Publications:

Chilling and freezing of fish
Publication: Research - peer-review › Book chapter – Annual report year: 2014

A model for communication of sensory quality in the seafood processing chain
Publication: Research › Journal article – Annual report year: 2010

A study of traceability and quality assurance in fish supply chains
Publication: Research › Ph.D. thesis – Annual report year: 2013

Quality of frozen fish
Publication: Research - peer-review › Book chapter – Annual report year: 2012

Sensory and quality properties of fresh, frozen and packaged fish
Publication: Research - peer-review › Book chapter – Annual report year: 2012

Chemical processes responsible for quality deterioration in fish
Publication: Research - peer-review › Book chapter – Annual report year: 2010

Cod and rainbow trout as freeze-chilled meal elements
Publication: Research - peer-review › Journal article – Annual report year: 2010

Sensory quality of seafood – in the chain from catch to consumption
Publication: Research › Ph.D. thesis – Annual report year: 2010

The fish industry - toward supply chain modelling
Publication: Research - peer-review › Journal article – Annual report year: 2010

Freeze-chilling af fisk til brug som måltidselementer
Publication: Research › Poster – Annual report year: 2009

On the track of fish in three distribution networks
Publication: Research › Conference abstract in proceedings – Annual report year: 2009

Quality effect of freeze-chilling in cod and rainbow trout
Publication: Research › Poster – Annual report year: 2009

The Danish fishing industry - towards supply chain modelling
Publication: Research › Conference abstract in proceedings – Annual report year: 2009

The quality of cold smoked salmon: Influence of raw material and technological parameters
Publication: Research › Ph.D. thesis – Annual report year: 2007

Changes in liquid-holding capacity, water distribution and microstructure during chill storage of smoked salmon
Publication: Research - peer-review › Journal article – Annual report year: 2007
Fisk
Publication: Research - peer-review › Book chapter – Annual report year: 2007

Frossen fisk - ikke så ringe endda
Publication: Communication › Journal article – Annual report year: 2007

Quality of frozen fish
Publication: Research - peer-review › Book chapter – Annual report year: 2007

Water distribution in smoked salmon
Publication: Research - peer-review › Journal article – Annual report year: 2007

Sensory profiles of the most common salmon products on the Danish market
Publication: Research - peer-review › Journal article – Annual report year: 2006

Lipid content in herring (Clupea harengus L.) - influence of biological factors and comparison of different methods of analyses: solvent extraction, Fatmeter, NIR and NMR
Publication: Research - peer-review › Journal article – Annual report year: 2005

Liquid holding capacity and instrumental and sensory texture properties of herring (Clupea harengus L.) related to biological and chemical parameters
Publication: Research - peer-review › Journal article – Annual report year: 2005

Sensory properties of marinated herring (Clupea harengus) processed from raw material from commercial landings
Publication: Research - peer-review › Journal article – Annual report year: 2005

Water distribution and mobility in herring muscle in relation to lipid content, season, fishing ground and biological parameters
Publication: Research - peer-review › Journal article – Annual report year: 2005

Kan forbrugeren få friske fisk fra frysedisken
Publication: Research › Journal article – Annual report year: 2004

QIM - a tool for determination of fish freshness
Publication: Research - peer-review › Book chapter – Annual report year: 2004

Sensory properties of marinated herring (Clupea harengus) - influence of fishing ground and season
Publication: Research - peer-review › Journal article – Annual report year: 2004

A consumer view of frozen fish
Publication: Research › Article in proceedings – Annual report year: 2003

Frisk fisk fra fryseren - Ny viden om kvaliteten af frossen fisk
Publication: Research - peer-review › Book – Annual report year: 2003

Højkvalitets frossen fisk - en mulighed
Publication: Research › Journal article – Annual report year: 2003

Hybrid striped bass - a QIM scheme for a major U.S. aquaculture species
Publication: Research › Article in proceedings – Annual report year: 2003
Low-temperature transitions in cod and tuna determined by differential scanning calorimetry
Publication: Research - peer-review › Journal article – Annual report year: 2003

Sensory properties of herring - influence of fishing ground and season
Publication: Research › Conference article – Annual report year: 2003

Eating quality of fish - a review
Publication: Research - peer-review › Journal article – Annual report year: 2002

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

Physiological characterisation of recombinant Aspergillus nidulans strains with different creA genotypes expressing A-oryzae alpha-amylase
Publication: Research - peer-review › Journal article – Annual report year: 2002

Reciprocal C-13-labeling: A method for investigating the catabolism of cosubstrates
Publication: Research - peer-review › Journal article – Annual report year: 2002

Thawed chilled Barents Sea cod fillets in modified atmosphere packaging-application of multivariate data analysis to select key parameters in good manufacturing practice
Publication: Research - peer-review › Journal article – Annual report year: 2002

The simultaneous biosynthesis and uptake of amino acids by Lactococcus lactis studied by C-13-labeling experiments
Publication: Research - peer-review › Journal article – Annual report year: 2002

Chilling and freezing of fish and fishery products
Publication: Research - peer-review › Book chapter – Annual report year: 2001

Effects of Technological Parameters and Fishing Ground on Quality Attributes of Thawed, Chilled Cod Fillets Stored in Modified Atmosphere Packaging
Publication: Research - peer-review › Journal article – Annual report year: 2001

Production of high quality frozen cod (Gadus morhua) fillets and portions on a freezer trawler
Publication: Research - peer-review › Journal article – Annual report year: 2001

QIM er udviklet i Danmark
Publication: Research › Journal article – Annual report year: 2001

Selection and application of quality indicators to describe quality changes in thawed cod
Publication: Research › Article in proceedings – Annual report year: 2001

Sensorik på internettet
Publication: Research › Journal article – Annual report year: 2001

Sensory quality criteria for five fish species predicted from Near-Infrared (Nir) reflectance measurement
Publication: Research - peer-review › Journal article – Annual report year: 2001

Influence of freshness and frozen storage temperature on quality of thawed cod fillets stored in modified atmosphere packaging
Publication: Research - peer-review › Journal article – Annual report year: 2000
Kvalitetskriterier for nye fiskeresourcer (ferske og frosne) rettet mod forbrugernes behov
Publication: Research › Report – Annual report year: 2000

Sensory quality criteria for five fish species
Publication: Research - peer-review › Journal article – Annual report year: 2000

The selection and pretreatment of fish
Publication: Research - peer-review › Book chapter – Annual report year: 2000

Rapid PC based sensory method
Publication: Research › Journal article – Annual report year: 1999

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

A rapid sensory method for quality management
Publication: Research › Book chapter – Annual report year: 1998

Development of quality index methods for evaluation of frozen cod (Gadus morhua) and cod fillets
Publication: Research - peer-review › Journal article – Annual report year: 1998

Factors affecting the quality of frozen meat and fish
Publication: Research - peer-review › Book chapter – Annual report year: 1998

Kvalitetsindikatorer - et projekt om kvalitet af frossen fisk
Publication: Research - peer-review › Book – Annual report year: 1998

Prediction of chemical, physical and sensory data from process parameters for frozen cod using multivariate analysis
Publication: Research - peer-review › Journal article – Annual report year: 1998

Sensorisk analyse af fisk og fiskeprodukter
Publication: Research › Journal article – Annual report year: 1998

Sensory analysis of fish
Publication: Research - peer-review › Article in proceedings – Annual report year: 1998

Thawed cod fillets spoil less rapidly than unfrozen fillets when stored under modified atmosphere at 2°C
Publication: Research - peer-review › Journal article – Annual report year: 1998

Aqueous solutions of proline and NaCl studied by differential scanning calorimetry at subzero temperatures
Publication: Research - peer-review › Journal article – Annual report year: 1997

Cryoprotective properties of proline in cod muscle studied by differential scanning calorimetry
Publication: Research - peer-review › Journal article – Annual report year: 1997

Methods to evaluate fish freshness in research and industry
Publication: Research - peer-review › Journal article – Annual report year: 1997

New developments in sensory analysis for fish and fishery products
Publication: Research - peer-review › Book chapter – Annual report year: 1997
Quality index method of frozen cod
Publication: Research - peer-review › Journal article – Annual report year: 1996

Projects:

SensNet
Project

Forbruger orienteret sensorisk kvalitets model for fisk og fiskeprodukter
Project: PhD

Måltidselementer - Optimering af produktion af distribuerede måltider
Project: PhD

Betydning af Lipidsammensætning og Bindevævets Stabilitet for Kvalitet af Røget Laks
Project: PhD

Sild- denlevende ressource- Det gode produkt
Project: PhD

Kvalitet af muskelbaserede fiskeprodukter
Project: PhD

Kvalitetsbestemmelse af frosset optøet gaspakket torsk. Modellering med teknologiske parametre
Project: PhD

Quality indicators for frozen fish
Project