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Kort præsentation

Mit primære forskningsområde er biokemi med fokus på at opnå en bedre forståelse af sammenhængen mellem protein funktionalitet og fødevarer kvalitet. Dette inkluderer funktionaliteten, modificeringen og sammensætningen af proteinerne i råvaren og hvordan proteinerne bliver modificerede under fremstillingen, lagring eller modning under fødevarerproduktionen.

Jeg har primært arbejde med kødkvalitet, hvor jeg har undersøgt hvordan kødkvaliteten påvirkes af protein sammensætningen og modificering med fokus på protein nedbrydning og oxidation. Jeg har undersøgt hvordan man kan opnå en bedre udnyttelse af biprodukter fra slagteriindustrien ved at omdanne biprodukterne til nye ingredienser der kan bruges i fødevarerindustrien.

Jeg er ekspert i protein karakterisering ved hjælp af gel elektroforese og masse spektrometri.

Publikationer

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