Christine Paludan-Müller - DTU Orbit (25/02/2018)

Paludan-Müller, Christine

Department of Biotechnology - Bromatolog, Former

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
Project