

## HOT OFF THE PRESS...

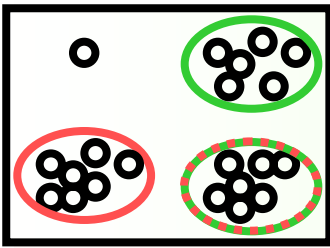
In his latest book "The Revolutionary Aspect of Chemometric Technology – The Universe and Biological Cells as Computers" Professor Lars Munck presents a new paradigm for interdisciplinary mathematical modelling – in his own words, "a plea for cognitive flexibility in mathematical modelling"

### New publications:

- L. Munck. The Revolutionary Aspect of Chemometric Technology – The Universe and Biological Cells as Computers. Samfundslitteratur Grafik, Copenhagen, 2005.
- L. Nørgaard, M. Hahn, L.B. Knudsen, I.A. Farhat and S.B. Engelsen, Multivariate near-infrared and Raman spectroscopic quantifications of the crystallinity of lactose in whey permeate powder, *International Dairy Journal* (2005), 15(12), 1261-1270.
- C.M. Andersen, M. Vishart and V.K. Holm. Application of fluorescence spectroscopy in the evaluation of light-induced oxidation in cheese. *Journal of Agricultural and Food Chemistry* 2005, 53(26); 9985-9992.
- Venskaityte, G. Juodekiene, Å. Hansen and M.A. Petersen. Application of dynamic headspace technique and gas chromatography – mass spectroscopy methods for bread. *Ecology and Technology*, Vol. XIII(5), 182-186, 2005.
- A. Digaitiene, Å. Hansen, G. Juodekiene and J. Josephsen. Microbial population in Lithuanian spontaneous rye sourdoughs. *Ecology and Technology*, Vol. XIII(5), 193-198, 2005.
- Svenstrup G, Heimdal H, Nørgaard L. Rapid Instrumental Methods for the Determination of Pre-crystallization in Chocolate - Evaluated by Chemometrics, *International Journal of Food Science and Technology*, 40: 953-962, 2005.
- Tønning E, Sapelnikova S, Christensen J, Carlsson C, Winther-Nielsen M, Dock E, Solna R, Skladal P, Nørgaard L, Ruzgas T, Emnéus J. Chemometric Exploration of an Amperometric Biosensor Array for Fast Determination of Wastewater Quality, *Biosensors & Bioelectronics*, 21: 608-617, 2005.
- Masoud W, Poll L and Jakobsen M. Influence of volatile compounds produced by yeasts predominant during processing of *Coffea arabica* in East Africa on growth and ochratoxin A (OTA) production by *Aspergillus ochraceus*. *Yeast* 22: 1133-1142, 2005
- Ouoba LII. Diawara B., Annan NT., Poll L. and Jakobsen M. Volatile compounds of soumbala, a fermented African locust bean (*Parkia biglososa*) food condiment. *J. App. Microbiology* 99, 1413-1421, 2005.
- M. Mortensen, H.J. Andersen, S.B. Engelsen and H.C. Bertram, Effect of freezing temperature, thawing and cooking rate on water distribution in two pork qualities, *Meat Science* (2006), 72(1), 34-42.
- Thage BV, Broe ML, Petersen MH, Petersen MA, Bennedsen M & Ardö Y. Aroma Development in Semi-hard Reduced-fat Cheese inoculated with *Lactobacillus paracasei* Strains with Different Aminotransferase Profiles. *International Dairy Journal*, 2005, 15: 795-805.
- Hansen T, Petersen MA & Byrne DV: Sensory based quality control using an electronic nose and GC-MS analyses to predict end-product quality from raw materials. *Meat Science*, 2005, 69: 621-634.

### Media and press:

- N. Viereck, H.F. Seefeldt, M.H.M. Nielsen and S.B. Engelsen, HR MAS NMR spektroskopi: En hel ny verden for fødevarerforskningen. Mulighederne er mange ved anvendelse af high resolution magic angle spinning på intakte fødevarer, *Dansk Kemi* (2005), 86(11), 1-8.



H.C. Bertram and S.B. Engelsen, Kødforskning når den er bedst, LMC Nyt (2005), 5, 1.  
M.A. Petersen. Førende flavour-forskere mødes i Roskilde. Plus Proces (2005), 10, 70  
F.H. Larsen and S.B. Engelsen, Vinanalyse med NMRspektroskopi og kemometri. In  
vino veritas: Kan sandhederne afdækkes ad spektroskopisk/kemometrisk vej?,  
Dansk Kemi (2005), 86(10), 27-31.

"Magiske fibre i byg", Food Culture (2005), 13, 15.

"Vis mig dit hvedeMEL" i økologisk tidsskrift SPIR, 3, 2005

"Ny lynhurtig metode tjekker smagen på vores øl" i Ingeniøren, 7.10.2005

"Vidundermidlet hedder PAT" i Ingeniøren (nr.45), 11.11.2005.

### New projects:

Meat products - Development of standardised analysis methods for meat, new development of a rapid method for the meat conserves industry (Coordinator Anslet Pølse- og Konservesfabrik) sponsored by The Danish Innovation Law (S.B. Engelsen; 0.3 MKr 2005-2006).

### New Staff:

**Niels Johan Christensen** - December 2005 – December 2008. Ph.D. student.  
Application of QSAR techniques – part of the BuildYourFood (BygDinMad) project. Supervisor S.B. Engelsen

**Åsmund Rinnan** – January 2006 – December 2007 Post doc. Application of QSAR techniques – part of the KVL biomedicine strategy BEST (Byg En Sund Tilværelse) project (Project responsible S.B. Engelsen)

### Master students:

Anders Bjørstorp Pedersen (Delta), "Meatometrics". Supervisors Anders Karlsson (Meat Science), Lars Nørgaard.

Casper O. A. Christensen (Arla Foods), Microfiltration of buttermilk. Supervisor Lars Nørgaard.

Helle Antvorskov (Lundbeck A/S) The employment of NIR spectroscopy for rapid assessment of batch heterogeneity". Supervisor Marc Bassompierre

### Guest:

Dr. Patrick Aculey from Ghana until January 15th 2006. Visiting Dennis Nielsen, Lars Nørgaard.

### Miscellaneous:

Karin Kjeldahl (Foss Analytical)(M.Sc.). Outlier detection in neural network calibrations. Defended October 14, 2005. Supervisors Rasmus Bro, Lars Nørgaard.

Anne Mette Hansen (M.Sc.) Effekt af specifikke bølgelængder på oxidation af ost. Defended October 14, 2005. Supervisor Charlotte Møller Andersen

Pia Snitkjær Nielsen (M.Sc.). Determination of the degree of cocoa bean fermentation using spectroscopy and multivariate data analysis. Defended December 9, 2005. Supervisors Dennis Nielsen, Lars Nørgaard.

Julie Bøg Hansen (M.Sc.) Copper fining performance and mechanisms of carrageenans – A study with emphasis on spectroscopic methods and multivariate data analysis. Defended November 2005. Supervisor Søren B. Engelsen.

Torben Brimer (M.Sc.) Dynamisk klimastyring og indholdsstoffer i tomater. Defended 2005. Supervisor Leif Poll.