Hans Henrik Huss - DTU Orbit (10/02/2018)
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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

Control options for Listeria in seafoods
Publication: Research › Report – Annual report year: 1999

Góðskutrygging í fisklínadmönum
Publication: Research - peer-review › Book – Annual report year: 1999

Growth control of Listeria monocytogenes on cold-smoked salmon using a competitive lactic acid bacteria flora
Publication: Research - peer-review › Journal article – Annual report year: 1999

Kvalitet og kvalitetsændringer i fersk fisk
Publication: Research - peer-review › Book – Annual report year: 1999

Characterization of anti-listerial lactic acid bacteria isolated from Thai fermented fish products
Publication: Research - peer-review › Journal article – Annual report year: 1998

Characterization of the microflora of lightly salted lumpfish (Cyclopterus lumpus) roe stored at 5 °C
Publication: Research - peer-review › Journal article – Annual report year: 1998

Chemical composition of fresh and salted lumpfish (Cyclopterus lumpus) roe
Publication: Research - peer-review › Journal article – Annual report year: 1998

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
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

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

Conductance method for quantitative determination of Photobacterium phosphoreum in fish products
Dalgaard, P., Mejlholm, O. & Huss, H. H. 1996 In : Journal of Bacteriology. 81, 1, p. 57-64
Publication: Research - peer-review › Journal article – Annual report year: 1996

Growth of the fish parasite Ichthyophonus hoferi 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
Wessels, S. W. & Huss, H. H. 1996 In : Food Microbiology. 13, 4, p. 323-332
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)
Dalgaard, P., Jørgensen, L. V. & Huss, H. H.
01/11/1996 → 28/02/2000
Project

Lightly salted lumpfish roe. Composition, spoilage, safety and preservation
Huss, H. H. & Basby, M.
01/10/1994 → 31/07/1997
Project

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

Biological and technological significance of the fish parasite Ichthyophonus hoferi
Huss, H. H. & Spanggaard, B.
01/11/1993 → 01/01/1997
Project