

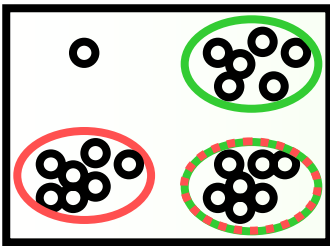
Former Q&T employee Jakob Christensen scores the best impact factor ever (Chemical Reviews with IF = 20.233)

Publications with peer reviews:

- J. Christensen, L. Nørgaard, R. Bro and S. B. Engelsen. Multivariate Autofluorescence of Intact Food Systems. *Chemical Reviews* 106 (6):1979-1994, 2006.
- M. Cocchi, R. Bro, C. Durante, D. Manzini, A. Marchetti, F. Sacconi, S. Sighinolfi and A. Ulrici. Analysis of sensory data of Aceto Balsamico Tradizionale di Modena (ABTM) of different ageing by application of PARAFAC models. *Food Quality and Preference* 17:419-428, 2006.
- C. Durante, M. Cocchi, M. Grandi, A. Marchetti and R. Bro. Application of N-PLS to gas chromatographic and sensory data of traditional balsamic vinegars of Modena. *Chemometrics and Intelligent Laboratory Systems* 83:54-65, 2006.
- R.N. Jørgensen, P.M. Hansen and R. Bro. Exploratory study of winter wheat reflectance during vegetative growth using three-mode component analysis. *International Journal of Remote Sensing* 27 (5):919-937, 2006.
- A. C. Peinado, F. van den Berg, M. Blanco and R. Bro. Temperature-induced variation for NIR tensor-based calibration. *Chemometrics and Intelligent Laboratory Systems* 83:75-82, 2006.
- G. Tomasi and R. Bro. A comparison of algorithms for fitting the PARAFAC model. *Comp.Stat.Data Anal.* 50 (7):1700-1734, 2006.
- C.B. Zachariassen, J. Larsen, F. van den Berg, R. Bro, A. de Juan and R. Tauler. Comparison of PARAFAC2 and MCR-ALS for resolution of an analytical liquid dilution system. *Chemometrics and Intelligent Laboratory Systems* 83:13-25, 2006.
- J.S. Sanderson, R.D. Daniels, A.M. Donald, A. Blennow and S.B. Engelsen. Exploratory SAXS and HPAEC-PAD studies of starches from diverse plant genotypes. *Carbohydrate Polymers* 64: 433-443, 2006.
- V.K. Holm, G. Mortensen, M. Vishart and M.A. Petersen. Impact of poly-lactic acid packaging material on semi-hard cheese. *International Dairy Journal* 16: 931-939, 2006.
- A.K. Thybo, J. Christensen, K. Kaack, M.A. Petersen. Effect of cultivars, wound healing and storage on sensory quality and chemical components in pre-peeled potatoes. *LWT* 39: 166-176, 2006.
- S. Frosch Møller, J. von Frese and R. Bro. Robust methods for multivariate data analysis. *J. Chemometrics*. 19: 549-563, 2005. (OBS: accepted Jan 2006)

Other Publications:

- W.L.P. Bredie and M.A. Petersen (eds). *Flavour Science: Recent Advances and Trends*. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands, pp. 637, 2006.
- R. Bro, P.M.B. Brockhoff and T. Skov. Challenges for data analysis in flavour science. In: *Flavour Science: Recent Advances and Trends*. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands, 619-621, 2006.
- G.N. Nielsen and L. Poll. Determination of odour active aroma compounds in a mixed product of fresh cut iceberg lettuce, carrot and green bell pepper. In: *Flavour Science: Recent Advances and Trends*. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands, 517-520, 2006.
- L. Poll, G.N. Nielsen, C. Varming and M.A. Petersen. Aroma changes from raw to processed products in fruits and vegetables. In: *Flavour Science: Recent Advances and Trends*. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands, 239-244, 2006.



- C. Varming, M.L. Andersen and L. Poll. In: Flavour Science: Recent Advances and Trends. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands. 477-480, 2006.
- I. Ovejero-López, F. vd Berg and W.L.P. Bredie. Human olfactory self-adaptation for structurally-related monoterpenes. In: Flavour Science: Recent Advances and Trends. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands. 33-36, 2006.
- M.A. Petersen, A.A. Tammam and Y. Ardö. Spiking as a method for quantification of aroma compounds in semi-hard cheeses. In: Flavour Science: Recent Advances and Trends. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands. 221-224, 2006.
- S. Kreutzmann, M. Edelenbos, L.P. Christensen, A. Thybo and M.A. Petersen. Analysis of aroma compounds from carrots by dynamic headspace technique using different purging and cutting methods. In: Flavour Science: Recent Advances and Trends. W.L.P. Bredie and M.A. Petersen (eds.) Elsevier, The Netherlands. 505-508, 2006.

Media and press:

R. Bro, New internationally unique PAT education in Copenhagen, Medicon Valley, 32, 2006.

Staff:

Karin Kjeldahl - June 2006 – May 2009. Ph.D. student. Mathematical Chromatography - advanced tools for chemical profiling of complex biological samples - KVL stipendium. Supervisor: Rasmus Bro

Mette Kristensen- May 2006 – April 2009. Ph.D. student. Metabolomic markers for apple and apple fibre consumption - ISAFRUIT. Supervisors: S.B. Engelsen & Lars Dragsted

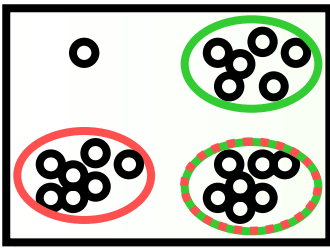
Claus Andersson – consultant – 1 day per month

Courses:	Participants	Period	Responsible
ODIN: Multiway Analysis	7	6-7/4/06	RB, FvdB
ODIN: NIR	7	10/5/06	RB, SBE
LMC e-learn. chemometrics	14	15-22/5/06	RB
	14	29/5-3/6/06	RB
Advanced Chemometrics	14	Block 4	RB, LAN
Quality of Raw Food Materials	45	Block 4	ÅH, LP, MAP
C.C. Viticulture & Enology	16	Block 4	LP
Sensory Anal., Aroma & Chemom.	9	Block 4	MAP

PhD defences:

Stina Frosch, Data quality and traceability in the fish industry, and the use of robust multivariate data analysis, 17-5-2006. Supervisor: Rasmus Bro

Giorgio Tomasi, Practical and computational aspects in chemometric data analysis, 30-5-2006. Supervisor: Rasmus Bro



MSc defences:

Saqib Akhtar, Development of an analysis method for detection of inclusion bodies and for monitoring of inclusion body formation with E. coli cells by FT-IR spectroscopy, Defended June 2006 Supervisor: Rasmus Bro

Marianne Bergstrøm Matzen. Flavour compounds in cider. (Defended January 2006) Supervisors: Mikael Agerlin Petersen, Leif Poll, Nils Arneborg, Lars Nørgaard

Jacob Ancher Madsen. Use of dynamic headspace analysis for semi-quantitative determination of the development of aroma components during 10 weeks' storage of butter and ghee. (Anvendelse af dynamisk headspace til semikvantitativ bestemmelse af aromakomponenters udvikling under lagring af smør og ghee i 10 uger). Defended June 2006. Supervisors: Mikael Agerlin Petersen, Vibeke Orlén.

Anders Toft Jensen. Instrumental analysis of staling in bread – Effects of enzymes and emulsifier. Defended June 2006. Supervisors: Søren Balling Engelsen, Flemming Hofmann Larsen, Niels Barfod (Danisco)

Casper O. A. Christensen. Purification of phospholipids in buttermilk using microfiltration. Defended Spring 2006. Supervisor: Lars Nørgaard, John Sørensen (Arla Foods)

Guest:

Evrin Acar from Rensselaer Polytechnic Institute, USA - June-August – Research visit with Rasmus Bro

Miscellaneous:

Grith Lerche var dommer i Sandwichbevægelsens sandwich show på Kokkeskolen i Købdy. Omtalt i Børsen 18.5?, s.8)

Lars Nørgaard var i advisory board ved FOSS store kemometri jubilæumskonkurrence som blev vundet af et hold fra Aalborg Universitet. Seks KVL-hold var blandt de første 10 med en tredjeplads som det bedste. I alt 50 studerende deltog. Omtalt diverse steder 2006.