

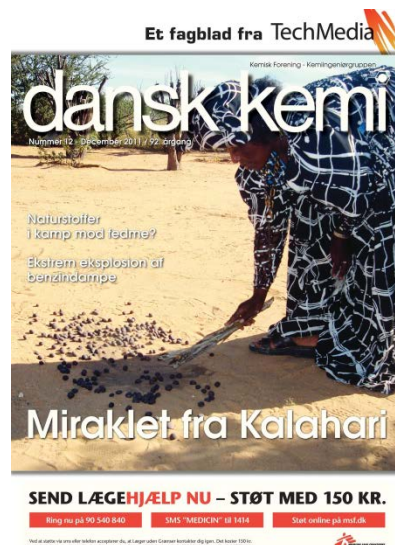
ISSUE 29 (OCTOBER-DECEMBER 2011)



(LEFT) **LARS NØRGAARD** APPOINTED ADJUNCT PROFESSOR. Former Q&T coworker and now senior manager at FOSS is appointed adjunct professor at the department. Lars' inaugural lecture is scheduled to April 26th

(RIGHT) **Q&T ON THE FRONT COVER OF DANSK KEMI.**

Thanks to PhD student Mette Holse Q&T finally made it to the front cover of Dansk Kemi. Get the full story at Mette's PhD defense Marts 22nd



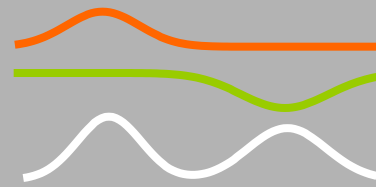
Peer reviewed publications:

J Thygesen, F van den Berg. Calibration transfer for excitation–emission fluorescence measurements. *Analytica Chimica Acta*. 705 (1-2), 81–87, 2011.

FH Larsen, B Essén-Gustavsson, M Jensen-Waern, R Lametsch, AH Karlsson, G Lindahl. Analysis of acid-soluble glycogen in pork extracts of two PRKAG3 genotypes by 1H liquid-state NMR spectroscopy and biochemical methods. *Journal of Agricultural and Food Chemistry*. 59 (22), 11895–11902, 2011.

M Vidal, JM Amigo, R Bro, F van den Berg, M Ostra, C Ubide. Image analysis for maintenance of coating quality in nickel electroplating baths – real time control. *Analytica Chimica Acta*. 706 (1), 1–7, 2011.

T Næs, I Måge, VH Segtnan. Incorporating interactions in multi-block sequential and orthogonalised partial least squares regression. *Journal of Chemometrics*. 25 (11), 601–609, 2011.



Peer reviewed publications:

A Jancsó, D Szunyogh, FH Larsen, PW Thulstrup, NJ Christensen, B Gyurcsik, L Hemmingsen. Towards the role of metal ions in the structural variability of proteins: Cd^{II} speciation of a metal ion binding loop motif. *Metallomics*. 3 (12), 1331–1339, 2011.

MA Petersen, G Hyldig, BW Strobel, NH Henriksen, NOG Jørgensen. Chemical and sensory quantification of geosmin and 2-methylisoborneol in rainbow trout (*Oncorhynchus mykiss*) from recirculated aquacultures in relation to concentrations in basin water. *Journal of Agricultural and Food Chemistry*. 59 (23), 12561–12568, 2011.

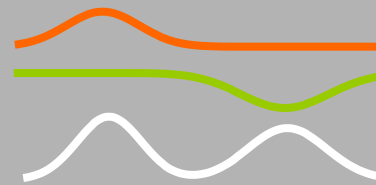
G Tomasi, F Savorani, SB Engelsen. *icoshift*: An effective tool for the alignment of chromatographic data. *Journal of Chromatography A*. 1218 (43), 7832–7840, 2011.

HF Seefeldt, FH Larsen, N Viereck, MA Petersen, SB Engelsen. Lipid composition and deposition during grain filling in intact barley (*Hordeum vulgare*) mutant grains as studied by ¹H HR MAS NMR. *Journal of Cereal Science*. 54 (3), 442–449, 2011.

LM Sørensen, K Gori, MA Petersen, L Jespersen, N Arneborg. Flavour compound production by *Yarrowia lipolytica*, *Saccharomyces cerevisiae* and *Debaryomyces hansenii* in a cheese-surface model. *International Dairy Journal*. 21 (12), 970–978, 2011.

J Holm, C Schou, LN Babol, AJ Lawaetz, SW Bruun, MZ Hansen, SI Hansen. The interrelationship between ligand binding and self-association of the folate binding protein. The role of detergent–tryptophan interaction. *Biochimica et Biophysica Acta (BBA) - General Subjects*. 1810 (12), 1330–1339, 2011.

HH Härkönen, JM Mattsson, JAE Määttä, UH Stenman, H Koistinen, S Matero, B Windshügel, A Poso, M Lahtela-Kakkonen. The discovery of compounds that stimulate the activity of kallikrein-related peptidase 3 (KLK3). *ChemMedChem*. 6 (12), 2170 – 2178, 2011.



Other publications:

R Bro, SB Engelsen, L Nørgaard. Det Kemometriske Rum. Alt det gode ved at bruge mange variable. *Dansk Kemi.* 92 (10), 28-29, 2011.

R Bro, SB Engelsen, L Nørgaard. Det Kemometriske Rum. Fra tabeller til kasser af data. *Dansk Kemi.* 92 (11), 37-38, 2011.

R Bro, SB Engelsen, L Nørgaard. Det Kemometriske Rum. Kromatografi i computeren. *Dansk Kemi.* 92 (12), 30-31, 2011.

M Holse. Miraklet marama - bønner der høres. *Dansk Kemi.* 92 (12), 8-12, 2011.

C Varming, JM Amigo, MA Petersen, T Toldam-Andersen. Aroma analysis and data handling in the evaluation of niche apple juices from 160 local Danish apple cultivars. *Faculty of Life Sciences.* Poster, 2011.

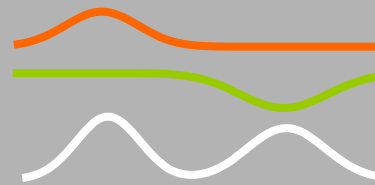
Media:

CP Persson. Ny teknologi skal sparke liv i bæredygtig fødevareproduktion. *Videnskab.dk.* 28. oktober 2011.

<http://videnskab.dk/teknologi/ny-teknologi-skal-sparke-liv-i-baeredygtig-fodevareproduktion>

S Hansen. Public Private Partnership enhances meat quality with fat detective. Profile/matching knowledge. *University of Copenhagen.* 6-7, December 2011.

M Holse. Mirakelbønne kan hjælpe mod underernæring. *Food of Life.* 14. Oktober, 2011.
http://www.foodoflife.dk/Nyheder/2011/973_marama.aspx



Staff:

PhD stud., HTF project, Gabriele Lombardi: On-line detection of undesired metabolites in slaughter carcasses (until 31/10-14)

PhD stud., SPIR project, Jannie Krog Jensen (until 31/10-14)

PhD stud., SPIR project, Carl Emil Eskildsen: High-throughput FTIR-based solutions for economically important milk quality characteristics (until 31/10-15)

PhD stud., SPIR project, Parvaneh Ebrahimi: "Metabolic Profiling of Food Protective Cultures by NMR Spectroscopy" (until 13/12-14)

PhD stud. Nor Izreen: Flavour formation in whole wheat bread (until 19/10-14)

Guest Researchers:

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PhD defences:

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BSc & MSc defences:

MSc: Mads Hougesen, (ÅR) Spectroscopic Detection of Synthetic Azo-Compounds Colorants in Foods, December 2nd

MSc: Julia Cornelia Nødlund Olsen, (AAH) The effect of yeast concentration and fermentation temperature on the volatile composition of wheat bread crust, December 19th

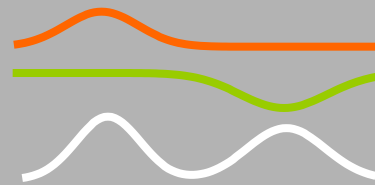
BSc: Lisbeth Hebsgård Møller, (AAH and MAP) The Chinese milk scandal – causes, consequences and corrective action, December 20th

Courses:

Quantitative Bio-Spectroscopy (FHL, SBE, NAV: 11 MSc, 7 PhD students, block 2)

Advanced Chemometrics (RB: 7 students, block 2)

ODIN: Basic Chemometrics (THS: 20 participants, 16 - 17/11)



New granted projects:

Joint data analysis for enhanced knowledge discovery in metabolomics, Evrim Acar, Forskningsrådet (FTP post doc project).

Joint data analysis for enhanced knowledge discovery in metabolomics, Evrim Acar, Sapere Aude (DFF - Ung Eliteforsker).

Improving dedicated food analysis - intelligence in multivariate calibration modeling, Rasmus Bro (Højteknologifonden - erhvervs post doc).

KACELLE, KAlundborg CELLulosic Ethanol, Rasmus Bro (EU 7. frame program)

Glutenfri økologi - fra muld til mund, Åse Hansen (Karen Poulsen, Naturstyrelsen Ålborg) (GUDP - Ministeriet for Fødevarer, Landbrug og Fiskeri).