Paw Dalgaard - DTU Orbit (07/05/2018)

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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

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
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: 2016

Development of a real-time PCR method coupled with a selective pre-enrichment step for quantification of Morganella morganii and Morganella psycrotolerans in fish products
Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Martinez Rios, V., Østergaard, N. B., Rosshaug, P. S. & Dalgaard, P. 2015
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
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Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Martinez Rios, V., Østergaard, N. B., Rosshaug, P. S. & Dalgaard, P. 2015
Publication: Research - peer-review › Poster – 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

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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
Mejlholm, O. & Dalgaard, P. 2013 In : International Journal of Food Microbiology. 167, 2, p. 244-260
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
Mejlholm, O. & Dalgaard, P. 2013
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
Mejlholm, O. & Dalgaard, P. 2013
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
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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
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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
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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
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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)
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Growth of Listeria monocytogenes in cottage cheese - A predictive microbiology approach
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Predicting the simultaneous growth of lactic acid bacteria and Listeria monocytogenes in seafood and meat products
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In situ bacterial inactivation of wrapped biological samples using atmospheric DBD plasma  
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Predicting growth rates and growth boundary of Listeria monocytogenes - An international validation study with focus on processed and ready-to-eat meat and seafood  
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A new predictive tool for the global seafood sector – SSPP v. 3.1 from 2009  
Dalgaard, P., Mejlholm, O., Emborg, J. & Cowan, B. J. 2009  
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Bedre styring af histamin i fiskeprodukter  
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DBD Plasma Produced in a Closed Container Used for Bacterial Inactivation  
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Development and application of predictive microbiology models for the global seafood sector  
Dalgaard, P. 2009  
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Development and validation of an extensive growth and growth boundary model for Listeria monocytogenes in lightly preserved and ready-to-eat shrimp  
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Evaluation of growth boundary models importance of data distribution and performance indices  
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Interaction between histamine producing bacteria and prediction of biogenic amine formation in seafood  
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Modelling of microbial growth
Dalgaard, P. 2009 In : Bulletin of the International Dairy Federation. 433, p. 45-60
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New freeware to predict growth of Listeria monocytogenes for a wide range of environmental conditions: SSSP version 3.1. from 2009
Dalgaard, P., Mejlholm, O. & Cowan, B. J. 2009
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Chen, W., Stamate, E., Mejlholm, O. & Dalgaard, P. 2008
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Expanded growth and growth boundary model for Listeria monocytogenes including the effect of 12 environmental parameters and their interactive effects
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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
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Histamine fish poisoning – new controls for a common seafood safety issue
Dalgaard, P. & Emborg, J. 2008
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Introduction to predictive modelling special issue Preface
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Microbial changes and growth of Listeria monocytogenes during chilled storage of brined shrimp (Pandalus borealis)
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Microbiology of aquatic muscle foods – importance for quality and safety control
Publication: Research - peer-review › Article in proceedings – Annual report year: 2008

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Modelling the effect of temperature, carbon dioxide, water activity and pH on growth and histamine formation by Morganella psychrotolerans
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Predicting growth of Listeria monocytogenes and lactic acid bacteria in lightly preserved seafood under dynamic temperature storage conditions
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Carnobacterium: positive and negative effects in the environment and in foods
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Mælkeseyrebakterier i letkonserverede fiskeprodukter
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Modeling and predicting the growth of lactic acid bacteria in lightly preserved seafood and their inhibiting effect on Listeria monocytogenes
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Biogenic amine formation and microbial spoilage in chilled garfish ( Belone belone belone ) - effect of modified atmosphere packaging and previous frozen storage
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Formation of histamine and biogenic amines in cold-smoked tuna: An investigation of psychrotolerant bacteria from samples implicated in cases of histamine fish poisoning
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Publication: Research › Journal article – Annual report year: 2006

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Microbiology of marine muscle foods
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Prædiktiv mikrobiologi: Ny dansk software forudsiger holdbarhed af fiskeprodukter
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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 - peer-review › 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
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?
Dalgaard, P. 1997 In : Plus Proces. 11, p. 8-9
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
Dalgaard, P. 1997 Proceeding of World Congress on Food Hygiene of the World Association of Veterinary Food Hygienists.
Publication: Research › Article in proceedings – Annual report year: 1997

Conductance method for quantitative determination of Photobacterium phosphoreum in fish products
Dalgaard, P., Mejlholm, O. & Huss, H. H. 1996 In : Journal of Bacteriology. 81, 1, p. 57-64
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
Projects:

Nutraq: New concept for production of cod in Greenland - Best-practice with focus on quality and sustainability
Serensen, J. S., Dalgaard, P., Bøknæs, N. & Jessen, F.
01/01/2017 → 31/12/2019
Project: PhD

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. & Smørdgaard, 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. & Nørregård, 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
Project

Shelf-life prediction for improved safety and quality of foods (EU-COPERNICUS)
Dalgaard, P.
01/05/1995 → 31/12/1997
Project

Predictive models of microbial growth in foods (EU-COST 914)
Dalgaard, P.
01/03/1995 → 31/12/1999
Project

Activities:

Nordic Food Lab, KU: Invited presentation on safety and quality at 'Monday Aperitivo - Squids of the north'
Dalgaard, P. (Panel member)
29 Jan 2018
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

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

Helhedssyn på fisk: Er der mikrobiologiske risici eller problemer med parasitter.
Dalgaard, P. (Invited speaker)

Aarhus University (External organisation)
Dalgaard, P. (Participant)
4 Oct 2016

Forudsigelse af fødevaresikkerhed
Dalgaard, P. (Invited speaker)
5 Sep 2016

FoodMicro 2016 – 25th International ICFMH Symposium
Dalgaard, P. (Participant)
19 Jul 2016 → 22 Jul 2016

Predictive modelling: Food Spoilage and Safety Predictor (FSSP) software.
Dalgaard, P. (Lecturer)
28 Jun 2016

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

Dalgaard, P. (Invited speaker)
17 Feb 2016

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

Vækstbetingelser og prædiktive modeller – anvendelse til vurdering og dokumentation af fødevaresikkerhed
Dalgaard, P. (Invited speaker)
27 Jan 2016
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 committees, 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) (External organisation)
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
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, Turkey (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:

Ny software kan forudsige listeria i oste
Paw Dalgaard
24/01/2018
1 media contribution
Press / Media

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