

Publications with peer reviews:

- C. Varming, M.L. Andersen & L. Poll. Volatile Monoterpenes in black Currant (*Ribes nigrum* L.) Juice: Effects of Heating and Enzymatic Treatment by β -Glucosidase. *J. Agric. Food Chem.* **54**: 2298-2302, 2006.
- F.H. Larsen, I. Tarnan & A. Lipton. Separation of 47Ti and 49Ti solid-state NMR lineshapes by static QCPMG experiments at multiple fields. *J. Magnetic Resonance* **178**: 228-236, 2006.
- G. Tomasi and R. Bro. A comparison of algorithms for fitting the PARAFAC model. *Comp.Stat.Data Anal.* **50** (7):1700-1734, 2006.
- B.F. Jensen, H.H.F. Refsgaard, R. Bro & P.B. Brockhoff. Classification of Membrane Permeability of Drug Candidates: A Methodological Investigation. *Qsar & Combinatorial Science* **24**:449-457, 2005.

Other Publications:

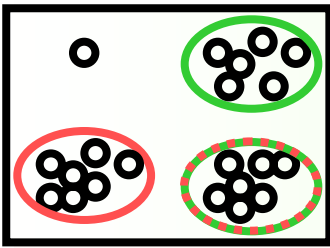
- Å. Hansen. Sourdough Bread. In: Handbook of Food Science, Technology and Engineering, Vol. 4 (Ed. Y.H. Hui). Taylor & Francis, ISBN 0-8493-9849-5, 2006.
- T. Salomonsen, M. Tholstrup Sejersen, N. Viereck & S.B. Engelsen. Stabilitet af drikkeyoghurt med pektin undersøgt ved hjælp af NMR spektroskopi og kemometri. *Mælkeritidende*, 3, 55-58 and 4, 78-79, 2006.
- B.M. Jespersen, S.B. Engelsen & L. Munck. Build Your Food. *Scandinavian Journal of Food & Nutrition*, Proceedings from LMC International Food Congress **50**(Suppl. 1), 34, 2006.
- M.M. Nielsen, M.L. Damstrup, A.D. Thomsen, S.K. Rasmussen & Å. Hansen. Phytase activity and degradation of phytic acid during rye bread making. *Scandinavian Journal of Food & Nutrition*, Proceedings from LMC International Food Congress, **50**(Suppl. 1), 22, 2006.
- H. Winning, L. Nørgaard & S.B. Engelsen. The role of chemometrics in nutrigenomic and system biology research. *Scandinavian Journal of Food & Nutrition*, Proceedings from LMC International Food Congress, **50**(Suppl. 1), 28, 2006.

Media and press:

- 'Magneter' røber fødevarers identitet – *FoodCulture*, nr. 09:06, 12.
- Morgendagens kvalitetsmåling – Portræt SB Engelsen - *Ingeniøren*, 9, 3.3.2006
- Fremtidens funktionelle fødevarer ingrediens – BP Møller & SB Engelsen, *Ingeniøren*, 12, 24.3.2006

New projects:

- GOURMET POTATOES.** The novelty of the project is to enhance consumer's health through improved food and life quality by increased consumption of healthy gourmet potatoes and carrots. The major aim is to develop tools that can be used to provide a consumer-oriented quality labelling system based upon improved documentation of potatoes and carrots diversity in gastronomic quality in relation to raw material quality. An important spin-off will be the development of screening tools for cultivation traceability and variety authenticity purposes that will secure the consumer against adulterated products (M. Bassompierre; 1.3 MKr 2006-2008)
- ISAFRUIT** is a 54-month integrated EU project aimed at increasing fruit consumption with the goal to improve the health of European citizens. The fruit species used as models are apple and peaches/nectarines with some activities on a few other species, such as apricots and red berries (S.B. Engelsen; 0.5 MKr 2006-2009)
- Metabolomic markers for apple and apple fibre consumption.** FOOD stipendium (SB Engelsen 1.0 MKr 2006-2009)



Q&T NEWS

Staff:

Jürgen von Frese has left our group to take employment as senior bioinformatician at Almac Diagnostics in Northern Ireland.

Master students:

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Guest:

Adriana Krajková from Slovakia – Feb-June/06 – Influence of storage on the quality of bread wheat, Research visit with Å. Hansen

Teresa Osorio Argüello from University of León, Spain – March-July/06, Research visit with S. Engelsen

Jose Manuel Amigo Rubio from Universidad Autonoma de Barcelona, Spain - Feb. 20-22/06 - Research collaboration visit with R. Bro

Miscellaneous:

On March 8-9, Q & T (Rasmus Bro) hosted the 1st Nordic Academic Network meeting on Process Analytical Technologies for graduate students and young researchers. 40 participants.