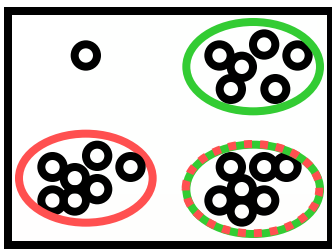


José Manuel Amigo & Carlos Cairós won the prize for best poster at Vision Day at the Technical University of Denmark (DTU)
“Screening procedures to study homogeneity in pharmaceutical tablets”

Publications with peer review:

- S. Kreutzmann, V.T. Svensson, A.K. Thybo, R. Bro and M.A. Petersen. Prediction of Sensory quality in raw carrots (*Daucus carota* L.) using multi-block LS-ParPLS. *Food Quality and Preference* **19**:609-617, 2008.
- M.M. Nielsen and Å. Hansen. Stability of vitamin E in wheat flour and whole wheat flour during storage. *Cereal Chem* **85**(6):716-720, 2008.
- M.M. Nielsen, M.L. Damstrup and Å. Hansen. An optimized micro-titer plate method for characterization of endogenous rye phytase under industrial rye bread making conditions. *Eur Food Res Technol* **227**:1009-1015, 2008.
- P.I. Hansen, F.H. Larsen, S.M. Motawia, A. Blennow, M. Spraul, P. Dvortsak and S.B. Engelsen. Structure and hydration of the amylopectin trisaccharide building blocks – synthesis, NMR, and molecular dynamics. *Biopolymers* **89**(12):1179-1193.
- J.M. Amigo, T. Skov, J. Coello, S. MasPOCH and R. Bro. Solving GC-MS problems with PARAFAC2. *Trends in Analytical Chemistry* **27**(8):714-725, 2008
- J.M. Amigo, J. Cruz, M. Bautista, S. MasPOCH, J. Coello and M. Blanco. Study of pharmaceutical samples by NIR chemical-image and multivariate analysis. *Trends in Analytical Chemistry* **27**(8):696-713, 2008.
- M.J. Sánchez-Martin, J.M. Amigo, M. Pujol, I. Haro, M.A. Alsina and M.A. Busquets. Fluorescence analysis of the interaction of the peptide sequence E1(145-162) of hepatitis GB virus C with liposomes. *Luminescence* **23**:263-265, 2008.
- E. Micklander, A.K. Thybo and F. van den Berg. Changes occurring in potatoes during cooking and reheating as affected by salting and cool or frozen storage – LF-NMR study. *LWT - Food Science and Technology* **41**:1710-1719, 2008.
- C.L. Hansen, F. van den Berg, S. Ringgaard, A. Stødkilde-Jørgensen and A.H. Karlsson. Diffusion of NaCl in meat studied by ^1H and ^{23}Na magnetic resonance imaging. *Meat Science* **80**:851-856.
- D. Ballabio, T. Skov, R. Leardi and R. Bro. Classification of GC-MS measurements of wines by combining data dimension reduction and variable selection techniques. *J. Chemometrics* **22**:457-463, 2008.
- S. Lee and R. Bro. Regional differences in world human body dimensions: the multi-way analysis approach. *Theoretical Issues in Ergonomics Science* **9**(4):325-345, 2008.
- T. Ohno, Z. Wang and R. Bro. PowerSlicing to determine fluorescence lifetimes of water-soluble organic matter derived from soils, plant biomass, and animal manures. *Anal and Bioanal Chem* **390**:2189-2194, 2008.



H.S. Son, K.M. Kim, F. van den Berg, G.S. Hwang, W.M. Park, C.H. Lee and Y.S. Hong. ^1H nuclear magnetic resonance-based metabolomic characterization of wines by grape varieties and productions areas. *J. Agric. and Food Chem* **56**:8007-8016, 2008.

H. Hausner, W.L.P. Bredie, C. Mølgaard, M.A. Petersen and P. Møller. *Physiology & Behavior* **95**:118-124, 2008.

Media and Press:

C.M. Andersen and R. Bro. Nye overvågningsmetoder til ost. *Mælkeritidende* **18**:422-424, 2008.

R. Bro, L. Nørgaard and S.B. Engelsen. Det Kemometriske Rum - Kalibrering i analytisk kemi Principal Component Regression, *Dansk Kemi* (2008), **89**(5), 31-33.

L. Nørgaard, R. Bro and S.B. Engelsen. Det Kemometriske Rum - Ekstrakt i øl bestemt med Principal Component Regression, *Dansk Kemi* (2008), **89**(8), 34-36.

Ph.D. defence:

Peter Ibsen Hansen – Molecular Modeling and NMR Studies of Starch Structural Motifs - Hydration, Phosphorylation, and Nano-crystallites. Supervisor: SB Engelsen – 12.9.08

Staff:

Anja Niehues Birch – (Sept 08 – Aug 11) PhD student - Flavour formation in bread. Supervisor: Å Hansen

Lina Nuobariene - (Sept 08 – Aug 11) PhD student - Phytases in yeast. Supervisor: Å Hansen

Christian Lyndgaard Hansen is working on his PhD at Fonterra in New Zealand (July-Dec)

Elisabeth Micklander has left us to take employment at Novozymes in Kalundborg

Charlotte Møller Andersen has moved to Greenland

Guest Researchers:

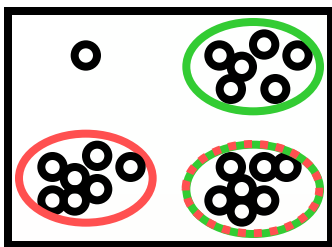
Mario Li Vigni – (Aug – Nov) PhD student from University of Modena and Reggio Emilia, Italy - - breadmaking/flour analysis/ chemometrics – working with R Bro

Federico Marini – (Aug – Dec) Post doc from University of Rome, Italy - neural networks – working with R Bro

Emils Kozlinskis – (Sept 08 – Mar 09) PhD student from the Agricultural University of Latvia - Identification of lactic acid bacteria in Latvian sourdoughs. CIRIUS stipend. Supervisors: Å Hansen & F Vogensen

Maidar Vidal – (Sept – Dec) PhD student from University of the Basque Country, Spain - modelling on NMR data – working with J Amigo

Laura Alvarez Jubete – (Sept) PhD student from Ashtown Food Research Centre, TEAGASC, Dublin, Ireland – working with Å Hansen



Courses:

Quantitative Food Spectroscopy – PhD course (Jun 30–Jul 11) - 15 participants. SB Engelsen, FH Larsen & N Viereck

Mad og Samfund (aug/sept) - 24 participants. Å Hansen & G Lerche

Fødevaregrundkursus (Blocks 1 & 2) – 65 participants. SB Engelsen & MA Petersen

Explorative Data Analysis/Chemometrics (Blocks 1 & 2) - 39 participants. R Bro, Å Rinnan & MA Rasmussen

Process Design of Experiments and Optimization (Block 1) – 9 participants. F vd Berg

ODIN - Basic Chemometrics - Aug 19-20. K Kjeldahl & T Skov

ODIN - On-line Chromatography - Sept 9-10. In collaboration with Dionex Corporation

ODIN - Design of experiments - Sept 16-17. F vd Berg

New Projects:

Formation of bread flavour. FOOD scholarship in collaboration with Lantmännen Food R&D (Å Hansen). Staff: PhD student Anja Niehues Birch

QbD - Quality by Design in the Food and Pharmaceutical Industries (Coordinator: Hans Ole Nielsen, Delta) sponsored by the Ministry of Science, Technology and Innovation (SB. Engelsen, R. Bro and F vd Berg: 4.5 MKr. 2008-2012)

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