Research outputs:

Determination of transport properties and mechanistic modeling of the coupled salt and water transport during osmotic dehydration of salmon induced by dry salting
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Mechanistic modelling of the coupled salt and water transport in herring during brining and curing
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Proteomic and microscopic approaches in understanding mechanisms of shell-loosening of shrimp (Pandalus borealis) induced by high pressure and protease
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Enzyme-assisted peeling of cold water shrimps (Pandalus borealis)
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

A quantitative method to measure and evaluate the peelability of shrimps (Pandalus borealis)
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

Emerging and potential technologies for facilitating shrimp peeling: A review
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

Facilitating shrimp (Pandalus borealis) peeling by power ultrasound and proteolytic enzyme
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

Non-destructive measurement of salt using NIR spectroscopy in the herring marinating process
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

The influence of processing conditions on the weight change of single herring (Clupea herengus) fillets during marinating
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

Discovery, cloning and characterisation of proline specific prolyl endopeptidase, a gluten degrading thermo-stable enzyme from Sphaerobacter thermophiles
Research output: Contribution to journal › Journal article – Annual report year: 2017 › Research › peer-review

Muscle Protein Profiles Used for Prediction of Texture of Farmed Salmon (Salmo salar L.)
Research output: Contribution to journal › Journal article – Annual report year: 2017 › Research › peer-review
Antioxidant activity of cod (Gadus morhua) protein hydrolysates: Fractionation and characterisation of peptide fractions
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Bioactive compounds in commercial nitrite-cured cooked pork products
Research output: Contribution to conference › Poster – Annual report year: 2016 › Research › peer-review

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

Effect of sodium bicarbonate and varying concentrations of sodium chloride in brine on the liquid retention of fish (Pollachius virensL.) muscle: High quality low salt saithe muscle
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review

Growth promotion in pigs by oxytetracycline coincides with down regulation of serum inflammatory parameters and of hibernation-associated protein HP-27
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Interactions between Surfactants in Solution and Electrospun Protein Fibers: Effects on Release Behavior and Fiber Properties
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Non-invasive volume estimation of fish fillets/cutlets using structured light
Research output: Contribution to conference › Poster – Annual report year: 2016 › Research › peer-review

Peelability and quality changes during ice maturation of shrimp (Pandalus borealis)
Research output: Contribution to conference › Poster – Annual report year: 2016 › Research › peer-review

Protein changes in shell and epidermis of shrimp (Pandalus borealis) after maturation on ice or in salt
Research output: Contribution to conference › Poster – Annual report year: 2016 › Research › peer-review

Bioactive protein-based nanofibers interact with intestinal biological components resulting in transepithelial permeation of a therapeutic protein
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review

Design and characterization of self-assembled fish sarcoplasmic protein-alginate nanocomplexes
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review

Growth hormone transgenesis influences muscle proteome of Coho salmon (Oncorhynchus kisutch)
Research output: Contribution to conference › Poster – Annual report year: 2016 › Research › peer-review

Interactions between electrospun fibers and the surrounding biological environment; cells and small molecules
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2015 › Research › peer-review

Proteomanalyse: To-dimensjonal gelelektroforese av Nordsjøsild i forhold til modningstid
Research output: Book/Report › Report – Annual report year: 2015 › Research › peer-review

The effects of eating marine- or vegetable-fed farmed trout on the human plasma proteome profiles of healthy men
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review
Triton X-114 cloud point extraction to subfractionate blood plasma proteins for two-dimensional gel electrophoresis
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review

Antioxidant activity of Cod (Gadus morhua) protein hydrolysates: In vitro assays and evaluation in 5% fish oil-in-water emulsion
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Bioactive electrospun fish sarcoplasmic proteins as a drug delivery system
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Characterization of process induced changes in matjes herring, using 2D gel electrophoresis
Research output: Contribution to conference › Poster – Annual report year: 2014 › Research › peer-review

Chilling and freezing of fish
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2014 › Research › peer-review

Effect of Gastrointestinal Protease Digestion on Bioactivity of Marine Peptides
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Electrospun fish protein fibers as a biopolymer-based carrier – implications for oral protein delivery
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2014 › Research › peer-review

Protein markers for the salting and ripening process in Herring production
Research output: Contribution to conference › Poster – Annual report year: 2014 › Research › peer-review

Species determination of pine nuts in commercial samples causing pine nut syndrome
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

The impact of students’ knowledge levels on the performances in a Design-Build project
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2015 › Research › peer-review

Authentication of Fish Products by Large-Scale Comparison of Tandem Mass Spectra
Research output: Contribution to journal › Journal article – Annual report year: 2013 › Research › peer-review

Tandem mass spectrometry for species recognition and phenotyping in fish
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2013 › Research › peer-review

Comparative analysis of inflamed and non-inflamed colon biopsies reveals strong proteomic inflammation profile in patients with ulcerative colitis
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Dietary Tools To Modulate Glycogen Storage in Gilthead Seabream Muscle: Glycerol Supplementation
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Effects of Preslaughter Stress Levels on the Post-mortem Sarcoplasmic Proteomic Profile of Gilthead Seabream Muscle
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Proteome Analysis of Pyloric Ceca: A Methodology for Fish Feed Development?
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review
Proteomics as a tool to understand fish stress in aquaculture
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2012 › Research › peer-review

PROTEOMICS in aquaculture: Applications and trends
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Quality of frozen fish
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2012 › Research › peer-review

Standardized and simple sub-fractionation of human plasma reveals enrichment of many low abundant hydrophobic proteins
Research output: Contribution to conference › Poster – Annual report year: 2012 › Research › peer-review

Time-dependent changes in protein expression in rainbow trout muscle following hypoxia
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Vegetable based fish feed changes protein expression in muscle of rainbow trout (Oncorhynchus mykiss)
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2012 › Research › peer-review

Report from workshop on Bioactive peptides from aquatic raw materials: Copenhagen, 2 March 2010
Research output: Book/Report › Report – Annual report year: 2011 › Research

Antioxidant Activity of Fish Protein Hydrolysates in in vitro Assays and in Oil-in-Water Emulsions.
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2011 › Research

Dietary Tools To Modulate Glycogen Storage In Fish Muscle: A Proteomic Assessment
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2011 › Research › peer-review

Differences in fish feed composition influence protein expression in the pyloric caeca in rainbow trout
Research output: Contribution to conference › Poster – Annual report year: 2011 › Research › peer-review

Effect of a dietary supplementation of glycerol and maslinic acid on the muscle proteome of gilthead seabream
Research output: Contribution to conference › Poster – Annual report year: 2011 › Research › peer-review

Feed based on vegetable materials changes the muscle proteome of the carnivore rainbow trout
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2011 › Research

Vækst og kvalitet af motioneret regnbueørred
Research output: Book/Report › Report – Annual report year: 2011 › Research

Effect of Protein Hydrolysates on Pancreatic Cancer Cells
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research

Post-mortem sarcoplasmic proteomic profile of gilthead seabream is affected by pre-slaughter stress levels.
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research › peer-review
Purification and Characterization of Bioactive Peptides from Fish Protein Hydrolysates
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research

Reproducibility of a fractionation procedure for fish muscle proteomics
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review

Time-dependent effect of pre-slaughter stress levels on the post-mortem sarcoplasmic proteomic profile of Sparus aurata muscle
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research › peer-review

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

Wound healing effect on tissue composition: facing interindividual variability
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research › peer-review

2D gel based analysis of biological variability of the human plasma proteome
Research output: Contribution to conference › Poster – Annual report year: 2009 › Research

Contribution of cathepsins B, L and D to muscle protein profiles correlated with texture in rainbow trout (Oncorhyncus mykiss)
Research output: Contribution to journal › Journal article – Annual report year: 2009 › Research › peer-review

Multivariate data analysis of 2 DE data: Time dependent changes in protein expression in rainbow trout following hypoxia
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research › peer-review

On the Reproducibility of a Fractionation Procedure for Fish Muscle Proteomics
Research output: Contribution to journal › Conference abstract in journal – Annual report year: 2009 › Research › peer-review

PEPFISH: Utilisation of Bioactive Peptides from Fish Processing – Upgrading the Value of Secondary Products
Research output: Contribution to conference › Poster – Annual report year: 2009 › Research

Purification and Characterization of Peptides from Fish Protein Hydrolysates
Research output: Contribution to conference › Poster – Annual report year: 2009 › Research

Two-dimensional gel electrophoresis
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2009 › Research › peer-review

Acute single meal effects of trout and poultry on the human plasma proteome
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

A molecular approach to pre-harvest impact on post-harvest quality of trout
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research › peer-review

A molecular approach to pre-harvest impact on post-harvest quality of trout
Research output: Contribution to conference › Paper – Annual report year: 2008 › Research

A short-term intervention trial with selenate, selenium-enriched yeast and selenium-enriched milk: effects on oxidative defence regulation
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research
Combination of statistical approaches for analysis of 2-DE data gives complementary results
Research output: Contribution to journal › Journal article – Annual report year: 2008 › Research › peer-review

Comparison of two anoxia models in rainbow trout cells by a 2-DE and MS/MS-based proteome approach
Research output: Contribution to journal › Journal article – Annual report year: 2008 › Research › peer-review

Effects of tetracycline administration on the proteomic profile of pig muscle samples (L. dorsi)
Research output: Contribution to journal › Journal article – Annual report year: 2008 › Research › peer-review

Fiskerester bliver functional foods
Research output: Contribution to journal › Journal article – Annual report year: 2008 › Communication

Long term anoxia in rainbow trout investigated by 2-DE and MS/MS
Research output: Contribution to journal › Journal article – Annual report year: 2008 › Research › peer-review

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

Protein and lipid oxidation in frozen rainbow trout
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

Stress induced alteration in the proteome of farmed trout: investigation of the mechanism behind changes in sensory properties
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

Acute effects of trout on cardiovascular risk markers and plasma proteome
Research output: Contribution to conference › Poster – Annual report year: 2007 › Research

A short-term intervention trial, with selenate, Se-enriched yeast and Se-enriched milk: effects on plasma proteins
Research output: Contribution to conference › Poster – Annual report year: 2007 › Research

Healthy, nutritious and tasty fish for the future
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2007 › Research

Multivariate analysis of 2-DE protein patterns - Practical approaches
Research output: Contribution to journal › Journal article – Annual report year: 2007 › Research › peer-review

Protein and lipid oxidation during frozen storage of rainbow trout ( Oncorhynchus mykiss )
Research output: Contribution to journal › Journal article – Annual report year: 2007 › Research › peer-review

Protein and lipid oxidation in frozen rainbow trout
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2007 › Research

Quality of frozen fish
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2007 › Research › peer-review

Sensory characterization of different families of farmed rainbow trout
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2007 › Research
Variable selection in the analysis of proteome data. Removal of irrelevant variables prior to a Jack-knife procedure
Research output: Contribution to conference › Poster – Annual report year: 2007 › Research

Changes in cod muscle proteins during frozen storage revealed by proteome analysis and multivariate data analysis
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research › peer-review

Changes in fish muscle proteins during frozen storage revealed by proteomics combined with multivariate data analysis
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Hvad sker der, når vi fryser torsken?
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research

Identification of carbonylated proteins in frozen rainbow trout (Oncorhynchus mykiss) fillets and development of protein oxidation during frozen storage
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research › peer-review

Investigation of two different anoxia models by 2-dimensional gel electrophoresis
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research

Kvallitetsforskelle i opdrætsørred - kan de forudsiges?
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Protein and lipid oxidation during frozen storage of rainbow trout
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Proteomics combined with multivariate data analysis
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Stress induced changes in sensory properties and proteome of farmed trout
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

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

Effect of age and temperature on amino acid composition and the content of different protein types of juvenile cod (Gadus morhua L.) otoliths
Research output: Contribution to journal › Journal article – Annual report year: 2004 › Research › peer-review

Two-dimensional gel electrophoresis detection of protein oxidation in fresh and tainted rainbow trout muscle
Research output: Contribution to journal › Journal article – Annual report year: 2004 › Research › peer-review

Proteome analysis elucidating post mortem changes in cod (Gadus morhua) muscle proteins
Research output: Contribution to journal › Journal article – Annual report year: 2003 › Research › peer-review

Sarcoplasmic reticulum Ca 2+-ATPase and cytochrome oxidase as indicators of frozen storage in cod (Gadus morhua)
Research output: Contribution to journal › Journal article – Annual report year: 2003 › Research › peer-review

ATP, IMP, and glycogen in cod muscle at onset and during development of rigor mortis depend on the sampling location
Research output: Contribution to journal › Journal article – Annual report year: 2002 › Research › peer-review
Extracting information from two-dimensional electrophoresis gels by partial least squares regression
Research output: Contribution to journal › Journal article – Annual report year: 2002 › Research › peer-review

God og dårlig frossen fisk - hvorfor er der en forskel?
Research output: Contribution to journal › Journal article – Annual report year: 2002 › Research

Temperature and Ca2+-dependence of the sarcoplasmic reticulum Ca2(+) -ATPase in haddock, salmon, rainbow trout and zebra cichlid
Research output: Contribution to journal › Journal article – Annual report year: 2002 › Research › peer-review

ATP and glycogen content related to gaping in pre rigor cod (Gadus morhua) frozen in blocks at sea
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research › peer-review

Chilling and freezing of fish and fishery products
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2001 › Research › peer-review

Cytochrome oxidase as an indicator of ice storage and frozen storage
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research › peer-review

Degradation of ATP and glycogen in cod (Gadus morhua) muscle during freezing
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research › peer-review

Glycolysis and ATP degradation in cod (Gadus morhua) at subzero temperatures in relation to thaw rigor
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research › peer-review

Sarcoplasmic reticulum CA 2+ ATPase activity in cod (Gadus morhua) muscle measured in crude homogenates
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research › peer-review

Sarcoplasmic Reticulum Ca2+-ATPase Activity in Cod (Gadus morhua) Muscle Measured in Crude Homogenates
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research › peer-review

The effect of ice storage and freeze/thaw cycles on CA 2+ -ATPase and Cytochrome oxidase activity in salmon (Salmo salar)
Research output: Contribution to journal › Conference article – Annual report year: 2001 › Research

Identification of fish species after cooking by SDS-PAGE and Urea IEF: a collaborative study
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

Sarcoplasmic reticulum CA 2+ -ATPASE activity changes during frozen storage depend on pre-freezing time
Research output: Contribution to journal › Conference article – Annual report year: 2000 › Research › peer-review

Species identification of smoked and gravad fish products by sodium dodecylsulphate polyacrylamide gel electrophoresis, urea isoelectric focusing and native isoelectric focusing: a collaborative study
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

A standardised method of identification of raw and heat-processed fish by urea isoelectric focusing: A collaborative study
Research output: Contribution to journal › Journal article – Annual report year: 1999 › Research › peer-review

Development of a sodium dodecyl sulfate-polyacrylamide gel electrophoresis reference method for the analysis and identification of fish species in raw and heat-processed samples: A collaborative study
Research output: Contribution to journal › Journal article – Annual report year: 1999 › Research › peer-review
Species identification of cooked fish by urea isoelectric focusing and sodium dodecylsulfate polyacrylamide gel electrophoresis: a collaborative study
Research output: Contribution to journal › Journal article – Annual report year: 1999 › Research › peer-review

Synthesis and degradation of adenosine triphosphate in cod (Gadus morhua) at subzero temperatures
Research output: Contribution to journal › Journal article – Annual report year: 1999 › Research › peer-review

Factors affecting the quality of frozen meat and fish
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 1998 › Research › peer-review

Freeze denaturation of fish proteins investigated by DSC
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 1998 › Research

Relation between TMAOase activity and content of formaldehyde in fillet minces and bellyflap mince from gadoid fishes
Research output: Contribution to journal › Journal article – Annual report year: 1997 › Research

Relation between TMAOase activity and content of formaldehyde in fillet minces and bellyflap minces from gadoid fishes
Research output: Contribution to journal › Journal article – Annual report year: 1997 › Research

Fish quality - role of biological membranes
Research output: Book/Report › Report – Annual report year: 1995 › Research

Influence of variation in methodology on reliability of the isoelectric focusing method of fish species identification
Research output: Contribution to journal › Journal article – Annual report year: 1995 › Research › peer-review

Partial purification and characterization of a cellular acidic phospholipase A2 from cod (Gadus morhua) muscle
Research output: Contribution to journal › Journal article – Annual report year: 1995 › Research › peer-review

Projects:

Developing a decision support tool for process optimization for fish product
Project: PhD

Nuutaq: New concept for production of cod in Greenland - Best-practice with focus on quality and sustainability
Project: PhD

Improving bio-utilisation of marine algae as sustainable feed ingredients to increase efficiency and quality of aquaculture production
Project: Research

Sustainable technologies for optimization of resources and quality in shrimp production
Project: Research

Superfrysning af fisk - optimering af kvalitet og økonomi
Project: PhD

Fiskekvalitet og fiskehelse- sygdoms indflydelse på kødkvalitet hos fisk
Project: PhD
Væksthastighed og kvalitet af opdrætsfisk - Effekt af avlsarbejde på regnbueørred
Project: PhD

2D og 3D objektmåling til styring og kvalitetskontrol i industrien
Project: PhD

Mass spectrometry-based structural characterization of cross-linked peptides from extracellular matrix proteins
Project: PhD

Identification and quantification of antimicrobial and antioxidant peptides formed during processing of nitrite cured cooked pork products (IQ-Pork)
Project: PhD

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

Kvalitet af muskelbaserede fiskeprodukter
Project: PhD

Membranbundne enzymer som fryselagringsindikatorer
Project: PhD

Screening the redox-, glyco- and phosphoproteomes in lactobacillus acidophilus NCFM and related bacteria
Project: PhD

Muscle-specific stability of pork packaged in modified atmosphere during refrigerated storage
Project: PhD

Development and characterization of nano-microstructures as carrier for bioactive compounds
Project: PhD

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

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

Allergenicity of Peptides from Food Allergens - a Food Allergy Sensitisation Study
Project: PhD

High value protein products in seaweed
Project: Research

Udvikling af bæredygtige innovative fødevareingredienser på basis af ørredrestprodukter
Project: Research

Aquatic Resources as a Source of Potential Natural Antioxidants for Food Industry
Project: Research

Rapid methods for determination of enzyme activity and degree of ripeness - herring (pelagic)
Project: Research
Functional Electrospun Nanostructures and Microstructures for Food and Bioengineering Applications
Project: Research

Prediction of technological and sensory quality of trout
Project: Research

Ultra Lav Temperatur Forsyningskæde for akvakultur produkter baseret på Ørred og Ørredkaviar
Project: Research

Utilisation of bioactive peptides from fish processing - Upgrading the value of secondary products.
Project: Research

Advanced methods for identification and quality monitoring of (heat) processed fish
Project: Research

Purification and characterization of TMAOase of saithe and hake.
Project: Research

Organic Aquaculture - the linkage between sustainable production and superior products
Project: Research

Thaw-rigor
Project: Research

Quality indicators for frozen fish
Project: Research

Proteome analysis of muscle tissues: Two dimensional protein mapping of pig and cod muscle.
Project: Research

Activities:

'The minimum resting period for Atlantic cod (Gadus morhua) to regain pre-stressor status after pumping in a capture-based aquaculture operation'. Abstract and poster presentation at 47th Conference of the West European Fish Technologists' Association, in Dublin, Ireland.
Activity: Talks and presentations › Conference presentations

2DE based proteomics for prediction and understanding of seafood quality
Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities