Survival and growth of Salmonella and Vibrio in som-fak, a Thai low-salt garlic containing fermented fish product
Publication: Research - peer-review › Journal article – Annual report year: 2009

Fermentation and microflora of plaas-som, a Thai fermented fish product prepared with different salt concentrations
Publication: Research - peer-review › Journal article – Annual report year: 2002

Fermenteret fisk - tradition og fremtid
Publication: Research › Journal article – Annual report year: 2002

Genotypic and phenotypic characterization of garlic-fermenting lactic acid bacteria isolated from som-fak, a Thai low-salt fermented fish product
Publication: Research - peer-review › Journal article – Annual report year: 2002

Microbiology of fermented fish products: Significance of garlic and lactic acid bacteria with fructan hydrolase activity
Publication: Research › Ph.D. thesis – Annual report year: 2002

Purification and characterisation of an extracellular fructan beta-fructosidase from a Lactobacillus pentosus strain isolated from fermented fish
Publication: Research - peer-review › Journal article – Annual report year: 2002

Characterization of lactic acid bacteria isolated from a Thai low-salt fermented fish product and the role of garlic as substrate for fermentation
Publication: Research - peer-review › Journal article – Annual report year: 1999

Evaluation of the role of Carnobacterium piscicola in spoilage of vacuum- and modified-atmosphere-packed cold-smoked salmon stored at 5 degrees C
Publication: Research - peer-review › Journal article – Annual report year: 1998

Projects:

Improved utilization of low-value fish
Project