Tina Birk - DTU Orbit (27/05/2018)

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Publications:

Growth parameter estimates of Listeria monocytogenes in cooked chicken: Effect of preparation of inoculum
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Growth parameter estimates of Listeria monocytogenes in cooked chicken: effect of preparation of inoculum
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Methods for Isolation, Purification, and Propagation of Bacteriophages of Campylobacter jejuni
Publication: Research - peer-review › Book chapter – Annual report year: 2017

Transmission of extended-spectrum cephalosporin (ESC) resistance through the broiler production system in Denmark
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

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

Horizontal transfer of antimicrobial resistance in meat
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2016

DANMAP 2014 - Use of antimicrobial agents and occurrence of antimicrobial resistance in bacteria from food animals, food and humans in Denmark
Publication: Commissioned › Report – Annual report year: 2015

Predicting safe sandwich production
Publication: Research - peer-review › Poster – Annual report year: 2015

Predicting safe sandwich production: P. 017
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2015

Primary Isolation Strain Determines Both Phage Type and Receptors Recognised by Campylobacter jejuni Bacteriophages
Publication: Research - peer-review › Journal article – Annual report year: 2015
Udvikling af proceshygiejnekriterier i fersk køds opskæringen
Publication: Commissioned › Sound/Visual production (digital) – Annual report year: 2015

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

Collaboration between courses in the Interdisciplinary course Food Microbiology
Publication: Research - peer-review › Article in proceedings – Annual report year: 2014

Patogener og hygiejneparametre i kød fra opskæringsvirksomheder: Opgørelse af opskæringsprojekt 2011-20-84-00336
Publication: Commissioned - peer-review › Report – Annual report year: 2014

Predicting safe sandwich production
Publication: Research - peer-review › Poster – Annual report year: 2014

Isolation and characterization of Campylobacter jejuni bacteriophages from free-range poultry farms using different Penner serotypes expressing a variety of surface structures
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

Acid stress response and protein induction in Campylobacter jejuni isolates with different acid tolerance.
Publication: Research - peer-review › Journal article – Annual report year: 2012

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

Evaluation of growth potential of Listeria monocytogenes and Salmonella in a sandwich environment
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012

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

Evaluation of growth potential of Listeria monocytogenes and Salmonella in a sandwich environment
Publication: Research - peer-review › Poster – Annual report year: 2013

Growth potential of Listeria monocytogenes and Salmonella in a sandwich environment
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012

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

Biophysical Evaluation of Food Decontamination Effects on Tissue and Bacteria
Publication: Research - peer-review › Journal article – Annual report year: 2011
Growth and survival of exponential and stationary phase Salmonella during sausage fermentation
Publication: Research › Conference abstract in proceedings – Annual report year: 2011

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

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

Effect of Organic Acids and Marination Ingredients on the Survival of Campylobacter jejuni on Meat
Publication: Research - peer-review › Journal article – Annual report year: 2010

Growth of Salmonella in minced meat after freezing
Publication: Research › Poster – Annual report year: 2010

Role of Dps protein in stress response of Campylobacter jejuni
Publication: Research › Poster – Annual report year: 2010

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

Survival and growth of exponential and stationary phase Salmonella in meat juice after freezing
Publication: Research › Conference abstract in proceedings – Annual report year: 2010

Fate of food-associated bacteria in pork as affected by marinade, temperature, and ultrasound: Marinade and ultrasound effects on bacteria
Publication: Research - peer-review › Journal article – Annual report year: 2009

Sensitivity of Campylobacter jejuni to different antimicrobial compounds using chicken skin/meat food model systems
Publication: Research › Poster – Annual report year: 2007

Sensitivity of Campylobacter jejuni to different antimicrobial compounds using chicken skin/meat food model systems
Publication: Research › Conference abstract for conference – Annual report year: 2007

The effect of marinating ingredients on the survival of Campylobacter jejuni on chicken meat
Publication: Research › Conference abstract for conference – Annual report year: 2007

The effect of marinating ingredients on the survival of Campylobacter jejuni on chicken meat
Publication: Research › Poster – Annual report year: 2007

A comparative study of two food model systems to test the survival of Campylobacter jejuni at -18 degrees C
Publication: Research - peer-review › Journal article – Annual report year: 2006
Development of chicken skin/meat food model systems to determine the sensitivity of Campylobacter jejuni to different antimicrobial compounds
Publication: Research › Conference abstract for conference – Annual report year: 2006

Ongoing Danish research activities on interventions to control Campylobacter
Publication: Research › Conference abstract for conference – Annual report year: 2005

Chicken juice, a food-based model system suitable to study survival of Campylobacter jejuni
Publication: Research - peer-review › Journal article – Annual report year: 2004

Projects:

Development of a birch sap with extended shelf life for prevention and treatment of birch pollen allergy
Project

Infektionsevnæn af Salmonella Typhimurium DT41 i rugeægshøner og slagtøkyllinger
Project

Activities:

10th International CDIO Conference
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Conceive Design Implement Operate (CDIO 2013)
Activity: Attending an event › Participating in or organising a conference

8th Symposium on Food microbiology; 8
Activity: Talks and presentations › Conference presentations