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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
Green-Petersen, D., Nielsen, J. & Hyldig, G. 2012 In : Critical Reviews in Food Science and Nutrition. 52, 5, p. 443-447
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
Jensen, L. H. S., Nielsen, J., Jørgensen, B. & Frosch, S. 2010 In : Journal of the Science of Food and Agriculture. 90, 3, p. 376-384
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
Jensen, L. S., Nielsen, J., Jørgensen, B. & Frosch, S. 2009
Publication: Research › Poster – Annual report year: 2009
On the track of fish in three distribution networks
Conference. DTU Aqua, Kgs. Lyngby. 36 p.
Publication: Research › Conference abstract in proceedings – Annual report year: 2009

Quality effect of freeze-chilling in cod and rainbow trout
Jensen, L. H. S., Nielsen, J., Jørgensen, B. & Frosch, S. 2009
Publication: Research › Poster – Annual report year: 2009

The Danish fishing industry - towards supply chain modelling
Technology Conference.
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

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Publication: Research - peer-review › Journal article – Annual report year: 2007

Sensory profiles of the most common salmon products on the Danish market
Green-Petersen, D., Nielsen, J. & Hyldig, G. 2006 In : Journal of Sensory Studies. 21, 4, p. 415-427
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
Nielsen, D., Hyldig, G., Nielsen, J. & Nielsen, H. H. 2005 In : LWT - Food Science and Technology. 38, 5, p. 537-548
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
Sensory properties of marinated herring (Clupea harengus) processed from raw material from commercial landings

Water distribution and mobility in herring muscle in relation to lipid content, season, fishing ground and biological parameters

Kan forbrugeren få friske fisk fra frysedisken
Nielsen, J. 2004 In : Plus proces. 18, 2, p. 8-9

QIM - a tool for determination of fish freshness

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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
Christensen, B. & Nielsen, J. 2002 In : Biotechnology progress. 18, 2, p. 163-166
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
Jensen, N. B. S., Christensen, B., Nielsen, J. & Villadsen, J. 2002 In : Biotechnology and bioengineering. 78, 1, p. 11-16
Publication: Research - peer-review › Journal article – Annual report year: 2002

Chilling and freezing of fish and fishery products
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QIM er udviklet i Danmark
Nielsen, J. 2001 In : Fiskeritidende. 8, p. 20
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
Sensory quality criteria for five fish species predicted from Near-Infrared (NIR) reflectance measurement
Warm, K., Martens, H. & Nielsen, J. 2001 In: Journal of Food Quality. 24, 5, p. 389-403
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Publication: Research - peer-review › Journal article – Annual report year: 2000

Kvalitetskriterier for nye fiskereresurcer (førk og frosne) rettet mod forbrugernes behov
Publication: Research › Report – Annual report year: 2000

Sensory quality criteria for five fish species
Warm, K., Nielsen, J., Hyldig, G. & Martens, M. 2000 In: Journal of Food Quality. 23, 6, p. 583-601
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
Cappeln, G., Nielsen, J. & Jessen, F. 1999 In: Journal of the Science of Food and Agriculture. 79, 8, p. 1099-1104
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
Warm, K., Bøknæs, N. & Nielsen, J. 1998 In: Journal of Aquatic Food Product Technology. 7, p. 45-50
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 frosset 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
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Nielsen, J. & Warm, K. 1998 In : Fisk & hav. 48, p. 68-79
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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
Guldager, H. S., Bøknæs, N., Østerberg, C., Nielsen, J. & Dalgaard, P. 1998 In : Journal of Food Protection. 61, 9, p. 1129-1136
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Aqueous solutions of proline and NaCl studied by differential scanning calorimetry at subzero temperatures
Rasmussen, P. H., Jørgensen, B. & Nielsen, J. 1997 In : Thermochimica Acta. 303, 1, p. 23-30
Publication: Research - peer-review › Journal article – Annual report year: 1997

Cryoprotective properties of proline in cod muscle studied by differential scanning calorimetry
Rasmussen, P. H., Jørgensen, B. & Nielsen, J. 1997 In : CryoLetters. 18, p. 293-300
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
Warm, K., Bøknæs, N. & Nielsen, J. 1996 In : Food Quality and Preference. 7, p. 341
Publication: Research - peer-review › Journal article – Annual report year: 1996

Projects:

SensNet
Hyldig, G. & Nielsen, J.
01/01/2009 → 30/06/2015
Project

Forbruger orienteret sensorisk kvalitets model for fisk og fiskeprodukter
Green-Petersen, D., Hyldig, G., Jørgensen, B. M., Nielsen, J., Nielsen, H. H., Brunsø, K. & Wendin, K.
01/11/2004 → 23/06/2010
Project: PhD

Måltidselementer - Optimering af produktion af distribuerede måltider
Engelund, E. H., Friis, A., Jacobsen, P., Nielsen, J., Christiansen, T. B. & Creed, P.
01/08/2003 → 30/04/2008
Project: PhD
Betydning af Lipidsammensætning og Bindevævets Stabilitet for Kvalitet af Røget Laks
Løje, H., Nielsen, J., Hyløg, G., Nielsen, H. H., Søndergaard, I., Ofstad, R. & Skåra, T.
01/06/2003 → 03/09/2007
Project: PhD

Sild- denlevende ressource- Det gode produkt
01/04/2001 → 27/07/2004
Project: PhD

Kvalitet af muskelbaserede fiskeprodukter
Jensen, K. N., Nielsen, J., Jørgensen, B. M., Martens, H., Jessen, F., Frisvad, J. C. & Ofstad, R.
01/10/1998 → 17/05/2004
Project: PhD

Kvalitetsbestemmelse af frosset optøet gaspakket torsk. Modellering med teknologiske parametre
Bøknæs, N., Nielsen, J., Skov, L. D., Høegh, L., Jørgensen, B. M. & Sørensen, N. K.
01/10/1997 → ...
Project: PhD

Quality Indicators for frozen fish
Nielsen, J., Jensen, H. S., Jørgensen, B. M., Jessen, F., Jensen, K. N. & Godiksen, H.
01/01/1997 → 01/03/2002
Project