Jens Adler-Nissen - DTU Orbit (06/05/2018)
Jens Adler-Nissen
National Food Institute
Postal address:
Søltofts Plads
227, 140
2800
Kgs. Lyngby
Denmark
Email: jadn@food.dtu.dk
Phone: 45252629
Mobile: 40508458
Fax: 45939600
Web: http://www.food.dtu.dk

Publications:

Flow pattern and cleaning performance of a stationary liquid jet operating at conditions relevant for industrial tank cleaning
Publication: Research - peer-review › Journal article – Annual report year: 2017

Fysiske principper bag kunsten at lave god mad i stor skala
Publication: Research - peer-review › Journal article – Annual report year: 2017

Modeling of pancake frying with non-uniform heating source applied to domestic cookers
Publication: Research - peer-review › Journal article – Annual report year: 2016

Proposing a normalized Biot number: For simpler determination of Fourier exponents and for evaluating the sensitivity of the Biot number
Publication: Research - peer-review › Journal article – Annual report year: 2015

Simplified equations for transient heat transfer problems at low Fourier numbers
Publication: Research - peer-review › Journal article – Annual report year: 2015

Studying fluid-to-particle heat transfer coefficients in vessel cooking processes using potatoes as measuring devices
Publication: Research - peer-review › Journal article – Annual report year: 2015

Formulation and validation of applied engineering equations for heat transfer processes in the food industry
Publication: Research › Ph.D. thesis – Annual report year: 2015

Practical Use of Nitrite and Basis for Dosage in the Manufacture of Meat Products
Publication: Research › Report – Annual report year: 2015

3D modelling of coupled mass and heat transfer of a convection-oven roasting process
Publication: Research - peer-review › Journal article – Annual report year: 2013

Design and construction of a batch oven for investigation of industrial continuous baking processes
Publication: Research - peer-review › Journal article – Annual report year: 2013

Experimentally supported mathematical modeling of continuous baking processes
Publication: Research › Ph.D. thesis – Annual report year: 2013

Improving the Supply Chain and Food Quality of Professionally Prepared Meals
Publication: Research - peer-review › Journal article – Annual report year: 2013
Factors affecting the wettability of different surface materials with vegetable oil at high temperatures and its relation to cleanability
Publication: Research - peer-review › Journal article – Annual report year: 2012

Investigating fluid to food particle heat transfer in a laboratory scale half-vessel through video-recording and modeling
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Uncertainty and sensitivity analysis: Mathematical model of coupled heat and mass transfer for a contact baking process
Publication: Research - peer-review › Journal article – Annual report year: 2012

Computer aided simulation for developing a simple model to predict cooling of packaged foods
Publication: Research - peer-review › Paper – Annual report year: 2011

Evaluating non-stick properties of different surface materials for contact frying
Publication: Research - peer-review › Journal article – Annual report year: 2011

Modelling and validation of robust partial thawing of frozen convenience foods during distribution in the cold chain
Publication: Research - peer-review › Conference article – Annual report year: 2011

Modelling of coupled heat and mass transfer during a contact baking process
Publication: Research - peer-review › Journal article – Annual report year: 2011

Multispectral imaging of wok fried vegetables
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

New vision technology for multidimensional quality monitoring of food processes
Publication: Research › Ph.D. thesis – Annual report year: 2011

Robust Modelling of Heat and Mass Transfer In Processing of Solid Foods
Publication: Research › Ph.D. thesis – Annual report year: 2011

Spectral Imaging as a Tool in Food Research and Quality Monitoring of Food Production
Publication: Research › Book chapter – Annual report year: 2011

The quality of meal elements for professional prepared meals
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2011

Approaches to Robust Modelling of Frying Processes
Publication: Research › Sound/Visual production (digital) – Annual report year: 2010

Approaches to Robust Modelling of Frying Processes
Publication: Research › Article in proceedings – Annual report year: 2010

Cleanability Evaluation of Different Surfaces by Fouling from Contact Frying of Foods
Publication: Research - peer-review › Article in proceedings – Annual report year: 2010
New vision technology for multidimensional quality monitoring of continuous frying of meat
Publication: Research - peer-review › Journal article – Annual report year: 2010

Selection Criteria and Methods for Testing Different Surface Materials for Contact Frying Processes
Publication: Research › Ph.D. thesis – Annual report year: 2011

Uncertainty and Sensitivity Analysis of Heat and Mass Transfer in Food Processing
Publication: Research › Poster – Annual report year: 2010

Contact Angle Analysis of Sol-gel derived Zirconia based Hybrid Coatings on 304 Stainless Steel Substrates
Publication: Research › Sound/Visual production (digital) – Annual report year: 2009

Fødevareindustrien kan sætte standarder for reduceret energiforbrug
Publication: Communication › Journal article – Annual report year: 2009

Mechanism of water transport in meat during the roasting process
Publication: Research › Article in proceedings – Annual report year: 2009

Model of heat and mass transfer with moving boundary during roasting of meat in convection-oven
Publication: Research › Sound/Visual production (digital) – Annual report year: 2009

Model of Heat and Mass Transfer with Moving Boundary During Roasting of Meat in Convection-Oven
Publication: Research - peer-review › Article in proceedings – Annual report year: 2009

Monitoring water content using multispectral imaging and NIR in a minced
Publication: Research › Conference abstract for conference – Annual report year: 2009

Temporal reflectance changes in vegetables
Publication: Research › Article in proceedings – Annual report year: 2009

Process development of enzyme catalysed industrial production of partial acylglycerols
Publication: Research › Ph.D. thesis – Annual report year: 2008

Letfordærvelige fødevarer i fokus på konference
Publication: Communication › Journal article – Annual report year: 2008

Robust modelling of heat-induced reactions in an industrial food production process exemplified by acrylamide generation in breakfast cereals
Publication: Research - peer-review › Journal article – Annual report year: 2008

Bedre mad i stor skala
Publication: Communication › Journal article – Annual report year: 2007

Continuous wok-frying of vegetables: Process parameters influencing scale up and product quality
Publication: Research - peer-review › Journal article – Annual report year: 2007

Health through Convenience: The Technological Challenge
Publication: Research - peer-review › Article in proceedings – Annual report year: 2007

Sodium diffusion in cured pork determined by 22Na radiology
Publication: Research - peer-review › Journal article – Annual report year: 2006
A METHOD OF FRYING MINCED MEAT
Publication: Research › Patent – Annual report year: 2006

Applicable models of industrial processes base on process understanding: Acrylamide prediction
Publication: Research - peer-review › Article in proceedings – Annual report year: 2006

Hvordan påvirker hydrokolloider aromafrigivelse fra fødevarer?
Publication: Communication › Journal article – Annual report year: 2005

Improved quality of vegetable products by continuous stir-frying
Publication: Research › Conference article – Annual report year: 2006

Storage stability of margarines produced from enzymatically interesterified fats compared to those prepared by conventional methods - Chemical properties
Publication: Research - peer-review › Journal article – Annual report year: 2006

23Na-MRI quantification of sodium and water mobility in pork during brine curing
Publication: Research - peer-review › Journal article – Annual report year: 2005

Effect of xanthan on flavor release from thickened viscous food model systems
Publication: Research - peer-review › Journal article – Annual report year: 2005

Effects of chemical and enzymatic modification on dough rheology and biscuit characteristics
Publication: Research - peer-review › Journal article – Annual report year: 2005

Industrial Stir Frying
Publication: Research › Journal article – Annual report year: 2005

Influence of hydrocolloids and viscosity on aroma release
Publication: Research - peer-review › Article in proceedings – Annual report year: 2005

Procesmodellering af acrylamiddannelse
Publication: Communication › Journal article – Annual report year: 2005

Procesmodellering af akrylamiddannelse
Publication: Communication › Journal article – Annual report year: 2005

Salt distribution in dry-cured ham measured by computed tomography and image analysis
Publication: Research - peer-review › Journal article – Annual report year: 2005

Storage stability study for margarines produced by enzymatically interesterified fats compared to the margarines by the conventional methods I. Physical properties
Publication: Research - peer-review › Journal article – Annual report year: 2005

Acrylamid i fødevarer
Publication: Communication › Journal article – Annual report year: 2004

Apparatus for emulsion production in small scale and under controlled shear conditions
Publication: Research - peer-review › Journal article – Annual report year: 2004
Comment on fermentation technology: Creative fermentation technology for the future
Publication: Research - peer-review › Journal article – Annual report year: 2004

Effects of Degree of Enzymatic Interestenification on the Physical Properties of Margarine Fats: Solid Fat Content, Crystallization Behavior, Crystal Morphology, and Crystal Network
Publication: Research - peer-review › Journal article – Annual report year: 2004

Enzymatic firming of processed red pepper by means of exogenous pectinesterase
Publication: Research - peer-review › Journal article – Annual report year: 2004

Forbedrede smerbare fedtprodukter via enzymatisk modifikation af smør
Publication: Research › Journal article – Annual report year: 2004

Hvad betyder storskala produktion af fødevarer for fødevarekvaliteten?
Publication: Research › Conference abstract for conference – Annual report year: 2004

Influence of lambda-carrageenan on the release of systematic series of volatile flavor compounds from viscous food model systems
Publication: Research - peer-review › Journal article – Annual report year: 2004

Kontinuerlig wok til industriel brug
Publication: Research › Journal article – Annual report year: 2004

Modification of margarine fats by enzymatic interesterification: Evaluation of a solid-fat-content-based exponential model with two groups of oil blends
Publication: Research - peer-review › Journal article – Annual report year: 2004

Na-MRI quantification of sodium movements in pork during brine curing as related to meat pH
Publication: Research - peer-review › Poster – Annual report year: 2004

Quantification of salt concentrations in cured pork by computed tomography
Publication: Research - peer-review › Journal article – Annual report year: 2004

Release of peppermint flavour compounds from chewing gum: effect of oral functions
Publication: Research - peer-review › Journal article – Annual report year: 2004

Rheological properties of biscuit dough from different cultivars, and relationship to baking characteristics
Publication: Research - peer-review › Journal article – Annual report year: 2004

Changes in macroscopic viscosity do not affect the release of aroma aldehydes from a pectinaceous food model system of low sucrose content
Publication: Research - peer-review › Journal article – Annual report year: 2003

Hygienic Design of Closed Processing Equipment by use of Computational Fluid Dynamics
Publication: Research › Ph.D. thesis – Annual report year: 2003

Nye fødevarestivelser
Publication: Communication › Journal article – Annual report year: 2003

Sensoriske oplevelser kan oversættes til fysiske målinger
Publication: Communication › Journal article – Annual report year: 2003
A packed-bed enzyme mini-reactor for the production of structured lipids using nonimmobilized lipases
Publication: Research - peer-review › Journal article – Annual report year: 2002

Food product models developed to evaluate starch as a food ingredient
Publication: Research - peer-review › Journal article – Annual report year: 2002

Melting properties and Linntnerisation of potato starch with different degrees of phosphorylation
Publication: Research - peer-review › Journal article – Annual report year: 2002

Production of structured lipids in a packed-bed reactor with Thermomyces lanuginosa lipase
Publication: Research - peer-review › Journal article – Annual report year: 2002

Production of structured phospholipids by lipase-catalyzed acidolysis: optimization using response surface methodology
Publication: Research - peer-review › Journal article – Annual report year: 2002

Skånsomhed i fødevareproduktion
Publication: Communication › Book chapter – Annual report year: 2002

The continuous wok - a new unit operation in industrial food processes
Publication: Research - peer-review › Journal article – Annual report year: 2002

Efficiency of enzymatic and other alternative clarification and fining treatments on turbidity and haze in cherry juice
Publication: Research - peer-review › Journal article – Annual report year: 2001

Lipid oxidation in fish oil enriched mayonnaise: Calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Microbial survival and odor in laundry
Publication: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil-enriched mayonnaise 4: Effect of tocopherol concentration on oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Prediction of Cleanability in Food Processing Equipment using CFD
Publication: Research › Article in proceedings – Annual report year: 2001

Production of margarine fats by enzymatic interesterification with silica-granulated Thermomyces lanuginosa lipase in a large-scale study
Publication: Research - peer-review › Journal article – Annual report year: 2001

Purification of specific structured lipids by distillation: Effects on acyl migration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Synthesis of structured triacylglycerols containing caproic acid by lipase-catalyzed acidolysis: Optimization by response surface methodology
Publication: Research - peer-review › Journal article – Annual report year: 2002

Validation of a texture simulation
Publication: Research › Article in proceedings – Annual report year: 2001
Effect of ascorbic acid on iron release from the emulsifier interface and on the oxidative flavor deterioration in fish oil enriched mayonnaise
Publication: Research - peer-review › Journal article – Annual report year: 2000

Enzymatic gelation of sugar beet pectin in food products
Publication: Research - peer-review › Journal article – Annual report year: 2000

Hygienic design of In-line components using CDF
Publication: Research › Article in proceedings – Annual report year: 2000

Lipase-catalyzed production of structured lipids via acidolysis of fish oil with caprylic acid
Publication: Research - peer-review › Journal article – Annual report year: 2000

Lipozyme IM-catalyzed interesterification for the production of margarine fats in a 1 kg scale stirred tank reactor
Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish-oil-enriched mayonnaise 2 : Assessment of the efficacy of different tocopherol antioxidant systems by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish oil-enriched mayonnaise 3 : Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 2000

Primary odorants of laundry soiled with sweat/sebum: Influence of lipase on the odor profile
Publication: Research - peer-review › Journal article – Annual report year: 2000

Primary odorants of naturally soiled laundry: Influence of lipase on the odour profile
Publication: Research - peer-review › Journal article – Annual report year: 2000

Production of structured lipids by lipase-catalysed interesterification in an ultrafiltration membrane reactor
Publication: Research - peer-review › Journal article – Annual report year: 2000

Production of structured lipids by lipase-catalyzed interesterification in a flat membrane reactor
Publication: Research - peer-review › Journal article – Annual report year: 2000

A METHOD AND APPARATUS FOR STIR-FRYING
Publication: Research › Patent – Annual report year: 1999

Deodorization principles - stripping efficiency in cross-flow and counter-current operations
Publication: Research › Journal article – Annual report year: 1999

Enzymatic degradation of plant cell wall polysaccharides: The kinetic effect of competitive adsorption
Publication: Research - peer-review › Journal article – Annual report year: 1999

Oxidation in fish-oil-enriched mayonnaise 1 : Assessment of propyl gallate as an antioxidant by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 1999
Oxidation mechanisms in real food emulsions: Oil-water partition coefficients of selected volatile off-flavor compounds in mayonnaise
Publication: Research - peer-review › Journal article – Annual report year: 1999

Parameters affecting diacylglycerol formation during the production of specific-structured lipids by lipase-catalyzed interesterification
Publication: Research - peer-review › Journal article – Annual report year: 1999

Partitioning of selected antioxidants in mayonnaise
Publication: Research - peer-review › Journal article – Annual report year: 1999

Production of specifically structured lipids by enzymatic interesterification in a pilot enzyme bed reactor: process optimization by response surface methodology
Publication: Research - peer-review › Journal article – Annual report year: 1999

Production of structured lipids by lipase-catalyzed interesterification in a packed bed reactor: Effect of reaction parameters on the level of diacylglycerols in the products
Publication: Research - peer-review › Journal article – Annual report year: 1999

Effects of lipid-borne compounds on the activity and stability of lipases in micro-aqueous systems for lipase-catalyzed reaction
Publication: Research › Article in proceedings – Annual report year: 1998

Fermentability of an enzymatically modified solubilised potato polysaccharide (SPP)
Publication: Research - peer-review › Journal article – Annual report year: 1998

Interactions between functional ingredients, antioxidants and off-flavour compounds in mayonnaise with fish oil
Publication: Research › Conference abstract for conference – Annual report year: 1998

Oxidation mechanisms in real food emulsions: Method for separation of mayonnaise by ultracentrifugation
Publication: Research - peer-review › Journal article – Annual report year: 1998

Pilot batch production of specific-structured lipids by lipase-catalyzed interesterification: preliminary study on incorporation and acyl migration
Publication: Research - peer-review › Journal article – Annual report year: 1998

Production of specific-structured lipids by enzymatic interesterification: elucidation of acyl migration by response surface design
Publication: Research - peer-review › Journal article – Annual report year: 1998

Production of specific-structured lipids by enzymatic interesterification in a pilot continuous enzyme bed reactor
Publication: Research - peer-review › Journal article – Annual report year: 1998

Production of specific structured lipids by enzymatic interesterification: optimization of the reaction by response surface design
Publication: Research - peer-review › Journal article – Annual report year: 1998

Antioxidative effect of glucose oxidase and catalase in mayonaises of different oxidative susceptibility. I: Experimental investigations
Publication: Research - peer-review › Journal article – Annual report year: 1997

Antioxidative effect of glucose oxidase and catalase in mayonaises of different oxidative susceptibility. II: Mathematical modelling
Publication: Research - peer-review › Journal article – Annual report year: 1997
Functional Properties of potato fibres after enzymatic modification
Publication: Research › Article in proceedings – Annual report year: 1997

Modelling af procesforhold under kontinuerlig varmebehandling
Publication: Research › Journal article – Annual report year: 1997

Pilot batch production of cocoa butter-like fats from chinese vegetable tallow by enzymatic interesterification
Publication: Research › Article in proceedings – Annual report year: 1997

Specific-structured lipids: nutritional perspectives and production potentials
Publication: Research › Conference abstract in proceedings – Annual report year: 1997

Heat inactivation kinetics of the two Trypsin inhibitors during high-temperature-short-time processing of soymilk
Publication: Research › Journal article – Annual report year: 1996

Potato starch: degree of phosphorylation related to dynamic rheological characteristics
Publication: Research › Conference abstract in proceedings – Annual report year: 1996

Rheological measurements at high temperatures
Publication: Research › Book chapter – Annual report year: 1996

Antimicrobial enzymes : Application and future potential in the food industry
Publication: Research › Journal article – Annual report year: 1995

Aeration-Controlled Formation of Acid in Heterolactic Fermentations
Publication: Research › Book chapter – Annual report year: 1994

Critical Assessment of the Applicability of Superoxide Dismutase As An Antioxidant in Lipid Foods
Publication: Research › Journal article – Annual report year: 1994

Mashing of Rice with Barley Malt Under Nonconventional Process Conditions for Use in Food Processes
Publication: Research › Journal article – Annual report year: 1994

Modelling of a Co-rotating Disc Scraped-Surface Heat Exchanger for Food Processing
Publication: Research › Article in proceedings – Annual report year: 1994

Modelling of a Co-Rotating, Disc Scraped-Surface Heat Exchanger for Food Processing
Publication: Research › Book chapter – Annual report year: 1994

Optimization studies of a lactic acid fermented beverage process
Publication: Research › Article in proceedings – Annual report year: 1994

Scale-up Studies for the Production of High Protein Content Lactic Beverages
Publication: Research › Book chapter – Annual report year: 1994

Proteases
Publication: Research › Book chapter – Annual report year: 1993
Enzymatic Modification of Potato Fibre
Publication: Research - peer-review › Article in proceedings – Annual report year: 1992

Fermentation of Prefermented and Extruded Rice Flour by Lactic Acid Bacteria from Sikhae
Publication: Research - peer-review › Journal article – Annual report year: 1992

Inactivation of Copper, Zinc Superoxide Dismutase from Saccharomyces Cerevisiae in Lipid Food Model Systems
Publication: Research - peer-review › Journal article – Annual report year: 1992

Projects:

Udvikling og konstruktion af udstyr til måling af energioverførsel i bageovne samt forsøgsudstyr til elektrisk modstandsopvarmning af faste fødevarer
Project

Praksis for fremstilling af kødprodukter
Project

Follow the fish – Sustainable and optimal resource utilization in the Danish fish industry
Project

Improved Cutting Operations in Food Processing
Project

Integrated Modelling of Food Vecion Chains (a part of the inSPIRe Food)
Project

Food process modeling with integration of process impact and quality mapping
Project: PhD

Modelling af fødevareprocesser og Kortlægning af kvalitet
Project

Kontinuerlig bagning: Robust modellering af bageprocesser
Project: PhD

New vision technology for multidimensional quality monitoring of food processes
Project: PhD

Enzymatic Production of Dietary Fibres and Prebiotics from Potato Pulp
Project: PhD

Professionelt tilberedte måltider
Project

Robust Modelling of Mass and Heat Transfer in Food Processing
Project: PhD

Advanced Planning in Food Supply Chains
Project: PhD
Smart Surface Materials in Industrial Food Frying
Project: PhD

New vision technology for multidimensional quality monitoring of food processes
Project

Online måling af visuelle kvalitetsparametre efter varmebehandling
Project

Online measurement of visual quality parameters after heat treatment
Project

The continuous wok
Project

Enzymatic Lipophilisation of Bioactive Compounds
Project: PhD

Enzymatic Modification of Palm Oil For Margarine Fat Production
Project: PhD

Process Development for the Enzymatic Production of Partial Acylglycerol
Project: PhD

Den kontinuerlige wok
Project

Production of margarine fats by lipase-catalysed interesterification a process, quality, and nutritional study for industrial application
Project: PhD

Nye Strategier til Forbedring af frugtsaftkvalitet
Project: PhD

Ion Transport og saltfordeling under saltning af kød
Project: PhD

Careful processing of milk products
Project

Flavour Release from Model Systems - In Vitro and In Vivo Instrumental Measurements
Project: PhD

Funktionel kvalitet af hvede til produktion af kiks
Project: PhD
Skånsom procesbehandling af mælk
Project: PhD

Optimization of Hygienic Design of food Processing Equipment Using Computational Fluid Dynamics
Project: PhD

Hygienic Design of Food Processing Mashinery
Project

Biologisk baserede emballager til levnedsmidler
Project: PhD

Lugtproblemer i forbindelse med tøjvask
Project: PhD

Control of fouling and concentration polarisation during Microfiltration of skim milk
Project: PhD

Aroma formation in fermented sausages - the influence of fungal growth
Project: PhD

Production of Specific Structured Lipids by Lipase Catalyzed Interesterification
Project: PhD

Oxidationsmekanismer i fiskeolieholdige
Project: PhD

Identifikation af kontrolpunkter i mikrobiel metabolisme
Project: PhD

Modellering af ultra- og mikrofiltrerings-processen
Project: PhD

Oxidation mechanisms in fish oil enriched emulsions
Project

Biokonservering af "let konservede fiskeprodukter"
Project: PhD

Numerisk simulering af varmeovergang i en co-rotrende skrabevarmeveksler til levnedsmiddelproduktion
Project: PhD

Forædling af rapsolie
Project: PhD

Application of enzymes for food protection
Project

Application of plant cell wall degrading enzymes in food technology.
Continuos Heat Treatment Processes.

Co-rotating disc scraped-surface heat exchanger.

Cross-flow microfiltration.

Edible Oil Refining Technology.

Nutritional Effects of the Triacylglycerol structure of Dietary Fats

Polysaccharide functionality

Syntese og hydrolyse af ATP i frossen fisk

Inhibering af bakterier med enzymer og basiske proteiner

Undersøgelse af de enzymatiske modningsprocesser i saltsild

Systematisk design af en levnedsmiddelbioteknologisk proces

Glukose oxidase-catalase enzymsystemet som levnedsmiddel antioxidant.

Funktionalitetsprofilering af stiveiser

Study of laboratory-size co-rotating disc scraped-surface heat exchanger for food processing

Activities:

Chalmers University of Technology: Docent, evaluation of
Activity: Examinations and supervision › External examination

Press clippings:

Procesteknologi – de store muligheder for Danmark
Press / Media

Fødevareteknologi og verdens ressourceproblemer
Press / Media
Modellering og eksperimentel simulering af industrielle bageprocesser
Press / Media

Procesteknologi
Press / Media

Kontrolvejninger af forskellige frosne fødevarer
Press / Media

Fødevareprocesindustriens betydning for Danmark
Press / Media

Pasteurisering af pressede frugter
Press / Media