

ISSUE 27 (APRIL-JUNE 2011)



RASMUS BRO AWARDED THE HERMAN WOLD GOLD MEDAL

At the recent Scandinavian Symposium in Chemometrics (SSC12), the Herman Wold Gold Medal, given by The Swedish Chemical Society, was awarded to Prof. Rasmus Bro. Rasmus was awarded for his work with developing multiway-chemometrics and for his great contributions in dissemination chemometrics at all levels. The medal is the most prestigious chemometrics award and has only been given ten times, thus far.

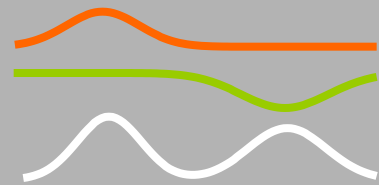
LARS MUNCK AWARDED THE IDA K-PRISEN

At the recent Scandinavian Symposium in Chemometrics (SSC12), Prof. emeritus Lars Munck was awarded K-Prisen 2011 for his pioneering contribution to the development of chemometrics in Denmark.



RASMUS BRO AWARDED THE H.K.H. PRINSGEMALENS FOND PRICE

The H.K.H. Prinsgenmalens Foundation supports individuals who have contributed to promoting quality of life in society and which have increased the prestige of Denmark culturally, commercially or in research.



Peer reviewed publications:

M Vidal, JM Amigo, R Bro, M Ostra, C Ubide, J Zuriarrain. Flatbed scanners as a source of imaging brightness assessment and additives determination in a nickel electroplating bath. *Analytica Chimica Acta*. 694, 38–45, 2011.

N Ratola, JM Amigo, MSN Oliveira, R Araujo, JA Silva, A Alves. Differences between pinus pinea and pinus pinaster as bioindicators of polycyclic aromatic hydrocarbons. *Environmental and Experimental Botany*. 72, 339–347, 2011.

F Franch-Lage, JM Amigo, E Skibsted, S Maspoch, J Coello. Fast assessment of the surface distribution of API and excipients in tablets using NIR-hyperspectral imaging. *International Journal of Pharmaceutics*. 411, 27–35, 2011.

L Nuobariene, AS Hansen, L Jespersen, N Arneborg. Phytase-active yeasts from grain-based food and beer. *Journal of Applied Microbiology*. 110, 1370–1380, 2011

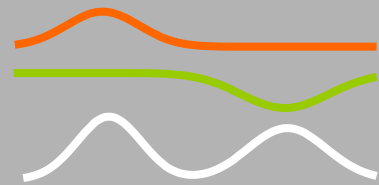
K Laursen, MA Rasmussen, R Bro. Comprehensive control charting applied to chromatography. *Chemometrics and Intelligent Laboratory Systems*. 107, 215–225, 2011.

FH Larsen, I Byg, I Damager, J Diaz, SB Engelsen, P Ulvskov. Residue specific hydration of primary cell wall potato pectin identified by solid-state ¹³C single-pulse MAS and CP/MAS NMR spectroscopy. *Biomacromolecules*. 12, 1844–1850, 2011.

P Mata-Espinosaa, JM Bosque-Sendraa, R Bro, L Cuadros-Rodrigueza. Olive oil quantification of edible vegetable oil blends using triacylglycerols chromatographic fingerprints and chemometric tools. *Talanta*. 85, 177–182, 2011.

KM Deza-Durand, MA Petersen. The effect of cutting direction on aroma compounds and respiration rate of fresh-cut iceberg lettuce (*Lactuca sativa* L.). *Postharvest Biology and Technology*. 61, 83–90, 2011.

C Varming, TK Beck, MA Petersen, Y Ardö. Impact of processing steps on the composition of volatile compounds in cheese powders. *Society of Dairy Technology*. 64 (2), 197-206, 2011.



Peer reviewed publications:

SK Steffensen, Å Rinnan, AG Mortensen, B Laursen, RM de Troiani, EJ Noellemeyer, D Janovska, K Dusek, J Délano-Frier, A Taberner, C Christophersen, IS Fomsgaard. Variations in the polyphenol content of seeds of field grown amaranthus genotypes. *Food Chemistry*. 129, 131–138, 2011.

K Laursen, U Justesen, MA Rasmussen. Enhanced monitoring of biopharmaceutical product purity using liquid chromatography–mass spectrometry. *Journal of Chromatography A*. 1218, 4340– 4348, 2011.

Other publications:

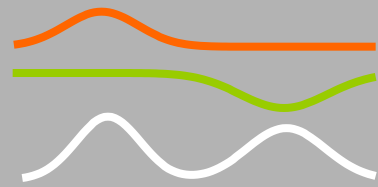
JM Amigo, SB Engelsen, R Bro, L Nørgaard, Det Kemometriske Rum – Hyperspektral imaging og MCR i farmaceutisk kvalitetskontrol af tabletter, *Dansk Kemi*, 92(6-7), 32-34. 2011.

SB Engelsen, R Bro, L Nørgaard. Det Kemometriske Rum – Forbedret alginat-analyse med solid state NMR og multivariate curve resolution. *Dansk Kemi*. 92 (5), 22-25, 2011.

SB Engelsen, R Bro, H Winning, L Nørgaard. Det Kemometriske Rum – Separation af alkoholer med multivariate curve resolution. *Dansk Kemi*. 92 (4), 32-34, 2011.

M Kristensen, ME Poulsen, MS Mikkelsen, S Ibrügger, J Ejsing, LO Dragsted, BM Jespersen, SB Engelsen, S Bügel. Oat and barley beta-glucans induce satiety and reduce energy intake - a study on acute and longer-term effects. *Obesity Reviews*. 12 (suppl 1) 61, 2011.

Y Ardö , DEW Chatterton, C Varming. Chromatographic methods. In: Encyclopedia of Dairy Sciences. JW Fuquay, PF Fox, PLH McSweeney (red.). Academic Press, Incorporated, San Diego.1 (2), 169-176, 2011.



Media:

B Pedersen, MA Petersen, C Varming. Collaboration with Lactosan:

Lactosan conducts applications work on cheese powder compounds.

Foodnavigator.com. <http://www.foodnavigator.com/Science-Nutrition/Lactosan-conducts-applications-work-on-cheese-powder-compounds>, 23 May, 2011.

Cheese powder - a natural flavour and taste enhancer for numerous products.

foodprocessing-technology.com . <http://www.foodprocessingtechnology.com/contractors/ingredients/lactosan/press1.html>, 25 May, 2011.

Lactosan A/S cheese powder research – succesful. *foodanddrinkbusiness.com*.

<http://foodanddrinkbusiness.com/?p=4764>, 18 May, 2011.

Lactosan investește în cercetarea pulberilor lactate. *fabricadelapte.ro*. <http://www.fabricadelapte.ro/lactosan+investe%C5%97te+%C4%ABn+cercetarea+pulberilor+lactate>

[stire52.html](http://www.fabricadelapte.ro/lactosan+investe%C5%97te+%C4%ABn+cercetarea+pulberilor+lactate)

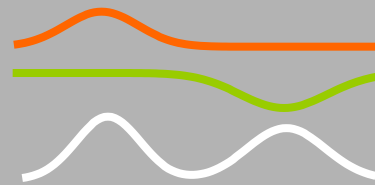
Cheese powder – a natural flavour and taste enhancer for numerous products.

Lactosan.com. <http://www.lactosan.com/Lactosan-News.1800.aspx?recordid1800=18>, May, 2011.

Cheese powder – a natural flavour and taste enhancer for numerous products. *Lactosan Newsletter*.

<http://e-pages.dk/hummeldemo/98/16> , Spring 2011.

J Nielsen. Tiltrækkende forskermiljø. *Food of life*. <http://www.foodoflife.dk/Artikler/Tema/fodevarevidenskab/forskermiljo.aspx>, 31 May, 2011.



Staff:

Christina Aunsbak (to 31/3-12)
Jian Xiong Wu (to 1/1-12)
Lina Nuobariene (to 14/7-11)
Morten Arendt Rasmussen (to 30/11-13)

Guests:

Eva Lopéz (host SB Engelsen – to 1/7-11)
Santiago MasPOCH (host F van den Berg – to 30/6-11)

PhD defence:

Kristoffer Laursen (supervisor R Bro), *New tools for assessment of chromatographic data - A pharmaceutical case study*, May 13th

MSc defences:

Jannie Krog Jensen, (supervisor F van den Berg), Investigation of suitability of NIR for monitoring a foaming process, May 16th

Tine Ringsted (supervisor Å Rinnan), *QSAR models for Cytochrome P450 1A2 substrates and non-substrates*, May 27th

Courses (block 3&4):

Råvarekvalitet, block 3 (Å Hansen, MA Petersen)

Thematic course: Integrated Sensory and Instrumental Flavour Research, block 4 (MA Petersen), 22 students.

Thematic course: Process Analytical Technology, block 3&4, (TH Skov), 2 students.

Lectures in Plant Polysaccharides: Biology, Structure and Applications, block 3 (FH Larsen, SB Engelsen), 18 students.

Lectures in Analytical Chemistry, block 3 (TH Skov), 38 students

Lectures in Advanced Sensory Methods and Sensometrics, block 3 (TH Skov), 25 students

Lectures and exercises in Cool climate viticulture and enology, block 4 (MA Petersen)