

ISSUE 28 (JULY-SEPTEMBER 2011)



Q&T IS STRONGLY ENGAGED IN INSPIRE

inSPIRe is a new major strategic Public-Private platform for innovation and research in the food science area.

inSPIRe has three pillars: Engineering Food Production, Process Analytical Technology and Molecular Functionality. Q&T will participate in all three projects in the PAT pillar: FT-IR based solutions (Thomas Skov), Process Water (Frans van den Berg) and MicroPAT (Søren B. Engelsen)



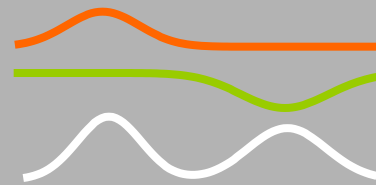
Peer reviewed publications:

JM Amigo, N Ratola, A Alves. Study of geographical trends of polycyclic aromatic hydrocarbons using pine needles. *Atmospheric Environment*. 45 (33), 5988-5996, 2011.

MM Mosele , ÅS Hansen, SB Engelsen, J Diaz, I Sørensen, P Ulvskov, WGT Willats, A Blennow, J Harholt. Characterisation of the arabinose-rich carbohydrate composition of immature and mature marama beans (*Tylosema esculentum*). *Phytochemistry*. 72 (11-12), 1466–1472, 2011.

R Bagger-Jørgensen, AS Meyer, M Pinelo, C Varming, G Jonsson. Recovery of volatile fruit juice aroma compounds by membrane technology: Sweeping gas versus vacuum membrane distillation. *Innovative Food Science and Emerging Technologies*. 12 (3), 388–397, 2011.

C Howell, ACS Hastrup, R Jara, FH Larsen, B Goodell, J Jellison. Effects of hot water extraction and fungal decay on wood crystalline cellulose structure. *Cellulose*. 18 (5), 1179–1190, 2011.



Peer reviewed publications:

SO Nyalala, MA Petersen, BWG Grouta. Acetonitrile (methyl cyanide) emitted by the African spider plant (*gynandropsis gynandra* L. (briq)): Bioactivity against spider mite (*tetranychus urticae* Koch) on roses. *Scientia Horticulturae*. 128 (3), 352–356, 2011.

H Bisgaard, N Li, K Bonnelykke, BLK Chawes, T Skov, G Paludan-Müller, J Stokholm, B Smith, KA Krogfelt. Reduced Diversity of the Intestinal Microbiota during Infancy is Associated with Increased Risk of Allergic Disease at School Age. *Journal of Allergy and Clinical Immunology*. 128 (3), 646-652, 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, H Winning, L Nørgaard. Det Kemometriske Rum. Kemometri i metabolomics. *Dansk Kemi*. 92 (8), 30-32, 2011.

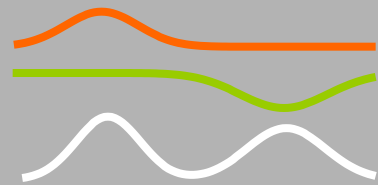
R Bro, SB Engelsen, L Nørgaard. Det Kemometriske Rum. Alt det gode ved at bruge mange variable. *Dansk Kemi*. 92 (9), 32-33, 2011.

CL Hansen, F van den Berg, SB Engelsen. Using PARAFAC core-consistency to estimate the number of components in LF-NMR data - application to in-situ studies of mechanically induced gel syneresis in cheese production. In: Magnetic resonance in food science. J-P Renou, PS Belton, GA Webb (red.). *The Royal Society of Chemistry*. UK. 332, 18-29, 2011.

Media:

N Ebdrup. Æbler nedsætter risikoen for hjerte-kar-sygdomme. *Berlingske*. 7. September, 2011. <http://www.b.dk/node/16479281/print>.

N Ebdrup. Æbler nedsætter risikoen for hjerte-kar-sygdomme. Videnskab.dk. 7. September, 2011. <http://videnskab.dk/krop-sundhed/abler-nedsaetter-risikoen-hjerte-kar-sygdomme>



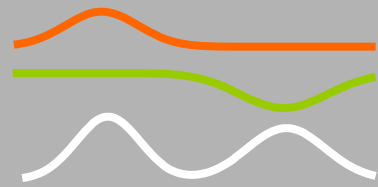
Media

LD Pedersen. Ny metode til on-line bestemmelse af fedtindhold i slagtesvin. *Food Supply*. 23. August, 2011. http://www.food-supply.dk/article/view/67274/ny_metode_til_online_bestemmelse_a

N Gray. New EU project to address poor nutrition in groups at risk from poverty. *Nutra, Tate & Lyle*. 23. August, 2011. <http://www.nutraingredients.com/Research/New-EU-project-to-address-poor-nutrition-in-groups-at-risk-from-poverty>

M Holse. Ørkenens bønner. *Food of Life*. 18. Juni, 2011. <http://www.foodoflife.dk/Artikler/Tema/fodevarevidenskab/orkenen.aspx>

M Rothenborg. Buskmændenes mirakelbønne giver næring til håb i Afrika. *Politiken, Viden*. 4, 2011.



Staff:

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Guest Researchers:

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PhD defences:

Mette Kristensen (supervisors: SBE and LOD), *"Nutri-Metabolomics - Effect and Exposure Markers of Apple and Pectin Intake"*, August 19th

MSc defences:

Stine Helbo Pedersen, (AAH) The Quality of Swidden Rye, September 16th

Anja Høj Kjøller, (AAH) Fresh holding of wheat and rye bread, August 8th

Courses:

Basic Food Science (MAP, SBE: 91 students, block 1)

Exploratory Data Analysis (AAR: app. 40 students, block 1)

Mad & Samfund (AAH: app. 30 students, Sep. – Dec.)

Fundamentals of Beer Brewing and Winemaking (FHL, SBE: 21 students, block 1)

Design of experiments (FvdB: 11 students)

PhD: MATLAB (JMA, 29/8-2/9)

PhD: Multi-way analysis (RB, 5/9-23/9)

ODIN: Infrared and Raman spectroscopy (SBE, FvdB: 13 participants, 20/09)