Jette Nielsen - DTU Orbit (25/12/2017)

Nielsen, Jette

jetn@food.dtu.dk

National Food Institute - Former

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
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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
Publication: Research › Conference abstract in proceedings – Annual report year: 2009

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Jensen, L. H. S., Nielsen, J., Jørgensen, B. & Frosch, S. 2009
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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

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Publication: Communication › Journal article – Annual report year: 2007

Quality of frozen fish
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Lipid content in herring (Clupea harengus L.) - influence of biological factors and comparison of different methods of analyses: solvent extraction, Fatmeter, NIR and NMR
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Liquid holding capacity and instrumental and sensory texture properties of herring (Clupea harengus L.) related to biological and chemical parameters
God og dårlig frossen fisk - hvorfor er der en forskel?
Jessen, F. & Nielsen, J. 2002 In : Fisk og Hav. 54, p. 16-25
Publication: Research › Journal article – Annual report year: 2002

Physiological characterisation of recombinant Aspergillus nidulans strains with different creA genotypes expressing A-oryzae alpha-amylase
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Effects of Technological Parameters and Fishing Ground on Quality Attributes of Thawed, Chilled Cod Fillets Stored in Modified Atmosphere Packaging
Beknæs, N., Østerberg, C., Sørensen, R., Nielsen, J. & Dalgaard, P. 2001 In : Lebensmittel-Wissenschaft und Technologie. 34, 8, p. 513-520
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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
Nielsen, J. 2001 In : Fiskeritidende. 8, p. 20
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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
Nielsen, J. & Hyldig, G. 2001 In : Plus proces. 15, 1, p. 10-11
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Sensory quality criteria for five fish species predicted from Near-Infrared (Nir) reflectance measurement
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Publication: Research › Report – Annual report year: 2000

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Warm, K., Nielsen, J., Hyldig, G. & Martens, M. 2000 In : Journal of Food Quality. 23, 6, p. 583-601
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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
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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

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Kvalitetsindikatorer - et projekt om kvalitet af frosen 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
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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

Måltids elementer - 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., Hyldig, 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 fosset optøet gaspakket torsk. Modellering med teknologiske parametre
Bøknæs, N., Nielsen, J., Skov, L. D., Hægh, 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