Publications:

**Assessment and management of seafood safety**  
Publication: Research - peer-review › Book – Annual report year: 2004

**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

**Diversity of Listeria monocytogenes isolates from cold-smoked salmon produced in different smokehouses as assessed by Random Amplified Polymorphic DNA analyses**  
Publication: Research - peer-review › Journal article – Annual report year: 2001

**Elucidation of Listeria monocytogenes contamination routes in cold-smoked salmon processing plants detected by DNA-based typing methods**  
Publication: Research - peer-review › Journal article – Annual report year: 2001

**Significance of volatile compounds produced by spoilage bacteria in vacuum-packed cold-smoked salmon (Salmo salar) analyzed by GC-MS and multivariate regression**  
Publication: Research - peer-review › Journal article – Annual report year: 2001

**Use and misuse of microbiological criteria for seafood**  
Publication: Research › Conference article – Annual report year: 2001

**Carbon dioxide and nisin act synergistically on Listeria monocytogenes**  
Publication: Research - peer-review › Journal article – Annual report year: 2000

**Control options for Listeria monocytogenes in seafoods**  
Publication: Research - peer-review › Journal article – Annual report year: 2000

**Fresh and processed fish and shellfish**  
Publication: Research - peer-review › Book chapter – Annual report year: 2000

**Mikrobiologiske analyser og mikrobiologiske kriterier**  
Publication: Research › Journal article – Annual report year: 2000

**Multiple Compound Quality Index for cold-smoked salmon (Salmo salar) developed by multivariate regression of biogenic amines and pH**  
Publication: Research - peer-review › Journal article – Annual report year: 2000

**Prevention and control of hazards in seafood**  
Publication: Research - peer-review › Journal article – Annual report year: 2000

**The effect of biogenic amine production by single bacterial cultures and metabiosis on cold-smoked salmon**  
Publication: Research - peer-review › Journal article – Annual report year: 2000

**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
Importance of Photobacterium phosphoreum in relation to spoilage of modified atmosphere-packed fish products
Publication: Research - peer-review › Journal article – Annual report year: 1997

Inhibition of Listeria monocytogenes on cold-smoked salmon by nisin and carbon dioxide atmosphere
Publication: Research - peer-review › Journal article – Annual report year: 1997

Mathematical modeling used for evaluation and prediction of microbial fish spoilage
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Microbiology of fish and fish products
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Occurrence of Listeria spp. in farmed salmon and during subsequent slaughter: Comparison of listertest TM lift and the USDA method
Publication: Research - peer-review › Journal article – Annual report year: 1997

Predicting shelf life in fish and meat products
Publication: Research › Journal article – Annual report year: 1997

Biokonservering af fisk
Publication: Research › Journal article – Annual report year: 1996

Conductance method for quantitative determination of Photobacterium phosphoreum in fish products
Publication: Research - peer-review › Journal article – Annual report year: 1996

Growth of the fish parasite Ichthyophonus hofei under food relevant conditions
Publication: Research - peer-review › Journal article – Annual report year: 1996

Importance of autolysis and microbiological activity on quality of cold-smoked salmon
Publication: Research - peer-review › Journal article – Annual report year: 1996

Microbiological safety of seafoods
Publication: Research › Book chapter – Annual report year: 1996

Microbiological spoilage of fish and fish products
Publication: Research - peer-review › Journal article – Annual report year: 1996

Predictive modelling of shelf life of fish and meat products
Publication: Research › Report – Annual report year: 1996

Suitability of Lactococcus lactis subsp lactis ATCC 11454 as a protective culture for lightly preserved fish products
Publication: Research - peer-review › Journal article – Annual report year: 1996

Application of ribotyping for differentiating Vibrio cholerae Non-O1 isolated from shrimp farms in Thailand
Publication: Research - peer-review › Journal article – Annual report year: 1995

Biopreservation of fish products - A review of recent approaches and results
Publication: Research - peer-review › Journal article – Annual report year: 1995

Control of biological hazards in cold smoked salmon production
Publication: Research - peer-review › Journal article – Annual report year: 1995
Effects of salt and storage temperature on chemical microbiological and sensory changes in cold-smoked salmon
Publication: Research - peer-review › Journal article – Annual report year: 1995

Globalization of fish products and processing standards: A microbiologist’s point of view
Publication: Research › Journal article – Annual report year: 1995

Morphology of Ichthyophonus hoferi assessed by light and scanning electron microscopy
Publication: Research - peer-review › Journal article – Annual report year: 1995

Prevalence of Vibrio cholerae and Salmonella in a major shrimp production area in Thailand
Publication: Research - peer-review › Journal article – Annual report year: 1995

Quality and quality changes in fresh fish
Publication: Research › Report – Annual report year: 1995

Survival of Anisakis larvae in marinated herring fillets
Publication: Research - peer-review › Journal article – Annual report year: 1995

Projects:

Spoilage and safety of cold-smoked fish (EU-FAIR CT95-1207)
Project

Lightly salted lumpfish roe. Composition, spoilage, safety and preservation
Project

Improved utilization of low-value fish
Project

Biological and technological significance of the fish parasite Ichthyophonous hoferi
Project