural Food Colours
Project: PhD

Optimizing Enzyme Catalyzed Phytate Degradation in Cereal Foods
Project: PhD
Post-translational Modifications of Proteins: Novel in Vitro Methods for their Study and Scale-up
Project: PhD

Development of Berry Fruit Juices with Improved Health Potential
Project: PhD

Enzymatisk Hydrolyse af Lignocellulose fra Byg, Strå og Skaller
Project: PhD

Enzyme Catalysed Production of Phospholipids with Modified Fatty Acid Profile
Project: PhD

Regulation and Characterization of Cellulases and Hemicellulases Produced by Penicillium
Project: PhD

New Thermostable Enzymes for Biomass Conversion
Project: PhD

Enzymteknologi i frugtsaftprocesser
Project: PhD

Diagnostiske tools for forståelse og afværgelse af procesproblemer i biogasanlæg
Project: PhD

Oxidationsbeskyttelse af fiskeolieholdige produkter
Project: PhD

Enzymatisk nedbrydning af arabinoxylan fra hvede
Project: PhD

Ullnær dynamik i biologiske reaktioner
Project: PhD

Nye Strategier til Forbedring af frugtsaftkvalitet
Project: PhD

Aroma formation by staphylococcus starter cultures - the influence of growth parameters
Project: PhD

Funktional kvalitet af hvede til produktion af kiks
Project: PhD

Phenolic acids in rye
Project

Oxidationsmekanismer i fiskeolieholdige
Project: PhD

Oxidation mechanisms in fish oil enriched emulsions
Project
Application of enzymes for food protection

Project

Application of plant cell wall degrading enzymes in food technology.

Project

Activities:

Surface properties and chemistry correlate to the digestibility of biomass following hydrothermal pretreatment at different severities

Activity: Talks and presentations › Conference presentations