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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: 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**
Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Martínez Rios, V., Østergaard, N. B., Rosshaug, P. S. & Dalgaard, P. 2015

Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese
Martínez Rios, V., Østergaard, N. B., Rosshaug, P. S. & Dalgaard, P. 2015

Modelling and predicting growth of psychrotolerant pseudomonads in milk and cottage cheese

Modelling and predicting the simultaneous growth of Listeria monocytogenes and psychrotolerant lactic acid bacteria in processed seafood and mayonnaise-based seafood salads

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

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

Special Issue on Predictive modelling in food Preface

Stochastic modelling of Listeria monocytogenes single cell growth in cottage cheese with mesophilic lactic acid bacteria from aroma producing cultures

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

Food Spoilage and Safety Predictor (FSSP) Software
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

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
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

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

Quantification de P. phosphoreum dans le saumon par PCR temps-réel

Publication: Research - peer-review › Journal article – 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
Østergaard, N. B. & Dalgaard, P. 2012
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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
Dalgaard, P. 2012
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)
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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
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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
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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
Grønlund, A. C. J., Mejlholm, O. & Dalgaard, P. 2011
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
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 – SSSP v. 3.1 from 2009
Dalgaard, P., Mejlhøm, O., Emborg, J. & Cowan, B. J. 2009
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DBD Plasma Produced in a Closed Container Used for Bacterial Inactivation
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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
Mejlhøm, O. & Dalgaard, P. 2009 In : Journal of Food Protection. 72, 10, p. 2132-2143
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Evaluation of growth boundary models importance of data distribution and performance indices
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Histamine fish poisoning – new information to control a common seafood safety issue
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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
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Listeria monocytogenes in lightly preserved and ready-to eat seafood: Development and validation of an extensive model for assessment and management of safety
Mejlhøm, O. & Dalgaard, P. 2009
Publication: Research › Conference abstract for conference – Annual report year: 2009
Modelling of microbial growth
Dalgaard, P. 2009 In : Bulletin of the International Dairy Federation. 433, p. 45-60
Publication: Research - peer-review › Journal article – Annual report year: 2009

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Prædiktiv mikrobiologi giver forbedret kontrol af Listeria monocytogenes i fiskeprodukter
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Predicting growth and growth boundary of Listeria monocytogenes – an international validation study with processed meat and seafood products
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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
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
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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

Predicting growth of Salmonella in fresh pork products
Publication: Research › Article in proceedings – Annual report year: 2008

Predicting growth of Salmonella in fresh pork products
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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
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Carnobacterium: positive and negative effects in the environment and in foods
Publication: Research - peer-review › Journal article – Annual report year: 2007

Mælkesyrebakterier i letkonserverede fiskeprodukter
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Modeling and predicting the growth boundary of Listeria monocytogenes in lightly preserved seafood
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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
Dalgaard, P., Madsen, H. L., Samieian, N. & Emborg, J. 2006 In : Journal of Applied Microbiology. 101, 1, p. 80-95
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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
Publication: Research - peer-review › 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
Emborg, J. & Dalgaard, P. 2006 In : Journal of Food Protection. 69, 4, p. 897-906
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Hornfisk og histaminforgiftning - årsag og forebyggelse
Dalgaard, P. & Emborg, J. 2006 In : Fisk og Hav. 60, p. 4-12
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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
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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
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Publication: Research - peer-review › Journal article – Annual report year: 2005
Seafood Spoilage and Safety Predictor (SSSP) software v. 2.0 - multi-language version
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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., Beknæs, N. & Dalgaard, P. 2005 In: Journal of Applied Microbiology. 99, 1, p. 66-76
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Significant histamine formation in tuna (Thunnus albacares) at 2 degrees C - effect of vacuum- and modified atmosphere-packaging on psychrotolerant bacteria
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Publication: Research - peer-review › Journal article – Annual report year: 2004

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Publication: Research - peer-review › Book chapter – Annual report year: 2004

Prædiktiv mikrobiologi: Ny dansk software forudsiger holdbarhed af fiskeprodukter
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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
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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

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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

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


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Software forudsiger fiskeprodukters holdbarhed: Computerprogrammet Seafood Spoilage Predictor (SSP) er udviklet til at forudsige fiskeprodukters holdbarhed ved konstante og varierende temperaturer
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Publication: Research - peer-review › Journal article – Annual report year: 1998

Methods to determine the freshness of fish in research and industry
Publication: Research › 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

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Classification of photobacteria associated with spoilage of fish products by numerical taxanomy and pyrolysis mass spectrometry
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Publication: Research - peer-review › Journal article – Annual report year: 1997

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Publication: Research - peer-review › Book chapter – 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., Mejlhølm, 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:

**Nuutaq: 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. & Smødsgaard, 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
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 - Squid s 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 Mejholm (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

Histamin i fiskevarer. Indlæg ved Fiskekursus - Specialisering 2015 arrangeret af Fødevarestyrelsen
Dalgaard, P. (Lecturer)
18 Nov 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)
9 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 Spillage 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, 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
(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