Publications:

Die Hard - improving the physical quality of extruded fish feed pellets
Publication: Research › Ph.D. thesis – Annual report year: 2017

Liquid Holding Capacity and Liquid Leakage of Raw Salmon and Trout Fillets
Publication: Research - peer-review › Journal article – Annual report year: 2017

Process analysis and data driven optimization in the salmon industry
Publication: Research › Ph.D. thesis – Annual report year: 2017

Variation in some quality attributes of Atlantic salmon fillets from aquaculture related to geographic origin and water temperature
Publication: Research - peer-review › Journal article – Annual report year: 2017

Biological variation of the raw material and processing conditions affect the yield and quality of fast-marinated herring
Publication: Research - peer-review › Poster – Annual report year: 2016

Pilotprojekt for udvikling af fiskeri af strandkrabber til foderproduktion
Publication: Commissioned - peer-review › Report – Annual report year: 2015

Sensory factors in food satisfaction. An understanding of the satisfaction term and a measurement of factors involved in sensory- and food satisfaction
Publication: Research › Ph.D. thesis – Annual report year: 2015

Automatic scatter detection in fluorescence landscapes by means of spherical principal component analysis
Publication: Research - peer-review › Journal article – Annual report year: 2013

A study of traceability and quality assurance in fish supply chains
Publication: Research › Ph.D. thesis – Annual report year: 2013

On the track of fish batches in three distribution networks
Publication: Research - peer-review › Journal article – Annual report year: 2012

Sensory Properties of Frozen Herring (Clupea harengus) from Different Catch Seasons and Locations
Publication: Research - peer-review › Journal article – Annual report year: 2012

Effect of frozen storage temperature on quality-related changes in rainbow trout (Oncorhynchus mykiss).
Publication: Research - peer-review › Journal article – Annual report year: 2011

Effect of frozen storage temperature on quality-related changes in fish muscle: Changes in physical, chemical and biochemical quality indicators during short- and long-term storage
Publication: Research › Ph.D. thesis – Annual report year: 2010

Chemical processes responsible for quality deterioration in fish
Publication: Research - peer-review › Book chapter – Annual report year: 2010
Cod and rainbow trout as freeze-chilled meal elements
Publication: Research - peer-review › Journal article – Annual report year: 2010

Determination of ice-glaze content of individually quick frozen prawns by acoustics - the sound of frozen prawns.
Publication: Research - peer-review › Article in proceedings – Annual report year: 2010

Effect of temperature on quality-related changes in cod (Gadus morhua) during short- and long-term frozen storage.
Publication: Research - peer-review › Journal article – Annual report year: 2010

Latitudinal patterns in the abundance of major marine bacterioplankton groups
Publication: Research - peer-review › Journal article – Annual report year: 2010

Sensory quality of seafood – in the chain from catch to consumption
Publication: Research › Ph.D. thesis – Annual report year: 2010

Using a cross-model loadings plot to identify protein spots causing 2-DE gels to become outliers in PCA
Publication: Research - peer-review › Journal article – Annual report year: 2010

A fully robust PARAFAC method for analyzing fluorescence data
Publication: Research - peer-review › Journal article – Annual report year: 2010

Data handling by multivariate data analysis
Publication: Research - peer-review › Book chapter – Annual report year: 2009

Freeze-chilling af fisk til brug som måltidselementer
Publication: Research › Poster – Annual report year: 2009

Optimal food quality by online acoustic methods and chemometrics: Prediction of the degree of glazing of single frozen prawns by acoustics
Publication: Research › Poster – Annual report year: 2009

Quality effect of freeze-chilling in cod and rainbow trout
Publication: Research › Poster – Annual report year: 2009

Auto-fluorescence of fish muscle juice. Resolution into components by robust PARAFAC with automatic scatter correction
Publication: Research › Paper – Annual report year: 2008

Combination of statistical approaches for analysis of 2-DE data gives complementary results
Publication: Research - peer-review › Journal article – Annual report year: 2008

Multivariate data analysis of two-dimensional gel electrophoresis protein patterns from few samples
Publication: Research - peer-review › Journal article – Annual report year: 2008

Frozen storage of herring from different stocks and catching seasons. Changes in the sensory attributes
Publication: Research › Conference abstract for conference – Annual report year: 2007

Frozen storage of herring from different stocks and catching seasons. Effects on lipid oxidation
Publication: Research › Paper – Annual report year: 2007

Frozen storage of herring from different stocks and catching seasons. Effects on microstructure
Publication: Research › Conference abstract for conference – Annual report year: 2007
Multivariate analysis of 2-DE protein patterns - Practical approaches
Publication: Research - peer-review › Journal article – Annual report year: 2007

Peak alignment and robust principal component analysis of gas chromatograms of fatty acid methyl esters and volatiles
Publication: Research - peer-review › Journal article – Annual report year: 2007

Variable selection in the analysis of proteome data. Removal of irrelevant variables prior to aJack-knife procedure
Publication: Research › Poster – Annual report year: 2007

Water distribution in smoked salmon
Publication: Research - peer-review › Journal article – Annual report year: 2007

Use of multivariate analysis in the transformation of 2D gel images into relevant spot quantity data
Publication: Research › Poster – Annual report year: 2006

Water distribution and mobility in fish products in relation to quality
Publication: Research - peer-review › Book chapter – Annual report year: 2006

Water distribution and mobility in herring muscle in relation to lipid content, season, fishing ground and biological parameters
Publication: Research - peer-review › Journal article – Annual report year: 2005

Multisensor for fish quality determination
Publication: Research - peer-review › Journal article – Annual report year: 2004

On the relation between water pools and water holding capacity in cod muscle
Publication: Research - peer-review › Journal article – Annual report year: 2004

Quantitative relationship between trimethylamine-oxide aldolase activity and formaldehyde accumulation in white muscle from gadiform fish during frozen storage
Publication: Research - peer-review › Journal article – Annual report year: 2004

A study of the attitudes of the European fish sector towards quality monitoring and labelling
Publication: Research - peer-review › Book chapter – Annual report year: 2003

Effect of storage conditions on differential scanning calorimetry profiles from thawed cod muscle
Publication: Research - peer-review › Journal article – Annual report year: 2003

Low-temperature transitions in cod and tuna determined by differential scanning calorimetry
Publication: Research - peer-review › Journal article – Annual report year: 2003

Quality Index Method (QIM) scheme developed for farmed Atlantic salmon (Salmo salar)
Publication: Research - peer-review › Journal article – Annual report year: 2003

Application of Quality Index Method (QIM) scheme in shelf-life study of farmed Atlantic salmon (Salmo salar)
Publication: Research - peer-review › Journal article – Annual report year: 2002

Extracting information from two-dimensional electrophoresis gels by partial least squares regression
Publication: Research - peer-review › Journal article – Annual report year: 2002
Multi-sensor til kvalitetsbedømmelse af fersk fisk: Kombination af forskelige måleprincipper kan give en hurtig og ikke-destruktiv bestemmelse af det sensoriske kvalitetsindex
Publication: Research › Journal article – Annual report year: 2002

Multivariate data analysis as a tool in advanced quality monitoring in the food production chain
Publication: Research › Journal article – Annual report year: 2002

Multivariate spectrometric methods for determining quality attributes
Publication: Research › Book chapter – Annual report year: 2002

Simultaneous determination of ammonia, dimethylamine, trimethylamine and trimethylamine-N-oxide in fish extracts by capillary electrophoresis with indirect UV-detection
Publication: Research › Journal article – Annual report year: 2002

Three-way modelling of NMR relaxation profiles from thawed cod muscle
Publication: Research › Journal article – Annual report year: 2002

Localization of formaldehyde production during frozen storage of European hake (Merluccius merluccius)
Publication: Research › Journal article – Annual report year: 2001

A sensitive trimethylamine-N-oxide aldolase assay in two steps without deproteinisation
Publication: Research › Journal article – Annual report year: 2000

Quantitative relation between in vitro TMAOase activity and in situ formaldehyde formation
Publication: Research › Conference abstract in proceedings – Annual report year: 2000

Evaluation of Fish Freshness by physical measurement techniques
Publication: Research › Book chapter – Annual report year: 1998

Modern methods of lipid analysis
Publication: Research › Journal article – Annual report year: 1998

Modern methods of lipid analysis
Publication: Research › Book – Annual report year: 1998

Multivariate data analysis used for investigations of the sensory quality of fish
Publication: Research › Book chapter – Annual report year: 1998

Aqueous solutions of proline and NaCl studied by differential scanning calorimetry at subzero temperatures
Publication: Research › Journal article – Annual report year: 1997

A sensometric approach to cod-quality measurement
Publication: Research › Conference article – Annual report year: 1997

Can near-infrared spectrometry be used to measure quality attributes in frozen cod?
Publication: Research › Book chapter – Annual report year: 1997

Cryoprotective properties of proline in cod muscle studied by differential scanning calorimetry
Publication: Research › Journal article – Annual report year: 1997

Relation between TMAOase activity and content of formaldehyde in fillet minces and bellyflap mince from gadoid fishes
Publication: Research › Journal article – Annual report year: 1997
Måling af kvalitet med funktionelle analyser og protein med nærinfrarød refleksion (NIR) på frosne torskeblokke. Fisk - kvalitet af råvare

Publication: Research › Report – Annual report year: 1996

Projects:

An improved physical understanding of the production of extruded fish feed will enable an optimized raw material utilization (ImProFeed)
Project: PhD

New analytical process programs- and technologies for optimisation of acid marinated herring production
Project: PhD

Pilotprojekt for udvikling af direkte fiskeri efter strandkrabber til foderproduktion.
Project

Micro -algae biomass as an alternative resource for fishmeal and fish oil in the production of fish feed
Project: PhD

Engineering Strategies for improving the convenience food production- industry Case
Project: PhD

Prediktiv modellering af kvalitetstab af laks gennem værdikæden
Project: PhD

Sensory factors in food satisfaction
Project: PhD

Discovery and characterization of novel bioactive peptides from marine secondary products
Project: PhD

New vision technology for multidimensional quality monitoring of food processes
Project: PhD

Optimal fødevarekvalitet vhj online akustiske metoder og robust kemometri
Project

Integreret sporbar kvalitet af fisk
Project: PhD

Healthy, Nutritious and Tasty Fish for the Future
Project: PhD

Enzymatic Lipophilisation of Bioactive Compounds
Project: PhD

Superfrysning af fisk - optimering af kvalitet og økonomi
Project: PhD
Forbruger orienteret sensorisk kvalitets model for fisk og fiskeprodukter
Project: PhD

Fleksible Måltidsløsninger - Netværkssamarbejde set fra et virksomhedsperspektiv
Project: PhD

Oxidationsbeskyttelse af fiskeolielige produkter
Project: PhD

Kvalitetstyrings- og dokumentationssystem i sildesindustrien. Forbedret dataopsamling og multivariat analyse
Project: PhD

Silde- denlevende ressource- Det gode produkt
Project: PhD

Flavour Release from Model Systems - In Vitro and In Vivo Instrumental Measurements
Project: PhD

Efficient data collection and storage
Project

Development of multisensor techniques for monitoring the quality of fish.
Project

Kvalitet af muskelbaserede fiskeprodukter
Project: PhD

TMAO aldolase in fish products. A key to reduction of the quality problems connected with formaldehyde and dimethylamine.
Project

Kvalitetsbestemmelse af frosset optøet gaspakket torsk. Modellering med teknologiske parametre
Project: PhD

Membranbundne enzymer som fryselagringsindikatorer
Project: PhD

Applied multivariate dataanalysis and measurement techniques.
Project

Fast instrumental methods.
Project

Quality indicators for frozen fish
Project

Purification and characterization of TMAOase of saithe and hake.
Project

Analytical Chemistry
Project
Lipid Chemistry Project

Activities:

Norges Forskningsråd (External organisation)
Activity: Membership › Membership in review committee