Morten Poulsen - DTU Orbit (15/08/2018)
Poulsen, Morten
morp@food.dtu.dk
National Food Institute - Head of Research Group, Senior Researcher
Research Group for Risk-Benefit

Publications:

Apple pomace improves gut health in Fisher rats independent of seed content
Publication: Research - peer-review › Journal article – Annual report year: 2018

Critical review of methods for risk ranking of food related hazards, based on risks for human health
Publication: Research - peer-review › Journal article – Annual report year: 2018

Investigating the risk-benefit balance of substituting red and processed meat with fish in a Danish diet
Thomsen, S. T., Pires, S. M., Devleesschauwer, B., Poulsen, M., Fagt, S., Ygil, K. H. & Andersen, R. 2018 In : Food and Chemical Toxicology. 120, p. 50-63
Publication: Research - peer-review › Journal article – Annual report year: 2018

Meeting the challenges in the development of risk-benefit assessment of foods
Nauta, M., Andersen, R., Pilegaard, K., Pires, S. M., Ravn-Haren, G., Tetens, I. & Poulsen, M. 2018 In : Trends in Food Science and Technology. 76, p. 90-100
Publication: Research - peer-review › Review – Annual report year: 2018

Use of Mathematical Optimization Models to Derive Healthy and Safe Fish Intake
Publication: Research - peer-review › Journal article – Annual report year: 2018

Scientific Opinion on the safety of alginate-konjac-xanthan polysaccharide complex (PGX) as a novel food pursuant to Regulation (EC) No 258/97
EFSA Journal 2017 Parma, Italy: European Food Safety Authority. 24 p. (EFSA Journal; No. 4776, Vol. 15(5)).
Publication: Commissioned › Report – Annual report year: 2017

Scientific Opinion on the safety of cranberry extract powder as a novel food ingredient pursuant to Regulation (EC) No 258/97
EFSA Journal 2017 Parma, Italy: European Food Safety Authority. 17 p. (EFSA Journal; No. 4777, Vol. 15(5)).
Publication: Commissioned › Report – Annual report year: 2017

Scientific opinion on the safety of proline-specific oligopeptidase as a novel food pursuant to Regulation (EC) No 258/97
EFSA Journal 2017 Parma, Italy: European Food Safety Authority. 17 p. (EFSA Journal; No. 4681, Vol. 15(2)).
Publication: Commissioned › Report – Annual report year: 2017

Scientific Opinion on the safety of synthetic N-acetyl-D-neuraminic acid as a novel food pursuant to Regulation (EC) No 258/97
EFSA Journal 2017 Parma, Italy: European Food Safety Authority. 28 p. (EFSA Journal; No. 4918, Vol. 15(7)).
Publication: Commissioned › Report – Annual report year: 2017

Statement on the safety of EstroG-100™ as a novel food pursuant to Regulation (EC) No 258/97
EFSA Journal 2017 Parma, Italy: European Food Safety Authority. 8 p. (EFSA Journal; No. 4778, Vol. 15(5)).
Publication: Commissioned › Report – Annual report year: 2017
Burden of disease of dietary exposure to acrylamide in Denmark
Publication: Research - peer-review › Journal article – Annual report year: 2016

EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2016. Scientific opinion on the safety of fermented soybean extract NSK-SD® as a novel food pursuant to Regulation (EC) No 258/97
EFSA Journal 2016 Parma, Italy: Europen Food Safety Authority. 18 p. (EFSA Journal; No. 4541, Vol. 14(7)).
Publication: Commissioned › Report – Annual report year: 2017

Guidance on the preparation and presentation of an application for authorisation of a novel food in the context of Regulation (EU) 2015/2283
Publication: Commissioned › Report – Annual report year: 2017

Safety of UV-treated milk as a novel food pursuant to Regulation (EC) No 258/97
Publication: Commissioned › Report – Annual report year: 2015

Scientific opinion on the safety of synthetic L-ergothioneine (Ergonelino®) as a novel food pursuant to Regulation (EC) No 258/97
EFSA Journal 2016 Parma, Italy: Europen Food Safety Authority. 20 p. (EFSA Journal; No. 4629, Vol. 14(11)).
Publication: Commissioned › Report – Annual report year: 2017

Burden of disease estimates of cancer caused by dietary exposure to acrylamide: How methodological choices affect the outcome
Publication: Research - peer-review › Conference abstract in journal – Annual report year: 2016

Critical review of methodology and application of risk ranking for prioritisation of food and feed related issues, on the basis of the size of anticipated health impact
Publication: Commissioned › Report – Annual report year: 2015

EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2015. Scientific opinion on the safety of 2'-O-fucosyllactose as a novel food ingredient pursuant to Regulation (EC) No 258/97
EFSA Journal 2015 Parma, Italy: Europen Food Safety Authority. 32 p. (The EFSA Journal; No. 4184, Vol. 13(7)).
Publication: Commissioned - peer-review › Report – Annual report year: 2015

EFSA Journal 2015 Parma, Italy: Europen Food Safety Authority. 32 p. (The EFSA Journal; No. 4183, Vol. 13(7)).
Publication: Commissioned - peer-review › Report – Annual report year: 2015

EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2015. Scientific Opinion on the safety of UV-treated bread as a novel food
EFSA Journal 2015 Parma, Italy: Europen Food Safety Authority. 16 p. (The EFSA Journal; No. 4148, Vol. 13(7)).
Publication: Commissioned - peer-review › Report – Annual report year: 2015

EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2015. Statement on the safety of lacto-N-neotetraose and 2'-O-fucosyllactose as novel food ingredients in food supplements for children
EFSA Journal 2015 Parma, Italy: Europen Food Safety Authority. 11 p. (EFSA Journal; No. 4299, Vol. 13(11)).
Publication: Commissioned › Report – Annual report year: 2015

Hedhedssyn på nødder: en risk-benefit vurdering

Publication: Research › Report – Annual report year: 2015

Nødder kan være en del af en sund kost
Mejborn, H., Olesen, P. T., Jakobsen, L. S. & Poulsen, M. 2015 In : Diætisten. 23, p. 24-27

Publication: Research - peer-review › Journal article – Annual report year: 2015

Scientific Opinion on the safety of ’heat-treated milk products fermented with Bacteroides xylanisolvens DSM 23964’ as a novel food
EFSA Journal 2015 Parma, Italy: Europen Food Safety Authority. 18 p. (The EFSA Journal; No. 3956, Vol. 13(1)).

Tissue content of vitamin D₃ and 25-hydroxy vitamin D₃ in minipigs after cutaneous synthesis, supplementation and deprivation of vitamin D₃

Publication: Research - peer-review › Journal article – Annual report year: 2015

Toxicological risk assessment of elemental gold following oral exposure to sheets and nanoparticles – A review

Publication: Research - peer-review › Review – Annual report year: 2015

Burden of diseases estimates associated to different red meat cooking practices
Berjia, F. L., Poulsen, M. & Nauta, M. 2014 In : Food and Chemical Toxicology. 66, p. 237-244

Publication: Research - peer-review › Journal article – Annual report year: 2014

EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on lipase from a genetically modified strain of Aspergillus oryzae (strain NZYM-FL)
EFSA Journal 2014 Parma, Italy: Europen Food Safety Authority. 15 p. (EFSA Journal; No. 3762, Vol. 12(7)).

EFSA CEF Panel (EFSA Panel on Food Contact Materials, Enzymes, Flavourings and Processing Aids), 2014. Scientific Opinion on xylanase from a genetically modified strain of Aspergillus oryzae (strain NZYM-FB)
EFSA Journal 2014 Parma, Italy: Europen Food Safety Authority. 17 p. (EFSA Journal; No. 3645, Vol. 12(5)).

EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2014. Scientific Opinion on the extension of use for DHA and EPA-rich algal oil from Schizochytrium sp. as a Novel Food ingredient
EFSA Publication 2014 Parma, Italy: Europen Food Safety Authority. 17 p. (The EFSA Journal; No. 3843, Vol. 12(10)).

EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2014. Scientific Opinion on the safety of astaxanthin-rich ingredients (AstaREAL A1010 and AstaREAL L10) as novel food ingredients
EFSA Publication 2014 Parma, Italy: Europen Food Safety Authority. 35 p. (The EFSA Journal; No. 3757, Vol. 12(7)).

EFSA NDA Panel (EFSA Panel on Dietetic Products, Nutrition and Allergies), 2014 . Scientific Opinion on the safety of vitamin D - enriched UV - treated baker’s yeast
EFSA Publication 2014 Parma, Italy: Europen Food Safety Authority. 19 p. (The EFSA Journal; No. 3520, Vol. 12(1)).
New Insights on the Apple and Health
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2010

NMR and interval PLS as reliable methods for determination of cholesterol in rodent lipoprotein fractions
Publication: Research - peer-review › Journal article – Annual report year: 2010

A 28-day repeat dose toxicity study of steroidal glycoalkaloids, alpha-solanine and alpha-chaconine in the Syrian Golden hamster
Langkilde, S., Mandimika, T., Schrøder, M., Meyer, O. A., Slob, W., Peijnenburg, A. & Poulsen, M. 2009 In : Food and Chemical Toxicology. 47, 6, p. 1099-1108
Publication: Research - peer-review › Journal article – Annual report year: 2009

An exploratory NMR nutri-metabonomic investigation reveals dimethyl sulfone as a dietary biomarker for onion intake
Publication: Research - peer-review › Journal article – Annual report year: 2009

Effect of apple pectin on gut microbiota - qPCR in applied microbiology
Publication: Research › Conference abstract for conference – Annual report year: 2009

Effect of apple pectin on gut microbiota - qPCR in applied microbiology
Publication: Research › Poster – Annual report year: 2009

Effect of rapeseed oil derived plant sterol and stanol esters on atherosclerosis parameters in cholesterol challenged heterozygous Watanabe Heritable Hyperlipidemic rabbits
Schrøder, M., Fricke, C., Pilegaard, K., Poulsen, M., Wester, I., Lütjohann, D. & Mortensen, A. 2009 In : British Journal of Nutrition. 102, 12, p. 1740-1751
Publication: Research - peer-review › Journal article – Annual report year: 2009

GMO - hvad kan vi bruge det til?
Publication: Research › Report – Annual report year: 2009

Some putative prebiotics increase the severity of Salmonella enterica serovar Typhimurium infection in mice
Publication: Research - peer-review › Journal article – Annual report year: 2009

Spis frugt og bliv sundere
Dragsted, L. O. & Poulsen, M. 2009 In : Frugt og Gront. 11/12, p. 452-453
Publication: Communication › Journal article – Annual report year: 2009

The Use of Transcriptomics to Elucidate the Genome Wide Impact of Unsaturated Fatty Acids
Publication: Research - peer-review › Journal article – Annual report year: 2009
Acute toxicity of high doses of the glycoalkaloids, alpha-solanine and alpha-chaconine, in the Syrian Golden hamster
Langkilde, S., Schrøder, M., Stewart, D., Meyer, O. A., Conner, S., Davies, H. & Poulsen, M. 2008 In : Journal of Agricultural and Food Chemistry. 56, 18, p. 8753-8760

Effect of apple consumption on aberrant crypt foci, an intermediate colon cancer biomarker - an example of research activities within ISAFRUIT project
Mortensen, A., Poulsen, M., Binderup, M-L., Hansen, M., Krath, B., Plocharski, W. & Dragsted, L. O. 2008 Wydawnictwo SGGW.

Effect of apple pectin consumption on the rat caecal microbiota

Health benefits of increased fruit intake - integrating observational studies with experimental studies on fruit health and nutrigenomics

Immunotoxicological studies of genetically modified rice expressing PHA-E lectin or Bt toxin in Wistar rats
Kroghsbo, S., Madsen, C. B., Poulsen, M., Schrøder, M., Kvist, P. H., Taylor, M., Gatehouse, A., Shu, Q. & Knudsen, L. B. 2008 In : Toxicology. 245, 1-2, p. 24-34

Prebiotics for prevention of Salmonella infections

Prebiotics for Prevention of Salmonella Infections

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Safety and nutritional assessment of GM plants and derived food and feed: The role of animal feeding trials
EFSA Publication 2008 In : Food and Chemical Toxicology. 46, p. S1-S1

Safety and nutritional assessment of GM plants and derived food and feed: The role of animal feeding trials
A 90-day safety study in Wistar rats fed genetically modified rice expressing snowdrop lectin Galanthus nivalis (GNA)
Publication: Research - peer-review › Journal article – Annual report year: 2007

A 90-day safety study of genetically modified rice expressing Cry1Ab protein (Bacillus thuringiensis toxin) in Wistar rats
Publication: Research - peer-review › Journal article – Annual report year: 2007

Apples and pectin change the rat ceacal microbiota
Publication: Research › Poster – Annual report year: 2007

Comparative safety testing of genetically modified foods in a 90-day rat feeding study design allowing the distinction between primary and secondary effects of the new genetic event
Publication: Research - peer-review › Journal article – Annual report year: 2007

Increased plant sterol and stanol levels in brain of Watanabe rabbits fed rapeseed oil derived plant sterol or stanol esters
Publication: Research - peer-review › Journal article – Annual report year: 2007

ISAFRUIT health research: Integrating experimental and observational studies on fruit and health with nutrigenomics
Publication: Research › Conference abstract for conference – Annual report year: 2007

Prebiotics for prevention of Salmonella Infections
Publication: Research › Poster – Annual report year: 2007

Prebiotics for Prevention of Salmonella Infections
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2007
Safety testing of GM-rice expressing PHA-E lectin using a new animal test design
Publication: Research - peer-review › Journal article – Annual report year: 2007

Carbohydrate digestibility predicts colon carcinogenesis in azoxymethane-treated rats
Publication: Research - peer-review › Journal article – Annual report year: 2006

Dietary carbohydrate source influences molecular fingerprints of the rat faecal microbiota
Publication: Research - peer-review › Journal article – Annual report year: 2006

Effects of Short- and Long-Chain Fructans on Large Intestinal Physiology and Development of Preneoplastic Lesions in Rats
Publication: Research › Book chapter – Annual report year: 2005

Assessment of the safety of foods derived from genetically modified (GM) crops
Publication: Research - peer-review › Journal article – Annual report year: 2004

Effects of sucrose and cornstarch on 2-amino-3-methylimidazo[4,5-f]quinoline (IQ)-induced colon and liver carcinogenesis in F344 rats
Publication: Research - peer-review › Journal article – Annual report year: 2004

New methods for the safety testing of transgenic food
Knudsen, I., Poulsen, M. & Kledal, S. T. 2004
Publication: Research › Report – Annual report year: 2004

Effects of dietary antioxidants and 2-amino-3-methylimidazo[4,5-f]-quinaline (IQ) on preneoplastic lesions and on oxidative damage, hormonal status, and detoxification capacity in the rat
Breinholt, V. M., Melck, A-M., Svendsen, G. W., Daeshyvar, B., Vinggaard, A., Poulsen, M. & Dragsted, L. O. 2003 In : Food and Chemical Toxicology. 41, 10, p. 1315-1323
Publication: Research - peer-review › Journal article – Annual report year: 2003

Subchronic oral toxicity study on the three flavouring substances: octan-3-ol, 2-methylcrotonic acid and oct-3-yl 2-methylcrotonate in Wistar rats
Lindecrone, R. H., Melck, A. M., Poulsen, M., Andersen, R. & Thorup, I. 2003 In : Food and Chemical Toxicology. 41, 5, p. 647-654
Publication: Research - peer-review › Journal article – Annual report year: 2003

The safety assessment of Novel Foods and concepts to determine their safety in use
Publication: Research - peer-review › Journal article – Annual report year: 2003

Different effects of short- and long-chained fructans on large intestinal physiology and carcinogen-induced aberrant crypt foci in rats
Publication: Research - peer-review › Journal article – Annual report year: 2002
Effect of a long-chained fructan Raftiline HP on blood lipids and spontaneous atherosclerosis in low density receptor knockout mice
Publication: Research - peer-review › Journal article – Annual report year: 2002

Immunotoxicity of nucleic acid reduced BioProtein - a bacterial derived single cell protein - in Wistar rats
Mølck, A., Poulsen, M., Christensen, H. R., Lauridsen, S. & Madsen, C. B. 2002 In : Toxicology. 174, 3, p. 183-200
Publication: Research - peer-review › Journal article – Annual report year: 2002

The combination of 1α, 25(OH)2 – Vitamin D3, calcium and acetylsalicyclic acid affects azoxymethane-induced aberrant crypt foci and colorectal tumours in rats
Publication: Research - peer-review › Journal article – Annual report year: 2002

Effect of dietary antioxidants and 2-amino-3-methylimidazo[4,5-f]quinoline (IQ) on biomarkers for redox and hormonal status and enzyme detoxification capacity in blood and major organs of male F344 rats
Publication: Research - peer-review › Conference abstract in journal – Annual report year: 2001

Guidelines and conditions for use of health claims in Denmark
Publication: Research - peer-review › Journal article – Annual report year: 2001

The influence of simple sugars and starch given during pre- or post-initiation on aberrant crypt foci in rat colon
Publication: Research - peer-review › Journal article – Annual report year: 2001

Safety evaluation of fructans
Publication: Research › Report – Annual report year: 2000

Lack of histological cerebellar changes in Wistar rats given pulegone for 28 days. Comparison of immersion and perfusion tissue fixation
Publication: Research - peer-review › Journal article – Annual report year: 1998

Projects:

Novel methods to quantify health in benefit risk assessment. A case study on fish
Persson, I. M., Nauta, M., Pires, S. M. & Poulsen, M.
01/02/2016 → 31/01/2019
Project: PhD

Risk-benefit assessment of whole diet
Thomsen, S. T., Andersen, R., Pires, S. M., Pires, S. M. & Poulsen, M.
01/01/2016 → 31/12/2018
Project: PhD

Assessment of developmental toxicity of a perfluorinated compound in rats - with focus on endocrine disruption and mixture effects
01/12/2014 → 21/08/2018
Development of models for assessing the disease burden for chemical compounds and nutritional factors in the Danish population
Jakobsen, L. S. & Poulsen, M.
01/01/2013 → 01/10/2016
Project

Development of models for assessing the disease burden from chemical compounds and nutritional factors in the Danish population
15/12/2012 → 05/12/2017
Project: PhD

Risk-benefit assessment of functional foods – Focus on vitamin D metabolism
Burild, A., Jakobsen, J., Poulsen, M. & Frandsen, H. L.
01/12/2010 → 30/11/2014
Project

Risk-benefit analyser af funktionelle fødevarer – Fokus på D-vitamin
Burild, A., Jakobsen, J., Poulsen, M. & Frandsen, H. L.
01/12/2010 → 30/11/2014
Project

Betydningen af genotyper for D-vitaminstatus
01/09/2010 → 15/12/2015
Project: PhD

Prebiotics for Prevention of Listeria Infections
Ebersbach, T., Licht, T. R., Poulsen, M., Gram, L., Ingmer, H. & Rastall, R.
01/04/2007 → 22/09/2010
Project: PhD

Prebiotics for Prevention of Salmonella Infections
Petersen, A., Licht, T. R., Poulsen, M., Aabo, S. & Kleerebezem, M.
01/04/2007 → 25/08/2010
Project: PhD

Prebiotics for Prevention of Gastrointestinal Infections
01/01/2007 → 01/09/2011
Project

PreGI - Prebiotics for Prevention of Gut Infections
01/01/2007 → 30/11/2010
Project
Quantitative risk assessment strategies for novel foods
Poulsen, M., Schröder, M., Pilegaard, K., Mortensen, A. & Meyer, O. A.
01/01/2004 → 31/03/2007
Project

Activities:

Fruit and its impact on human health and well-being
Poulsen, M. (Speaker)
29 Jan 2009
Activity: Talks and presentations › Conference presentations

Press clippings:

Om mikrobølgeovne og hvad der sker med mad, der opvarmes i en mikrobølgeovn
Morten Poulsen
27/09/2016
1 media contribution
Press / Media

Mikrobølgeovne, myter, sundhed
Morten Poulsen
18/03/2015
1 media contribution
Press / Media

Bestrålning, bakterier, sikkerhed, sundhed
Morten Poulsen
25/08/2014
1 media contribution
Press / Media

Mikrobølgeovne, mad, sikkerhed, sundhed
Morten Poulsen
06/08/2014
1 media contribution
Press / Media

Mad tilberedt i mikrobølgeovn giver ikke kræft
Morten Poulsen
18/02/2014
1 media contribution
Press / Media

GMO
Morten Poulsen
19/09/2012
1 media contribution
Press / Media

Tilberedning af mad i mikrobølgeovn er uden risiko
Morten Poulsen
30/09/2010
1 media contribution
Press / Media
Mikrobølgeovne, stråler og sikkerhed
Morten Poulsen
01/01/2010
1 media contribution
Press / Media