Publications:

**Extensive cardinal parameter model to predict growth of pseudomonads in salt-reduced lightly preserved seafood**
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2017

**Prevalence of Listeria monocytogenes in European cheeses: A systematic review and meta-analysis**
Publication: Research - peer-review › Journal article – Annual report year: 2017

**Towards transparent and consistent exchange of knowledge for improved microbiological food safety**
Publication: Research - peer-review › Journal article – Annual report year: 2018

**Development and validation of extensive growth and growth boundary models for psychrotolerant pseudomonads in seafood, meat and vegetable products**
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2016

**Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese**
Publication: Research - peer-review › Journal article – Annual report year: 2016

**Predicting outgrowth and inactivation of Clostridium perfringens in meat products during low temperature long time heat treatment**
Publication: Research - peer-review › Journal article – Annual report year: 2016

**Volatile organic compounds and Photobacterium phosphoreum associated with spoilage of modified-atmosphere-packaged raw pork**
Publication: Research - peer-review › Journal article – Annual report year: 2016

**Development and validation of a stochastic model for potential growth of Listeria monocytogenes in naturally contaminated lightly preserved seafood**
Publication: Research - peer-review › Journal article – Annual report year: 2014

**Development of a real-time PCR method coupled with a selective pre-enrichment step for quantification of Morganella morganii and Morganella psychrotolerans in fish products**
Publication: Research - peer-review › Journal article – Annual report year: 2015
Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2015

Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Publication: Research - peer-review › Poster – Annual report year: 2015

Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

Modelling and predicting the simultaneous growth of Listeria monocytogenes and psychrotolerant lactic acid bacteria in processed seafood and mayonnaise-based seafood salads
Publication: Research - peer-review › Journal article – Annual report year: 2015

Risk assessment of Salmonella in Danish meatballs produced in the catering sector
Publication: Research › Sound/Visual production (digital) – Annual report year: 2015

Risk assessment of Salmonella in Danish meatballs produced in the catering sector
Publication: Research - peer-review › Journal article – Annual report year: 2015

Special Issue on Predictive modelling in food Preface
Publication: Research - peer-review › Journal article – Annual report year: 2015

Stochastic modelling of Listeria monocytogenes single cell growth in cottage cheese with mesophilic lactic acid bacteria from aroma producing cultures
Publication: Research - peer-review › Journal article – Annual report year: 2015

Analysing and modelling the growth behaviour of Listeria monocytogenes on RTE cooked meat products after a high pressure treatment at 400 MPa
Publication: Research - peer-review › Journal article – Annual report year: 2014

Determination, prediction and extension of shelf-life
Publication: Research - peer-review › Book chapter – Annual report year: 2014

Food Spoilage and Safety Predictor (FSSP) Software
Publication: Research - peer-review › Book chapter – Annual report year: 2014

Histamine and other biogenic amines
Publication: Research - peer-review › Book chapter – Annual report year: 2014

Microbial changes
Publication: Research - peer-review › Book chapter – Annual report year: 2014

Modelling the effect of lactic acid bacteria from starter- and aroma culture on growth of Listeria monocytogenes in cottage cheese
Publication: Research - peer-review › Journal article – Annual report year: 2014

Prædiktiv mikrobiologi - et godt redskab til produktudvikling
Publication: Research - peer-review › Journal article – Annual report year: 2014

Predictive Food Microbiology: new tools for risk assessment and dairy product development
Publication: Research › Ph.D. thesis – Annual report year: 2014
Adaptation de la bactérie psychrotrophe Carnobacterium maltaromaticum LMA 28 au tractus digestif de mammifères
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

Aqfood international master programme: sharing knowledge and experience with distance teaching & learning
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Complete Chromosome Sequence of Carnobacterium maltaromaticum LMA 28
Publication: Research - peer-review › Journal article – Annual report year: 2013

Détection et quantification de Morganella psychrotolerans dans des poissons par qPCR.
PUBLICATION: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Development and validation of an extensive growth and growth boundary model for psychrotolerant Lactobacillus spp. in seafood and meat products
Publication: Research - peer-review › Journal article – Annual report year: 2013

Development and validation of an extensive growth model for Lactobacillus spp. in seafood and meat products
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Development and validation of an extensive stochastic model for the simultaneous growth of Listeria monocytogenes and lactic acid bacteria – A case study with naturally contaminated cold smoked Greenland halibut
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Development of a Rapid Real-Time PCR Method as a Tool To Quantify Viable Photobacterium phosphoreum Bacteria In Salmon (Salmo salar) Steaks
Publication: Research - peer-review › Journal article – Annual report year: 2013

Effect of natural microbiota on growth of Salmonella spp. in fresh pork – A predictive microbiology approach
Publication: Research - peer-review › Journal article – Annual report year: 2013

Effects of the physiological state of Listeria monocytogenes and high pressure processing on relative lag times during growth in chilled RTE cooked meat product
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

Food Spoilage and Safety Predictor (FSSP) software
Publication: Research - peer-review › Article in proceedings – Annual report year: 2013

Microbial challenge tests and predictive modelling software for evaluating and improving food safety – A case study with Listeria monocytogenes and ready-to-eat foods
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Modelling and predicting the simultaneous growth of Listeria monocytogenes and starter cultures in cottage cheese and other fresh dairy products
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

Predicting outgrowth and inactivation of Clostridium perfringens in meat products during low temperature long time heat treatment
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Quantification de P. phosphoreum dans le saumon par PCR temps-réel
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013
Quantitative Risk Assessment of Salmonella spp. in fresh pork
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Simulation of Listeria monocytogenes single cell colonial growth
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

Draft genome sequences of Carnobacterium maltaromaticum and Carnobacterium divergens
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Effect of brine marination on survival and growth of spoilage and pathogenic bacteria during processing and subsequent storage of ready-to-eat shrimp (Pandalus borealis)
Publication: Research - peer-review › Journal article – Annual report year: 2012

Effect of pancreas disease (PD) on quality attributes of raw and smoked fillets of Atlantic salmon (Salmo salar L.)
Publication: Research - peer-review › Journal article – Annual report year: 2011

Food Micro 2010, 22th International ICFMH Symposium, "Microbial Behaviour in the Food Chain" 30th August – 3rd September 2010, Copenhagen, Denmark
Publication: Research - peer-review › Conference article – Annual report year: 2012

Growth of Listeria monocytogenes in cottage cheese - A predictive microbiology approach
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012

Growth of Pseudomonas spp. in cottage cheese: a predictive microbiology approach
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Modeling the growth response of Listeria monocytogenes on RTE cooked meat products after high pressure processing
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012

Modeling the high pressure inactivation kinetics of Listeria monocytogenes on RTE cooked meat products
Publication: Research - peer-review › Journal article – Annual report year: 2012

Modelling transfer of Salmonella Typhimurium DT104 during simulation of grinding of pork
Publication: Research - peer-review › Journal article – Annual report year: 2012

Predicting the simultaneous growth of lactic acid bacteria and Listeria monocytogenes in seafood and meat products
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012

Predictive Microbiology: Evaluation and Management of Quality and Safety in Aquatic Food Chains
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Quality of raw and smoked fillets from clinically healthy Atlantic salmon, Salmo salar L., following an outbreak of pancreas disease (PD)
Publication: Research - peer-review › Journal article – Annual report year: 2012

Quantification des cellules viables de P. phosphoreum dans les pavés de saumon cru par PCR temps reel
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Quantification of viable Photobacterium phosphoreum in salmon (Salmo salar) by real-time PCR
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012
The transfer and growth of Salmonella modelled during pork processing and applied to a risk assessment for the catering sector
Publication: Research › Ph.D. thesis – Annual report year: 2013

Understanding the growth kinetics of Listeria monocytogenes on pressurized cooked meat products depending on its physiological state
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012

Volatile compounds and microbiota associated with the spoilage of high-oxygen modified atmosphere-packaged raw pork meat
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012

Atmospheric pressure plasma produced inside a closed package by a dielectric barrier discharge in Ar/CO2 for bacterial inactivation of biological samples
Publication: Research - peer-review › Journal article – Annual report year: 2011

Effect of pomegranate (Punica granatum) and rosemary (Rosmarinus officinalis L.) extracts on shelf-life for chilled Greenland halibut (Reinhardtius hippoglossoides) fillets in modified atmosphere packaging at 2 °C
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

Listeria monocytogenes, EU-lovgivning og dokumentation
Publication: Research › Journal article – Annual report year: 2011

Listeria monocytogenes – process risk modelling of lightly preserved and ready-to-eat seafood
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2011

Modelling the high pressure inactivation of Listeria monocytogenes on cooked ham
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

Modelling transfer of Salmonella Typhimurium DT104 during the grinding of pork
Publication: Research - peer-review › Article in proceedings – Annual report year: 2011

Pasta Salad Predictor – development of a new tool to support shelf-life and safety management
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2011

Quantifying the effect of natural microbiota on growth of Salmonella Typhimurium DT104 and Salmonella Derby in fresh pork
Publication: Research - peer-review › Poster – Annual report year: 2011

Quantifying the effect of natural microflora on growth of salmonellae in fresh pork
Publication: Research › Conference abstract in proceedings – Annual report year: 2011

Quantifying the effect of natural microflora on growth of Salmonella Typhimurium DT104 and Salmonella Derby in fresh pork
Publication: Research › Poster – Annual report year: 2011

Use of small diameter column particles to enhance HPLC determination of histamine and other biogenic amines in seafood
Publication: Research - peer-review › Journal article – Annual report year: 2011

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Publication: Research › Conference abstract in proceedings – Annual report year: 2010
Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Publication: Research › Conference abstract in proceedings – Annual report year: 2010

In situ bacterial inactivation of wrapped biological samples using atmospheric DBD plasma
Publication: Research › Conference abstract in proceedings – Annual report year: 2010

Predicting growth rates and growth boundary of Listeria monocytogenes - An international validation study with focus on processed and ready-to-eat meat and seafood
Publication: Research - peer-review › Journal article – Annual report year: 2010

A new predictive tool for the global seafood sector – SSSP v. 3.1 from 2009
Publication: Research › Conference abstract for conference – Annual report year: 2009

Bedre styring af histamin i fiskeprodukter
Publication: Communication › Journal article – Annual report year: 2009

DBD Plasma Produced in a Closed Container Used for Bacterial Inactivation
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2009

Development and application of predictive microbiology models for the global seafood sector
Publication: Research › Conference abstract for conference – Annual report year: 2009

Development and validation of an extensive growth and growth boundary model for Listeria monocytogenes in lightly preserved and ready-to-eat shrimp
Publication: Research - peer-review › Journal article – Annual report year: 2009

Evaluation of growth boundary models importance of data distribution and performance indices
Publication: Research › Conference abstract for conference – Annual report year: 2009

Histamine fish poisoning – new information to control a common seafood safety issue
Publication: Research - peer-review › Book chapter – Annual report year: 2009

Interaction between histamine producing bacteria and prediction of biogenic amine formation in seafood
Publication: Research › Conference abstract for conference – Annual report year: 2009

Interaction between histamine producing bacteria and prediction of biogenic amine formation in seafood
Publication: Research › Conference abstract for conference – Annual report year: 2009
Listeria monocytogenes in lightly preserved and ready-to eat seafood: Development and validation of an extensive model for assessment and management of safety
Publication: Research › Conference abstract for conference – Annual report year: 2009

Modelling of microbial growth
Publication: Research - peer-review › Journal article – Annual report year: 2009

New freeware to predict growth of Listeria monocytogenes for a wide range of environmental conditions: SSSP version 3.1. from 2009
Publication: Research › Conference abstract for conference – Annual report year: 2009

New freeware to predict growth of Listeria monocytogenes for a wide range of environmental conditions
Publication: Research › Conference abstract for conference – Annual report year: 2009

Prædiktiv mikrobiologi giver forbedret kontrol af Listeria monocytogenes i fiskeprodukter
Publication: Communication › Journal article – Annual report year: 2009

Predicting growth and growth boundary of Listeria monocytogenes – an international validation study with processed meat and seafood products
Publication: Research › Conference abstract for conference – Annual report year: 2009

Prediction of shelf-life and safety in fish and shellfish
Publication: Research › Conference abstract for conference – Annual report year: 2009

Predictive microbiology and application of mathematical models
Publication: Research › Article in proceedings – Annual report year: 2009

Cold plasma source for bacterial inactivation at atmospheric pressure
Publication: Research › Conference abstract for conference – Annual report year: 2008

Expanded growth and growth boundary model for Listeria monocytogenes including the effect of 12 environmental parameters and their interactive effects
Publication: Research › Conference abstract for conference – Annual report year: 2008

Growth, inactivation and histamine formation of Morganella psychrotolerans and Morganella morganii - development and evaluation of predictive models
Publication: Research - peer-review › Journal article – Annual report year: 2008

Histamine and biogenic amines: formation and importance in seafood
Publication: Research - peer-review › Book chapter – Annual report year: 2008

Histamine fish poisoning – new controls for a common seafood safety issue
Publication: Research › Conference abstract for conference – Annual report year: 2008

Introduction to predictive modelling special issue Preface
Publication: Research - peer-review › Journal article – Annual report year: 2008

Microbial changes and growth of Listeria monocytogenes during chilled storage of brined shrimp (Pandalus borealis)
Publication: Research - peer-review › Journal article – Annual report year: 2008

Microbiology of aquatic muscle foods – importance for quality and safety control
Publication: Research - peer-review › Article in proceedings – Annual report year: 2008
Seafood Spoilage and Safety Predictor (SSSP) - new safety models for popular software
Publication: Research › Article in proceedings – Annual report year: 2007

Styr på fødevaresikkerheden med prædiktiv mikrobiologi
Publication: Research › Journal article – Annual report year: 2007

Antimicrobial effect of diacetate, lactate, CO₂, smoke components, nitrite, pH, NaCl, and temperature in lightly preserved seafood. Modeling and predicting the growth boundary of Listeria monocytogenes.
Publication: Research › Poster – Annual report year: 2006

Biogenic amine formation and microbial spoilage in chilled garfish (Belone belone belone) - effect of modified atmosphere packaging and previous frozen storage
Publication: Research › Journal article – Annual report year: 2006

Carnobacterium species: Effect of metabolic activity and interaction with Brochothrix thermosphacta on sensory characteristics of modified atmosphere packed shrimp
Publication: Research › Journal article – Annual report year: 2006

Formation of histamine and biogenic amines in cold-smoked tuna: An investigation of psychrotolerant bacteria from samples implicated in cases of histamine fish poisoning
Publication: Research › Journal article – Annual report year: 2006

Hornfisk og histaminforgiftning - årsag og forebyggelse
Publication: Research › Journal article – Annual report year: 2006

Information systems in food safety management
Publication: Research › Journal article – Annual report year: 2006

Listeria monocytogenes - forudsigelse af letkonserverede fiskeprodukters sikkerhed
Publication: Research › Journal article – Annual report year: 2006

Morganella psychrotolerans sp. nov., a histamine-producing bacterium isolated from various seafoods
Publication: Research › Journal article – Annual report year: 2006

Multi locus sequencing used for identification of a new species of Morganella associated with outbreaks of histamine poisoning
Publication: Research › Poster – Annual report year: 2006

Prædiktiv mikrobiologi - et vigtigt redskab til forudsigelse og styring af fiskeprodukters holdbarhed og sikkerhed
Publication: Research › Journal article – Annual report year: 2006

Carnobacterium divergens and Carnobacterium maltaromaticum as spoilers or protective cultures in meat and seafood: phenotypic and genotypic characterization
Publication: Research › Journal article – Annual report year: 2005

Kuldetolerante bakterier kan forårsage histaminforgiftning
Publication: Research › Journal article – Annual report year: 2005

Microbiology of marine muscle foods
Publication: Research › Book chapter – Annual report year: 2005

Nonbioluminescent strains of Photobacterium phosphoreum produce the cell-to-cell communication signal N-(3-Hydroxyoctanoyl)homoserine lactone.
Seafood Spoilage and Safety Predictor (SSSP) software v. 2.0 - multi-language version
Publication: Research - peer-review › Computer programme – Annual report year: 2005

Shelf life and safety aspects of chilled cooked and peeled shrimps (Pandalus borealis) in modified atmosphere packaging
Publication: Research - peer-review › Journal article – Annual report year: 2005

Significant histamine formation in tuna (Thunnus albacares) at 2 degrees C - effect of vacuum- and modified atmosphere-packaging on psychrotolerant bacteria
Publication: Research - peer-review › Journal article – Annual report year: 2005

Effects of high-pressure processing on Listeria monocytogenes, spoilage microflora and multiple compound quality indices in chilled cold-smoked salmon
Publication: Research - peer-review › Journal article – Annual report year: 2004

Modelling and predicting the simultaneous growth of Listeria monocytogenes and spoilage micro-organisms in cold-smoked salmon
Publication: Research - peer-review › Journal article – Annual report year: 2004

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

Praeliktiv mikrobiologi: Ny dansk software forudsiger holdbarhed af fiskeprodukter
Publication: Research › Journal article – Annual report year: 2004

Seafood Spoilage and Safety Predictor (SSSP)
Publication: Research - peer-review › Computer programme – Annual report year: 2004

Consumers and experts responses to fresh cod fillets
Publication: Research - peer-review › Book chapter – Annual report year: 2003

Identification of lactic acid bacteria from spoilage associations of cooked and brined shrimps stored under modified atmosphere between 0 degrees C and 25 degrees C
Publication: Research - peer-review › Journal article – Annual report year: 2003

Lysende bakterier - forekomst og betydning i fiskeprodukter
Publication: Research › Journal article – Annual report year: 2003

Secondary models
Publication: Research - peer-review › Book chapter – Annual report year: 2003

Spoilage of seafood
Publication: Research - peer-review › Book chapter – Annual report year: 2003

The Seafood Spoilage and Safety Predictor (SSSP)
Publication: Research › Article in proceedings – Annual report year: 2003

Antimicrobial effect of essential oils on the seafood spoilage micro-organism Photobacterium phosphoreum in liquid media and fish products
Publication: Research - peer-review › Journal article – Annual report year: 2002
Fish spoilage bacteria - problems and solutions
Publication: Research - peer-review › Journal article – Annual report year: 2002

Microbial spoilage and formation of biogenic amines in fresh and thawed modified atmosphere-packed salmon (Salmo salar) at 2 degrees C
Publication: Research - peer-review › Journal article – Annual report year: 2002

Modelling and predicting the shelf-life of seafood
Publication: Research - peer-review › Book chapter – Annual report year: 2002

Seafood Spoilage Predictor - development and distribution of a product specific application software
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

Comparison of maximum specific growth rates and lag times estimated from absorbance and viable count data by different mathematical models
Publication: Research - peer-review › Journal article – Annual report year: 2001

Effects of Technological Parameters and Fishing Ground on Quality Attributes of Thawed, Chilled Cod Fillets Stored in Modified Atmosphere Packaging
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

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

Fresh and lightly preserved seafood
Publication: Research - peer-review › Book chapter – Annual report year: 2000

Freshness, quality and safety in seafoods
Publication: Research - peer-review › Book – Annual report year: 2000

Influence of freshness and frozen storage temperature on quality of thawed cod fillets stored in modified atmosphere packaging
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

Predictive modelling of the growth and survival of Listeria in fishery products
Publication: Research - peer-review › Journal article – Annual report year: 2000

SSP online - an internet version of the seafood spoilage predictor software
Publication: Research › Article in proceedings – 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

Modelling of seafood spoilage
Publication: Research › Conference article – Annual report year: 1999

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

Seafood Spilage Predictor
Publication: Research - peer-review › Computer programme – Annual report year: 1999

Seafood Spilage Predictor (SSP)
Publication: Research › Journal article – Annual report year: 1999

Software forudsiger fiskeprodukters holdbarhed: Computerprogrammet Seafood Spilage Predictor (SSP) er udviklet til at forudsige fiskeprodukters holdbarhed ved konstante og varierende temperaturer
Publication: Research › Journal article – Annual report year: 1999

Evaluation of the role of Carnobacterium piscicola in spoilage of vacuum- and modified-atmosphere-packed cold-smoked salmon stored at 5 degrees C
Publication: Research - peer-review › Journal article – Annual report year: 1998

Methods to determine the freshness of fish in research and industry
Publication: Research - peer-review › Book – Annual report year: 1998

Microbial methods and predictive modelling - an introduction
Publication: Research - peer-review › Book chapter – Annual report year: 1998

Photobacterium phosphoreum - a microbial parameter for prediction of remaining shelf life in map cod fillets
Publication: Research › Book chapter – 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

Specific inhibition of Photobacterium phosphoreum extends the shelf life of modified-atmosphere-packed cod fillets
Publication: Research - peer-review › Journal article – Annual report year: 1998

Thawed cod fillets spoil less rapidly than unfrozen fillets when stored under modified atmosphere at 2 C
Publication: Research - peer-review › Journal article – Annual report year: 1998

The need for methods to evaluate fish freshness
Publication: Research › Book chapter – Annual report year: 1998

Application of an iterative approach for development of a microbial model predicting the shelf-life of packed fish
Publication: Research - peer-review › Journal article – Annual report year: 1997

Classification of photobacteria associated with spoilage of fish products by numerical taxonomy and pyrolysis mass spectrometry
Publication: Research - peer-review › Journal article – Annual report year: 1997
Importance of Photobacterium phosphoreum in relation to spoilage of modified atmosphere-packed fish products
Publication: Research - peer-review › Journal article – Annual report year: 1997

Mathematical modeling used for evaluation and prediction of microbial fish spoilage
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Methods to evaluate fish freshness in research and industry
Publication: Research - peer-review › Journal article – Annual report year: 1997

Microbiology of fish and fish products
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Modificeret atmosfære pakning - er det fremtiden?
Publication: Research › Journal article – Annual report year: 1997

Predictive microbiological modelling and seafood quality
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Seafood, microbial modeling and shelf-life prediction
Publication: Research › Article in proceedings – Annual report year: 1997

Conductance method for quantitative determination of Photobacterium phosphoreum in fish products
Publication: Research - peer-review › Journal article – Annual report year: 1996

Predictive modelling and time-temperature integration
Publication: Research › Conference article – Annual report year: 1996

Modelling of microbial activity and prediction of shelf life for packed fresh fish
Publication: Research - peer-review › Journal article – Annual report year: 1995

Qualitative and quantitative characterization of spoilage bacteria from packed fish
Publication: Research - peer-review › Journal article – Annual report year: 1995

Projects:

Nuutaq: New concept for production of cod in Greenland - Best-practice with focus on quality and sustainability
Project: PhD

Predictive food microbiology tool for risk assessment and documentation of food safety
Project

Predictive food microbiology - new models for safety and quality assessment of a broad range of dairy products
Project: PhD

Sustainable technologies for optimization of resources and quality in shrimp production
Project

Sustainable technologies for resource and quality optimization of shrimp production
Project
Development of seafood products with improved human health effects, sensory quality and food safety
Project
FishFermPlus EU project
Project
Modelling and predicting the effect of food structure on growth and survival of Listeria monocytogenes in dairy products
Project
New green process for production of smoked fish products
Project
Predictive food microbiology - new tools for risk assessment and dairy product development
Project: PhD
Software with predictive models for food product development, risk assessment and risk management
Project
Development of a framework and mathematical models for holistic benefit-risk assessment of food
Project: PhD
The interpretation of quantitative microbiology data: meeting the demands of quantitative microbiological risk assessment
Project: PhD
Marinated and chilled MAP shellfish – optimization of quality and safety
Project
Modelling Salmonella in raw minced pork meat considering different conditions of storage, cross-contamination and biofilm formation during handling in the production
Project
Modelling Salmonella in the Catering Supply Chain
Project: PhD
Fresh and processed convenience foods with short shelf-life – optimization of quality in production and distribution
Project
The impact of pancreas disease (PD) on flesh quality of Atlantic salmon. Determine underlying causes and identify strategies accelerating muscle regeneration post-infection
Project
Detection of strongly histamine-producing and psychrotolerant bacteria in seafood
Project
Kvalitet og sikkerhed af letkonserverede fiskeprodukter
Project: PhD
Biogene Aminer i fiskeprodukter - betydning af kuldetolerante bakterier
Project: PhD
Activities:

Nordic Food Lab, KU: Invited presentation on safety and quality at 'Monday Aperitivo - Squids of the north'
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Predictive Microbiology – Food Spillage and Safety Predictor (FSSP) software. Mini-course at Microbial Food Quality and Safety – Analytical Methods, 9 Nov. 2017, UC-HEALTH, Copenhagen (20 participants).
Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities

Aquatic food - safety and microbial hazards. Invited keynote presentation at 5th Workshop in Food Safety. 30-31 October 2016, Florianopolis, Brazil (120 participants).
Activity: Talks and presentations › Conference presentations

Food Spillage and Safety Predictor (FSSP) software - application to food safety. Mini-course at 5th Workshop in Food Safety. 30-31 October 2016, Florianopolis, Brazil (60 participants).
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

'The minimum resting period for Atlantic cod (Gadus morhua) to regain pre-stressor status after pumping in a capture-based aquaculture operation'. Abstract and poster presentation at 47th Conference of the West European Fish Technologists' Association, in Dublin, Ireland.
Activity: Talks and presentations › Conference presentations

Activity: Talks and presentations › Conference presentations

'Modelling effects of food characteristics on interaction between lactic acid bacteria and Listeria monocytogenes' at 10th International Conference on Predictive Modelling in Food, Cordoba, Spain.
Activity: Talks and presentations › Conference presentations

Activity: Talks and presentations › Conference presentations

Activity: Talks and presentations › Conference presentations

Scientific committee for 10th International Conference on Predictive Modelling in Food (Event)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar
‘Evaluation and management of microbial spoilage in the aquatic food industry’ at Microbial Spoilers in Food 2017, Quimper, France.
Activity: Talks and presentations › Conference presentations

Scientific committee for Microbial spoilers in food 2017 (Event)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

‘Predictive modelling to improve and document safety of dairy products’ at Nordic Dairy Congress, Copenhagen, Denmark.
Activity: Talks and presentations › Conference presentations

Prevalence of Listeria monocytogenes in European cheeses: A systematic review and meta-analysis
Activity: Talks and presentations › Conference presentations

Scientific committee for 44th Nordic Dairy Congress (Event)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Mikrobiologisk kvalitet af fisk og fiskeprodukter. Forelæsning ved KU-SUND
Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities

Mikrobiologisk kvalitet af fisk og fiskeprodukter. Forelæsning ved KU-SUND
Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities

Helhedssyn på fisk: Er der mikrobiologiske risici eller problemer med parasitter.
Activity: Talks and presentations › Conference presentations

Aarhus University (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Forudsigelse af fødevaresikkerhed
Activity: Talks and presentations › Conference presentations

FoodMicro 2016 – 25th International ICFMH Symposium
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Predictive modelling: Food Spoilage and Safety Predictor (FSSP) software.
Activity: Talks and presentations › Conference presentations

Predictive food microbiology – examples of how simple mathematical models can be used in assessment and management of food safety.
Activity: Talks and presentations › Conference presentations

Activity: Talks and presentations › Conference presentations

Food Spoilage and Safety Predictor (FSSP) software – background and applications. Invited presentation at BfR in Germany
Activity: Talks and presentations › Conference presentations

Vækstbetingelser og prædiktive modeller – anvendelse til vurdering og dokumentation af fødevaresikkerhed
Activity: Talks and presentations › Conference presentations
Scientific committee for 9th International Conference on Predictive Modelling in Food (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Predictive microbiology applicable to fishery products Invited presentation at Better Training for Safer Food (BTSF) workshop on fishery products. 1-3 December 2015, FVO, Grange, Ireland.
Activity: Talks and presentations › Conference presentations

Fiskens mikrobiologi - vurdering og styring af mikrobiologisk fordærv. Indlæg ved Fiskekursus - Specialisering 2015 arrangeret af Fødevarestyrelsen
Activity: Talks and presentations › Conference presentations

Histamin i fiskevarer. Indlæg ved Fiskekursus - Specialisering 2015 arrangeret af Fødevarestyrelsen
Activity: Talks and presentations › Conference presentations

Modelling of microbial interactions in food – applications and challenges.
Activity: Talks and presentations › Conference presentations

Food Spoilage and Safety Predictor. Oral presentation and demonstration at Software Fair. 9th International Conference on Predictive Modelling in Food, 8-12 September 2015, Rio de Janeiro, Brazil.
Activity: Talks and presentations › Conference presentations

Hygiejne og prædiktiv mikrobiologi
Activity: Talks and presentations › Conference presentations

Member of examining committee for Ph.D. D. Sylvan Dabadé 'Shrimp quality and safety management along the supply chain in Benin' at Wageningen University, The Netherlands (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Annual Meeting of International Association for Food Protection (IAFP) 2015
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Input from academia to application of predictive food microbiology models by industry and authorities – a European perspective
Activity: Talks and presentations › Conference presentations

Member of examining committee for Ph.D Mehmet Baris Ates 'Investigating the effects of novel heat and high pressure processing on Listeria and Bacillus inactivation in a model Food' at Norwegian University of Life Sciences (NMBU) (External organisation)
Evaluation of the Food Safety Programme at IRTA, Spain (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Pædiktiv mikrobiologi og risikovurdering af mejeriprodukter
Activity: Talks and presentations › Conference presentations

Critical review of the Danish Listeria monocytogenes effort
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Food Spoilage and Safety Predictor (FSSP) software
Activity: Talks and presentations › Conference presentations

Scientific Committee for 8th International Conference on Predictive Modelling in Food (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Scientific committee for Microbial spoilers in food (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

International Committee for Predictive Modelling Food (ICPMF) (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

IMMR2012 International Meeting on Marine Resources (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

International Committee for Predictive Modelling Food (ICPMF) (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

7th International Conference on Predictive Modelling of Food Quality and Safety
Activity: Attending an event › Participating in or organising a conference

8th Symposium on Food Microbiology within the Food Microbiology Network
Activity: Attending an event › Participating in or organising a conference

6th International Conference on Predictive Modeling in Foods (Event)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

96th Annual Meeting of International Association for Food Protection (IAFP)
Activity: Attending an event › Participating in or organising a conference

7th Symposium on Food Microbiology
Activity: Attending an event › Participating in or organising a conference

Coordinator of the Food Microbiology Network within the Centre for Advanced Food Studies (LMC), Denmark
Activity: Other

21st International ICFMH Symposium
Activity: Attending an event › Participating in or organising a conference
Scientific Committee of 1st International Congress of Seafood Technology, Cesme-Izmir, Turkey (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Organizing Committee for FoodMicro 2010 in Copenhagen, Denmark. (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Scientific committee for 5th International Conference on Predictive Modelling in Foods, 16-19 Sept. 2007, Athens, Greece (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Member of the Editorial board of International Journal of Food Microbiology (Journal)
Activity: Research › Peer review of manuscripts

Press clippings:

Ny software kan forudsige listeria i oste
Press / Media

Forskningsprojekt skal give mejerierne et nyt værktøj til at forudse vækst af listeria og andre uønskede bakterier i mejeriprodukter
Press / Media

Listeria – høje kimtal af Listeria monocytogenes koldrøget hellefisk
Press / Media

Listeria
Press / Media

Listeria
Press / Media

Kimtal i fiskefars
Press / Media