

**Q&T to participate in new European FP-6 project :  
LOTIMS - Laboratory and Online Tools to Investigate Meat Structure  
(2.5 MKr. 2008-2012)**

**Publications with peer review:**

TM Venås and Å Rinnan. Determination of weight percent gain in solid wood modified with in situ cured furfuryl alcohol by near-infrared reflectance spectroscopy. *Chemometrics and Intelligent Laboratory Systems* 92 (2008) 125–130.

C Ravn, E Skibsted and R Bro. Near-infrared chemical imaging (NIR-CI) on pharmaceutical solid dosage forms—Comparing common calibration approaches. *Journal of Pharmaceutical and Biomedical Analysis* 48 (2008) 554–561.

W Windig, J Shaver and R Bro. Loopy MSC: A simple way to improve multiplicative scatter correction. *Applied Spectroscopy* 62(10) (2008) 1153-1159.

CA Stedmon and R Bro. Characterizing dissolved organic matter fluorescence with parallel factor analysis: a tutorial. *Limnology and Oceanography: Methods* 6 (2008) 572–579.

PI Hansen, M Spraul, P Dvortsak, FH. Larsen, A Blennow, MS Motawia and SB Engelsen. Starch phosphorylation – Maltosidic restrains upon 3´- and 6´- phosphorylation investigated by chemical synthesis, molecular dynamics and NMR spectroscopy. *Biopolymers* 91(3) (2008)179-193.

HF Seefeldt, FH Larsen, N Viereck, B Wollenweber, and SB Engelsen, Bulk carbohydrate grain filling of barley  $\beta$ -glucan mutants studied by  $^1\text{H}$  HR MAS NMR, *Cereal Chem* 85 (2008) 571-577.

**Other Publications:**

Petersen MA, Poll L, and Toldam-Andersen TB. Differences in aroma pattern of individual fruits of three apple cultivars. In: Recent highlights in flavor chemistry and biology; Proceedings of the 8th Wartburg Symposium on Flavor Chemistry and Biology. Hofmann T, Meyerhof W, Schieberle P (Eds). Deutsche Forschungsanstalt für Lebensmittelchemie, Garching, Germany, 345-348, 2008.

**Media and Press:**

S.B. Engelsen, R. Bro and L. Nørgaard, Det Kemometriske Rum – En spektroskopisk hurtigmetode: Protein i hvide-kerner, *Dansk Kemi* (2008), 89(12), 32-34.

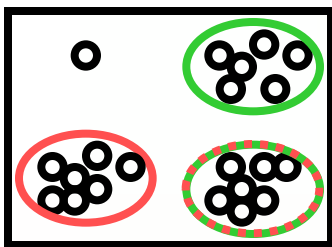
L. Nørgaard, R. Bro and SB Engelsen, Det Kemometriske Rum Arbejdshesten i multivariat kalibrering: Partial Least Squares, *Dansk Kemi* (2008), 89(11), 54-57.

MA Petersen: Hvor giftig er kartoffelskræl og grønne kartofler? *Food of Life* 031108

SB Engelsen. Kemometri forbedrer fødevarereproduktionen. *Food of Life* 201108

R Bro. PAT optimerer pektinproduktionen. *Food of Life* 041208

NC Nielsen. Gennembrud for hurtige analyser af fødevarer kvalitet. Ingeniøren, Nov. 7, 2008 – article about PAT in Tina Salomonsen's project at Danisco



## MSc defences:

**Gitte Nomanni Holm** – Identification of Dietary Biomarkers using Spectroscopy and Chemometrics. Supervisors: SB Engelsen & L Nørgaard – 6.10.08

**Jonas Thygesen** (Foss A/S) – Vibrational Combination Overtone Spectroscopy (VOCSY). Food and Dairy Analysis. Supervisors: R Bro & SB Engelsen – Nov 08

## Staff:

**Esben Skibsted Holm** – (Oct 08 – Sept 11) PhD student in collaboration with the Danish Meat Association (Slagteriernes Forskningsinstitut) - Detection of early markers for shelf life of meat products. Supervisor: MA Petersen

**Gerrard Starr** – (Nov 08 – Oct 11) PhD student - Aroma analysis of wheat and wheat products. Supervisor: Å Hansen, MA Petersen & BM Jespersen

**Gözde Gürdeniz** – (Nov 08 – Oct 11) PhD student in collaboration with the Dept. of Human Nutrition - Multivariate analysis of LC-TOF-MS data. Supervisors: R Bro & L Dragsted

**Karin Kjeldahl** has taken a leave of absence until April 2009.

**Vibeke Svensson** has left the group to take employment with Foss A/S.

**Stine Kreutzmann** has left the group to take employment with Novozymes.

**Bonnie Schmidt** has left the group to take employment in a pharmaceutical company.

**Peter Ibsen Hansen** has left the group to take a post doc position at Cornell University, USA.

## Guest Researchers:

**Raquel Callejon** – (Oct – Dec) Post doc from University of Seville, Spain - aroma analysis – working with MA Petersen & M Popielarz

**Manel Bautista Mercader** – (Nov 08 – Mar 09) PhD student from the Autonomous University of Barcelona - Determination of chemical and physical parameters in the pharmaceutical field using spectroscopic techniques – working with J Amigo

**Javier Ibáñez Parra** – (Nov 08 – Feb 09) Agricultural engineering student from the Technical University of Madrid, Spain - Increasing sulfites in beer using spectroscopic methods. – working with F vd Berg

## Courses:

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

**Quantitative Food Spectroscopy** (Block 2) - 13 participants. SB Engelsen, FH Larsen & N Viereck

**Advanced Chemometrics** (Block 2) - 23 participants. R Bro

**Aroma Components in Food** (PhD) (Block 2) – 7 participants. MA Petersen

**ODIN - NIR Spectroscopy** – Oct. 22 – 10 participants. SB Engelsen, F vd Berg & T Salomonsen

## New Projects:

“**AromaWheat** - genetic mapping of aroma traits in modern wheat and landraces” funded by FØSU to be collaborated with Dept. of Agric. Sciences, Plant and Soil Sciences (Birthe Møller Jespersen, Åse Hansen). Staff: PhD student Gerrard Starr at Q&T

**LOTIMS** - Laboratory and Online Tools to Investigate Meat Structure (Coordinator: Jean Phillipe Coton, HISTALIM, Montpellier, F). Sponsored by the EUROSTARS (EU FP-6) programme (Søren B. Engelsen: 2.5 MKr. 2008-2012)