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 alginites from Ghanaian brown seaweeds: Sargassum spp. and Padina spp
Rhein-Knudsen, N., Ale, M. T., Ajalloueian, F. & Meyer, A. S. 2017 In : Food Hydrocolloids. 71, p. 236-244
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
Le, D. M., Sorensen, H. R. & Meyer, A. S. 2017 In : Biomass and Bioenergy. 97, p. 70-76
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 tube 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
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
Publication: Research - peer-review › Journal article – Annual report year: 2016

Pre-process desilication of wheat straw with citrate
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

Separation of xylose and glucose using an integrated membrane system for enzymatic cofactor regeneration and downstream purification
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
Publication: Research › Ph.D. thesis – Annual report year: 2017

Surface properties correlate to the digestibility of hydrothermally pretreated lignocellulosic Poaceae biomass feedstocks
Publication: Research - peer-review › Journal article – Annual report year: 2017

Targeted pre-treatment of hemp bast fibres for optimal performance in biocomposite materials: A review
Publication: Research - peer-review › Journal article – Annual report year: 2017

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
Formation of water-soluble soybean polysaccharides from spent flakes by hydrogen peroxide treatment
Pierce, B., Wichmann, J., Tran, T. H., Cheetamun, R., Bacic, A. & Meyer, A. S. 2016 In : Carbohydrate Polymers. 144, p. 504-513
Publication: Research - peer-review › Journal article – Annual report year: 2016

Impact of different alginate lyases on combined cellulase–lyase saccharification of brown seaweed
Publication: Research - peer-review › Journal article – Annual report year: 2016

Inocula selection in microbial fuel cells based on anodic biofilm abundance of Geobacter sulfurreducens
Publication: Research - peer-review › Journal article – Annual report year: 2016

It All Starts with a Sandwich: Identification of Sialidases with Trans-Glycosylation Activity
Publication: Research - peer-review › Journal article – Annual report year: 2016

Modelling of volumetric composition and mechanical properties of unidirectional hemp/epoxy composites - Effect of enzymatic fibre treatment
Publication: Research - peer-review › Journal article – Annual report year: 2016

Molecular and biochemical characterization of a new thermostable bacterial laccase from Meiothermus ruber DSM 1279
Kalyani, D. C., Munk, L., Mikkelsen, J. D. & Meyer, A. S. 2016 In : R S C Advances. 6, 5, p. 3910-3918
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
Nielsen, A. V. F. & Meyer, A. S. 2016 In : Agro Food Industry Hi-Tech. 27, 1, p. 48-51
Publication: Research - peer-review › Journal article – Annual report year: 2016

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
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

In situ prebiotics: enzymatic release of galacto-rhamnogalacturonan from potato pulp in vivo in the gastrointestinal tract of the weaning piglet
Publication: Research - peer-review › Journal article – Annual report year: 2015

In situ prebiotics for weaning piglets: In vitro production and fermentation of potato galactorhamnogalacturonan
Publication: Research - peer-review › Journal article – Annual report year: 2014

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

Modulating the regioselectivity of a Pasteurella multocida sialytransferase for biocatalytic production of 3' and 6' sialylactose
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
Publication: Research - peer-review › Journal article – Annual report year: 2015

Thermostability enhancement of an endo-1,4-β-galactanase from Talaromyces stipitatus by site-directed mutagenesis
Time of harvest affects the yield of soluble polysaccharides extracted enzymatically from potato pulp

A Novel Laccase from Ganoderma Lucidum Capable of Enhancing Enzymatic Degradation of Lignocellulolytic Biomass

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

A Dynamic Model for Cellulosic Biomass Hydrolysis: a Comprehensive Analysis and Validation of Hydrolysis and Product Inhibition Mechanisms

An integrated membrane system for the biocatalytic production of 3′-sialyllactose from dairy by-products

A Pasteurella multocida sialyltransferase displaying dual trans-sialidase activities for production of 3′-sialyl and 6′-sialyl glycans

Appearance and distribution of regioisomers in metallo- and serine-protease-catalysed acylation of sucrose in N,N-dimethylformamide

Application of enzymes for efficient extraction, modification, and development of functional properties of lime pectin

Biocatalytic production of 3′-sialyllactose by use of a modified sialidase with superior trans-sialidase activity

Biorefining of wheat straw: accounting for the distribution of mineral elements in pretreated biomass by an extended pretreatment – severity equation
Characterisation of a novel endo-xyloglucanase (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
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


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

Solvent 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

Enzymatic 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

Laccase Enzymology in Relation to Lignocellulose Processing
Publication: Research › Ph.D. thesis – Annual report year: 2013

Mechanisms controlling retention during ultrafiltration of charged saccharides: Molecular conformation and electrostatic forces
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.
Ale, M. T., Mikkelsen, J. D. & Meyer, A. S. 2012 In : Journal of Applied Physiology. 24, 4, p. 715-723
Publication: Research - peer-review › Journal article – Annual report year: 2011

Effect of Charge on Membrane Rejection During Ultrafiltration: Comparison of Dextran and Carboxymethylcellulose (CMC) Solutions
Publication: Research - peer-review › Conference article – Annual report year: 2012

Enzyme catalyzed oxidative cross-linking of feruloylated pectic polysaccharides from sugar beet: Kinetics and rheology
Publication: Research › Ph.D. thesis – Annual report year: 2012

Enzyme catalyzed oxidative gelation of sugar beet pectin: Kinetics and rheology
Abang Zaidel, D. N., Chronakis, I. S. & Meyer, A. S. 2012 In : Food Hydrocolloids. 28, 1, p. 130-140
Publication: Research - peer-review › Journal article – Annual report year: 2012

Enzyme kinetics and identification of the rate-limiting step of enzymatic arabinoxylan degradation
Rasmussen, L. E., Xu, C., Sørensen, J., Nielsen, M. K. & Meyer, A. S. 2012 In : Biochemical Engineering Journal. 69, p. 8-16
Publication: Research - peer-review › Journal article – Annual report year: 2012

Fucose-containing sulfated polysaccharides from brown seaweed: Extraction technology and bioactivity assessment
Publication: Research › Ph.D. thesis – Annual report year: 2012

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.
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Optimization of reaction parameters for enzymatic glyceride synthesis from fish oil: Ethyl esters versus free fatty acids
Publication: Research - peer-review › Journal article – Annual report year: 2012
Process/reactor selection for multistep biocatalysis.
Xue, R., Mikkelsen, J. D., Meyer, A. S. & Woodley, J. 2012
Publication: Research › Poster – Annual report year: 2012

Product inhibition of enzymatic hydrolysis of cellulose: are we running the reactions all wrong?
Publication: Research - peer-review › Conference abstract in journal – Annual report year: 2012

Production of Monascus-like pigments
Publication: Research › Patent – Annual report year: 2012

Rapid near infrared spectroscopy for prediction of enzymatic hydrolysis of corn bran after various pretreatments
Publication: Research - peer-review › Journal article – Annual report year: 2012

Statistical modelling of the interplay between solute shape and rejection in porous membranes
Publication: Research - peer-review › Journal article – Annual report year: 2012

Strategies for Controlling the Rejection of Charged Oligosaccharides During Ultrafiltration: Modification of Molecular Shape, Operational Pressure and Membrane Cutoff
Publication: Research - peer-review › Conference article – Annual report year: 2012

Thermodynamically based solvent design for enzymatic saccharide acylation with hydroxycinnamic acids in non-conventional media
Publication: Research - peer-review › Journal article – Annual report year: 2012

Controlled enzyme catalyzed heteropolysaccharide degradation: Xylans
Publication: Research › Ph.D. thesis – Annual report year: 2011

Enzymatic hydrolysis of corn bran arabinoxylan: - theory versus practice
Publication: Research › Ph.D. thesis – Annual report year: 2011

A continuous membrane microbioreactor system for development of integrated pectin modification and separation processes
Publication: Research - peer-review › Journal article – Annual report year: 2011

Activity and stability of feruloyl esterase A from Aspergillus niger in ionic liquid systems
Zeuner, B., Riisager, A. & Meyer, A. S. 2011
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2011

Advances in the effective application of membrane technology in the food industry
Publication: Research - peer-review › Book chapter – Annual report year: 2011
A framework for model-based optimization of bioprocesses under uncertainty: Identifying critical parameters and operating variables
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

A framework for model-based optimization of bioprocesses under uncertainty: Identifying critical parameters and operating variables
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2011

A Framework for Optimization of Bioprocess Operation under Uncertainties: A lignocellulosic Ethanol Production Case Study
Publication: Research - peer-review › Poster – Annual report year: 2011

A Laboratory Exercise To Understand the Importance of Enzyme Technology in the Fruit-Processing Industry: Viscosity Decrease and Phenols Release from Apple Mash
Publication: Research - peer-review › Journal article – Annual report year: 2011

A Mathematical Model for Simultaneous Saccharification and Co-fermentation (SSCF) of C6 and C5 Sugars
Publication: Research - peer-review › Journal article – Annual report year: 2011

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

An integral analysis for second generation bioethanol production via a dynamic model-based simulation approach: stochastic nonlinear optimisation
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2011

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
Ale, M. T., Mikkelsen, J. D. & Meyer, A. S. 2011 In : Journal of Applied Phycology. 23, p. 345-351
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
Extraction and Bioactivity assessment of Fucoidan from Brown seaweed
Ale, M. T., Maruyama, H., Tamauchi, H. & Meyer, A. S. 2011

Feruloylated and Nonferuloylated Arabino-oligosaccharides from Sugar Beet Pectin Selectively Stimulate the Growth of Bifidobacterium spp. in Human Fecal In Vitro Fermentations

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

Fucose-Containing Sulfated Polysaccharides from Brown Seaweeds Inhibit Proliferation of Melanoma Cells and Induce Apoptosis by Activation of Caspase-3 in Vitro
Ale, M. T., Maruyama, H., Tamauchi, H., Mikkelsen, J. D. & Meyer, A. S. 2011 In : Marine Drugs. 9, 12, p. 2605-2621

Identification, expression, and characterization of a novel bacterial RGI Lyase enzyme for the production of bio-functional fibers

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.

Kinetics of enzyme-catalyzed cross-linking of feruloylated arabinan from sugar beet

Low temperature lignocellulose pretreatment: effects and interactions of pretreatment pH are critical for maximizing enzymatic monosaccharide yields from wheat straw

Maximal release of highly bifidogenic soluble dietary fibers from industrial potato pulp by minimal enzymatic treatment
Modelling Framework for the Identification of Critical Variables and Parameters under Uncertainty in the Bioethanol Production from Lignocellulose
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

Modelling Framework for the Identification of Critical Variables and Parameters under Uncertainty in the Bioethanol Production from Lignocellulose
Publication: Research - peer-review › Poster – Annual report year: 2011

pH catalyzed pretreatment of corn bran for enhanced enzymatic arabininoxylan degradation
Publication: Research - peer-review › Journal article – Annual report year: 2011

Reactor selection for multi-enzymatic processes
Xue, R., Mikkelsen, J. D., Meyer, A. S. & Woodley, J. 2011
Publication: Research - peer-review › Poster – Annual report year: 2011

Recovery of volatile fruit juice aroma compounds by membrane technology: Sweeping gas versus vacuum membrane distillation
Publication: Research - peer-review › Journal article – Annual report year: 2012

Tailored enzymatic production of oligosaccharides from sugar beet pectin and evidence of differential effects of a single DP chain length difference on human faecal microbiota composition after in vitro fermentation
Publication: Research - peer-review › Journal article – Annual report year: 2011

Technology Evaluation of Process Configurations for Second Generation Bioethanol Production using Dynamic Model-based Simulations
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

Technology Evaluation of Process Configurations for Second Generation Bioethanol Production using Dynamic Model-based Simulations
Publication: Research - peer-review › Poster – Annual report year: 2011

Validation of Inhibition Effect in the Cellulose Hydrolysis: a Dynamic Modelling Approach
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

Validation of Inhibition Effect in the Cellulose Hydrolysis: a Dynamic Modelling Approach
Publication: Research - peer-review › Poster – Annual report year: 2011

A Dynamic Model for Cellulosic Biomass Hydrolysis: Validation of Hydrolysis and Product Inhibition Mechanism
Publication: Research › Sound/Visual production (digital) – Annual report year: 2010
Assessing Reliability of Cellulose Hydrolysis Models to Support Biofuel Process Design – Identifiability and Uncertainty Analysis
Publication: Research - peer-review › Journal article – Annual report year: 2010

Continuous membrane microbioreactor for integrated pectin degradation and separation
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Development of a mathematical model describing hydrolysis and co-fermentation of C6 and C5 sugars
Publication: Research › Sound/Visual production (digital) – Annual report year: 2010

Development of a mathematical model describing hydrolysis and co-fermentation of C6 and C5 sugars
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

Discriminated release of phenolic substances from red wine grape skins (Vitis vinifera L.) by multicomponent enzymes treatment
Arnous, A. & Meyer, A. S. 2010 In : Biochemical Engineering Journal. 49, 1, p. 68-77
Publication: Research - peer-review › Journal article – Annual report year: 2010

Dynamic plant-wide modelling for bioethanol production from lignocellulosic biomass (2G)
Publication: Research › Sound/Visual production (digital) – Annual report year: 2010

Effect and Modeling of Glucose Inhibition and In Situ Glucose Removal During Enzymatic Hydrolysis of Pretreated Wheat Straw
Publication: Research - peer-review › Journal article – Annual report year: 2010

Effects of specific carbohydrates on the intestinal microbiota
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Enzymatic modifications of grape skin phenolics A new look at wine maceration ?
Publication: Research - peer-review › Journal article – Annual report year: 2010

Enzymatic Xylose Release from Pretreated Corn Bran Arabinoxylan: Differential Effects of Deacetylation and Deferuloylation on Insoluble and Soluble Substrate Fractions
Publication: Research - peer-review › Journal article – Annual report year: 2010

Enzyme technology for precision functional food ingredient processes
Publication: Research - peer-review › Conference article – Annual report year: 2010

From lab experiments to plant operation and design: Bioethanol production from lignocellulose using different enzyme technologies
Publication: Research › Sound/Visual production (digital) – Annual report year: 2010
Comparison of methods for compositional characterisation of grape (Vitis vinifera) and apple (Malus domestica) skins
Arnous, A. & Meyer, A. S. 2008 In : Food and Bioproducts Processing. 86, 2, p. 79-86
Publication: Research - peer-review › Journal article – Annual report year: 2008

Computerized screening for novel producers of Monascus-like food pigments in Penicillium species
Publication: Research - peer-review › Journal article – Annual report year: 2008

Dansk-amerikansk forskningssamarbejde om sundhed og livsstilssygdomme
Publication: Communication › Journal article – Annual report year: 2008

Effect of wine dilution on the reliability of tannin analysis by protein precipitation
Publication: Research - peer-review › Journal article – Annual report year: 2008

Enzyme-assisted extraction of antioxidants: Release of phenols from vegetal matrixes
Publication: Research - peer-review › Journal article – Annual report year: 2008

Evaluation of Epicoccum nigrum for growth, morphology and production of natural colorants in liquid media and on a solid rice medium
Publication: Research - peer-review › Journal article – Annual report year: 2008

Identification of Spectral Regions for Quantification of Red Wine Tannins with Fourier Transform Mid-Infrared Spectroscopy
Publication: Research - peer-review › Journal article – Annual report year: 2008

Influence of substrate particle size and wet oxidation on physical surface structures and enzymatic hydrolysis of wheat straw
Publication: Research › Sound/Visual production (digital) – Annual report year: 2008

Phytate: impact on environment and human nutrition. A challenge for molecular breeding
Publication: Research - peer-review › Journal article – Annual report year: 2008

Prediction of wine color attributes from the phenolic profiles of red grapes (Vitis vinifera)
Publication: Research - peer-review › Journal article – Annual report year: 2008

Selection of the elderberry (Sambucus nigra L.) genotypes best suited for the preparation of juice
Publication: Research - peer-review › Journal article – Annual report year: 2008

Selective release of phenols from apple skin: Mass transfer kinetics during solvent and enzyme extraction
Statistically designed two step response surface optimization of enzymatic prepress treatment to increase juice yield and lower turbidity of elderberry juice
Publication: Research - peer-review › Journal article – Annual report year: 2007

Synergistic enzymatic interactions and effects of sequential enzyme additions during hydrolysis of wheat arabinoxylan
Sørensen, H. R., Pedersen, S. & Meyer, A. B. S. 2007 In : Enzyme and Microbial Technology. 40, p. 908-918
Publication: Research - peer-review › Journal article – Annual report year: 2007

Targeted isolation of constituents of Hubertia species by HPLC-SPE-NMR
Publication: Research - peer-review › Journal article – Annual report year: 2007

Targeted natural product isolation guided by HPLC-SPE-NMR: Constituents of Hubertia species
Publication: Research - peer-review › Journal article – Annual report year: 2007

Wine dilution affects the reliability of tannin analysis by protein precipitation
Publication: Research › Poster – Annual report year: 2007

A novel GH43 α-L-arabinofuranosidase from Humicola insolens: mode of action and synergy with GH51 α-L-arabinofuranosidases on wheat arabinoxylan
Publication: Research - peer-review › Journal article – Annual report year: 2006

Colorimetric Characterization for Comparative Analysis of Fungal Pigments and Natural Food Colorants
Publication: Research - peer-review › Journal article – Annual report year: 2006

Effect of enzymatic clarification and rat intestinal extracts incubation on phenolic composition and antioxidant activity of black currant juice
Publication: Research - peer-review › Journal article – Annual report year: 2006

Efficiency of new fungal cellulase systems in boosting enzymatic degradation of barley straw lignocellulose
Publication: Research - peer-review › Journal article – Annual report year: 2006

Funktionelle fødevarer
Meyer, A. B. S. 2006 In : BioZoom. 9, 3, p. 21-25
Publication: Communication › Journal article – Annual report year: 2006

Hvordan påvirker hydrokolloider aromafrigivelse fra fødevarer?
Publication: Communication › Journal article – Annual report year: 2005

Liver paté enriched with dietary fibre extracted from potato fibre as fat substitute
Kaack, K., Lærke, H. N. & Meyer, A. B. S. 2006 In : European Food Research and Technology. 223, p. 267-272
Publication: Research - peer-review › Journal article – Annual report year: 2006
New potato fibre for improvement of texture and colour of wheat bread
Kaack, K., Pedersen, L., Larke, H. N. & Meyer, A. B. S. 2006 In : European Food Research and Technology. 224, 2, p. 199-207
Publication: Research - peer-review › Journal article – Annual report year: 2006

Optimization of reaction conditions for enzymatic viscosity reduction and hydrolysis of wheat arabinoxylan in an industrial ethanol fermentation residue
Publication: Research - peer-review › Journal article – Annual report year: 2006

Oxidative Stability of fish enriched yoghurts
Publication: Research - peer-review › Book chapter – Annual report year: 2006

Oxidative stability of fish oil enriched yoghurts
Publication: Research - peer-review › Book chapter – Annual report year: 2006

Preventing oxidation in milk enriched with omega-3 fatty acids
Publication: Research › Journal article – Annual report year: 2006

Protease assisted clarification of black currant juice
Publication: Research - peer-review › Journal article – Annual report year: 2006

Separate and Simultaneous enzymatic hydrolysis and fermentation of wheat hemicellulose with recombinant xylose utilizing Saccharomyces cerevisiae
Publication: Research - peer-review › Journal article – Annual report year: 2006

Synergistic enzyme mechanisms and effects of sequential enzyme additions on degradation of water insoluble wheat arabinoxylan
Publication: Research - peer-review › Journal article – Annual report year: 2006

Upgrading of grape skins: Significance of plant cell-wall structural components and extraction techniques for phenol release
Publication: Research - peer-review › Journal article – Annual report year: 2006

Characterisation of volatile aroma compounds of orange juices by three dynamic and static headspace gas chromatography techniques
Bylaite, E. & Meyer, A. B. S. 2005 In : European Food Research and Technology. 222, p. 176-184
Publication: Research - peer-review › Journal article – Annual report year: 2005

Effect of xanthan on flavor release from thickened viscous food model systems
Publication: Research - peer-review › Journal article – Annual report year: 2005
Efficiencies of designed enzyme combinations in releasing xylose and arabinose from wheat arabinoxylan in an industrial ethanol residue
Sørensen, H., Pedersen, S., Viksø-Nielsen, A. & Meyer, A. B. S. 2005 In : Enzyme Microbial. Technol. 5-6, p. 773-784
Publication: Research - peer-review › Journal article – Annual report year: 2005

Enzymatic enhancement of anthocyanins and other phenolics in black currant juice
Publication: Research - peer-review › Article in proceedings – Annual report year: 2005

Enzymatic hydrolysis of hemicellulose: Use of statistical designs for optimization of reactions and uncovering of synergy mechanisms
Publication: Communication › Journal article – Annual report year: 2005

Enzymatic upgrading of antioxidant phenolics in berry juice and in press residues
Meyer, A. B. S. 2005 In : Fruit Processing. 6, p. 382-387
Publication: Research - peer-review › Journal article – Annual report year: 2005

Exploring fungal biodiversity for the production of water-soluble pigments as potential natural food colorants: Fungi as a source of natural food colorants
Publication: Research - peer-review › Journal article – Annual report year: 2005

From straw to ethanol: The hunt for better enzymes for degradation of straw is part of the development of a new bioethanol process
Publication: Communication › Journal article – Annual report year: 2005

Influence of hydrocolloids and viscosity on aroma release
Publication: Research - peer-review › Article in proceedings – Annual report year: 2005

Kan saftevand laves sundere ved hjælp af enzymer og ny procesteknologi?
Publication: Communication › Journal article – Annual report year: 2005

Protection against oxidation of fish-oil-enriched milk emulsions through addition of rapeseed oil or antioxidants
Publication: Research - peer-review › Journal article – Annual report year: 2005

Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality
Publication: Research - peer-review › Journal article – Annual report year: 2005

Synergistic antioxidative effects of alkamides, caffeic acid derivatives and polysaccharide fractions from Echinacea purpurea on in vitro oxidation of human low density lipoproteins
Publication: Research - peer-review › Journal article – Annual report year: 2005
Functional foods 1: Definitioner og produktesempler
Meyer, A. B. S. 2004 In : Dansk Kemi. 84, p. 25-28
Publication: Research › Journal article – Annual report year: 2004

Functional foods 2: Nye processer til produktion af sundere frugtsaft
Meyer, A. B. S. 2004 In : Dansk Kemi. 84, p. 2
Publication: Research › Journal article – Annual report year: 2004

Functional foods. What is that?
Meyer, A. B. S. 2004 In : Laboranten. 48, 12, p. 2-3
Publication: Communication › Journal article – Annual report year: 2004

Generation of flavour compounds in fermented sausages—the influence of curing ingredients, Staphylococcus starter culture and ripening time
Publication: Research › peer-review › Journal article – Annual report year: 2004

Impact of Isolation Method on the Antioxidant Activity of Rapeseed Meal Phenolics
Publication: Research - peer-review › Journal article – Annual report year: 2004

Influence of lambda-carrageenan on the release of systematic series of volatile flavor compounds from viscous food model systems
Publication: Research - peer-review › Journal article – Annual report year: 2004
Modeling the sensory impact of defined combinations of volatile lipid oxidation products on fishy and metallic off-flavors
Publication: Research - peer-review › Journal article – Annual report year: 2004

Recovery of volatile aroma compounds from black currant juice by vacuum membrane distillation
Publication: Research - peer-review › Journal article – Annual report year: 2004

Rye bran bread intake elevates urinary excretion of ferulic acid in humans, but does not affect the susceptibility of LDL to oxidation ex vivo
Publication: Research - peer-review › Journal article – Annual report year: 2004

Screening and identification of novel fungal pigments as potential natural food colorants
Publication: Research › Poster – Annual report year: 2004

Storage affects the phenolic profiles and antioxidant activities of cherries (Prunus avium L) on human low-density lipoproteins
Publication: Research - peer-review › Journal article – Annual report year: 2004

Antibacterial enzymes
Publication: Research - peer-review › Book chapter – Annual report year: 2003

Changes in macroscopic viscosity do not affect the release of aroma aldehydes from a pectinaceous food model system of low sucrose content
Publication: Research - peer-review › Journal article – Annual report year: 2003

Enzymatic hydrolysis of water-soluble wheat arabinoxylan. 1. Synergy between alpha-L-arabinofuranosidases, endo-1,4-beta-xylanases, and beta-xylosidase activities
Sørensen, H. R., Meyer, A. B. S. & Pedersen, S. 2003 In: Biotechnology and Bioengineering. 81, 6, p. 726-731
Publication: Research - peer-review › Journal article – Annual report year: 2003

Oxidative flavour deterioration of fish oil enriched milk
Publication: Research - peer-review › Journal article – Annual report year: 2003

Progress of lipid oxidation in different fish oil enriched milk emulsions supplemented with EDTA
Publication: Research › Article in proceedings – Annual report year: 2003

Quantitative analysis of the main phenolics in rapeseed meal and oils processed differently using enzymatic hydrolysis and HPLC
Vuorela, S., Meyer, A. B. S. & Heinonen, M. 2003 In: European Food Research and Technology. 217, 6, p. 517-523
Publication: Research - peer-review › Journal article – Annual report year: 2003
Antioxidants in fruits, berries and vegetables
Publication: Research - peer-review › Book chapter – Annual report year: 2002

Changes in dietary fibre, phenolic acids and activity of endogenous enzymes during rye bread-making
Publication: Research - peer-review › Journal article – Annual report year: 2002

Effect of storage on phenolic profiles and antioxidant activity of cherries (Prunus avium L.)
Publication: Research - peer-review › Article in proceedings – Annual report year: 2002

Enhance extraction og antioxidant phenols from wine and juice press residues via enzymatic polysaccharide hydrolysis
Meyer, A. B. S. 2002 In : Fruit Processing. 12, p. 29-33
Publication: Research - peer-review › Journal article – Annual report year: 2002

Enzymatic enhancement of anthocyanins and other phenolics in black currant juice
Publication: Research - peer-review › Article in proceedings – Annual report year: 2002

Enzymatic extraction of antioxidative phenols from black currant juice pomace (Ribes nigrum)
Publication: Research - peer-review › Article in proceedings – Annual report year: 2002

Fate of anthocyanins in industrial clarification treatment of cherry and black currant juice and the effects on antioxidant activity on low density pipoprotein oxidation in vitro
Publication: Research - peer-review › Article in proceedings – Annual report year: 2002

Inhibition of oxidation of human-low-density lipoprotein by phenolic extracts from rye and by pure monomeric and dimeric hydroxycinnamates
Publication: Research - peer-review › Article in proceedings – Annual report year: 2002

Microfiltration of red berry juice with thread filters: Effects of temperature, flow and filter pore size
Publication: Research - peer-review › Journal article – Annual report year: 2002

Natural food preservation
Publication: Research › Book chapter – Annual report year: 2002

Oxidative stability of fish and algae oils containing long-chain polyunsaturated fatty acids in bulk and in oil-in-water emulsions
Frankel, E. N., Satue-Gracia, T., Meyer, A. B. S. & German, J. B. 2002 In : Journal of agricultural and food chemistry. 50, 7, p. 2094-2099
Publication: Research - peer-review › Journal article – Annual report year: 2002
Retainment of phenolic phytochemicals by new technological approaches in berry juice processing
Publication: Research - peer-review › Article in proceedings – Annual report year: 2002

Antioxidant activity of hydroxycinnamic acids on human low-density lipoprotein oxidation
Publication: Research › Book chapter – Annual report year: 2001

Antioxidant effects of phenolic rye (Secale cereale L.) extracts, monomeric hydroxycinnamates, and ferulic acid dehydrodimers on human low-density lipoproteins
Publication: Research - peer-review › Journal article – Annual report year: 2001

Ascorbic acid improves the antioxidant activity of European grape juices by improving the juices' ability to inhibit lipid peroxidation of human LDL in vitro
Publication: Research - peer-review › Journal article – Annual report year: 2001

Efficiency of enzymatic and other alternative clarification and fining treatments on turbidity and haze in cherry juice
Publication: Research - peer-review › Journal article – Annual report year: 2001

Enzymatic enhancement and antioxidant activities of anthocyanins and other phenolic compounds in black currant juice
Publication: Research › Book chapter – Annual report year: 2001

Enzymatic enhancement and oxidant activities of anthocyanins and other phenolic compounds in black currant juice
Publication: Research - peer-review › Article in proceedings – Annual report year: 2001

Enzyme-assisted extraction of antioxidative phenols from black current juice press residues (Ribes nigrum)
Publication: Research - peer-review › Journal article – Annual report year: 2001

Enzyme-assisted release of phenolic antioxidants from wine and juice press residues and their effect on human LDL oxidation in vitro
Publication: Research - peer-review › Book chapter – Annual report year: 2001

Lipid oxidation in fish oil enriched mayonnaise : Calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil-enriched mayonnaise 4 : Effect of tocopherol concentration on oxidative deterioration
Enzymatic hydrolysis of plant material: Kinetics, reactions conditions and substrate effects
Meyer, A. M. B. S. & Landbo, K. 1999 In : Alimenta. 22, 9, p. 11-14
Publication: Research › Journal article – Annual report year: 1999

Enzymatic hydrolysis of plant material: Synergism and antagonism among enzymes
Publication: Research › Journal article – Annual report year: 1999

Oxidation in fish-oil-enriched mayonnaise 1 : Assessment of propyl gallate as an antioxidant by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 1999

Oxidation mechanisms in real food emulsions : Oil-water partition coefficients of selected volatile off-flavor compounds in mayonnaise
Publication: Research - peer-review › Journal article – Annual report year: 1999

Partitioning of selected antioxidants in mayonnaise
Publication: Research - peer-review › Journal article – Annual report year: 1999

Plant cell wall degrading enzymes for fruit juice processing
Publication: Research › Journal article – Annual report year: 1999

Release of hydroxycinnamic and hydroxybenzoic acids in rye by commercial plant cell wall degrading enzyme preparations
Andreasen, M. F., Christensen, L. P., Meyer, A. M. B. S. & Hansen, Å. 1999 In : Journal of the Science of Food and Agriculture. 79, p. 411-413
Publication: Research - peer-review › Journal article – Annual report year: 1999

The architecture of the plant plant wall: Fruits
Publication: Research › Journal article – Annual report year: 1999

Antioxidant activity of berry phenolics on human low-density lipoprotein and liposome oxidation
Publication: Research - peer-review › Journal article – Annual report year: 1998

Antioxidant activity of phenolic compounds in grapes
Publication: Research - peer-review › Article in proceedings – Annual report year: 1998

Antioxidant interactions of catechin, cyanidin, caffeic acid, quercetin, and ellagic acid on human LDL oxidation
Meyer, A. M. B. S., Heinonen, M. & Frankel, E. N. 1998 In : Food Chemistry. 61, p. 71-75
Publication: Research - peer-review › Journal article – Annual report year: 1998

Antioxidants in grapes and grape juices and their potential health effects
Publication: Research - peer-review › Journal article – Annual report year: 1998
Commercial grape juices inhibit the in vitro oxidation of human low-density lipoproteins
Publication: Research - peer-review › Journal article – Annual report year: 1998

Enzymatic release of antioxidants for human LDL from grape pomace
Meyer, A. M. B. S., Jepsen, S. M. & Sørensen, N. S. 1998 In : Journal of Agriculture and Food Chemistry. 46, p. 2439-2446
Publication: Research - peer-review › Journal article – Annual report year: 1998

Enzymatic release of antioxidants for human low-density lipoprotein from grape pomace
Meyer, A. M. B., Jepsen, S. M. & Sørensen, N. S. 1998 In : Journal of Agricultural and Food Chemistry. 46, 7, p. 2439-2446
Publication: Research - peer-review › Journal article – Annual report year: 1998

Fruit hydroxycinnamic acids inhibit human LDL oxidation in vitro
Publication: Research - peer-review › Journal article – Annual report year: 1998

Interactions between functional ingredients, antioxidants and off-flavour compounds in mayonnaise with fish oil
Publication: Research › Conference abstract for conference – Annual report year: 1998

Oxidation mechanisms in real food emulsions: Method for separation of mayonnaise by ultracentrifugation
Publication: Research - peer-review › Journal article – Annual report year: 1998

Phenolic composition and antioxidant activity of prunes and prune juice (Prunus domestica)
Publication: Research - peer-review › Journal article – Annual report year: 1998

Antioxidant activity of grape extracts in a lecithin liposome system
Publication: Research - peer-review › Journal article – Annual report year: 1997

Inhibition of low-density lipoprotein oxidation in relation to composition of phenolic antioxidants in grapes
Publication: Research - peer-review › Journal article – Annual report year: 1997

The effect of various food parameters on the activity and stability of catalase from Aspergillus niger and catalase from bovine liver
Publication: Research - peer-review › Journal article – Annual report year: 1997

Fate of the synergistic antioxidant system ascorbic acid, lecithin, and tocopherol in mayonnaise: Partition of ascorbic acid
Meyer, A. M. B. & Jacobsen, C. M. 1996 In : Journal of Food Lipids. 3, p. 139-147
Publication: Research - peer-review › Journal article – Annual report year: 1996

Oxidoreductases as food antioxidants
Publication: Research - peer-review › Article in proceedings – Annual report year: 1996
Critical Assessment of the Applicability of Superoxide Dismutase As An Antioxidant in Lipid Foods
Publication: Research - peer-review › Journal article – Annual report year: 1994

Methods of Evaluating Food Antioxidants
Meyer, A. B. S. 1994 In : Trends in Food Science and Technology. 5, 2, p. 56-57
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
Nielsen, C. F., Meyer, A. S., Christensen, J. M. & Lange, L.
01/04/2017 → 31/03/2020
Project: PhD

Homology to peptide pattern for annotation of carbohydrate-active enzymes and prediction of function
14/12/2016 → 12/04/2017
Project

Production of alkali from cocoa husk ash and biological extraction of hydrocolloid from Sargassum sp.
Ale, M. T., Rhein-Knudsen, N., Bentil, J. A. & Meyer, A. S.
05/09/2016 → 06/02/2017
Project

Production of alkali from cocoa husk ash for extraction of hydrocolloid from biologically pretreated red seaweed
Ale, M. T., Rhein-Knudsen, N., Bentil, J. A. & Meyer, A. S.
05/09/2016 → 06/02/2017
Project

Systematic enzyme discovery, targeted to fungal and algal biomass
Pilgaard, B., Lange, L., Busk, P. K. & Meyer, A. S.
01/08/2016 → 30/07/2020
Project: PhD

PhD position in Valorization of Industrial Waste Streams from Tuber Processing - Sino Danish Center (SDC)
Barrett, K., Lange, L., Busk, P. K. & Meyer, A. S.
01/06/2016 → 31/05/2019
Project: PhD

Enzymatic lignin biorefining by cleavage of lignin-carbohydrate complexes
15/05/2016 → 14/05/2019
Project: PhD
Energy production from seaweed and seaweed processing residues
Iddrisu, A., Meyer, A. S. & Thygesen, A.
15/12/2015 → 04/03/2016
Project: PhD

Laccase engineering and reaction analysis
Perna, V., Meyer, A. S. & Wittrup Agger, J.
01/12/2015 → 30/11/2018
Project: PhD

Fractionation and enzymatic processing of biomass for biorefinery applications
Tristan Djajadi, D., Meyer, A. S., Jørgensen, H. & Pinelo, M.
01/02/2015 → 30/04/2018
Project: PhD

Study of Fixed Film Fixed Filter AD (4FAD) Biogas System Performance at High Suspende Solids and COD loads
Gonzalez Londono, J. E., Meyer, A. S., Jensen, A. P., Thomsen, K. & Uller, B.
01/02/2015 → 31/01/2019
Project: PhD

Cellulase enzymology and production
01/01/2015 → 31/12/2017
Project: PhD

Enzyme discovery for seaweed processing
Cao, T. T. H., Meyer, A. S., Dalgaard Mikkelsen, M. & Mikkelsen, J. D.
01/01/2015 → 28/02/2018
Project: PhD

Research of conductive spinning solution in ionic liquid and enzymatic modification cellulose system
Liu, Y., Meyer, A. S., Thomsen, K. & Zhang, S.
01/01/2015 → 31/12/2017
Project: PhD

Seaweed polysaccharides production using enzymes technologies
01/12/2014 → 16/12/2017
Project: PhD

New fungal endomannanase diversity for mannan containing substrates in bioenergy
01/06/2014 → 07/07/2018
Project: PhD

Integration between enzyme technology and membrane separation in biorefinery processes
01/05/2014 → 25/08/2017
Project: PhD

Biooxidation reactor and process design
01/04/2014 → 13/11/2017
Project: PhD
Biorefining of hemp seeds: Enzymatic assisted upgrading technology
Ale, M. T., Meyer, A. S. & Pinelo, M.
17/02/2014 → 18/07/2014
Project

Chemical Bioreaction Engineering methods for Plant Seed Upgrading: Literature review and introductory experimental work
Ale, M. T., Meyer, A. S. & Pinelo, M.
06/01/2014 → 24/01/2014
Project

Developments in enzyme immobilization with downstream renewable energy applications
15/12/2013 → 25/08/2017
Project: PhD

Production of prebiotic oligosaccharides by biocatalysis
Binti Jamek, S., Meyer, A. S., Mikkelsen, J. D., Muschiol, J., Lange, L., Christensen, M. W. & Vaaje-Kolstad, G.
15/12/2013 → 13/11/2017
Project: PhD

Structural characterizaion and enzymatic modification of soy polysaccharides
15/11/2013 → 25/08/2017
Project: PhD

Pretreatment of hemp fibers for utilization in strong biocomposite materials
Liu, M., Meyer, A. S., Thygesen, A., Østergård, H., Hotchkiss, Jr., A. T. & Tovborg, M.
15/09/2013 → 25/01/2017
Project: PhD

Lignin processing within biorefining
15/12/2012 → 26/04/2017
Project: PhD

Carbohydrate degradation products within biorefining
01/11/2012 → 30/09/2016
Project: PhD

Reactive Separation Technology: Biometric Enzyme Immobilization
Marpani, F. B., Meyer, A. S., Pinelo, M., Christensen, J. M., Jönsson, A. & Pedersen, L. H.
01/11/2012 → 02/05/2016
Project: PhD

Enzymatic polishing and modification of lignin
Munk, L., Meyer, A. S. & Mikkelsen, J. D.
01/10/2012 → 05/01/2018
Project: PhD

Enhancing micronutrient bioavailability via designed in situ enzyme catalysis
15/09/2012 → 02/12/2015
Project: PhD
Prebiotika til hindring af tarmssygdomme hos svin
01/07/2012 → 25/11/2015
Project: PhD

The MacroAlgaeBiorefinery 3G (MAB3) - sustainable production of 3G bioenergy carriers and high value aquatic fish feed from macroalgae
15/06/2012 → 18/08/2016
Project: PhD

Extraction of protein and amino acid from hemp seed meal
Ale, M. T., Meyer, A. S. & Pinelo, M.
01/06/2012 → 30/06/2014
Project

Optimizing the anaerobic digestion of manure
01/12/2011 → 01/07/2015
Project: PhD

Lignin derived phenolics
Weiss, N. D., Meyer, A. S. & Sørensen, H. R.
01/11/2011 → 10/09/2012
Project: PhD

Functional Electrospun Nanostructures and Microstructures for Food and Bioengineering Applications
Chronakis, I. S., Meyer, A. S., Qvortrup, K., Ye, L., Goycoolea, F., Nielsen, K. A., Jessen, F., Boutrup Stephan, K., Jørgensen, L. & Mendes, A. C. L.
01/05/2011 → 31/10/2015
Project

Large scale enzymatic production of bioactive fibers from potato pulp
Ravn, H. C., Meyer, A. S., Kiørboe, L. G., Sørensen, O. B., Mikkelsen, J. D., Hotchkiss, Jr., A. T. & Nielsen, P. M.
01/12/2010 → 17/12/2014
Project: PhD

Reactor and Process Design for Multi-enzymatic Synthesis
Xue, R., Woodley, J., Meyer, A. S. & Mikkelsen, J. D.
01/12/2010 → 01/11/2016
Project: PhD

Combined silage pretreatment and enzymatic hydrolysis of energy grasses for 2G bioethanol production
01/11/2010 → 28/05/2014
Project: PhD

PhD Project in Membrane Technology
Kulkarni, A., Meyer, A. S. & Pinelo, M.
01/08/2010 → 31/01/2012
Project: PhD

Matematisk modellering af membranseparation
Vinther, F., Brøns, M., Meyer, A. S., Sørensen, M. P., Hassager, O., Davis, R. H. & Jönsson, A.
01/04/2010 → 20/03/2014
Project: PhD
SILP enzyme catalysis technology for upgrading of biomass C5 monomers
15/12/2009 → 23/04/2014
Project: PhD

Effekter af kulhydrater på tarmens mikrobiologi
01/08/2009 → 31/07/2011
Project: PhD

Process development: Enzymatic upgrading of pectin from sugar beet pulp
Ahmadi Gavlighi, H., Mikkelsen, J. D., Meyer, A. S., Chronakis, I. S., Bergenståhl, B. & Juul, A. G.
01/06/2009 → 04/09/2013
Project: PhD

Discovery, Characterization and Design of a thermostable RGI Lyase for production of Bio-Functional Fibers
01/02/2009 → 18/12/2013
Project: PhD

Enzymatic Production of Gut-functional Polysaccharides
Abang Zaidel, D. N. B., Meyer, A. S., Mikkelsen, J. D., Bergenståhl, B. & Duus, J. Ø.
01/08/2008 → 27/06/2012
Project: PhD

Enzymatic Upgrading of Plant Biomass
01/05/2008 → 30/09/2013
Project: PhD

Enzymatic Production of Dietary Fibres and Prebiotics from Potato Pulp
01/04/2008 → 24/08/2011
Project: PhD

Biofuels from Nuisance Marine Algae
Ale, M. T., Meyer, A. S., Jacobsen, C., Saake, B. & Troelsen, J. T.
01/03/2008 → 18/04/2012
Project: PhD

Enzymatic Production of Prebiotics from Sugar Beet Pectin
15/11/2007 → 24/08/2011
Project: PhD

Ethanol Production from Rapeseed Straw and Agricultural Residues
Arvaniti, E., Schmidt, J. E., SLET - Kádár, Z., Meyer, A. S., Girio, F. M. F. & Norddahl, B.
15/09/2007 → 18/04/2012
Project: PhD

Continuous Membrane Microbioreactors for Development of Integrated Pectin Modification and Separation Processes
01/07/2007 → 09/02/2011
Project: PhD
The Cloning and Expression of Lignocellulose Degrading Enzymes in Thermophilic Bacteria
Sitarz, A. K., Meyer, A. S., Mikkelsen, J. D., Jensen, A. D., Christensen, M. W. & Graff, L. H. D.
01/05/2007 → 19/04/2013
Project: PhD

Lignocellulose Pretreatment for Lignin Removal and Maximal Enzymatic (Ligno) Cellulose Degradation
01/04/2007 → 01/09/2010
Project: PhD

Enzymatic Opening of Diferulate Cross-Links in Plant Cell Walls
15/03/2007 → 15/06/2011
Project: PhD

Development of Quantitative Kinetic Models Describing Enzyme Catalyzed Heteropolysaccaride Degradation: Soluble Arabinoxylan
Xu, C. & Meyer, A. S.
01/03/2007 → 31/07/2010
Project: PhD

Development of Quantitative Kinetic Models Describing Enzyme Catalysed Heteropolysaccharide Degradation: Insoluble Arabinoxylans
Rasmussen, L. E., Meyer, A. S., Sørensen, J. F., Mikkelsen, J. D., Pettersson, D. R. & Tenkanen, M.
01/02/2007 → 15/06/2011
Project: PhD

Workpackage 2 in Prebiotic Center : Gut microbiota and Immune Response Effects
01/01/2007 → 31/12/2011
Project

WP2 in Prebiotic Center : Gut microbiota and Immune Response Effects
01/01/2007 → 31/12/2011
Project

Enzymatic Lipophilisation of Bioactive Compounds
01/04/2006 → 30/06/2008
Project: PhD

Enzymatic catalysis for increased extraction and positive modulation of phenolic antioxidants in functional juice and wine production
Pinelo, M. & Meyer, A. S.
01/10/2005 → 30/09/2007
Project

Pre-Treatment (and Enzymatic Hydrolysis) of Ligno-Cellulose
01/10/2005 → 21/12/2010
Project: PhD
Process for Recovering and Enzymatically Modifying Immuno-Modulating Lipoteichoic Acid from Industrial Bacillus Fermentations
Hua, L., Meyer, A. S., Villadsen, J. & Wumpelmann, M.
01/09/2005 → 28/02/2007
Project: PhD

Prediction of Wine Quality from Phenolic Profiles of Grapes, forkortet "Wine Quality"
01/02/2005 → 04/07/2008
Project: PhD

Fungal Pigments Potential Natural Food Colourants
01/09/2004 → 01/04/2009
Project: PhD

Optimizing Enzyme Catalyzed Phytate Degradation in Cereal Foods
Bohn, L., Meyer, A. S., Rasmussen, S. K. & Sørensen, M. B.
01/05/2004 → 30/04/2005
Project: PhD

Post-translational Modifications of Proteins: Novel in Vitro Methods for their Study and Scale-up
01/04/2004 → 25/06/2007
Project: PhD

Development of Berry Fruit Juices with Improved Health Potential
Arnous, A., Meyer, A. S., Mikkelsen, J. D., Dietrich, H. & van den Brink, H.
15/03/2004 → 25/11/2009
Project: PhD

Enzymatic Hydrolyse af Lignocellulose fra Byg, Strå og Skaller
Rosgaard, L., Meyer, A. S., Pedersen, S., Villadsen, J., Nielsen, C. & Tjerneld, F.
01/07/2003 → 28/09/2007
Project: PhD

Enzyme Catalysed Production of Phospholipids with Modified Fatty Acid Profile
01/05/2003 → 04/12/2006
Project: PhD

Regulation and Characterization of Cellulases and Hemicellulases Produced by Penicillium
01/09/2002 → 26/06/2008
Project: PhD

New Thermostable Enzymes for Biomass Conversion
Georgieva, T. I., Ahring, B. K., Meyer, A. S., Lange, L. & Zacchi, G. N.
01/08/2002 → 01/09/2006
Project: PhD

Enzymteknologi i frugtsaftprocesser
Landbo, A. R., Meyer, A. S. & Andersen, K. E.
01/07/2002 → 31/08/2006
Project: PhD
Diagnostiske tools for forståelse og afværgelse af procesproblemer i biogasanlæg
01/03/2002 → 10/03/2006
Project: PhD

Oxidationsbeskyttelse af fiskeolieholdige produkter
01/01/2002 → 18/09/2007
Project: PhD

Enzymatisk nedbrydning af arabinoxylan fra hvede
01/03/2001 → 28/08/2006
Project: PhD

Ulinær dynamik i biologiske reaktioner
01/03/2001 → 06/03/2006
Project: PhD

Nye Strategier til Forbedring af frugtsaftkvalitet
01/02/2001 → 15/11/2004
Project: PhD

Aroma formation by staphylococcus starter cultures - the influence of growth parameters
01/06/1999 → 24/06/2003
Project: PhD

Funktionel kvalitet af hvede til produktion af kiks
01/06/1999 → 27/05/2003
Project: PhD

Phenolic acids in rye
Meyer, A. S. & Hansen, Å.
01/08/1997 → 31/03/2001
Project

Oxidationsmekanismer i fiskeolieholdige
01/11/1996 → ...
Project: PhD

Oxidation mechanisms in fish oil enriched emulsions
01/05/1996 → 31/12/1999
Project

Application of enzymes for food protection
Meyer, A. S. & Adler-Nissen, J.
01/01/1995 → 31/12/1997
Project
Application of plant cell wall degrading enzymes in food technology.
Meyer, A. S., Adler-Nissen, J. & Bergsøe, M. N.
01/01/1995 → 31/12/1996

Project

Activities:

Surface properties and chemistry correlate to the digestibility of biomass following hydrothermal pretreatment at different severities
Tristan Djajadi, D. (Guest lecturer), Aleksander R. Hansen (Guest lecturer), Anders Jensen (Guest lecturer), Lisbeth G. Thygesen (Guest lecturer), Pinelo, M. (Guest lecturer), Meyer, A. S. (Guest lecturer), Jørgensen, H. (Guest lecturer)
1 May 2017 → 4 May 2017
Activity: Talks and presentations › Conference presentations