Research outputs:

**Bacterial community analysis for investigating bacterial transfer from tonsils to the pig carcass**
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

**Cross and co resistance among Danish porcine E. coli isolates**
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

**Growth potential of pathogens in reverse osmosis filtrated whey intended for water re-use in cheese production**
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2018 › Research › peer-review

**Presence of extended-spectrum cephalosporin (ESC) resistance Escherichia coli in two Danish poultry slaughterhouses**
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2018 › Research › peer-review

**A risk modelling approach for setting microbiological limits using enterococci as indicator for growth potential of Salmonella in pork**
Research output: Contribution to journal › Journal article – Annual report year: 2017 › Research › peer-review

**Generic global regression models for growth prediction of Salmonella in ground pork and pork cuts**
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2017 › Research

**Generic global regression models for growth prediction of Salmonella in ground pork and pork cuts**
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2017 › Research › peer-review

**Microbiota analysis to reveal temperature abuse of fresh pork**
Research output: Contribution to conference › Poster – Annual report year: 2017 › Research › peer-review

**Microbiota analysis to reveal temperature abuse of fresh pork**
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2017 › Research › peer-review

**Microbiota analysis to reveal temperature abuse of fresh pork**
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2017 › Research › peer-review
Transmission of extended-spectrum cephalosporin (ESC) resistance through the broiler production system in Denmark
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2017 › Research › peer-review

Antibiotic Resistance in Escherichia coli from Pigs in Organic and Conventional Farming in Four European Countries
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

A risk-based approach for evaluation of hygiene performance at pig slaughter
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

ConFerm - A tool to predict the reduction of pathogens during the production of fermented and matured sausages
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Enterococci as indicator of potential growth of Salmonella in fresh minced meat at retail
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Evaluation of a cross contamination model describing transfer of Salmonella spp. and Listeria monocytogenes during grinding of pork and beef
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Fortsat indsats i handlingsplaner overfor campylobacter og salmonella - koordineret med VTEC i kvæg
Research output: Book/Report › Report – Annual report year: 2016 › Commissioned

Growth potential of exponential- and stationary-phase Salmonella Typhimurium during sausage fermentation
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Horizontal transfer of antimicrobial resistance in meat
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2016 › Research › peer-review

Robustness of a cross contamination model describing transfer of pathogens during grinding of meat
Research output: Contribution to journal › Conference article – Annual report year: 2016 › Research › peer-review

Variation in the effect of carcass decontamination impacts the risk for consumers
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Where does Salmonella hide after grinding of meat?
Research output: Contribution to conference › Poster – Annual report year: 2016 › Research › peer-review

Where does Salmonella hide after grinding of meat?
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2016 › Research › peer-review

Where does Salmonella hide after grinding of meat?
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2016 › Research

16S rRNA gene sequencing as a tool to study microbial populations in foods and process environments: limitations and opportunities
16S rRNA gene sequencing as a tool to study microbial populations in foods and process environments – limitations and opportunities
Research output: Contribution to conference › Poster – Annual report year: 2015 › Research › peer-review

A risk modelling approach for setting microbiological criteria: using enterococci as indicator for Salmonella in pork
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2015 › Research

A risk modelling approach for setting process hygiene criteria for Salmonella in pork cutting plants, based on enterococci.
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2015 › Research › peer-review

Evaluation of a cross contamination model describing transfer of salmonella spp. and listeria monocytogenes during grinding of pork and beef
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2015 › Research › peer-review

Evaluation of a cross contamination model describing transfer of salmonella spp. and listeria monocytogenes during grinding of pork and beef
Research output: Contribution to conference › Poster – Annual report year: 2015 › Research › peer-review

Restriktiv anvendelse af antibiotika i økologisk husdyrproduktion: potentiale for mere sikre kvalitetsprodukter med færre resistente bakterier
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2015 › Research

Robustness of a cross contamination model describing transfer of pathogens during grinding of meat
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2015 › Research

Salmonella Dublin i oksekød, 2014
Research output: Book/Report › Report – Annual report year: 2015 › Commissioned

Analysis of dynamic changes in the meat microbiota during varied temperature exposures - a novel method to estimate temperature history and pathogen growth in meat
Research output: Contribution to conference › Poster – Annual report year: 2014 › Research › peer-review

Buffer capacity of food components influences the acid tolerance response in Salmonella Typhimurium during simulated gastric passage
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2014 › Research › peer-review

Buffer capacity of food components influences the acid tolerance response in Salmonella Typhimurium during simulated gastric passage
Research output: Contribution to conference › Poster – Annual report year: 2014 › Research › peer-review

Fly larvae as sustainable bioconverters of waste for feed in the future
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2014 › Research › peer-review

Microbiological Safety of Meat: Salmonella spp.
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2014 › Research › peer-review
Patogener og hygiejneparametre i kød fra opsækningsvirksomheder: Opgørelse af opsækningsprojekt 2011-20-64-00336
Research output: Book/Report › Report – Annual report year: 2014 › Commissioned › peer-review

Projekt 15: Tilpasning af den offentlige kontrol - risikobaseret kødkontrol
Research output: Book/Report › Report – Annual report year: 2014 › Commissioned

Projekt 5 - Udvikling af proceshygiejnekriterier
Research output: Book/Report › Report – Annual report year: 2014 › Commissioned

SafeOrganic - Restrictive use of antibiotics in organic animal farming – a potential for safer, high quality products with less antibiotic resistant bacteria
Research output: Book/Report › Book – Annual report year: 2014 › Research

Slagterier giver bakterier til økosvin
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research

The role of ClpP, RpoS and CsrA in growth and filament formation of Salmonella enterica serovar Typhimurium at low temperature
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

CLK review - Salmonella i svine- og oksekød
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2013 › Research

CipP deletion causes attenuation of Salmonella Typhimurium virulence through mis-regulation of RpoS and indirect control of CsrA and the SPI genes
Research output: Contribution to journal › Journal article – Annual report year: 2013 › Research › peer-review

Combining predictive microbiology with cold-enrichment in minced pork for quantifying low levels of Salmonella Typhimurium DT104
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2013 › Research › peer-review

Correlation between Salmonella and hygiene indicators in the Danish fresh pork chain
Research output: Contribution to conference › Paper – Annual report year: 2013 › Research › peer-review

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

Escherichia coli as indicator of the human Salmonella risk caused by consumption of pork
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2013 › Research › peer-review

Intestinal invasion of Salmonella enterica serovar Typhimurium in the avian host is dose dependent and does not depend on motility and chemotaxis
Research output: Contribution to journal › Journal article – Annual report year: 2013 › Research › peer-review

Prediction of Salmonella carcass contamination by a comparative quantitative analysis of E. coli and Salmonella during pig slaughter
Research output: Contribution to journal › Journal article – Annual report year: 2013 › Research › peer-review

Restricted use of antibiotics in organic pig farming
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review
Salmonella and indicator bacteria in pork: a comparison of butcher shops and supermarkets
Research output: Chapter in Book/Report/Conference proceeding › Report chapter – Annual report year: 2013 › Research › peer-review

Salmonella håndlingsplan for svin, SH5: December 2013
Research output: Book/Report › Report – Annual report year: 2014 › Commissioned › peer-review

Salmonella i svinekød: opskæring og detail
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2013 › Research

Yersinia enterocolitica
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2013 › Research

Antibiotic usage in organic pigs - Will consumers benefit from restricted antibiotic usage in organic pigs?
Research output: Book/Report › Book – Annual report year: 2012 › Research

"Conform" - a new tool to predict reduction of pathogens during production of fermented and matured sausages
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2012 › Research › peer-review

Correlation between Salmonella and hygiene indicators in the Danish fresh pork chain
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2012 › Research › peer-review

Correlation between Salmonella and hygiene indicators in the Danish fresh pork chain
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2012 › Research › peer-review

Correlation between Salmonella and hygiene indicators in the Danish fresh pork chain
Research output: Contribution to conference › Poster – Annual report year: 2013 › Research › peer-review

Correlation between Salmonella and hygiene indicators in the Danish fresh pork chain
Research output: Contribution to conference › Poster – Annual report year: 2013 › Research › peer-review

Detallerede 3: Salmonella i svinekød i detailslagerforretninger - håndteringens betydning
Research output: Book/Report › Report – Annual report year: 2012 › Commissioned

Dietary proteins extend the survival of salmonella dublin in a gastric Acid environment.
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Evaluation of growth potential of Listeria monocytogenes and Salmonella in a sandwich environment
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2012 › Research › peer-review

Evaluation of growth potential of Listeria monocytogenes and Salmonella in a sandwich environment
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2013 › Research › peer-review

Evaluation of growth potential of Listeria monocytogenes and Salmonella in a sandwich environment
Research output: Contribution to conference › Poster – Annual report year: 2013 › Research › peer-review
Evaluation of intestinal sampling sites in pigs at slaughter for assessing antibiotic resistance level in swine herds
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2012 › Research › peer-review

Evaluering af salmonellahandlingsplanen for svin (SHIV) 2009-2011: Evaluering af salmonellahandlingsplanen for svin (SHIV) 2009-2011
Research output: Book/Report › Report – Annual report year: 2012 › Commissioned › peer-review

Forekomst af indikatorbakterier og Salmonella i svinekød og på udstyr hos detailslagtere: Foreløbig opgørelse af detailslagreprojekt CKL 2009-20-64-00179
Research output: Book/Report › Report – Annual report year: 2012 › Commissioned

Growth potential of Listeria monocytogenes and Salmonella in a sandwich environment
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2012 › Research › peer-review

Interaction between starter culture and Salmonella virulence
Research output: Contribution to conference › Poster – Annual report year: 2012 › Research › peer-review

Research output: Book/Report › Report – Annual report year: 2012 › Commissioned › peer-review

Salmonella surveillance and control for finisher pigs and pork in Denmark — A case study
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Survival and Growth of Epidemically Successful and Nonsuccessful Salmonella enterica Clones after Freezing and Dehydration.
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Change in attachment of Salmonella Typhimurium, Yersinia enterocolitica, and Listeria monocytogenes to pork skin and muscle after hot water and lactic acid decontamination
Research output: Contribution to journal › Journal article – Annual report year: 2011 › Research › peer-review

European Food Safety Authority, European Centre for Disease Prevention and Control; The European Union Summary Report on Trends and Sources of Zoonoses, Zoonotic Agents and Food-borne Outbreaks in 2009
Research output: Book/Report › Report – Annual report year: 2012 › Research › peer-review

Growth and survival of exponential and stationary phase Salmonella during sausage fermentation
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2011 › Research

Inactivation of pathogens on pork by steam-ultrasound treatment
Research output: Contribution to journal › Journal article – Annual report year: 2011 › Research › peer-review

Method Enabling Gene Expression Studies of Pathogens in a Complex Food Matrix
Research output: Contribution to journal › Journal article – Annual report year: 2011 › Research › peer-review

Prevalence and risk factors for Salmonella in veal calves at Danish cattle abattoirs
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review

Quantifying the effect of natural microbiota on growth of Salmonella Typhimurium DT104 and Salmonella Derby in fresh pork
Research output: Contribution to conference › Poster – Annual report year: 2011 › Research › peer-review
Quantifying the effect of natural microflora on growth of salmonellae in fresh pork
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report
year: 2011 › Research

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

Salmonella i detailslagtere: Opgørelse af detailedsprojekt CKL 2010-20-64-00219
Research output: Book/Report › Report – Annual report year: 2011 › Commissioned

Salmonella i opskæringsvirksomheder: Opgørelse af opskæringsprojekt CKL 2010-20-64-00220
Research output: Book/Report › Report – Annual report year: 2011 › Commissioned

Suggestion for a decision support tool (DST) for corrective storage of sausages suspected of VTEC survival during fermentation and maturation
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2011 › Research peer-review

Survival and growth of exponential and stationary phase Salmonella during fermentation of sausage
Research output: Contribution to conference › Poster – Annual report year: 2011 › Research

Survival of Salmonella on cuts of beef carcasses subjected to dry aging
Research output: Contribution to journal › Journal article – Annual report year: 2011 › Research peer-review

Description of Extended Pre-Harvest Pig Salmonella Surveillance-and-Control Programme and its Estimated Effect on Food Safety Related to Pork
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research peer-review

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report
year: 2010 › Research

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

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

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report
year: 2010 › Research

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

Effect of natural microflora on growth of Salmonella in fresh pork meat - a predictive microbiology approach
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report
year: 2010 › Research

Gaining more from pilot-plant studies: An example for VTEC in fermented semi-dried sausages
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report
year: 2010 › Research
Gaining more from pilot-plant studies: An example for VTEC in fermented semi-dried sausages  
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research

Growth of Salmonella in minced meat after freezing  
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research

Influence of outer membrane virulence factors and the virulence plasmid (pYV) on the adhesion of Yersinia enterocolitica to pork skin and meat  
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research › peer-review

Influence of outer membrane virulence factors and virulence plasmid (pYV) for adhesion of Yersinia enterocolitica to pork  
Research output: Contribution to conference › Poster – Annual report year: 2010 › Research › peer-review

Salmonellaforekomsten i danske svin stiger  
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review

Salmonella in pork cuttings in supermarkets and butchers' shops in Denmark in 2002 and 2006  
Research output: Contribution to journal › Conference article – Annual report year: 2010 › Research › peer-review

Survival and growth of exponential and stationary phase Salmonella in meat juice after freezing  
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2010 › Research

Survival and growth of exponential and stationary phase Salmonella in meat juice after freezing  
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2010 › Research

The Community Summary Report on Trends and Sources of Zoonoses in 2008  
Research output: Book/Report › Report – Annual report year: 2010 › Research › peer-review

Change in attachment of Yersinia enterocolitica to decontaminated pork meat  
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2009 › Research

Change in surface attachment of pathogenic bacteria to decontaminated pork  
Research output: Contribution to conference › Poster – Annual report year: 2009 › Research

Change in surface attachment of pathogenic bacteria to decontaminated pork  
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2009 › Research

Changes in Salmonella prevalence in pork cuttings in supermarkets and butchers' shops in Denmark from 2002 to 2006  
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2009 › Research

Changes in Salmonella prevalence in pork cuttings in supermarkets and butchers' shops in Denmark from 2002 to 2006  
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2009 › Research
Comparison of Danish porcine and human isolates of *Yersinia enterocolitica* by PFGE profiling
Research output: Contribution to conference › Poster – Annual report year: 2009 › Research

Comparison of Danish porcine and human isolates of *Yersinia enterocolitica* by PFGE profiling
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2009 › Research

Consumption patterns and consumer risks: An overview of the Danish markets for pork, chicken and eggs and the consumer risk associated with *Salmonella* and *Campylobacter*
Research output: Book/Report › Report – Annual report year: 2009 › Research

Effect of hot water and lactic acid decontamination on *Escherichia coli*, *Salmonella Typhimurium* and *Yersinia enterocolitica* on pork
Research output: Contribution to conference › Poster – Annual report year: 2009 › Research

Effect of hot water and lactic acid decontamination on *Escherichia coli*, *Salmonella Typhimurium* and *Yersinia enterocolitica* on Pork
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research

Evaluation of pathogen reduction obtained by decontamination of pig carcasses by steam-ultrasound (sonosteam®)
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2009 › Research

Evaluation of pathogen reduction obtained by decontamination of pig carcasses by steam-ultrasound (sonosteam®)
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research

Fremtidens Fødevaresikkerhed: Nye veje mod sikrere kød i Danmark
Research output: Book/Report › Book – Annual report year: 2009 › Research › peer-review

Impact of Slaughter hygiene of individual slaughterhouses on *Salmonella* consumer risk from pork
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2009 › Research

Predicting the Risk for Human *Salmonellosis* from Stochastic Modelling of *Salmonella* Carcass Contamination and Decontamination in Slaughter Pigs
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research

RNA extraction methods and separation of pathogenic bacteria in foods
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2009 › Research

RNA extraction methods and separation of pathogenic bacteria in foods
Research output: Contribution to conference › Poster – Annual report year: 2009 › Research

Evaluation of pathogen reduction obtained by decontamination of pig carcasses by steam-ultrasound (sonosteam®)
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

Evaluation of pathogen reduction obtained by decontamination of pig carcasses by steam-ultrasound (Sonosteam®)
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Future progress in consumer safety of pork in Denmark may depend on carcass decontamination
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2008 › Research
Future progress in consumer safety of pork in Denmark may depend on carcass decontamination
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research peer-review

Guidelines for regional food authorities to establish science based food safety programmes
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2008 › Research peer-review

Innovative Systems in the field of food quality and safety
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2008 › Research peer-review

Is future progress in consumer safety of pork in Denmark dependent on carcass decontamination?
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Modelling Salmonella Carcass Contamination and Decontamination in Slaughter Pigs
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Modelling Salmonella Carcass contamination in slaughter pigs
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Predicting growth of Salmonella in fresh pork products
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2008 › Research

Predicting growth of Salmonella in fresh pork products
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

Predicting growth of Salmonella in fresh pork products
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2008 › Research

Predicting growth of Salmonella in fresh pork products
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Survival of Salmonella and physical response to cold storage of beef
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Adaptation of Salmonella to low temperature and dessication

A model to visualize attachment and survival of Yersinia enterocolitica in superficial and deep structures of pig carcasses before and after decontamination
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2007 › Research

A model to visualize attachment and survival of Yersinia enterocolitica in superficial and deep structures of pig carcasses before and after decontamination
Research output: Contribution to conference › Poster – Annual report year: 2007 › Research

Antimicrobial drug resistance of Salmonella isolates from meat and humans, Denmark
Research output: Contribution to journal › Journal article – Annual report year: 2007 › Research peer-review
A simulation model for the quantification of Salmonella spp. on swine carcasses
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

A simulation model for the quantification of Salmonella spp. on swine carcasses
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Carcass contamination by Salmonella enterica, Yersinia enterocolitica, and E. coli in selected swine abattoirs in Denmark - data generation for control of control
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Development of a "Decision Support Tool" using minced pork meat as a model
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

Development of guidelines for regional food authorities to establish science based food safety programs
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2006 › Research

First year of promotion of Codex approved microbiological Food Safety Management tools
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

Innovative systems in the field of food quality and safety. Development of a "Decision Support Tool" using minced pork meat as a model
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

Mapping retail suppliers of pork meat and prevalence of Salmonella in supermarkets and butchers' shops in Denmark
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Mapping retail suppliers of pork meat and prevalence of Salmonella in supermarkets and butchers' shops in Denmark
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

Promotion of Codex approved microbiological food safety management tools
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2006 › Research

Risk Assessment of Salmonella in Pigs
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2006 › Research

SafeFood Guide: Development of guideline for regional food authorities to establish science based food safety programs
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

Salmonella enterica infected slaughter pigs and level of carcass contamination at selected abattoirs in Denmark
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

Salmonella enterica infected slaughter pigs and level of carcass contamination at selected abattoirs in Denmark
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research
Salmonella in Pasteurised Egg
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

Survival of Salmonella serovars on beef carcasses and molecular mechanisms to survive low temperature stress and desiccation
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2006 › Research

FAO/WHO Consultation 2004: Principles and guidelines for incorporating quantitative risk assessment in the development of microbiological food hygiene standards, guidelines and related texts
Research output: Book/Report › Report – Annual report year: 2004 › Research

VTEC O157 subtypes associated with the most severe clinical symptoms in humans constitute a minor part of VTEC 0157 isolates from Danish Cattle
Research output: Contribution to journal › Journal article – Annual report year: 2004 › Research › peer-review

Risk assessment of the impact on human health related to multiresistant Salmonella Typhimurium DT104 from slaughter pigs
Research output: Book/Report › Report – Annual report year: 2003 › Research

Sammenhæng mellem blodantistoffer og fækal udskillelse af S. Dublin hos slagtekalve: Technical Report, DVI 55034
Research output: Book/Report › Report – Annual report year: 2003 › Research

Quantitative comparison of intestinal invasion of zoonotic serotypes of Salmonella enterica in poultry
Research output: Contribution to journal › Journal article – Annual report year: 2002 › Research › peer-review

Comparative investigations of the invation of Salmonella enterica in a chicken intestinal loop assay and cell culture assays
Research output: Contribution to conference › Poster – Annual report year: 2001 › Research

Investigation into the host specific infection of the avian host by Salmonella serotype Gallinarum
Research output: Contribution to conference › Poster – Annual report year: 2001 › Research

Development of an in vivo model for study of intestinal invasion by Salmonella enterica in chickens
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

PCR-RFLP Analysis of Verocytotoxin genes of verocytotoxigenic E. coli (VTEC) isolated from Danish patients and cattle
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2000 › Research

PCR-RFLP Analysis of Verocytotoxin genes of verocytotoxigenic E. coli (VTEC) isolated from Danish patients and cattle
Research output: Contribution to conference › Poster – Annual report year: 2000 › Research

PCR-RFLP Analysis Verocytotoxin genes of verocytotoxigenic E. Coli (VTEC) isolated from Danish patients and cattle
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2000 › Research

Virulence characterization of a strain of Salmonella enterica subspecies houten (subspecies IV) with chromosomal integrated Salmonella plasmid virulence (spv) genes
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

VTEC O157 in cattle slaughtered in Denmark: correlation between presence in faecal samples and on warm and chilled carcasses
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2000 › Research
Salmonella enteritidis infection in poultry: an emerging zoonosis in Zimbabwe
Research output: Contribution to journal › Journal article – Annual report year: 1998 › Research › peer-review

Projects:

Microbiota Analyses for Disclosing Potential Pathogen Growth in Food
Project: PhD

Bacterial response to stress by biocides
Project: PhD

Microbiological and molecular characterization of successful salmonella
Project: PhD

Use of next-generation sequencing and meta-genomics for detection, identification, characterization and molecular epidemiology of primarily foodborne virus
Project: PhD

Foodenvironmental impact on the infectivity of salmonella
Project: PhD

Risk based control in pig slaughter
Project: PhD

Prebiotics for Prevention of Salmonella Infections
Project: PhD

The interpretation of quantitative microbiology data: meeting the demands of quantitative microbiological risk assessment
Project: PhD

Modelling of pathogen survival in fermented products
Project: Research

Infektionsevnen af Salmonella Typhimurium DT41 i rugeægshøner og slagtekyllinger
Project: Research

PassPork: A multi-pathogen pre-screening tool for safer pork products
Project: Research

SafeOrganic: Restrictive use of antibiotics in organic animal farming – a potential for safer, high quality products with less antibiotic resistant bacteria
Project: Research

Meat-Cross-Con: Meat safety - An innovative modelling approach to evaluate microbial pathogen transfer and cross contamination from farm to fork
Project: Research

Efficacy, cost benefit, and consumer perception of post harvest pathogen reduction of fresh pork
Project: Research
Control of foodborne infections from lightly preserved meat products through mathematical modelling and efficient HACCP-based control programmes (CONFOOD)

Project: Research

Activities:

Organising committee Institute Network "Microbial Modelling, Epidemiology and Risk Assessment"
Activity: Other

4th International Workshop Cold Chain Management (CCM 2010)
Activity: Attending an event › Participating in or organising a conference

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

Nytår, Netværk og National Funding
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Future progress in consumer safety of pork in Denmark may depend on carcass decontamination
Activity: Talks and presentations › Conference presentations

Is future progress in consumer safety of pork in Denmark dependent on carcass decontamination?
Activity: Talks and presentations › Conference presentations

Innovative systems in the field of food quality and safety. Development of a "Decision Support Tool" using minced pork meat as a model
Activity: Talks and presentations › Conference presentations

Survival of Salmonella serovars on beef carcasses and molecular mechanisms to survive low temperature stress and desiccation
Activity: Talks and presentations › Conference presentations

Press clippings:

Salmonella Enteritidis PT 21 i æg
Press/Media: Press / Media