Egon Bech Hansen - DTU Orbit (16/10/2018)

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Research outputs:

The role of outer membrane proteins and lipopolysaccharides for the sensitivity of escherichia coli to antimicrobial peptides
Research output: Research - peer-review › Journal article – Annual report year: 2018

Dissection of the antimicrobial and hemolytic activity of Cap18: Generation of Cap18 derivatives with enhanced specificity
Research output: Research - peer-review › Journal article – Annual report year: 2018

Comparison of the acidification activities of commercial starter cultures in camel and bovine milk
Research output: Research - peer-review › Journal article – Annual report year: 2018

Immunogenicity and allergenicity of camel and cow's milk: a comparative study in brown Norway rats
Research output: Research - peer-review › Conference abstract in journal – Annual report year: 2018

Redox reactions in food fermentations
Research output: Research - peer-review › Journal article – Annual report year: 2018

Rheological and sensory properties and aroma compounds formed during ripening of soft brined cheese made from camel milk
Research output: Research - peer-review › Journal article – Annual report year: 2018

Antimicrobial peptide CAP18 and its effect on Yersinia ruckeri infections in rainbow trout Oncorhynchus mykiss (Walbaum): comparing administration by injection and oral routes
Research output: Research - peer-review › Journal article – Annual report year: 2016

Characterisation of lactic acid bacteria in spontaneously fermented camel milk and selection of strains for fermentation of camel milk
Research output: Research - peer-review › Journal article – Annual report year: 2017

Coagulants et cultures pour le lait de chamelle
Research output: Research - peer-review › Paper – Annual report year: 2017

Microbial Glycosidases for Nondigestible
Research output: Research - peer-review › Book chapter – Annual report year: 2017

Processing Challenges and Opportunities of Camel Dairy Products
Research output: Research - peer-review › Review – Annual report year: 2017
PROVIDE a project aiming at protein valorization through informatics, hydrolysis, and separation
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Characterization of lactic acid bacteria in spontaneously fermented caml milk and selection of strains for fermentation of camel milk
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2016

Factors influencing the gelation and rennetability of camel milk using camel chymosin
Research output: Research - peer-review › Journal article – Annual report year: 2016

Functional and technological properties of camel milk proteins: a review
Research output: Research - peer-review › Review – Annual report year: 2016

Proteolysis of camel milk by lactic acid bacteria
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2016

Viden er den vigtige ingrediens
Research output: Commissioned › Report – Annual report year: 2016

Comparative Evaluation of the Antimicrobial Activity of Different Antimicrobial Peptides against a Range of Pathogenic Bacteria
Research output: Research - peer-review › Journal article – Annual report year: 2015

Comparison of the Acidification Activities of Commercial Starter Cultures on Camel and Cow Milk
Research output: Research - peer-review › Poster – Annual report year: 2015

Development of Starter Cultures
Research output: Research - peer-review › Book chapter – Annual report year: 2014

Factors Influencing Gelation and Rennetability of Camel Milk using Camel Chymosin
Research output: Research - peer-review › Poster – Annual report year: 2015

Starter Cultures: Uses in the Food Industry.
Research output: Research - peer-review › Encyclopedia chapter – Annual report year: 2014

Erratum to "Food fermentations: microorganisms with technological beneficial use" [International Journal of Food Microbiology 154 (2012) 87–97]
Research output: Research - peer-review › Comment/debate – Annual report year: 2012

Food fermentations: Microorganisms with technological beneficial use
Research output: Research - peer-review › Journal article – Annual report year: 2012

Analysis of the human intestinal epithelial cell transcriptional response to Lactobacillus acidophilus, Lactobacillus salivarius, Bifidobacterium lactis and Escherichia coli
Research output: Research - peer-review › Journal article – Annual report year: 2010

The Legal Status of Microbial Food Cultures in the European Union: An Overview
Research output: Research - peer-review › Journal article – Annual report year: 2010

Engineering of Bacillus subtilis 168 for increased nisin resistance
Research output: Research - peer-review › Journal article – Annual report year: 2009
Effect of four probiotic strains and Escherichia coli O157:H7 on tight junction integrity and cyclo-oxygenase expression
Research output: Research - peer-review › Journal article – Annual report year: 2008

Characterization of recombinant camel chymosin reveals superior properties for the coagulation of bovine and camel milk
Research output: Research - peer-review › Journal article – Annual report year: 2006

Projects:

Allergenicity of camel milk
Project: PhD

PROVIDE - Protein valorization through informatics, hydrolysis, and separation
Project: Research

NOBLE - Non digestible oligosaccharides (NDOs) from food processing residues
Project: Research

Lactic Acid Bacteria as cell factories
Project: PhD

Brug af Bacillus Subtilis til Produktion af et naturligt aromastof
Project: PhD

Haramaya Camel Dairy
Project: Research

Activities:

Coagulants et cultures pour le lait de chamelle
Activity: Talks and presentations › Conference presentations

Press clippings:

DTU's ingredienssektorudviklingsrapport
Press/Media: Press / Media

DTUs Sektorudviklingsrapport "Viden er den vigtigste ingrediens"
Press/Media: Press / Media

Fakta om GMO
Press/Media: Press / Media

Kamelmælk
Press/Media: Press / Media

Kamelmælk
Press/Media: Press / Media
Probiotika, prebiotika og mælkesyrebakterier
Press/Media: Press / Media