Paw Dalgaard - DTU Orbit (01/01/2018)

Dalgaard, Paw

pada@food.dtu.dk

National Food Institute - Professor

Research Group for Analytical and Predictive Microbiology

Publications:

**Extensive cardinal parameter model to predict growth of pseudomonads in salt-reduced lightly preserved seafood**
Martinez Rios, V. & Dalgaard, P. 2017
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

**Prevalence of Listeria monocytogenes in European cheeses: A systematic review and meta-analysis**
Martinez Rios, V. & Dalgaard, P. 2017
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2017

**Development and validation of extensive growth and growth boundary models for psychrotolerant pseudomonads in seafood, meat and vegetable products**
Martinez Rios, V. & Dalgaard, P. 2016
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**
Martinez Rios, V., Østergaard, N. B., Rosshaug, P. S. & Dalgaard, P. 2015
Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Martinez Rios, V., Østergaard, N. B., Rosshaug, P. S. & Dalgaard, P. 2015

Modelling and predicting the simultaneous growth of Listeria monocytogenes and psychrotolerant lactic acid bacteria in processed seafood and mayonnaise-based seafood salads
Mejlholm, O. & Dalgaard, P. 2015

Risk assessment of Salmonella in Danish meatballs produced in the catering sector

Risk assessment of Salmonella in Danish meatballs produced in the catering sector

Stochastic modelling of Listeria monocytogenes single cell growth in cottage cheese with mesophilic lactic acid bacteria from aroma producing cultures
Østergaard, N. B., Christiansen, L. E. & Dalgaard, P. 2015

Analysing and modelling the growth behaviour of Listeria monocytogenes on RTE cooked meat products after a high pressure treatment at 400 MPa

Determination, prediction and extension of shelf-life
Dalgaard, P. 2014

Food Spoilage and Safety Predictor (FSSP) Software
Dalgaard, P. 2014

Histamine and other biogenic amines
Ababouch, L., Emborg, J. & Dalgaard, P. 2014
Microbial changes

Modelling the effect of lactic acid bacteria from starter- and aroma culture on growth of Listeria monocytogenes in cottage cheese

Prædiktiv mikrobiologi - et godt redskab til produktudvikling

Predictive Food Microbiology: new tools for risk assessment and dairy product development

Adaptation de la bactérie psychrotrophe Carnobacterium maltaromaticum LMA 28 au tractus digestif de mammifères

Détection et quantification de Morganella psychrotolerans dans des poissons par qPCR.

Development and validation of an extensive growth and growth boundary model for psychrotolerant Lactobacillus spp. in seafood and meat products
Mejlholm, O. & Dalgaard, P. 2013 In : International Journal of Food Microbiology. 167, 2, p. 244-260

Development and validation of an extensive growth model for Lactobacillus spp. in seafood and meat products
Mejlholm, O. & Dalgaard, P. 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
Mejlholm, O. & Dalgaard, P. 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
Mejlholm, O. & Dalgaard, P. 2013
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
Duan, Z., Holst Hansen, T., Hansen, T. B., Dalgaard, P. & Knechel, S. 2013
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Quantification de P. phosphoreum dans le saumon par PCR temps-réel
Mace, S., Mamlouk, K., Chipchakova, S., Joffraud, J. J., Dalgaard, P., Pilet, M. F. & Dousset, X. 2013
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

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
Pasta Salad Predictor – development of a new tool to support shelf-life and safety management
Østergaard, N. B., Leisner, J. J. & Dalgaard, P. 2011
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

Use of small diameter column particles to enhance HPLC determination of histamine and other biogenic amines in seafood
Simat, V. & Dalgaard, P. 2011 In : Lebensmittel - Wissenschaft und Technologie. 44, 2, p. 399-406
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
Møller, C., Kampmann, Y., Aabo, S., Christensen, B. B., Dalgaard, P. & Hansen, T. B. 2010
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Møller, C., Kampmann, Y., Aabo, S., Christensen, B. B., Dalgaard, P. & Hansen, T. B. 2010
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Møller, C., Kampmann, Y., Aabo, S., Christensen, B. B., Dalgaard, P. & Hansen, T. B. 2010
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Møller, C., Kampmann, Y., Aabo, S., Christensen, B. B., Dalgaard, P. & Hansen, T. B. 2010
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Møller, C., Kampmann, Y., Aabo, S., Christensen, B. B., Dalgaard, P. & Hansen, T. B. 2010
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Møller, C., Kampmann, Y., Aabo, S., Christensen, B. B., Dalgaard, P. & Hansen, T. B. 2010
Publication: Research › Poster – Annual report year: 2010

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Møller, C., Kampmann, Y., Aabo, S., Christensen, B. B., Dalgaard, P. & Hansen, T. B. 2010
Publication: Research › Poster – 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
New freeware to predict growth of Listeria monocytogenes for a wide range of environmental conditions: SSSP version 3.1. from 2009
Dalgaard, P., Mejlhøm, O. & Cowan, B. J. 2009
Publication: Research › Conference abstract for conference – Annual report year: 2009

Prædiktiv mikrobiologi giver forbedret kontrol af Listeria monocytogenes i fiskeprodukter
Dalgaard, P. 2009 In : SeafoodCircle Faktablad. 2, p. 1
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
Dalgaard, P. 2009
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
Chen, W., Stamate, E., Mejlhøm, O. & Dalgaard, P. 2008
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
Mejlholm, O. & Dalgaard, P. 2008
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
Dalgaard, P. & Emborg, J. 2008
Publication: Research › Conference abstract for conference – Annual report year: 2008

Introduction to predictive modelling special issue Preface
Koutsoumanis, K., McMeekin, T. & Dalgaard, P. 2008 In : International Journal of Food Microbiology. 128, 1, p. 1
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

Modelling of growth and inactivation between 0 °C and 55 °C for the important psychrotolerant and histamine producing bacterium *Morganella psychrotolerans*
Emborg, J. & Dalgaard, P. 2008
Publication: Research › Conference abstract for conference – Annual report year: 2008

Modelling the effect of temperature, carbon dioxide, water activity and pH on growth and histamine formation by *Morganella psychrotolerans*
Publication: Research - peer-review › Journal article – Annual report year: 2008

Predicting growth of *Listeria monocytogenes* and lactic acid bacteria in lightly preserved seafood under dynamic temperature storage conditions
Publication: Research › Conference abstract in proceedings – Annual report year: 2008

Predicting growth of *Salmonella* in fresh pork products
Publication: Research › Sound/Visual production (digital) – Annual report year: 2008

Seafood Spoilage and Safety Predictor (SSSP) version 3 from 2008
Publication: Research › Article in proceedings – Annual report year: 2008

Microbial changes and safety of lightly preserved seafood
Publication: Research › Ph.D. thesis – Annual report year: 2007

*Morganella psychrotolerans* - Identification, histamine formation and importance for histamine fish poisoning
Publication: Research › Ph.D. thesis – Annual report year: 2007

*Carnobacterium*: positive and negative effects in the environment and in foods
Mælkeseyrebakterier i letkonserverede fiskeprodukter

Modeling and predicting the growth boundary of Listeria monocytogenes in lightly preserved seafood
Mejlholm, O. & Dalgaard, P. 2007 In : Journal of Food Protection. 70, 1, p. 70-84

Modeling and predicting the growth of lactic acid bacteria in lightly preserved seafood and their inhibiting effect on Listeria monocytogenes
Mejlholm, O. & Dalgaard, P. 2007 In : Journal of Food Protection. 70, 11, p. 2485-2497

Modelling of growth and histamine formation by Morganella psychrotolerans

Predicting growth of lactic acid bacteria and Listeria monocytogenes in lightly preserved seafood - a product-oriented modelling approach
Mejlholm, O. & Dalgaard, P. 2007 Proceedings from 5 th International Conference Predictive Modelling in Foods, Agricultural University of Athens, Greece. Athens, Greece: Agricultural University of Athens, p. 75-78

Seafood Spoilage and Safety Predictor (SSSP) - new safety models for popular software

Styr på fødevaresikkerheden med prædiktiv mikrobiologi
Dalgaard, P. & Mejlholm, O. 2007 In : Ingeniøren. 42, p. 2

Antimicrobial effect of diacetate, lactate, CO 2 , smoke components, nitrite, pH, NaCl, and temperature in lightly preserved seafood. Modeling and predicting the growth boundary of Listeria monocytogenes
Mejlholm, O. & Dalgaard, P. 2006

Biogenic amine formation and microbial spoilage in chilled garfish ( Belone belone belone ) - effect of modified atmosphere packaging and previous frozen storage
Dalgaard, P., Madsen, H. L., Samieian, N. & Emborg, J. 2006 In : Journal of Applied Microbiology. 101, 1, p. 80-95

Carnobacterium species: Effect of metabolic activity and interaction with Brochothrix thermosphacta on sensory characteristics of modified atmosphere packed shrimp
Laursen, B. G., Leisner, J. J. & Dalgaard, P. 2006 In : Journal of Agricultural and Food Chemistry. 54, 10, p. 3604-3611

Formation of histamine and biogenic amines in cold-smoked tuna: An investigation of psychrotolerant bacteria from samples implicated in cases of histamine fish poisoning
Emborg, J. & Dalgaard, P. 2006 In : Journal of Food Protection. 69, 4, p. 897-906
Publication: Research - peer-review › Journal article – Annual report year: 2006

Hornfisk og histaminforgiftning - årsag og forebyggelse
Dalgaard, P. & Emborg, J. 2006 In : Fisk og Hav. 60, p. 4-12
Publication: Research › Journal article – Annual report year: 2006

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

Multi locus sequencing used for identification of a new species of Morganella associated with outbreaks of histamine poisoning
Emborg, J., Dalgaard, P. & Ahrens, P. 2006
Publication: Research › Poster – Annual report year: 2006

Pærediktiv mikrobiologi - et vigtigt redskab til forudsigelse og styring af fiskeprodukters holdbarhed og sikkerhed
Dalgaard, P. & Mejlholm, O. 2006 In : Fisk og Hav. 61, p. 30-42
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 - peer-review › 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 - peer-review › Book chapter – Annual report year: 2005

Nonbioluminescent strains of Photobacterium phosphoreum produce the cell-to-cell communication signal N-(3-Hydroxyoctanoyl)homoserine lactone.
Publication: Research - peer-review › Journal article – Annual report year: 2005

Seafood Spoilage and Safety Predictor (SSSP) software v. 2.0 - multi-language version
Dalgaard, P. 2005
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
Mejlholm, O., Bøknæs, N. & Dalgaard, P. 2005 In: Journal of Applied Microbiology. 99, 1, p. 66-76
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
Lakshmanan, R. & Dalgaard, P. 2004 In: Journal of Applied Microbiology. 96, 2, p. 398-408
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
Gimenez, B. & Dalgaard, P. 2004 In: Journal of Applied Microbiology. 96, 1, p. 96-109
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

Prædiktiv mikrobiologi: Ny dansk software forudsiger holdbarhed af fiskeprodukter
Dalgaard, P. & Cowan, B. J. 2004 In: Plus proces. 11, p. 24-26
Publication: Research › Journal article – Annual report year: 2004

Seafood Spoilage and Safety Predictor (SSSP)
Dalgaard, P. 2004
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
Dalgaard, P. 2003 In : Fisk og Hav. 56, p. 48-54
Publication: Research › Journal article – Annual report year: 2003

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

Spoilage of seafood
The Seafood Spoilage and Safety Predictor (SSSP)

Antimicrobial effect of essential oils on the seafood spoilage micro-organism Photobacterium phosphoreum in liquid media and fish products
Mejlholm, O. & Dalgaard, P. 2002 In: Letters in Applied Microbiology. 34, 1, p. 27-31

Fish spoilage bacteria - problems and solutions

Microbial spoilage and formation of biogenic amines in fresh and thawed modified atmosphere-packed salmon (Salmo salar) at 2 degrees C

Modelling and predicting the shelf-life of seafood

Seafood Spoilage Predictor - development and distribution of a product specific application software
Dalgaard, P., Buch, P. & Silberg, S. 2002 In: International Journal of Food Microbiology. 73, 2-3, p. 343-349

Thawed chilled Barents Sea cod fillets in modified atmosphere packaging-application of multivariate data analysis to select key parameters in good manufacturing practice

Comparison of maximum specific growth rates and lag times estimated from absorbance and viable count data by different mathematical models

Effects of Technological Parameters and Fishing Ground on Quality Attributes of Thawed, Chilled Cod Fillets Stored in Modified Atmosphere Packaging
Bøknæs, N., Østerberg, C., Sørensen, R., Nielsen, J. & Dalgaard, P. 2001 In: Lebensmittel-Wissenschaft und Technologie. 34, 8, p. 513-520

Significance of volatile compounds produced by spoilage bacteria in vacuum-packed cold-smoked salmon (Salmo salar) analyzed by GC-MS and multivariate regression

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.
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
Bøknæs, N., Østerberg, C., Nielsen, J. & Dalgaard, P. 2000 In : Lebensmittel-Wissenschaft und Technologie - Food Science and Technology. 33, 3, p. 244-248
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
Dalgaard, P. 1999 In : *Science et Technique du Froid.* p. 143-151
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 Spoilage Predictor
Dalgaard, P. & Buch, P. 1999
Publication: Research - peer-review › Computer programme – Annual report year: 1999

Seafood Spoilage Predictor (SSP)
Publication: Research › Journal article – Annual report year: 1999
Software forudsiger fiskeprodukters holdbarhed: Computerprogrammet Seafood Spoilage 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 › 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
Dalgaard, P., Munoz, L. G. & Mejholm, O. 1998 In : Journal of Food Protection. 61, 9, p. 1191-1194
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
Guldager, H. S., Bøknæs, N., Østerberg, C., Nielsen, J. & Dalgaard, P. 1998 In : Journal of Food Protection. 61, 9, p. 1129-1136
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 taxanomy 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
Dalgaard, P., Mejholm, O., Christiansen, T. J. & Huss, H. H. 1997 In : Letters in Applied Microbiology. 24, 5, p. 373-378
Publication: Research - peer-review › Journal article – Annual report year: 1997
Predictive food microbiology tool for risk assessment and documentation of food safety
Martinez Rios, V. & Dalgaard, P.
01/08/2015 → 31/07/2018
Project

Predictive food microbiology - new models for safety and quality assessment of a broad range of dairy products
Martinez Rios, V., Dalgaard, P. & Smedsgaard, J.
01/08/2015 → 18/03/2019
Project: PhD

Sustainable technologies for optimization of resources and quality in shrimp production
Jessen, F., Gringer, N., Dalgaard, P. & Koukou, I.
01/01/2015 → 30/06/2018
Project

Sustainable technologies for resource and quality optimization of shrimp production
Mejlholm, O., Devitt, T. D. & Dalgaard, P.
01/01/2015 → 30/06/2018
Project

Development of seafood products with improved human health effects, sensory quality and food safety
Dalgaard, P., Mejlholm, O. & Devitt, T. D.
01/01/2014 → 31/12/2016
Project

FishFermPlus EU project
Duan, Z. & Dalgaard, P.
01/12/2012 → 31/12/2014
Project

Modelling and predicting the effect of food structure on growth and survival of Listeria monocytogenes in dairy products
Rosshaug, P. S. & Dalgaard, P.
15/11/2012 → 15/04/2016
Project

New green process for production of smoked fish products
Dalgaard, P. & Devitt, T. D.
01/01/2012 → 31/12/2013
Project

Predictive food microbiology - new tools for risk assessment and dairy product development
Østergaard, N. B., Dalgaard, P., Christiansen, L. E., Nauta, M., Larsen, M. H. & Skandamis, P. N.
15/08/2011 → 05/11/2014
Project: PhD

Software with predictive models for food product development, risk assessment and risk management
Dalgaard, P., Mejlholm, O., Devitt, T. D. & Samieian, N.
01/07/2011 → 30/06/2014
Project

Development of a framework and mathematical models for holistic benefit-risk assessment of food
Berjia, F. L., Nauta, M., Dalgaard, P., Christensen, B. B. & Hart, A. D. M.
01/10/2010 → 02/04/2014
Project: PhD
The interpretation of quantitative microbiology data: meeting the demands of quantitative microbiological risk assessment
Ribeiro Duarte, A. S., Nauta, M., Aabo, S., Vigre, H., Dalgaard, P., Evers, E. & Nørrung, B.
01/03/2010 → 18/09/2013
Project: PhD

Marinated and chilled MAP shellfish – optimization of quality and safety
Dalgaard, P., Mejlholm, O. & Devitt, T. D.
01/07/2008 → 30/06/2011
Project

Modelling Salmonella in raw minced pork meat considering different conditions of storage, cross-contamination and biofilm formation during handling in the production
Møller, C. O. D. A., Hansen, T. B. & Dalgaard, P.
01/11/2007 → 31/10/2011
Project

Modelling Salmonella in the Catering Supply Chain
01/11/2007 → 17/10/2012
Project: PhD

Fresh and processed convenience foods with short shelf-life – optimization of quality in production and distribution
Dalgaard, P., Mejlholm, O., Devitt, T. D. & Samieian, N.
01/05/2007 → 31/12/2009
Project

The impact of pancreas disease (PD) on flesh quality of Atlantic salmon. Determine underlying causes and identify strategies accelerating muscle regeneration post-infection
Dalgaard, P.
01/01/2007 → 31/12/2009
Project

Detection of strongly histamine-producing and psychrotolerant bacteria in seafood
Dalgaard, P. & Emborg, J.
01/01/2007 → 31/03/2010
Project

Kvalitet og sikkerhed af letkonserverede fiskeprodukter
Mejlholm, O., Dalgaard, P., Andersen, J., Christensen, B. B., Leroi, F. & Ross, T.
01/12/2004 → 26/10/2007
Project: PhD

Biogene Aminer i fiskeprodukter - betydning af kuldetolerante bakterier
Emborg, J., Dalgaard, P., Ahrens, P., Martinussen, J., Bover I Cid, S. & Knøchel, S.
01/05/2004 → 26/10/2007
Project: PhD

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

Time-temperature integration and shelf life prediction (EU-FAIR-PL95-1090)
Dalgaard, P.
01/11/1996 → 30/04/2000
Activities:

**Predictive Microbiology – Food Spoilage and Safety Predictor (FSSP) software.** Mini-course at Microbial Food Quality and Safety – Analytical Methods, 9 Nov. 2017, UC-HEALTH, Copenhagen (20 participants).
Dalgaard, P. (Guest lecturer)
9 Nov 2017
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).
Dalgaard, P. (Keynote speaker)
30 Oct 2017 → 31 Oct 2017
Activity: Talks and presentations › Conference presentations

**Food Spoilage 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).
Dalgaard, P. (Organizer)
30 Oct 2017
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.
Sørensen, J. S. (Other), Ole Mejlholm (Other), Dalgaard, P. (Other), Jessen, F. (Other)
9 Oct 2017 → 12 Oct 2017
Activity: Talks and presentations › Conference presentations

Dalgaard, P. (Other)
26 Sep 2017 → 29 Sep 2017
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.
L.M. Laursen (Other), R.L. Pedersen (Other), Ole Mejlholm (Other), Dalgaard, P. (Speaker)
26 Sep 2017 → 29 Sep 2017
Activity: Talks and presentations › Conference presentations

Dalgaard, P. (Other)
26 Sep 2017 → 29 Sep 2017
Activity: Talks and presentations › Conference presentations

Martinez Rios, V. (Speaker), Dalgaard, P. (Other)
26 Sep 2017 → 29 Sep 2017

Activity: Talks and presentations › Conference presentations

Scientific committee for 10th International Conference on Predictive Modelling in Food (Event)
Dalgaard, P. (Member)
26 Sep 2017 → 29 Sep 2017

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.
Dalgaard, P. (Keynote speaker)
28 Jun 2017 → 30 Jun 2017

Activity: Talks and presentations › Conference presentations

Scientific committee for Microbial spoilers in food 2017 (Event)
Dalgaard, P. (Chairman)
28 Jun 2017 → 30 Jun 2017

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.
Dalgaard, P. (Invited speaker), Koukou, I. (Other), Martinez Rios, V. (Guest lecturer)
7 Jun 2017 → 9 Jun 2017

Activity: Talks and presentations › Conference presentations

Prevalence of Listeria monocytogenes in European cheeses: A systematic review and meta-analysis
Martinez Rios, V. (Speaker), Dalgaard, P. (Other)
7 Jun 2017 → 9 Jun 2017

Activity: Talks and presentations › Conference presentations

Scientific committee for 44th Nordic Dairy Congress (Event)
Dalgaard, P. (Member)
7 Jun 2017 → 9 Jun 2017

Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Mikrobiologisk kvalitet af fisk og fiskeprodukter. Forelæsning ved KU-SUND
Dalgaard, P. (Lecturer)
8 May 2017

Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities

Mikrobiologisk kvalitet af fisk og fiskeprodukter. Forelæsning ved KU-SUND
Dalgaard, P. (Lecturer)
15 Dec 2016

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.
Dalgaard, P. (Invited speaker)

Activity: Talks and presentations › Conference presentations

Aarhus University (External organisation)
Dalgaard, P. (Participant)
4 Oct 2016
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Forudsigelse af fødevaresikkerhed
Dalgaard, P. (Invited speaker)
5 Sep 2016
Activity: Talks and presentations › Conference presentations

FoodMicro 2016 – 25th International ICFMH Symposium
Dalgaard, P. (Participant)
19 Jul 2016 → 22 Jul 2016
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Predictive modelling: Food Spoilage and Safety Predictor (FSSP) software.
Dalgaard, P. (Lecturer)
28 Jun 2016
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.
Dalgaard, P. (Invited speaker)
13 Apr 2016
Activity: Talks and presentations › Conference presentations

Dalgaard, P. (Invited speaker)
17 Feb 2016
Activity: Talks and presentations › Conference presentations

Food Spoilage and Safety Predictor (FSSP) software – background and applications. Invited presentation at BfR in Germany
Dalgaard, P. (Invited speaker)
9 Feb 2016
Activity: Talks and presentations › Conference presentations

Vækstbetingelser og prædiktive modeller – anvendelse til vurdering og dokumentation af fødevaresikkerhed
Dalgaard, P. (Invited speaker)
27 Jan 2016
Activity: Talks and presentations › Conference presentations

Scientific committee for 9th International Conference on Predictive Modelling in Food (External organisation)
Dalgaard, P. (Participant)
2015 → …
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.
Dalgaard, P. (Invited speaker)
1 Dec 2015
Activity: Talks and presentations › Conference presentations

Fiskens mikrobiologi - vurdering og styring af mikrobiologisk fordærv. Indlæg ved Fiskekursus - Specialisering 2015 arrangeret af Fødevarestyrelsen
Dalgaard, P. (Lecturer)
18 Nov 2015
Activity: Talks and presentations › Conference presentations
Fiskens mikrobiologi - vurdering og styring af patogene mikroorganismer. Indlæg ved Fiskekursus arrangeret af Fødevarestyrelsen
Dalgaard, P. (Lecturer)
18 Nov 2015
Activity: Talks and presentations › Conference presentations

Histamin i fiskevarer. Indlæg ved Fiskekursus - Specialisering 2015 arrangeret af Fødevarestyrelsen
Dalgaard, P. (Lecturer)
18 Nov 2015
Activity: Talks and presentations › Conference presentations

Dalgaard, P. (Invited speaker)
2 Nov 2015
Activity: Talks and presentations › Conference presentations

Dalgaard, P. (Participant)
28 Oct 2015
Activity: Attending an event › Participating in or organising a conference

Modelling of microbial interactions in food – applications and challenges.
Dalgaard, P. (Keynote speaker)
9 Sep 2015
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.
Dalgaard, P. (Speaker)
8 Sep 2015 → 12 Sep 2015
Activity: Talks and presentations › Conference presentations

Modelling of microbial interactions in food - applications and challenges
Dalgaard, P. (Keynote speaker)
8 Sep 2015 → 12 Sep 2015
Activity: Talks and presentations › Conference presentations

Hygiejne og prædiktiv mikrobiologi
Dalgaard, P. (Lecturer)
26 Aug 2015
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)
Dalgaard, P. (Participant)
25 Aug 2015
Activity: Membership › Membership of commitees, commissions, boards, councils, associations, organisations, or similar

Annual Meeting of International Association for Food Protection (IAFP) 2015
Dalgaard, P. (Participant)
27 Jul 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
Dalgaard, P. (Lecturer)
27 Jul 2015
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)
Dalgaard, P. (Participant)
11 Jun 2015
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Evaluation of the Food Safety Programme at IRTA, Spain (External organisation)
Dalgaard, P. (Participant)
4 Jun 2015 → 5 Jun 2015
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Prædiktiv mikrobiologi og risikovurdering af mejeriprodukter
Dalgaard, P. (Lecturer)
23 Apr 2015
Activity: Talks and presentations › Conference presentations

Critical review of the Danish Listeria monocytogenes effort
Dalgaard, P. (Participant)
3 Nov 2014 → 4 Nov 2014
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Food Spoilage and Safety Predictor (FSSP) software
Dalgaard, P. (Lecturer)
3 Aug 2014
Activity: Talks and presentations › Conference presentations

Scientific Committee for 8th International Conference on Predictive Modelling In Food (External organisation)
Dalgaard, P. (Participant)
16 Sep 2013 → 20 Sep 2013
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Scientific committee for Microbial spoilers in food (External organisation)
Dalgaard, P. (Participant)
1 Jul 2013 → 3 Jul 2013
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

International Committee for Predictive Modelling Food (ICPMF) (External organisation)
Dalgaard, P. (Chairman)
Nov 2012 → …
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

IMMR2012 International Meeting on Marine Resources (External organisation)
Dalgaard, P. (Participant)
24 May 2012 → 25 May 2012
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

International Committee for Predictive Modelling Food (ICPMF) (External organisation)
Dalgaard, P. (Secretary)
1 Oct 2011 → 1 Nov 2012
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar
7th International Conference on Predictive Modelling of Food Quality and Safety
Dalgaard, P. (Participant)
12 Sep 2011 → 15 Sep 2011
Activity: Attending an event › Participating in or organising a conference

8th Symposium on Food Microbiology within the Food Microbiology Network
Dalgaard, P. (Organizer)
2 Jun 2010 → 3 Jun 2010
Activity: Attending an event › Participating in or organising a conference

6th International Conference on Predictive Modeling in Foods (Event)
Dalgaard, P. (Participant)
8 Sep 2009 → 12 Sep 2009
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

96th Annual Meeting of International Association for Food Protection (IAFP)
Dalgaard, P. (Chairman)
12 Jul 2009 → 15 Jul 2009
Activity: Attending an event › Participating in or organising a conference

7th Symposium on Food Microbiology
Dalgaard, P. (Participant)
13 May 2009 → 14 May 2009
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
Dalgaard, P. (Other)
2008 → 2010
Activity: Other

21st International ICFMH Symposium
Dalgaard, P. (Organizer)
1 Sep 2008 → 4 Sep 2008
Activity: Attending an event › Participating in or organising a conference

Scientific Committee of 1st International Congress of Seafood Technology, Cesme-Izmir, Tyrkey (External organisation)
Dalgaard, P. (Participant)
18 May 2008 → 21 May 2008
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Organizing Committee for FoodMicro 2010 in Copenhagen, Denmark. (External organisation)
Dalgaard, P. (Participant)
2007 → 2010
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)
Dalgaard, P. (Participant)
2006 → 2007
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Member of the Editorial board of International Journal of Food Microbiology (Journal)
Dalgaard, P. (Reviewer)
1995 → …
Activity: Research › Peer review of manuscripts
Press clippings:

Forskningsprojekt skal give mejerierne et nyt værktøj til at forudse vækst af listeria og andre uønskede bakterier i mejeriprodukter
Paw Dalgaard
26/05/2015
1 media contribution
Press / Media

Listeria – høje kimtal af Listeria monocytogenes koldrøget hellefisk
Paw Dalgaard
29/08/2014
1 media contribution
Press / Media

Listeria
Paw Dalgaard
20/08/2014
1 media contribution
Press / Media

Listeria
Paw Dalgaard
20/08/2014
1 media contribution
Press / Media

Kimtal i fiskefars
Paw Dalgaard
23/01/2014
1 media contribution
Press / Media