Research outputs:

**Apple pomace improves gut health in Fisher rats independent of seed content**
Research output: 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**
Research output: 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
Research output: 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
Research output: Research - peer-review › Review – Annual report year: 2018

**Risk Benefit Assessment of foods: Key findings from an international workshop**
Research output: Research - peer-review › Review – Annual report year: 2018

**Use of Mathematical Optimization Models to Derive Healthy and Safe Fish Intake**
Research output: 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: Europen Food Safety Authority. 24 p. (EFSA Journal; No. 4776, Vol. 15(5)).
Research output: 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: Europen Food Safety Authority. 17 p. (EFSA Journal; No. 4777, Vol. 15(5)).
Research output: 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: Europen Food Safety Authority. 17 p. (EFSA Journal; No. 4681, Vol. 15(2)).
Research output: 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: Europen Food Safety Authority. 28 p. (EFSA Journal; No. 4918, Vol. 15(7)).
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)).
Research output: Commissioned › Report – Annual report year: 2017

Burden of disease of dietary exposure to acrylamide in Denmark
Research output: 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: European Food Safety Authority. 18 p. (EFSA Journal; No. 4541, Vol. 14(7)).
Research output: 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
EFSA Journal 2016 Parma, Italy: European Food Safety Authority. 24 p. (EFSA Journal; No. 4594, Vol. 14(11)).
Research output: Commissioned › Report – Annual report year: 2017

Safety of UV-treated milk as a novel food pursuant to Regulation (EC) No 258/97
EFSA Journal 2016 Parma, Italy: European Food Safety Authority. 14 p. (EFSA Journal; No. 4370, Vol. 14(1)).
Research output: Commissioned › Report – Annual report year: 2017

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

Burden of disease estimates of cancer caused by dietary exposure to acrylamide: How methodological choices affect the outcome
Research output: 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
Research output: 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: European Food Safety Authority. 32 p. (The EFSA Journal; No. 4184, Vol. 13(7)).
Research output: Commissioned › Report – Annual report year: 2015

EFSA Journal 2015 Parma, Italy: European Food Safety Authority. 32 p. (The EFSA Journal; No. 4183, Vol. 13(7)).
Research output: Commissioned › 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: European Food Safety Authority. 16 p. (The EFSA Journal; No. 4148, Vol. 13(7)).
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)).
Research output: Commissioned › Report – Annual report year: 2015

Helhedssyn på nødder: en risk-benefit vurdering
Research output: 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
Research output: Research › 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)).
Research output: Commissioned › Report – Annual report year: 2015

Tissue content of vitamin D₃ and 25-hydroxy vitamin D₃ in minipigs after cutaneous synthesis, supplementation and deprivation of vitamin D₃
Research output: Research › Journal article – Annual report year: 2015

Toxicological risk assessment of elemental gold following oral exposure to sheets and nanoparticles – A review
Research output: Research › 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
Research output: Research › 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)).
Research output: Commissioned › Report – Annual report year: 2014

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)).
Research output: Commissioned › Report – Annual report year: 2014

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)).
Research output: Commissioned › Report – Annual report year: 2014

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)).
Research output: Commissioned › Report – Annual report year: 2014
Research output: Research › Ph.D. thesis – Annual report year: 2014

Compositional and toxicological analysis of a GM potato line with reduced α-solanine content – A 90-day feeding study in the Syrian Golden hamster

Risk-benefit assessment of cold-smoked salmon: microbial risk versus nutritional benefit

Daily intake of apples decrease total cholesterol

The Effect of Apple Feeding on Markers of Colon Carcinogenesis

Effects of prebiotics on the infective potential of Listeria monocytogenes

Effects of selected non-digestible dietary carbohydrates on the composition of the large intestinal microbiota and susceptibility to salmonella infections

An Onion Byproduct Affects Plasma Lipids in Healthy Rats

Apple, Cherry, and Blackcurrant Increases Nuclear Factor Kappa B Activation in Liver of Transgenic Mice
Balstad, T., Paur, I., Poulsen, M., Markowski, J., Kolodziejczyk, K., Dragsted, L., Myhrstad, M. C. W. & Blomhoff, R. 2010 In : Nutrition and Cancer. 62, 6, p. 841-848

Assessing biosafety of GM plants containing lectins

Certain dietary carbohydrates promote Listeria infection in a guinea pig model, while others prevent it

Effects of apples and specific apple components on the cecal environment of conventional rats: Role of apple pectin
A 90-day safety study in Wistar rats fed genetically modified rice expressing snowdrop lectin Galanthus nivalis (GNA)

Research output: 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

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

Apples and pectin change the rat caecal microbiota

Research output: 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

Research output: 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

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

ISAFRUIT health research: Integrating experimental and observational studies on fruit and health with nutrigenomics

Research output: Research › Conference abstract for conference – Annual report year: 2007

Prebiotics for prevention of Salmonella infections

Research output: Research › Poster – Annual report year: 2007
Safety testing of GM-rice expressing PHA-E lectin using a new animal test design
Research output: Research - peer-review › Journal article – Annual report year: 2007

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

Dietary carbohydrate source influences molecular fingerprints of the rat faecal microbiota
Research output: 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
Research output: Research › Book chapter – Annual report year: 2005

Assessment of the safety of foods derived from genetically modified (GM) crops
Research output: 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
Research output: 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
Research output: Research › Report – Annual report year: 2004

Effects of dietary antioxidants and 2-amino-3-methylimidazo[4,5-f]-quinoline (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., Daneshvar, B., Vinggaard, A., Poulsen, M. & Dragsted, L. O. 2003 In : Food and Chemical Toxicology. 41, 10, p. 1315-1323
Research output: 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
Lindecrona, R. H., Melck, A. M., Poulsen, M., Andersen, R. & Thorup, I. 2003 In : Food and Chemical Toxicology. 41, 5, p. 647-654
Research output: Research - peer-review › Journal article – Annual report year: 2003

The safety assessment of Novel Foods and concepts to determine their safety use
Research output: 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
Effect of a long-chained fructan Raftilin HP on blood lipids and spontaneous atherosclerosis in low density receptor knockout mice
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
The combination of 1α, 25(OH)2 – Vitamin D3, calcium and acetylsalicyclic acid affects azoxymethane-induced aberrant crypt foci and colorectal tumours in rats
Guidelines and conditions for use of health claims in Denmark
The influence of simple sugars and starch given during pre- or post-initiation on aberrant crypt foci in rat colon
Safety evaluation of fructans
Lack of histological cerebellar changes in Wistar rats given pulegone for 28 days. Comparison of immersion and perfusion tissue fixation
Projects:
Risk-benefit assessment of whole diet
Thomsen, S. T., Andersen, R., Pires, S. M., Pires, S. M. & Poulsen, M.
Samfinansieret - Andet
01/01/2016 → 31/12/2018
Project: PhD

Novel methods to quantify health in benefit risk assessment. A case study on fish
Persson, I. M., Nauta, M., Pires, S. M. & Poulsen, M.
Samfinansieret - Andet
01/02/2016 → 31/01/2019
Project: PhD
Assessment of developmental toxicity of a perfluorinated compound in rats - with focus on endocrine disruption and mixture effects
Samfinansieret - Andet
01/12/2014 → 21/06/2018
Project: PhD

Betydningen af genotyper for D-vitaminstatus
Forskningsrådsfinansiering
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.
Programbevilling
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.
Forskningsrådsfinansiering
01/04/2007 → 25/08/2010
Project: PhD

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

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: Research

Helhedssyn på nødder
Mejborn, H., Poulsen, M., Olesen, P. T. & Jørgensen, K.
10/04/2014 → ...
Project: Research

Vitamin D Metabolism: 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: Research

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: Research

PreGI: Prebiotics for Prevention of Gastrointestinal Infections
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: Research

PreGI - Prebiotics for Prevention of Gut Infections
01/01/2007 → 30/11/2010
Project: Research

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: Press / Media

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

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

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

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

GMO
Morten Poulsen
Tilberedning af mad i mikrobølgeovn er uden risiko
Morten Poulsen
30/09/2010
1 media contribution
Press/Media: Press / Media

Mikrobølgeovne, stråler og sikkerhed
Morten Poulsen
01/01/2010
1 media contribution
Press/Media: Press / Media