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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 Suspended 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 tarmsygdomme 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 frommacroalgae
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 Stephansen, 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 Themophilic 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 Heteropolysaccharide 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

Enzymisk 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
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 afvær gentle af procesproblemer i biogasanlæg
01/03/2002 → 10/03/2006
Project: PhD

Oxidationsbeskyttelse af fiskeolieholdige produkter
01/01/2002 → 18/05/2007
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