Lasse Vigel Jørgensen - DTU Orbit (11/02/2018)
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Publications:

**Modelling the effect of temperature on shelf-life and on the interaction between the spoilage microflora and Listeria monocytogenes in cold-smoked salmon**
Publication: Research - peer-review › Book chapter – Annual report year: 2004

**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

**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

**Control options for Listeria monocytogenes in seafoods**
Publication: Research - peer-review › Journal article – Annual report year: 2000

**Cooked and brined shrimps packed in modified atmosphere have a shelf-life of >7 months at 0 °C, but spoil in 4-6 days at 25 °C.**
Publication: Research - peer-review › 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

**Spoilage and safety of cold-smoked salmon**
Jørgensen, L. V. 2000 The Royal Veterinary and Agricultural University, Danish Institute for Fisheries Research. 96 p.
Publication: Research › Ph.D. thesis – 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

**Quality Index for vacuum-packed cold-smoked salmon developed by multivariate regression of biogenic amines and pH**
Publication: Research › Article in proceedings – Annual report year: 1999

**An interlaboratory study to find an alternative to the MPN technique for enumerating Escherichia coli in shellfish**
Har kvalitet af fersk fisk og totalkimtallet noget med hinanden af gøre?
Jørgensen, L. V. 1998 In : Detailfiskehandleren. 81, p. 5
Publication: Research › Journal article – Annual report year: 1998

Kvalitetsforringelser af koldrøget laks ved kølelagring
Jørgensen, L. V. 1998 Publication: Research - peer-review › Book – Annual report year: 1998

Predicted and observed growth of Listeria monocytogenes in seafood challenge tests and in naturally contaminated cold smoked salmon
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

Vækst af Listeria monocytogenes i koldrøget laks
Publication: Research › Journal article – Annual report year: 1998

Prevalence and characterization of Vibrio cholerae isolated from shrimp products imported into Denmark
Publication: Research - peer-review › Journal article – Annual report year: 1996

Projects:

Spoilage and safety of cold-smoked fish (EU-FAIR CT95-1207)
Dalgaard, P., Jørgensen, L. V. & Huss, H. H.
01/11/1996 → 28/02/2000
Project

Prevalence and growth of Listeria monocytogenes
Jørgensen, L. V.
01/09/1995 → 31/08/1997
Project

Quality of water for the production of bivalve molluscs
Jørgensen, L. V.
01/09/1995 → 31/08/1997
Project