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Publications:

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

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

Substrate specificity and transfucosylation activity of GH29 α-l-fucosidases for enzymatic production of human milk oligosaccharides
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

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

Characterisation of Authentic Lignin Biorefinery Samples by Fourier Transform Infrared Spectroscopy and Determination of the Chemical Formula for Lignin
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

Characterization of alginates from Ghanaian brown seaweeds: Sargassum spp. and Padina spp
Publication: Research - peer-review › Journal article – Annual report year: 2017

Characterization of two novel bacterial type A exo-chitobiose 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

Compositional variations of brown seaweeds *Laminaria digitata* and *Saccharina latissima* in Danish waters
Publication: Research - peer-review › Journal article – Annual report year: 2017

Crude fucoidan content in two North Atlantic kelp species, *Saccharina latissima* and *Laminaria digitata* - seasonal variation and impact of environmental factors
Publication: Research - peer-review › Journal article – Annual report year: 2017

Design of *Trypanosoma rangeli* sialidase mutants with improved trans-sialidase activity
Publication: Research - peer-review › Journal article – Annual report year: 2017

Direct rate assessment of laccase catalysed radical formation in lignin by electron paramagnetic resonance spectroscopy
Publication: Research - peer-review › Journal article – Annual report year: 2017

Elemental analysis of various biomass solid fractions in biorefineries by X-ray fluorescence spectrometry
Publication: Research - peer-review › Journal article – Annual report year: 2017

Enzymatic conversion of CO2 to CH3OH via reverse dehydrogenase cascade biocatalysis: Quantitative comparison of efficiencies of immobilized enzyme systems
Publication: Research - peer-review › Review – Annual report year: 2017

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

Enzyme discovery for tuber processing pulps
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Freezing Point Determination of Water–Ionic Liquid Mixtures
Publication: Research - peer-review › Journal article – Annual report year: 2017

Functional hydrocolloids from seaweeds
Publication: Research - peer-review › Review – Annual report year: 2017

High-performance removal of acids and furans from wheat straw pretreatment liquid by diananofiltration
Publication: Research - peer-review › Journal article – Annual report year: 2017

Homology to peptide pattern for annotation of carbohydrate-active enzymes and prediction of function
Publication: Research - peer-review › Journal article – Annual report year: 2017

Impact of the fouling mechanism on enzymatic depolymerization of xylan in different configurations of membrane reactors
Publication: Research - peer-review › Journal article – Annual report year: 2017

Kinetics based reaction optimization of enzyme catalysed reduction of formaldehyde to methanol with synchronous cofactor regeneration
Publication: Research - peer-review › Journal article – Annual report year: 2017

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Publication: Research - peer-review › Journal article – Annual report year: 2017
Morphological, mechanical and antioxidant properties of Portuguese almond cultivars
Publication: Research - peer-review › Journal article – Annual report year: 2017

Municipal Solid Waste Management in a Low Income Economy Through Biogas and Bioethanol Production
Publication: Research - peer-review › Journal article – Annual report year: 2016

New degradation compounds from lignocellulosic biomass pretreatment: routes for formation of potent oligophenolic enzyme inhibitors
Publication: Research - peer-review › Journal article – Annual report year: 2016

New pentose dimers with bicyclic moieties from pretreated biomass
Publication: Research - peer-review › Journal article – Annual report year: 2017

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

Oxidative cleavage and hydrolytic boosting of cellulose in soybean spent flakes by Trichoderma reesei Cel61A lytic polysaccharide monooxygenase
Publication: Research - peer-review › Journal article – Annual report year: 2017

Prebiotic potential of pectin and pectic oligosaccharides to promote anti-inflammatory commensal bacteria in the human colon
Publication: Research - peer-review › Journal article – Annual report year: 2017

Prediction of Pectin Yield and Quality by FTIR and Carbohydrate Microarray Analysis
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Publication: Research - peer-review › Journal article – Annual report year: 2017

Rheological properties of agar and carrageenan from Ghanaian red seaweeds
Publication: Research - peer-review › Journal article – Annual report year: 2016

Selection of Bacillus species for targeted in situ release of prebiotic galacto-rhamnogalacturonan from potato pulp in piglets
Publication: Research - peer-review › Journal article – Annual report year: 2017

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

Significance of membrane bioreactor design on the biocatalytic performance of glucose oxidase and catalase: Free vs. immobilized enzyme systems
Publication: Research - peer-review › Journal article – Annual report year: 2016

Structural Characterization and Enzymatic Modification of Soybean Polysaccharides
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Surface properties correlate to the digestibility of hydrothermally pretreated lignocellulosic Poaceae biomass feedstocks
Publication: Research - peer-review › Journal article – Annual report year: 2017
Inocula selection in microbial fuel cells based on anodic biofilm abundance of *Geobacter sulfurreducens*
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*Modelling of volumetric composition and mechanical properties of unidirectional hemp/epoxy composites - Effect of enzymatic fibre treatment*
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*Molecular and biochemical characterization of a new thermostable bacterial laccase from *Meiothermus ruber* DSM 1279*
Publication: Research - peer-review › Journal article – Annual report year: 2016

*Oxidation of lignin in hemp fibres by laccase: effects on mechanical properties of hemp fibres and unidirectional fibre/epoxy composites*
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2016

*Phytase application in chewing gum - A technical assessment*
Publication: Research - peer-review › Journal article – Annual report year: 2017

*Phytase-mediated mineral solubilization from cereals under in vitro gastric conditions: Phytase-mediated mineral release*
Publication: Research - peer-review › Journal article – Annual report year: 2015

*Phytases for improved iron absorption*
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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*
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*Quantitative enzymatic production of sialylated galactooligosaccharides with an engineered sialidase from *Trypanosoma rangeli*
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*Rhamnogalacturonan I modifying enzymes: an update*
Publication: Research - peer-review › Review – Annual report year: 2015

*Sourcing and bioprocessing of brown seaweed for maximizing glucose release*
Publication: Research › Ph.D. thesis – Annual report year: 2016

*Structure, functionality and tuning up of laccases for lignocellulose and other industrial applications*
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*Thermostable β-galactosidases for the synthesis of human milk oligosaccharides*
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*Acetate is a superior substrate for microbial fuel cell initiation preceding bioethanol effluent utilization*
Publication: Research - peer-review › Journal article – Annual report year: 2015
Backbone structures in human milk oligosaccharides: trans-glycosylation by metagenomic β-N-acetylhexosaminidases
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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

Characterization and biological depectinization of hemp fibers originating from different stem sections
Publication: Research - peer-review › Journal article – Annual report year: 2015

Effect of harvest time and field retting duration on the chemical composition, morphology and mechanical properties of hemp fibers
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Fractionation and enzymatic processing of biomass for biorefinery applications
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High performance separation of xylose and glucose by enzyme assisted nanofiltration
Publication: Research - peer-review › Journal article – Annual report year: 2015

Implications of silica on biorefineries – interactions with organic material and mineral elements in grasses
Publication: Research - peer-review › Review – Annual report year: 2015

In Situ Formation of a Biocatalytic Alginate Membrane by Enhanced Concentration Polarization
Publication: Research - peer-review › Journal article – Annual report year: 2015

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

Mathematical modelling of membrane separation
Publication: Research › Ph.D. thesis – Annual report year: 2015

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

Performance of microbial phytases for gastric inositol phosphate degradation
Publication: Research - peer-review › Journal article – Annual report year: 2015

Predicting optimal back-shock times in ultrafiltration hollow fiber modules II: Effect of inlet flow and concentration dependent viscosity
Publication: Research - peer-review › Journal article – Annual report year: 2015

Seaweed Hydrocolloid Production: An Update on Enzyme Assisted Extraction and Modification Technologies
Publication: Research - peer-review › Journal article – Annual report year: 2015
Separation of phenolic acids from monosaccharides by low-pressure nanofiltration integrated with laccase pre-treatments
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Thermostability enhancement of an endo-1,4-β-galactanase from Talaromyces stipitatus by site-directed mutagenesis
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Time of harvest affects the yield of soluble polysaccharides extracted enzymatically from potato pulp
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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
Publication: Research - peer-review › Journal article – Annual report year: 2014

A Dynamic Model for Cellulosic Biomass Hydrolysis: a Comprehensive Analysis and Validation of Hydrolysis and Product Inhibition Mechanisms
Publication: Research - peer-review › Journal article – Annual report year: 2014

An integrated membrane system for the biocatalytic production of 3′-sialyllactose from dairy by-products
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Publication: Research - peer-review › Journal article – Annual report year: 2013

Appearance and distribution of regioisomers in metallo- and serine-protease-catalysed acylation of sucrose in N,N-dimethylformamide
Publication: Research - peer-review › Journal article – Annual report year: 2014

Application of enzymes for efficient extraction, modification, and development of functional properties of lime pectin
Publication: Research - peer-review › Journal article – Annual report year: 2014

Assessing Effects and interactions among key variables affecting the growth of mixotrophic microalgae: pH, inoculum volume, and growth medium composition.
Publication: Research - peer-review › Journal article – Annual report year: 2014

Biocatalytic production of 3′-sialyllactose by use of a modified sialidase with superior trans-sialidase activity
Publication: Research - peer-review › Journal article – Annual report year: 2014

Biorefining of wheat straw: accounting for the distribution of mineral elements in pretreated biomass by an extended pretreatment – severity equation
Publication: Research - peer-review › Journal article – Annual report year: 2014

Characterisation of a novel endo-xylloglucanase (XcXGHA) from Xanthomonas that accommodates a xylosyl-substituted glucose at subsite −1
Publication: Research - peer-review › Journal article – Annual report year: 2014

Characterization of an extensin-modifying metalloprotease: N-terminal processing and substrate cleavage pattern of Pectobacterium carotovorum Prt1
Publication: Research - peer-review › Journal article – Annual report year: 2014
Chelating agents improve enzymatic solubilization of pectinaceous co-processing streams
Publication: Research - peer-review › Journal article – Annual report year: 2013

Chemical characterization and hydrothermal pretreatment of Salicornia bigelovii straw for enhanced enzymatic hydrolysis and bioethanol potential
Publication: Research - peer-review › Journal article – Annual report year: 2013

Design of thermostable rhamnogalacturonan lyase mutants from Bacillus licheniformis by combination of targeted single point mutations
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

Engineering aspects of enzymatic fiber solubilization from potato pulp
Publication: Research › Ph.D. thesis – Annual report year: 2015

Engineering of pectinolytic enzymes for enhanced thermostability
Publication: Research › Ph.D. thesis – Annual report year: 2014

Ensiling and hydrothermal pretreatment of grass: Consequences for enzymatic biomass conversion and total monosaccharide yields
Publication: Research - peer-review › Journal article – Annual report year: 2014

Ensiling as pretreatment of grass for lignocellulosic biomass conversion
Publication: Research › Ph.D. thesis – Annual report year: 2014

Enzymatic Cellulose Hydrolysis: Enzyme Reusability and Visualization of beta-Glucosidase Immobilized in Calcium Alginate
Publication: Research - peer-review › Journal article – Annual report year: 2015

Enzymatic production of human milk oligosaccharides
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Enzymatic production of polysaccharides from gum tragacanth
Publication: Research › Patentit – 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

Enzyme immobilization by fouling in ultrafiltration membranes: Impact of membrane configuration and type on flux behavior and biocatalytic conversion efficacy
Publication: Research - peer-review › Journal article – Annual report year: 2014

Enzyme technology: Key to selective biorefining
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Filtration behavior of casein glycomacropeptide (CGMP) in an enzymatic membrane reactor: fouling control by membrane selection and threshold flux operation
Publication: Research - peer-review › Journal article – Annual report year: 2014
Formation of degradation compounds from lignocellulosic biomass in the biorefinery: sugar reaction mechanisms
Publication: Research - peer-review › Journal article – Annual report year: 2014

Functionalization of a Membrane Sublayer Using Reverse Filtration of Enzymes and Dopamine Coating
Publication: Research - peer-review › Journal article – Annual report year: 2014

Improvement of trans-sialylation versus hydrolysis activity of an engineered sialidase from Trypanosoma rangeli by use of co-solvents.
Publication: Research - peer-review › Journal article – Annual report year: 2014

Mathematical modelling of dextran filtration through hollow fibre membranes
Publication: Research - peer-review › Journal article – Annual report year: 2014

Methodology for quantitative determination of the carbohydrate composition of brown seaweeds (Laminariaceae)
Publication: Research - peer-review › Journal article – Annual report year: 2014

Methods for Improving Enzymatic Trans-glycosylation for Synthesis of Human Milk Oligosaccharide Biomimetics
Publication: Research - peer-review › Journal article – Annual report year: 2014

Optimizing the biocatalytic productivity of an engineered sialidase from Trypanosoma rangeli for 3′-sialyllactose production
Publication: Research - peer-review › Journal article – Annual report year: 2014

Phytases for Improved Iron Absorption
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Predicting optimal back-shock times in ultrafiltration hollow fibre modules through path-lines
Publication: Research - peer-review › Journal article – Annual report year: 2014

Rational Design of a New Trypanosoma rangeli Trans-Sialidase for Efficient Sialylation of Glycans
Publication: Research - peer-review › Journal article – Annual report year: 2014

Reactive membrane technology: Two case studies
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Separation of 3′-sialyllactose and lactose by nanofiltration: A trade-off between charge repulsion and pore swelling induced by high pH
Publication: Research - peer-review › Journal article – Annual report year: 2014

Solvant engineering and other reaction design methods for favouring enzyme-catalysed synthesis
Publication: Research › Ph.D. thesis – Annual report year: 2014

The significance of the initiation process parameters and reactor design for maximizing the efficiency of microbial fuel cells
Publication: Research - peer-review › Journal article – Annual report year: 2014

Enhanced enzymatic cellulose degradation by cellobiohydrolases via product removal
Publication: Research - peer-review › Journal article – Annual report year: 2013

Enhancing RGI lyase thermostability by targeted single point mutations
Publication: Research - peer-review › Journal article – Annual report year: 2013
Ensiling as biological pretreatment of grass (Festulolium Hykor): The effect of composition, dry matter, and inocula on cellulose convertibility
Publication: Research - peer-review › Journal article – Annual report year: 2013

Ensiling of wheat straw decreases the required temperature in hydrothermal pretreatment
Publication: Research - peer-review › Journal article – Annual report year: 2013

Enzymatic depolymerization of gum Tragacanth: Bifidogenic potential of low molecular weight oligosaccharides
Publication: Research - peer-review › Journal article – Annual report year: 2013

Enzymatic lignocellulose hydrolysis: Improved cellulase productivity by insoluble solids recycling.
Publication: Research - peer-review › Journal article – Annual report year: 2013

Enzyme activity measurement via spectral evolution profiling and PARAFAC
Publication: Research - peer-review › Journal article – Annual report year: 2013

Fouling-induced enzyme immobilization for membrane reactors
Publication: Research - peer-review › Journal article – Annual report year: 2013

Fucoidans from brown seaweeds: An update on structures, extraction techniques and use of enzymes as tools for structural elucidation
Publication: Research - peer-review › Journal article – Annual report year: 2014

Hemp fibres: Enzymatic effect of microbial processing on fibre bundle structure
Publication: Research - peer-review › Conference article – Annual report year: 2013

Identification of a laccase from Ganoderma lucidum CBS 229.93 having potential for enhancing cellulase catalyzed lignocellulose degradation
Publication: Research - peer-review › Journal article – Annual report year: 2013

In vitro growth of four individual human gut bacteria on oligosaccharides produced by chemoenzymatic synthesis.
Publication: Research - peer-review › Journal article – Annual report year: 2013

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Publication: Research › Ph.D. thesis – Annual report year: 2013

Mechanisms controlling retention during ultrafiltration of charged saccharides: Molecular conformation and electrostatic forces
Publication: Research - peer-review › Journal article – Annual report year: 2013

Mini Review: Basic Physiology and Factors Influencing Exogenous Enzymes Activity in the Porcine Gastrointestinal Tract
Publication: Research - peer-review › Journal article – Annual report year: 2013

Oxidative enzymatic gelation of sugar beet pectin for emulsion stabilization
Publication: Research - peer-review › Journal article – Annual report year: 2013

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Publication: Research - peer-review › Journal article – Annual report year: 2013

Simultaneous measurement of two enzyme activities using infrared spectroscopy: A comparative evaluation of PARAFAC, TUCKER and N-PLS modelling
Publication: Research - peer-review › Journal article – Annual report year: 2013
Stabilization of emulsions by gum tragacanth (Astragalus spp.) correlates to the galacturonic acid content and methoxylation degree of the gum
Publication: Research - peer-review › Journal article – Annual report year: 2013

Stabilization of oil-in-water emulsions by enzyme catalyzed oxidative gelation of sugar beet pectin
Publication: Research - peer-review › Journal article – Annual report year: 2013

Tragacanth gum: Functionality and prebiotic potential
Publication: Research - peer-review › Journal article – Annual report year: 2013

Tragacanth Gum: Structural Composition, Natural Functionality and Enzymatic Conversion as Source of Potential Prebiotic Activity
Publication: Research › Ph.D. thesis – Annual report year: 2013

A framework for model-based optimization of bioprocesses under uncertainty: Lignocellulosic ethanol production case
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Alteration of biomass composition in response to changing substrate particle size and the consequences for enzymatic hydrolysis of corn bran
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Biocatalytic cross-linking of pectic polysaccharides for designed food functionality: Structures, mechanisms, and reactions
Publication: Research - peer-review › Journal article – Annual report year: 2012

Bioethanol from lignocellulose - pretreatment, enzyme immobilization and hydrolysis kinetics
Publication: Research › Ph.D. thesis – Annual report year: 2012

Controlling the rejection of protein during membrane filtration by adding selected polyelectrolytes
Publication: Research - peer-review › Journal article – Annual report year: 2012

Designed optimization of a single-step extraction of fucose-containing sulfated polysaccharides from Sargassum sp.
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Effect of Charge on Membrane Rejection During Ultrafiltration: Comparison of Dextran and Carboxymethylcellulose (CMC) Solutions
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Publication: Research › Ph.D. thesis – Annual report year: 2012

Enzyme catalyzed oxidative gelation of sugar beet pectin: Kinetics and rheology
Publication: Research - peer-review › Journal article – Annual report year: 2012

Enzyme kinetics and identification of the rate-limiting step of enzymatic arabinoyxylan degradation
Publication: Research - peer-review › Journal article – Annual report year: 2012

Expression and characterization of an endo-1,4-β-galactanase from Emericella nidulans in Pichia pastoris for enzymatic design of potentially prebiotic oligosaccharides from potato galactans
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Fucose-containing sulfated polysaccharides from brown seaweed: Extraction technology and bioactivity assessment

In vitro fermentation of sugar beet arabino-oligosaccharides by fecal microbiota obtained from patients with ulcerative colitis to selectively stimulate the growth of Bifidobacterium spp. and Lactobacillus spp.

Optimization of reaction parameters for enzymatic glyceride synthesis from fish oil: Ethyl esters versus free fatty acids

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Production of Monascus-like pigments

Rapid near infrared spectroscopy for prediction of enzymatic hydrolysis of corn bran after various pretreatments

Statistical modelling of the interplay between solute shape and rejection in porous membranes

Strategies for Controlling the Rejection of Charged Oligosaccharides During Ultrafiltration: Modification of Molecular Shape, Operational Pressure and Membrane Cutoff

Thermodynamically based solvent design for enzymatic saccharide acylation with hydroxycinnamic acids in non-conventional media

Controlled enzyme catalyzed heteropolysaccharide degradation: Xylans

Enzymatic hydrolysis of corn bran arabinoxylan: - theory versus practice

A continuous membrane microbioreactor system for development of integrated pectin modification and separation processes

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Advances in the effective application of membrane technology in the food industry
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A framework for model-based optimization of bioprocesses under uncertainty: Identifying critical parameters and operating variables
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A Laboratory Exercise To Understand the Importance of Enzyme Technology in the Fruit-Processing Industry: Viscosity Decrease and Phenols Release from Apple Mash
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Definition and characterization of enzymes for maximal biocatalytic solubilization of prebiotic polysaccharides from potato pulp
Publication: Research - peer-review › Journal article – Annual report year: 2011

Dependency of the hydrogen bonding capacity of the solvent anion on the thermal stability of feruloyl esterases in ionic liquid systems
Publication: Research - peer-review › Journal article – Annual report year: 2011

Differential growth response of Ulva lactuca to ammonium and nitrate assimilation
Publication: Research - peer-review › Journal article – Annual report year: 2011

Dynamic Model-Based Evaluation of Process Configurations for Integrated Operation of Hydrolysis and Co-Fermentation for Bioethanol Production from Lignocellulose
Publication: Research - peer-review › Journal article – Annual report year: 2011

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Publication: Research › Poster – Annual report year: 2011

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Publication: Research - peer-review › Journal article – Annual report year: 2011

Fucoidan from Sargassum sp. and Fucus vesiculosus reduces cell viability of lung carcinoma and melanoma cells in vitro and activates natural killer cells in mice in vivo
Publication: Research - peer-review › Journal article – Annual report year: 2011
Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds Inhibit Proliferation of Melanoma Cells and Induce Apoptosis by Activation of Caspase-3 in Vitro
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Identification, expression, and characterization of a novel bacterial RGI Lyase enzyme for the production of bio-functional fibers
Publication: Research - peer-review › Journal article – Annual report year: 2012

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Publication: Research - peer-review › Journal article – Annual report year: 2011

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Publication: Research - peer-review › Journal article – Annual report year: 2011

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Publication: Research - peer-review › Journal article – Annual report year: 2011

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Functional foods 2: Nye processer til produktion af sundere frugtsaft

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Methods of Evaluating Food Antioxidants
Publication: Research - peer-review › Journal article – Annual report year: 1994

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 mannan 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

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 biocomposite materials
Project: PhD

Lignin processing within biorefining
Project: PhD

Carbohydrate degradation products within biorefining
Project: PhD

Reactive Separation Technology: Biometric Enzyme Immobilization
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 tarmsygdomme 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 modelling 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 Themophilic 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 Heteropolysaccaride 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 Colourants
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 afværgeelse af procesproblemer i biogasanlæg
Project: PhD

Oxidationsbeskyttelse af fiskeolieholdige produkter
Project: PhD

Enzymatisk nedbrydning af arabinoxylan fra hvede
Project: PhD

Ulinær 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