Hans Henrik Huss - DTU Orbit (24/09/2018)

Huss, Hans Henrik
Department of Biotechnology - Veterinarian, Former

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 af 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 fiskiídnadinum
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
Fermentation and spoilage of som fak, a Thai low-salt fish product
Publication: Research - peer-review › Journal article – Annual report year: 1998

Kimtal og kvalitet : Kvalitet af fisk og fiskeprodukter
Publication: Research › Report – Annual report year: 1998

Microbiological quality and shelf life of cold-smoked salmon from three different processing plants
Publication: Research - peer-review › Journal article – Annual report year: 1998

Prevalence and growth of Listeria monocytogenes in naturally contaminated seafood
Publication: Research - peer-review › Journal article – Annual report year: 1998

Risks presented by Listeria monocytogenes on cold smoked salmon
Publication: Research › Book chapter – Annual report year: 1998

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

Application of an iterative approach for development of a microbial model predicting the shelf-life of packed fish
Publication: Research - peer-review › Journal article – Annual report year: 1997

Control of Indigenous pathogenic bacteria in seafood
Huss, H. H. 1997 In : Food Control. 8, 2, p. 91-98
Publication: Research - peer-review › Journal article – Annual report year: 1997

Importance of Photobacterium phosphoreum in relation to spoilage of modified atmosphere-packed fish products
Dalgaard, P., Mejholm, O., Christiansen, T. J. & Huss, H. H. 1997 In : Letters in Applied Microbiology. 24, 5, p. 373-378
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
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

Globelization of fish products and processing standards: A microbiologists 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 Ichthyophonus hoferi
Huss, H. H. & Spanggaard, B. 01/11/1993 → 01/01/1997
Project