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Kort præsentation

Mit forskningsfelt er fokuseret på at forstå, hvordan molekylære egenskaber og interaktioner bestemmer den endelige kvalitet af et produkt. Mit fokus er på tekturen og mikrostrukturen af mejeriprodukter.

Publikationer

Association of caseins with β -lactoglobulin influenced by temperature and calcium ions: A multi-parameter analysis

Mohammad-Beigi, H., Wijaya, W., Madsen, M., Hayashi, Y., Li, R., Maria Rovers, T. A., Jæger, T. C., Buell, A. K., Hougaard, Anni Bygvrå, Kirkensgaard, Jacob Judas Kain, Westh, P., Ipsen, Richard & Svensson, B., 2023, I: Food Hydrocolloids. 137, 12 s., 108373.

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Li, R., Ebbesen, M. F., Glover, Z. J., Jæger, T. C., Rovers, T. A. M., Svensson, B., Brewer, J. R., Simonsen, A. C., Ipsen, Richard & Hougaard, Anni Bygvrå, 2023, I: Food Hydrocolloids. 138, 12 s., 108468.

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Laursen, Anne Katrine, Czaja, Tomasz Pawel, Rovers, T. A. M., Ipsen, Richard, Barone, Giovanni & Ahn , Lilia, 2023, I: International Dairy Journal. 141, 10 s., 105611.

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Madsen, M., Khan, S., Kunstmann, S., Aachmann, F. L., Ipsen, Richard, Westh, P., Emanuelsson, C. & Svensson, B., 2022, I: Food Chemistry: Molecular Sciences. 5, 11 s., 100137.

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