Publications:

**Six priorities proposed for marine biotechnology in Denmark**
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

**Six priorities proposed for marine biotechnology in Denmark**
Publication: Research › Article in proceedings – Annual report year: 2012

**Forskning og innovation skal forbedre både produktivitet og konkurrenceevne**
Publication: Communication › Journal article – Annual report year: 2011

**Global Diversity of Aquatic Food Products: Editor’s Column**
Publication: Research - peer-review › Journal article – Annual report year: 2011

**Past and present challenges of fish technologists – where will new tools and methods lead us in the future?**
Publication: Research › Article in proceedings – Annual report year: 2011

**A Brave New World in Seafood Science and Technology**
Publication: Research - peer-review › Editorial – Annual report year: 2010

**Aquatic Food Product Technology - Past and Present**
Publication: Research - peer-review › Editorial – Annual report year: 2010

**Blue Biotech Challenges**
Publication: Research › Paper – Annual report year: 2010

**Chair’s summary**
Publication: Research › Paper – Annual report year: 2010

**Global trend og nye muligheder: Råvarer fra akvakulturer og fordele ved ‘tailormade fish for the market needs’**
Publication: Communication › Paper – Annual report year: 2010

**Havet - en uudnyttet ressource: En vidensyntese om danske muligheder indenfor marin bioteknologi og anden udnyttelse af havets ressourcer**
Publication: Communication › Report – Annual report year: 2010

Publication: Communication › Report – Annual report year: 2010

**SEAFOODplus: objectives, outputs, progress since the completion of the project**
Publication: Research › Conference abstract for conference – Annual report year: 2010

**Seafood Technology**
Publication: Research › Conference abstract for conference – Annual report year: 2010

**A new platform for seafood research**
Publication: Research › Journal article – Annual report year: 2009
Fødevaretæknologi i bredt perspektiv
Publication: Communication › Journal article – Annual report year: 2009

SeafoodCircle – A virtual centre for dialogue between science and industry
Publication: Research › Poster – Annual report year: 2009

Seafood for improved health and wellbeing
Publication: Research › Journal article – Annual report year: 2009

Seafood for improved health and wellbeing
Publication: Research - peer-review › Journal article – Annual report year: 2009

The future supply of seafood
Publication: Research › Journal article – Annual report year: 2009

Full speed ahead-now with indexing measures
Publication: Research - peer-review › Journal article – Annual report year: 2008

Improving seafood products for the consumer
Publication: Research - peer-review › Book – Annual report year: 2008

Introduction
Publication: Research - peer-review › Book chapter – Annual report year: 2008

Resultater fra SEAFOODplus præsenteres på konference
Publication: Communication › Journal article – Annual report year: 2008

SEAFOODplus - how to provide health promoting, safe seafood of high eating quality to consumers
Publication: Research - peer-review › Journal article – Annual report year: 2008

Aquaculture food quality reflects combined environmental, genetic factors
Publication: Research › Journal article – Annual report year: 2007

Change of journals editors and new crew on board
Publication: Research › Journal article – Annual report year: 2007

Communicating EU food and health research
Publication: Research - peer-review › Book chapter – Annual report year: 2007

Comparison of methods to reduce dioxin and polychlorinated biphenyls contents in fishmeal: Extraction and enzymatic treatments
Publication: Research - peer-review › Journal article – Annual report year: 2007

Future supply af aquatic food products
Publication: Research - peer-review › Journal article – Annual report year: 2007

Globalization
Publication: Research - peer-review › Journal article – Annual report year: 2006
World conference on aquatic food products
Publication: Research - peer-review › Journal article – Annual report year: 2006

European traceability legislation in the context of seafoods
Publication: Research › Journal article – Annual report year: 2005

Integrating aquatic food research
Publication: Research - peer-review › Journal article – Annual report year: 2005

UV treatment of fishmeal: A method to remove dioxins?
Publication: Research - peer-review › Journal article – Annual report year: 2005

La rintracciabilita nell'industria ittica: alcune soluzioni tecnice
Publication: Research › Journal article – Annual report year: 2004

More efficient utilization of fish and fisheries products toward zero emission
Publication: Research - peer-review › Book chapter – Annual report year: 2004

New marine-derived ingredients
Publication: Research - peer-review › Book chapter – Annual report year: 2004

Nuovi sviluppi nella lavorazione dei prodotti ittici
Publication: Research › Journal article – Annual report year: 2004

SEAFOODplus: tailormade seafood for health and well-being
Publication: Research › Journal article – Annual report year: 2004

Technical possibilities for introducing traceability in the seafood industry
Publication: Research - peer-review › Book chapter – Annual report year: 2004

The European perspective
Publication: Research › Journal article – Annual report year: 2004

Traceability in the seafood chain
Publication: Research › Journal article – Annual report year: 2004

Traceability from catch to consumer in Denmark
Publication: Research - peer-review › Book chapter – Annual report year: 2003

Traceability in the fishery chain to increase consumer confidence in fish products - application of molecular biology techniques
Publication: Research - peer-review › Article in proceedings – Annual report year: 2003

WEFTA views
Publication: Research › Journal article – Annual report year: 2002

Final technical report / Centre for Critical Quality Attribute Determination in Muscle Foods : A framework programme of SJVF File no. 23-00-0103
Publication: Research › Report – Annual report year: 2001

WEFTA 2000 highlights
Publication: Research › Journal article – Annual report year: 2001
Development of product model for specifying new lines of seafood products
Publication: Research - peer-review › Journal article – Annual report year: 2000

Guest editorial: Seafood research and researchers - A European perspective
Publication: Research › Journal article – Annual report year: 2000

Concurrent engineering and product models in seafood companies
Publication: Research - peer-review › Journal article – Annual report year: 1998

Concurrent Engineering in seafood product development
Publication: Research - peer-review › Journal article – Annual report year: 1998

Enzymatisk metode til evaluering af fiskemelskvalitet til laksefoder
Publication: Research › Journal article – Annual report year: 1998

An evaluation of open and closed systems for in vitro protein digestion of fish meal
Publication: Research - peer-review › Journal article – Annual report year: 1997

The influence of intestinal proteinases on ripening of salted herring
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Forskere skal forske i forskningsbehov
Publication: Research - peer-review › Journal article – Annual report year: 1996

Fillet texture of Rainbow trout as affected by feeding strategy, slaughtering procedure and storage post-mortem
Publication: Research - peer-review › Journal article – Annual report year: 1995

Formulation of fish diets with reduced phosphorus content
Publication: Research - peer-review › Journal article – Annual report year: 1995

Quality and marketing of cod
Publication: Research › Report – Annual report year: 1995

Purification and characterization of elastase from the pyloric caeca of rainbow trout (Oncorhynchus mykiss)
Publication: Research - peer-review › Journal article – Annual report year: 1993

Projects:

Oxidationsmekanismer i fiskeolieholdige
Project: PhD

Oxidation mechanisms in fish oil enriched emulsions
Project

Biokonservering af "let konserverede fiskeprodukter"
Project: PhD

Dokumentationssystemer i fiskeindustriens produktionskæde
Project: PhD
In vitro protein digestion in fish
Project

Undersøgelse af de enzymatiske modningsprocesser i saltsild
Project: PhD

Activities:

Global trend og nye muligheder: Råvarer fra akvakultur og fordele ved ’tailor made fish for the market needs’
Activity: Talks and presentations › Conference presentations

Press clippings:

Kommer plastemballage til at erstatte konservesdåser?
Press / Media

Hestekød
Press / Media

Kvalitet af fødevarer indført fra udlandet
Press / Media

Innovation i kødindustrien
Press / Media

Tang-øl
Press / Media

Præsentation af øl med tang som ingrediens
Press / Media

Fiskeolie i kapsler og fiskeolieindhold i opdrætsfisk
Press / Media

Nye produkter fra havet
Press / Media