

## PERSONAL DATA RÉSUMÉ

dr. ing. F.W.J. van den Berg (Frans), Associate Professor  
University of Copenhagen, Faculty of Science, Department of Food  
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### Employment record

- Associate Professor Advanced Chemometrics in Food Technology (2004-present)  
University of Copenhagen, Faculty of Science, Frederiksberg, Denmark
- Assistant Research Professor (2000-2004), The Royal Veterinary and Agricultural  
University, Frederiksberg, Denmark ■ Assistant General Chemistry (1996-2000),  
Amsterdam, The Netherlands ■ Internship TNO Nutrition and Food Research Institute  
(1996), Zeist, The Netherlands ■ Internship Shell Research/KSLA, Amsterdam (1993),  
The Netherlands ■ Internship Shell Chemicals (1989), Moerdijk, The Netherlands

### Educational background

- Ph.D. position at the University of Amsterdam, The Netherlands, October 11, 2001,  
Process Analysis and Chemometrics ■ Graduate program Chemistry at the University of  
Amsterdam, The Netherlands, February 28, 1996, Analytical Chemistry ■ Degree in Civil  
Engineering, The Netherlands, June 30, 1993, Laboratory Information and Automation

### 10 most recent publications (of ~110 peer reviewed papers and book chapters)

- P. Koldsgaard Rasmussen, S. Suwal, F.W.J. van den Berg, S. Rahimi Yazdi, L. Ahrné 'Valorization of Side-Streams from Lactose-Free Milk Production by Electrodialysis' *Innovative Food Science and Emerging Technologies* 62(2020)102337
- D. Felix da Silva, H. Wang, T.P. Czaja F.W.J. van den Berg, J.J.K. Kirkensgaard, R. Ipsen, A. Bygvraa Hougaard 'Effects of homogenization and pH adjustment of cheese feed without emulsifying salt on the physical properties of high fat cheese powder' *Powder Technology* 378(2021)227-236
- K.M. Sørensen, F.W.J. van den Berg, S.B. Engelsen 'NIR Data Exploration and Regression by Chemometrics—A Primer' in 'Near-Infrared Spectroscopy Theory, Spectral Analysis, Instrumentation, and Applications' book chapter (2021)127-189
- J. Ai, Ch. Lu, F.W.J. van den Berg, W. Yin, B.W. Strobel, H.Ch.B. Hansen 'Biochar Catalyzed Dechlorination - Which Biochar Properties Matter?' *Journal of Hazardous Materials* 406(2021)124724
- A.S. Schou Jødal, T. Pawel Czaja, F.W.J. van den Berg, B. Møller Jespersen, K. Lambertsen Larsen 'The effect of  $\alpha$ -,  $\beta$ - and  $\gamma$ -cyclodextrin on wheat dough and bread properties' *MDPI Molecules* 26(2021)2242
- R. Feng, S. Barjon, F.W.J. van den Berg, S.K. Lillevang, L. Ahrné 'Effect of residence time in the cooker-stretcher on mozzarella cheese composition, structure and functionality' *Journal of Food Engineering* 309(2021)110690
- E. Ioannidi, J. Risbo, E. Aarøe, F.W.J. van den Berg 'Thermal analysis of dark chocolate with Differential Scanning Calorimetry - limitations in the quantitative evaluation of the crystalline state' *Food Analytical Methods* 14(2021)2556-2568
- H. Wang, F.W.J. van den Berg, W. Zhang, T.P. Czaja, L. Zhang, B. Møller Jespersen, R. Lametsch 'Differences in physicochemical properties of high-moisture extrudates prepared from soy and pea protein isolates' *Food Hydrocolloids* xxx(2022)xxx-xxx
- R. Li, T.P. Czaja, Z.J. Glover, R. Ipsen, T.Ch. Jæger, T.A.M. Rovers, A. Cohen Simonsen, B. Svensson, F.W.J. van den Berg, A. Bygvraa Hougaard 'Water mobility and microstructure of acidified milk model gels with added whey protein ingredients' *Food Hydrocolloids* 127(2022)107548
- R. Feng, F.W.J. van den Berg, S.K. Lillevang, L. Ahrné 'High shear cooking extrusion to create fibrous mozzarella cheese from renneted and cultured curd' *Food Research International* xxx(2022)xxx-xxx