Christine Paludan-Müller - DTU Orbit (24/09/2018)

**Publications:**

**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 plaa-som, a Thai fermented fish product prepared with different salt concentrations**  
Paludan-Müller, C., Madsen, M., Sophanodora, P., Gram, L. & Møller, P. L. 2002 In : International Journal of Food Microbiology. 73, 1, p. 61-70  
Publication: Research - peer-review › Journal article – Annual report year: 2002

**Fermenteret fisk - tradition og fremtid**  
Paludan-Müller, C. 2002 In : Fisk og Hav. 54, p. 26-33  
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**  
Paludan-Müller, C. 2002 Danish Institute for Fisheries Research, Department of Seafood Research. Royal Veterinary and Agricultural University, Department of Dairy and Food Science. 88 p.  
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**  
Paludan-Müller, C., Gram, L. & Rattray, F. P. 2002 In : Systematic and Applied Microbiology. 25, 1, p. 13-20  
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**  
Huss, H. H., Embarek, P. K. B., Østergaard, A. & Paludan-Müller, C.  
01/01/1994 → 31/10/1997  
Project