Birgitte Vedel Hansen - DTU Orbit (06/07/2017)

Organisations

Civilingeniør, Department of Biotechnology
04/07/2003 → 03/09/2013 Former
VIP

Publications:

Chemometrics approach to substrate development, case: semisyntetic cheese

General information
State: Published
Organisations: Department of Biotechnology
Authors: Nielsen, P. V. (Intern), Hansen, B. V. (Intern)
Number of pages: 25
Publication date: 1998

Host publication information
Title of host publication: Workshop on Modern Methods in Food Mycology, Programme and Abstract
Place of publication: Uppsala
Publisher: Livsmedelsverket
Main Research Area: Technical/natural sciences
Conference: Unknown, Uppsala, Sweden, 01/01/1998
Source: orbit
Source-ID: 170733
Publication: Research › Article in proceedings – Annual report year: 1998

Development of a synthetic cheese medium for fungi using chemometric methods

General information
State: Published
Organisations: Department of Biotechnology
Authors: Hansen, B. V. (Intern), Nielsen, P. V. (Intern)
Pages: 1237-1245
Publication date: 1997
Main Research Area: Technical/natural sciences

Publication information
Journal: Journal of Dairy Science
Volume: 80
Ratings:
BFI (2017): BFI-level 2
Web of Science (2017): Indexed Yes
BFI (2016): BFI-level 2
Scopus rating (2016): SJR 1.304 SNIP 1.464 CiteScore 2.66
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 2
Scopus rating (2015): SJR 1.464 SNIP 1.498 CiteScore 2.63
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 2
Scopus rating (2014): SJR 1.43 SNIP 1.505 CiteScore 2.78
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 2
Scopus rating (2013): SJR 1.407 SNIP 1.597 CiteScore 2.82
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
Projects:

**Physiology, ecology and resistance of the mycoflora associated with different types of food, with emphasis on cheese and other dairy products**

The influence of important combinations of intrinsic, extrinsic and processing factors on the germination, growth and production of secondary metabolites and volatiles by fungi associated with dairy products including starter cultures, will be investigated. Studies of atmosphere composition (O2 and CO2) and humidity will be emphasized. Interactions between fungi on fermented cheese are studied by in situ analysis of secondary metabolites production. The results will be used in design of mathematical models, which can be used in the quality management of especially cheese production.

Department of Biotechnology

Danish Dairy Research Foundation

Period: 01/09/1992 → 31/12/1996

Number of participants: 8

Project participant:

Haasum, Iben (Intern)

Nielsen, Marianne Skovgaard (Intern)
Larsen, Thomas Ostenfeld (Intern)
Hinsby, Anne Winther (Intern)
Hansen, Birgitte Vedel (Intern)
Breumlund, Jørn (Intern)
Lyhne, Ellen Kirstine (Intern)

Project Manager, organisational:
Nielsen, Per Væggemose (Intern)

Financing sources
Source: Unknown
Name of research programme: Ukendt
Amount: 12,125,057.00 Danish Kroner
Project