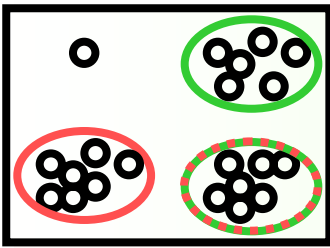


"Start på emeritus"-symposium for professor Lars Munck 16. juni

New publications:

- Munck L, Møller B, Jacobsen S and Søndergaard. Near infrared spectra indicate specific mutant endosperm genes and reveal a new mechanism for substituting starch with (1→3, 1→4)-β-glucan in barley. *J. Cereal Science* 40, 213-222, 2004.
- Nistor C, Christensen J, Ocio N, Nørgaard L, Emnéus J. Multivariate analysis to separate the signal given by cross-reactants in immunoassay with sample matrix dilution, *Analytical and Bioanalytical Chemistry*, 380: 898-907, 2004.
- Warming C., Andersen L.M. and Poll L. Influence of Thermal Treatment on Black Currant (*Ribes nigrum*) Juice Aroma. *J. Agric. Food Chem.* 52, 7628-7636, 2004
- M. A. Petersen, Å. Hansen, A. Venskaityte, G. Juodeikiene, A.Sventickaite. Flavour of rye bread made with scalded flour. Proceedings of the 12th International ICC Cereal & Bread Congress, 2004, Harrogate, UK" (ISBN 1 85573 961 5).
- E. Micklander, H.C. Bertram, H. Marnø, L.S. Bak, H.J. Andersen, S.B. Engelsen and L. Nørgaard. Early post-mortem discrimination of water-holding capacity in pig longissimus muscle using new ultrasound method. *Lebensmittelwissenschaft und Technologie* 38(5), 437-445, 2005.
- I. Ovejero-López, R. Bro and W. L. P. Bredie. Univariate and multivariate modelling of flavour release in chewing gum using time-intensity: a comparison of data analytical methods. *Food Quality and Preference* 16:327-343, 2005
- M. Dyrby, D. Baunsgaard, R. Bro and S.B. Engelsen. Multiway chemometric analysis of the metabolic response to toxins monitored by NMR. *Chemom.Intell.Lab.Syst.* 76:79-89, 2005
- G. Tomasi and R. Bro. PARAFAC and missing values. *Chemom.Intell.Lab.Syst.* 75:163-180, 2005.
- R. Bro, Åsmund Rinnan and Klaas Faber. Standard error of prediction for multilinear PLS. 2. Practical implementation in fluorescence spectroscopy. *Chemom.Intell.Lab.Syst.* 75:69-76, 2005.
- Eva Dock, Jakob Christensen, Mattias Olsson, Erik Tønning, Tautgirdas Ruzgas and Jenny Emnéus: Multivariate data analysis of dynamic amperometric biosensor responses from binary analyte mixtures - application of sensitivity correction algorithms. *Talanta*, 65, 298-305, 2005.
- Dyrby M, Petersen M, Whittaker AK, Lambert L, Nørgaard L, Bro R and Engelsen SB. Analysis of Lipoproteins using 2D Diffusion-Edited NMR Spectroscopy and Multiway Chemometrics. *Analytica Chimica Acta*, 531(2): 209-216, 2005.
- Christensen JH, Tomasi G and Hansen AB. Chemical fingerprinting of petroleum biomarkers using time warping and PCA. *Environ.Sci.Technol.*, 39, 255-260, 2005.
- Motawia MS, Damager I, Olsen CE, Møller BL, Engelsen SB, Hansen S, Øgden LH and Bauer R. Comparative study of small linear and branched α-glucans using size exclusion chromatography and static and dynamic light scattering. *Biomacromolecules*, 6, 143-151, 2005.
- Rinnan Å, Andersen CM. Handling of first-order Rayleigh scatter in PARAFAC modelling of fluorescence excitation-emission data. *Chemom.Intell.Lab.Syst.* 76:91-99, 2005.
- C.B. Zachariassen, J. Larsen, F. van den Berg, S.B. Engelsen, Use of NIR spectroscopy and chemometrics for on-line process monitoring of ammonia in Low Methoxylated Amidated pectin production, *Chemometrics and Intelligent Laboratory Systems* (2005), 76(2), 149-161.



New projects:

Build Your Food (Byg Din Mad) (Coordinator: Søren B. Engelsen, KVL) sponsored by the Ministry of Food, Agriculture and Fisheries (Q&T: 3.19 MKr. 2005-2008)

Media and press:

Åse Hansen. Interview til artiklen Brødbagning gennem tiderne. Krummen nr. 4, marts 2005. Schulstad Brøds Nyhedsbrev for ernæringsprofessionelle.

Åse Hansen nævnt som kilde i artiklen Det store brødbedrag. Politiken PS-sektionen, søndag d. 20. marts 2005.

Pressemeddelelse omkring projektet "Indhold af E-vitamin og holdbarhed af formalede økologiske hvede- og speltmelsprodukter". Den 15. december 2004 blev der udsendt en pressemeddelelse fra Ritzau omkring et igangværende projekt omhandlende E-vitamin i korn, mel og brød med Lektor Åse Hansen som projektvejleder og Ph.d. studerende Merete Møller Nielsen. Pressemeddelelsen blev oplæst i DR Radioavisen og bragt i diverse aviser og netaviser.

Scientific equipment:

FT-NIR Raman 1064 nm laser for PE system 2000 repaired.

Staff & Students:

Michael Riis Hansen is employed as ph.d. student from 1/1-2005- 31/12-2007 on a FOOD stipendium with the title Food Uses of Enzyme Modified Starch in collaboration with Novozymes (supervisors are Søren B. Engelsen, Sven Petersen and Andreas Blennow)

Anne Mette Hansen skriver speciale fra 1.2-1.8 med titlen: Effekt af specifikke bølgelængder på oxidation af ost. Charlotte Møller Andersen er vejleder i samarbejde med Lene Tranberg Andersen, Levnedsmiddelm kemi.

Pia Snitkjær Nielsen, Kvalitet af kakaobønner, Lars Nørgaard er vejleder i samarbejde med ph.d.-studerende Dennis Nielsen, Mikrobiologi

Jacob Ancher Madsen og **Maria Rasmussen** påbegyndt specialeprojekt vedr. aroma i smør 15/3-05 i samarbejde med Arla. Vejledere Vibeke Orlin og Mikael Agerlin Petersen

Anders Toft Jensen started his master project (1/3-2005-1/12-2005) with the title Spectroscopic changes during staling of wheat bread. The project is conducted in collaboration with Danisco Brabrand (supervisor Søren B. Engelsen).

Guests:

Antonio Peinado from Barcelona jan-maj (Host Rasmus Bro)

Davide Ballabio from Milano jan-maj (Host Rasmus Bro)

Athena Zira from Athens apr-jun (Host Søren B. Engelsen)

Coming events:

Ph.d.-forsvar Jakob Christensen den 25. april kl. 13 i festauditoriet 1-01

Process Analytical Technology møde i IDA, Kalvebod Brygge, København den 2. juni kl. 13. Arrangeret af Dansk Selskab for Kemometri.

Miscellaneous:

Frans, Rasmus, Vibeke and Gilda et. al. have arranged an ERCIM workshop on applied numerical analysis (www.models.kvl.dk/ercim) April 1-3, 2005.

Aromagruppen (Leif Poll) holder igen møde den 12/4-05 kl. 13 på KVL

Nikolai Sandau forsvarede sit speciale (Gummi Arabicum - egenskaber som råvare og i Blå Ga-Jol) 31/3-05. Vejledere Mikael Agerlin Petersen og Astrid B. Andersen (TOMS).