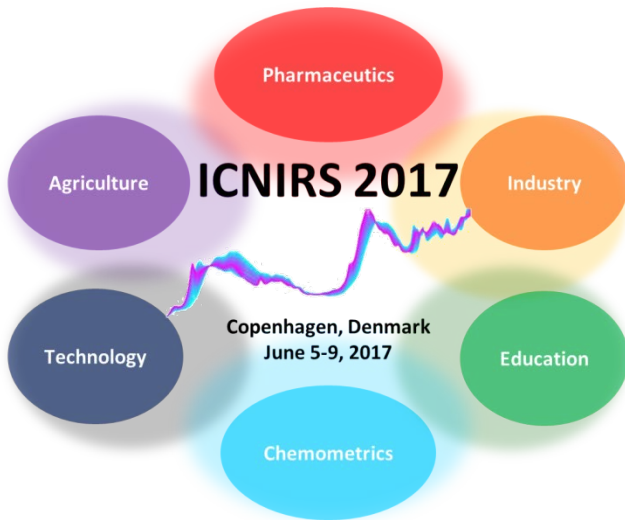


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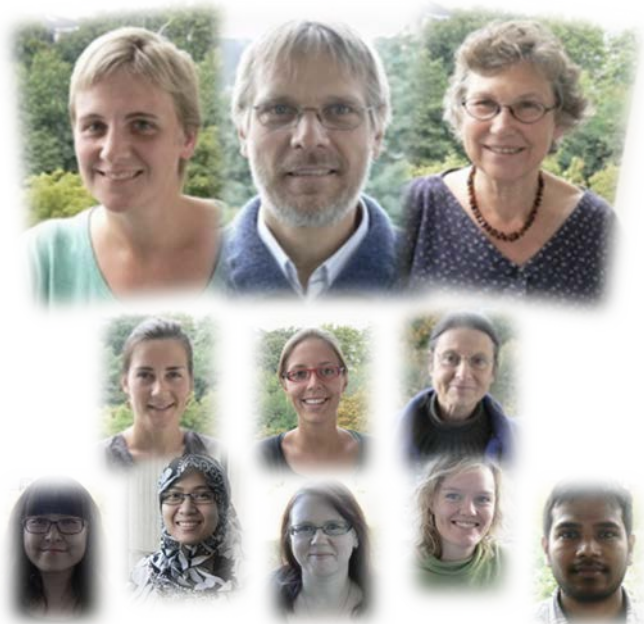


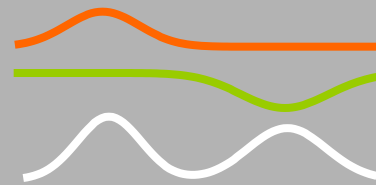
## Q&T TO HOST THE 18<sup>TH</sup> INTERNATIONAL CONFERENCE ON NEAR INFRARED SPECTROSCOPY (ICNIRS) IN 2017

At the recently held ICNIRS conference in Montpellier (France) Søren B. Engelsen made a bid for Denmark as host for the ICNIRS conference in 2017. Following the vote of the members of the International Council for Near Infrared Spectroscopy, it was decided that Denmark will host NIR-2017. The date and venue of the conference, which has approximately 500 participants, will be confirmed in due course

## GOODBYE TO CORE Q&T STAFF MEMBERS AND HELLO TO THE NEW FOOD SECTION DAIRY, MEAT AND PLANT PRODUCT TECHNOLOGY

As a part of a strategic reorganization, the department has decided to introduce a new research section headed by professor Jacob Holm Nielsen. The new section will include a large number of former Q&T colleagues: Birthe Møller Jespersen, Mikael Agerlin Petersen, Åse Solvej Hansen, Mette Skau Mikkelsen, Mette Holse, Lina Nuobariene, Nor Izreen, Signe Hoff, Kathy Shujuan, Grith Lerche, Raju Podduturi





## Peer reviewed publications Apr-Jun 2013:

**AN Birch, MA Petersen, N Arneborg, ÅS Hansen.** Influence of commercial baker's yeasts on bread aroma profiles. *Food Research International*. 52 (1), 160-166, 2013.

**A Gredilla, S Fdez-Ortiz de Vallejuelo, JM Amigo, A de Diego, JM Madariaga.** Unsupervised pattern-recognition techniques to investigate metal pollution in estuaries. *Trends in Analytical Chemistry*. 46, 59-69, 2013.

**AB Hougaard, AJ Lawaetz, RH Ipsen.** Front face fluorescence spectroscopy and multi-way data analysis for characterization of milk pasteurized using instant infusion. *LWT - Food Science and Technology*. 53 (1), 331-337, 2013.

**G Starr, WLP Bredie, ÅS Hansen.** Sensory profiles of cooked grains from wheat species and varieties. *Journal of Cereal Science*. 57 (3), 295-303, 2013.

**R Bro, R Leardi, LG Johnsen.** Solving the sign indeterminacy for multiway models. *Journal of Chemometrics*. 27 (3-4), 70-75, 2013.

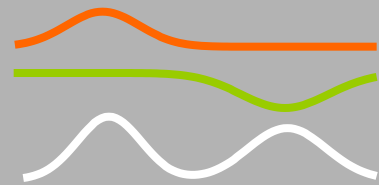
**F van den Berg, CB Lyndgaard, KM Sørensen, SB Engelsen.** Process Analytical Technology in the food industry. *Trends in Food Science & Technology*. 31 (1), 27-35, 2013.

**T Næs, O Tomic, NK Afseth, V Segtnan, I Måge.** Multi-block regression based on combinations of orthogonalisation, PLS-regression and canonical correlation analysis. *Chemometrics and Intelligent Laboratory Systems*. 124, 32-42, 2013.

**MH Kamstrup-Nielsen, LG Johnsen, R Bro.** Core consistency diagnostic in PARAFAC2. *Journal of Chemometrics*. 27 (5), 99-105, 2013.

**ES Holm, APS Adamsen, A Feilberg, A Schäfer, M Løkke, MA Petersen.** Quality changes during storage of cooked and sliced meat products measured with PTR-MS and HS-GC-MS. *Meat Science*. 95 (2), 302-310, 2013.

**MLM Andersen, MA Rasmussen, S Pörksen, J Svensson, J Vikre-Jørgensen, J Thomsen, NT Hertel, J Johannesen, F Pociot, JS Petersen, L Hansen, HB Mortensen, LB Nielsen.** Complex Multi-Block Analysis Identifies New Immunologic and Genetic Disease Progression Patterns Associated with the Residual b-Cell Function 1 Year after Diagnosis of Type 1 Diabetes. *PLOS ONE*. 8 (6), 1-8, 2013.



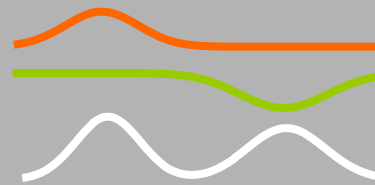
## Peer reviewed publications Apr-Jun 2013:

**LG Johnsen, T Skov, U Houlberg, R Bro.** An automated method for baseline correction, peak finding and peak grouping in chromatographic data. *Analyst*. 138 (12), 3502–3511, 2013.

**FH Larsen, MM Kasprzak, HN Lærke, KEB Knudsen, S Pedersen, AS Jørgensen, A Blennow.** Hydration properties and phosphorous speciation in native, gelatinized and enzymatically modified potato starch analyzed by solid-state MAS NMR. *Carbohydrate Polymers*. 97 (2), 502-511, 2013.

**SB Engelsen, F Savorani, MA Rasmussen.** Chemometric Exploration of Quantitative NMR Data. *eMagRes*. 2, 267–278, 2013.

**NV Foelsgaard, S Schjørring, BL Chawes, MA Rasmussen, K Krogfelt, S Brix, H Bisgaard.** Pathogenic Bacteria Colonizing the Airways in Asymptomatic Neonates Stimulates Topical Inflammatory Mediator Release. *American Journal of Respiratory and Critical Care Medicine*. 187, 589-595, 2013



## Other publications:

**R Bro, SB Engelsen, L Nørgaard.** Anden-ordens kalibrering – et paradigme-skift i analytisk kemi. Det kemometriske rum. *Dansk Kemi*. 94 (5), 2013.

**FH Larsen, M Schöbitz, J Schaller.** Multi-nuclear solid-state NMR as a tool to assess hydration properties of polysaccharides – regioselectively etherified celluloses. In: *Magnetic Resonance in Food Science: Food for Thought*. John van Duynhoven (red.). 53-60, 2013.

**JM Amigo, F Marini.** Multiway Methods. In: *Data Handling in Science and Technology. Chemometrics in Food Chemistry* (Ed. F. Marini), Vol 28, Elsevier, Amsterdam, The Netherlands (2013), ISBN: 978-0-444-59528-7, pp. 265-305.

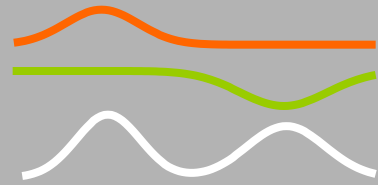
**JM Amigo, I Martí, A Gowen.** Hyperspectral Imaging and Chemometrics: A Perfect Combination for the Analysis of Food Structure, Composition and Quality. In: *Data Handling in Science and Technology. Chemometrics in Food Chemistry* (Ed. F. Marini), Vol 28, Elsevier, Amsterdam, The Netherlands (2013), ISBN: 978-0-444-59528-7, pp. 343-370.

**F Savorani, MA Rasmussen, Å Rinnan and SB Engelsen,** Interval based chemometric methods in NMR-Foodomics. In *Data Handling in Science and Technology Chemometrics in Food Chemistry* (Ed. F. Marini), Vol 28, Elsevier, Amsterdam, The Netherlands (2013), ISBN: 978-0-444-59528-7, pp. 449-486.

**MS Mikkelsen, F Savorani, MA Rasmussen, BM Jespersen, M Kristensen, SB Engelsen.** Nutritional Metabolomics - Object specific lipoprotein profiles and fat boosting. *KU Poster*, 2013.

## Media:

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## **Staff:**

- Trine Pedersen, corporate trainee position as lab trainee 2/4-31/10 – 2013 (N Viereck)
- Raju Podduturi corporate trainee position as research assistant 8/4-31/10 – 2013 (MA Petersen)

## **Guest Researchers:**

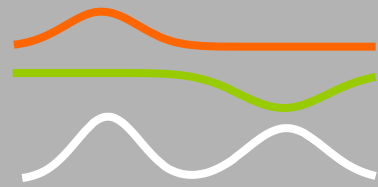
- PhD student Ilaria Lauri (host F Savorani, 7/5-29/12 – 2013)
- PhD student Adam Colbourne (host M Nilsson, 1/5-1/6 – 2013)
- Silvia Grassi (host JM Amigo, 15/6-1/8 – 2013)

## **PhD defences:**

- Karla Deza Durand (supervisor MA Petersen): Factors important for the shelf-life of minimally processed lettuce. April 9<sup>th</sup>, 2013.
- Susanne Langgaard Jensen (supervisor Andreas Blennow, co-supervisor SB Engelsen): Enzymatic modification of starch – stabilization of granular starch using branching enzyme under extreme conditions. May 3<sup>rd</sup>, 2013.
- Anja Niehues Birch (supervisor ÅS Hansen, co-supervisor MA Petersen): Aroma of wheat bread crumb - Effect of fermentation temperature and baker's yeast. July 1<sup>st</sup> 2013.

## **BSc & MSc defences:**

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## **Courses:**

- Thematic Course: Integrated Sensory and Instrumental Flavour Research (MA Petersen, 21 students, block 4)
- Thematic Course: Process Analytical Technology (T Skov/F van den Berg, 7 students, block 3+4)
- Lectures and exercises in: Cool Climate Viticulture and Enology (MA Petersen, 21 students, block 4)
- PhD: Introduction to MATLAB for Multivariate Data Analysis (JM Amigo, 25 students, block 4)
- PhD: Advanced MATLAB for Multivariate Data Analysis (JM Amigo, 20 students, block 4)
- PhD, lecture in: Sensory Science (T Skov, 7-10 students, block 4)

## **New granted projects:**