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## Short presentation

My primary research area is protein biochemistry with focus on obtaining a better understanding of the influence of protein functionality on food quality. This includes the functionality, modification and composition of the proteins in the raw material and how the proteins are modified during processing, storage or maturation during food production. I have mainly been working within the field of meat science investigating the influence of the protein changes and modification on meat quality with focus on protein degradation, phosphorylation and oxidation. My research also includes processing of side-streams from the meat industry into novel ingredients. I am an expert in the use of proteomics for protein characterization and have experience with different types of gel electrophoresis and mass spectrometry.

## Publications

### **Different source of commercial soy protein isolates: Structural, compositional, and physicochemical characteristics in relation to protein functionalities**

Zhang, L., Li, Qian, Zhang, W., Bakalis, Serafim, Luo, Y. & Lametsch, Rene, 2024, In: Food Chemistry. 433, 12 p., 137315.

### **Proteomic evidence of protein degradation and oxidation in brined bighead carp fillets during long-term frozen storage**

Gao, S., Zhuang, S., Zhang, L., Lametsch, Rene, Tan, Y., Li, B., Hong, H. & Luo, Y., 2024, In: Food Chemistry. 433, 11 p., 137312.

### **Recent advances on characterization of protein oxidation in aquatic products: A comprehensive review**

Zhang, L., Li, Qian, Bao, Y., Tan, Y., Lametsch, Rene, Hong, H. & Luo, Y., 2024, In: Critical Reviews in Food Science and Nutrition. 64, 6, p. 1572–1591

### **The efficiency and safety evaluation of hemoglobin hydrolysate as a non-heme iron fortifier**

Xue, D., Jiang, S., Zhang, M., Shan, K., Lametsch, Rene & Li, C., 2024, In: Food Science and Human Wellness. 13, 2, p. 999-1010 12 p.

### **Applications of Enzyme Technology to Enhance Transition to Plant Proteins: A Review**

Gouseti, Ourania, Larsen, Mads Emil, Amin, Ashwitha, Bakalis, Serafim, Petersen, Iben Lykke, Lametsch, Rene & Jensen, Poul Erik, 2023, In: Foods. 12, 13, 22 p., 2518.

### **Comparative Quantitation of Kokumi $\gamma$ -Glutamyl Peptides in Spanish Dry-Cured Ham under Salt-Reduced Production**

Heres, A., Li, Qian, Toldrá, F., Lametsch, Rene & Mora, L., 2023, In: Foods. 12, 14, 13 p., 2814.

### **Comparative analysis of substrate affinity and catalytic efficiency of $\gamma$ -glutamyltransferase from bovine milk and *Bacillus amyloliquefaciens***

Cao, Lichuang, Li, Qian & Lametsch, Rene, 2023, In: Food Chemistry. 405, 8 p., 134930.

**Decolorization of porcine hemoglobin hydrolysates: The role of peptide characteristics and pH values**

Li, Qian, Zhang, L., Li, Y. & Lametsch, Rene, 2023, In: Journal of Food Science. 88, 8

**Elucidation of the Molecular Mechanism of Bovine Milk  $\gamma$ -Glutamyltransferase Catalyzed Formation of  $\gamma$ -Glutamyl-Valyl-Glycine**

Cao, Lichuang, Hunt, C. J., Lin, S., Meyer, A. S., Li, Qian & Lametsch, Rene, 2023, In: Journal of Agricultural and Food Chemistry. 71, 5, p. 2455-2463 9 p.

**Four novel *Curtobacterium* phages isolated from environmental samples**

Alanin, K. W. S., Olsen, Nikoline S., Djurhuus, Amaru Miranda, Carstens, Alexander Byth, Nielsen, Tue Kjærgaard, Rothgardt, M. M., Russel, A. M., Wagner, N., Lametsch, Rene, Bak, Frederik, Hennessy, Rosanna Catherine, Nicolaisen, Mette Haubjerg, Hansen, Lars Hestbjerg & Kot, Witold, 2023, In: Archives of Virology. 168, 3

**Generation of kokumi  $\gamma$ -glutamyl short peptides in Spanish dry-cured ham during its processing**

Heres, A., Li, Qian, Toldrá, F., Lametsch, Rene & Mora, L., 2023, In: Meat Science. 206, 9 p., 109323.

**New Insight into the Substrate Selectivity of Bovine Milk  $\gamma$ -glutamyl Transferase via Structural and Molecular Dynamics Predictions**

Cao, Lichuang, Hunt, C. J., Meyer, A. S. & Lametsch, Rene, 2023, In: Molecules. 28, 12, 16 p., 4657.

**Physicochemical properties, texture, and *in vitro* protein digestibility in high-moisture extrudate with different oil/water ratio**

Wang, H., Wang, R., Zhang, L., Zhang, W., Bakalis, Serafim, Li, Y. & Lametsch, Rene, 2023, In: Food Research International. 163, 7 p., 112286.

**Protein phosphorylation profile of Atlantic cod (*Gadus morhua*) in response to pre-slaughter pumping stress and postmortem time**

Zhang, L., Li, Qian, Sørensen, J. S., Luo, Y. & Lametsch, Rene, 2023, In: Food Chemistry. 402, 11 p., 134234.

**Shelf life extension of chilled blunt snout bream fillets using coating based on chia seed gum and *Oleum ocimi gratissimi***

Li, Y., Zhang, L., Zhuang, S., Li, D., Hong, H., Lametsch, Rene, Tan, Y. & Luo, Y., 2023, In: Food Bioscience. 54, 9 p., 102853.

**Three novel *Erwinia billingiae* phages isolated from organic waste represent three new genera**

Alanin, K. W. S., Olsen, Nikoline S., Djurhuus, Amaru Miranda, Carstens, Alexander Byth, Nielsen, Tue Kjærgaard, Wagner, N., Lametsch, Rene, Bak, Frederik, Hennessy, Rosanna Catherine, Nicolaisen, Mette Haubjerg, Kot, Witold & Hansen, Lars Hestbjerg, 2023, In: Archives of Virology. 168, 7 p., 71.

**Cooking affects pork proteins *in vitro* rate of digestion due to different structural and chemical modifications**

Mitra, B., Kristensen, L., Lametsch, Rene & Ruiz Carrascal, Jorge, 2022, In: Meat Science. 192, 7 p., 108924.

**Current progress in kokumi-active peptides, evaluation and preparation methods: a review**

Li, Qian, Zhang, L. & Lametsch, Rene, 2022, In: Critical Reviews in Food Science and Nutrition. 62, 5, p. 1230-1241

**Differences in physicochemical properties of high-moisture extrudates prepared from soy and pea protein isolates**

Wang, H., van der Berg, Franciscus Winfried J, Zhang, W., Czaja, Tomasz Pawel, Zhang, L., Jespersen, Birthe P Møller & Lametsch, Rene, 2022, In: Food Hydrocolloids. 128, 10 p., 107540.

**Effects of  $\gamma$ -Glutamylated Hydrolysates from Porcine Hemoglobin and Meat on Kokumi Enhancement and Oxidative Stability of Emulsion-Type Sausages**

Li, Qian, Liu, J., Cao, Lichuang, Zhang, L., Bredie, Wender, Otte, Jeanette & Lametsch, Rene, 2022, In: Food and Bioprocess Technology. 15, 15 p.

**Increase of Kokumi  $\gamma$ -Glutamyl Peptides in Porcine Hemoglobin Hydrolysate Using Bacterial  $\gamma$ -Glutamyltransferase**

Li, Qian, Zhang, L. & Lametsch, Rene, 2022, In: Journal of Agricultural and Food Chemistry. 70, 50, p. 15894–15902 9 p.

**Influence of growth medium and yeast species on the formation of  $\gamma$ -glutamyl peptides**  
Li, Qian, Zhang, L., Arneborg, Nils & Lametsch, Rene, 2022, In: LWT. 165, 8 p., 113716.

**Morphological and Genetic Characterization of *Eggerthella lenta* Bacteriophage PMBT5**  
Sprotte, S., Rasmussen, Torben Sølbeck, Cho, G., Brinks, E., Lametsch, Rene, Neve, H., Vogensen, Finn Kvist, Nielsen, Dennis Sandris & Franz, C. M. A. P., 2022, In: Viruses. 14, 8, 1598.

**Rendered-Protein Hydrolysates as a Low-Cost Nitrogen Source for the Fungal Biotransformation of 5-Hydroxymethylfurfural**  
Cosovanu, D., Millán Acosta, A., Cabañeros López, P., Gernaey, K. V., Li, Qian, Lametsch, Rene, Canela-Garayoa, R., Eras, J. & Villorbina, G., 2022, In: Catalysts. 12, 8, 22 p., 839.

**Salmonella phage akira, infecting selected *Salmonella enterica* Enteritidis and Typhimurium strains, represents a new lineage of bacteriophages**  
Olsen, Nikoline S., Lametsch, Rene, Wagner, N., Hansen, Lars Hestbjerg & Kot, Witold, 2022, In: Archives of Virology. 167, p. 2049–2056

**Structural characteristics of high-moisture extrudates with oil-in-water emulsions**  
Wang, H., Zhang, L., Czaja, Tomasz Pawel, Bakalis, Serafim, Zhang, W. & Lametsch, Rene, 2022, In: Food Research International. 158, 9 p., 111554.

**X-ray contrast tomography and Raman spectroscopy methods show heat-induced changes in meat**  
Miklos, R., Berhe, D. T. & Lametsch, Rene, 2022, *New Aspects of Meat Quality: From Genes to Ethics*. Purslow, P. (ed.). 2 ed. Elsevier, p. 461-472 12 p.

**Applications in nutrition: Peptides as taste enhancers**  
Fu, Y., Amin, M. S., Li, Q., Bak, K. H. & Lametsch, Rene, 2021, *Biologically Active Peptides: From Basic Science to Applications for Human Health*. Toldrá, F. & Wu, J. (eds.). Academic Press, p. 569-580

**Effect of the addition of cheese powder and salt content on sensory profile, physicochemical properties and  $\gamma$ -glutamyl kokumi peptides content in dry fermented sausages**  
Araya-Morice, A., De Gobba, Cristian, Lametsch, Rene & Ruiz Carrascal, Jorge, 2021, In: European Food Research and Technology. 247, 8, p. 2027-2037 11 p.

**Flavor characterization of animal hydrolysates and potential of glucosamine in flavor modulation**  
Bak, K. H., Waehrens, S. S., Fu, Y., Chow, Ching Yue, Petersen, Mikael Agerlin, Ruiz Carrascal, Jorge, Bredie, Wender & Lametsch, Rene, 2021, In: Foods. 10, 12, 12 p., 3008.

**Glycation sites and bioactivity of lactose-glycated caseinate hydrolysate in lipopolysaccharide-injured IEC-6 cells**  
Shi, J., Fu, Y., Zhao, X. H. & Lametsch, Rene, 2021, In: Journal of Dairy Science. 104, 2, p. 1351-1363 13 p.

**Identification and Activity Characterization of gamma-Glutamyltransferase from Bovine Milk**  
Cao, Lichuang, Li, Qian & Lametsch, Rene, 2021, In: Journal of Agricultural and Food Chemistry. 69, 50, p. 15325-15333

**Proteolytic activity of selected commercial *Lactobacillus helveticus* strains on soy protein isolates**  
Shirotani, N., Hougaard, Anni Bygvrå, Lametsch, Rene, Petersen, Mikael Agerlin, Rattray, F. P. & Ipsen, Richard, 2021, In: Food Chemistry. 340, 10 p., 128152.

**Transglutaminase-Mediated Caseinate Oligochitosan Glycation Enhances the Effect of Caseinate Hydrolysate to Ameliorate the LPS-Induced Damage on the Intestinal Barrier Function in IEC-6 Cells**  
Shi, J., Zhao, X., Fu, Y. & Lametsch, Rene, 2021, In: Journal of Agricultural and Food Chemistry. 69, 31, p. 8787-8796

**A Rare, Virulent Clostridium perfringens Bacteriophage Susfortuna Is the First Isolated Bacteriophage in a New Viral Genus**

Pedersen, Julie Stenberg, Kot, Witold, Plöger, M., Lametsch, Rene, Neve, H., Franz, C. M. A. P. & Hansen, Lars Hestbjerg, 2020, In: PHAGE: Therapy, Applications, and Research. 1, 4, p. 230-236 7 p.

**Bioactive proteins in bovine colostrum and effects of heating, drying and irradiation**

Chatterton, Dereck Edward Winston, Aagaard, S., Hesselballe Hansen, T., Nguyen, Duc Ninh, De Gobba, Cristian, Lametsch, Rene & Sangild, Per Torp, 2020, In: Food & Function. 11, 3, p. 2309-2327 19 p.

**Exopeptidase treatment combined with Maillard reaction modification of protein hydrolysates derived from porcine muscle and plasma: structure–taste relationship**

Fu, Y., Liu, J., Zhang, W., Wæhrens, S. S., Tøstesen, M., Hansen, E. T., Bredie, Wender & Lametsch, Rene, 2020, In: Food Chemistry. 306, 9 p., 125613.

**Plastein from hydrolysates of porcine hemoglobin and meat using Alcalase and papain**

Li, Qian, Fu, Y., Zhang, L., Otte, Jeanette & Lametsch, Rene, 2020, In: Food Chemistry. 320, 9 p., 126654.

**Production of Taste Enhancers from Protein Hydrolysates of Porcine Hemoglobin and Meat Using *Bacillus amyloliquefaciens*  $\gamma$ -Glutamyltranspeptidase**

Li, Qian, Liu, J., De Gobba, Cristian, Zhang, L., Bredie, Wender & Lametsch, Rene, 2020, In: Journal of Agricultural and Food Chemistry. 68, 42, p. 11782-11789 8 p.

**Quantitation of Protein Cysteine-Phenol Adducts in Minced Beef Containing 4-Methyl Catechol**

Arsad, S. S., Zainudin, M. A. M., De Gobba, Cristian, Jongberg, S., Larsen, F. H., Lametsch, Rene, Andersen, Mogens Larsen & Lund, Marianne N., 2020, In: Journal of Agricultural and Food Chemistry. 68, 8, p. 2506-2515

**Search for proteomic markers for stunning stress and stress-induced textural tenderization in silver carp (*Hypophthalmichthys molitrix*) filets using label-free strategy**

Zhang, L., Li, Qian, Hong, H., Luo, Y. & Lametsch, Rene, 2020, In: Food Research International. 137, 12 p., 109678.

**Proteomics insights into the responses of *Saccharomyces cerevisiae* during mixed-culture alcoholic fermentation with *Lachancea thermotolerans***

Peng, C., Andersen, B., Arshid, S., Larsen, M. R., Albergaria, H., Lametsch, Rene & Arneborg, Nils, 1 Sep 2019, In: FEMS Microbiology Ecology. 95, 9, p. 1-16 fiz126.

**Carprofen-induced depletion of proton motive force reverses TetK-mediated doxycycline resistance in methicillin-resistant *Staphylococcus pseudintermedius***

Magnowska, Z., Jana, B., Brochmann, R. P., Hesketh, A., Lametsch, Rene, De Gobba, Cristian & Guardabassi, Luca, 2019, In: Scientific Reports. 9, 14 p., 17834.

**Exploration of collagen recovered from animal by-products as a precursor of bioactive peptides: successes and challenges**

Fu, Y., Therkildsen, M., Aluko, R. E. & Lametsch, Rene, 2019, In: Critical Reviews in Food Science and Nutrition. 59, 13, p. 2011-2027 17 p.

**Genomic and Ecogenomic Characterization of *Proteus mirabilis* Bacteriophages**

Alves, D. R., Nzakizwanayo, J., Dedi, C., Olympiou, C., Hanin, A., Kot, Witold, Hansen, Lars Hestbjerg, Lametsch, Rene, Gahan, C. G. M., Schellenberger, P., Ogilvie, L. A. & Jones, B. V., 2019, In: Frontiers in Microbiology. 10, p. 1-14 1783.

**Improved in vitro digestibility of rapeseed napin proteins in mixtures with bovine beta-lactoglobulin**

Joehnke, M. S., Lametsch, Rene & Sørensen, J. C., 2019, In: Food Research International. 123, p. 346-354

**Protein hydrolysates of porcine hemoglobin and blood: peptide characteristics in relation to taste attributes and formation of volatile compounds**

Fu, Y., Bak, K. H., Liu, J., De Gobba, Cristian, Tøstesen, M., Hansen, E. T., Petersen, Mikael Agerlin, Ruiz Carrascal, Jorge, Bredie, Wender & Lametsch, Rene, 2019, In: Food Research International. 121, p. 28-38 11 p.

**Quantitative phosphoproteomic analysis of ovine muscle with different postmortem glycolytic rates**

Chen, L., Li, Z., Everaert, N., Lametsch, Rene & Zhang, D., 2019, In: Food Chemistry. 280, p. 203-209 7 p.

**Storage and thermal stability of novel heme-based pigments prepared from porcine hemoglobin**

Chhem Kieth, S., Lametsch, Rene, Hansen, E. T. & Ruiz Carrascal, Jorge, 2019, In: Journal of Food Process Engineering. 42, 3, p. 1-8 e12994.

**Valorisation of protein hydrolysates from animal by-products: perspectives on bitter taste and debittering methods: a review**

Fu, Y., Chen, J., Bak, K. H. & Lametsch, Rene, 2019, In: International Journal of Food Science and Technology. 54, 4, p. 978-986

**Quantitative Proteomics and Phosphoproteomics Analysis Revealed Different Regulatory Mechanisms of Halothane and Rendement Napole Genes in Porcine Muscle Metabolism**

Huang, H., Scheffler, T. L., Gerrard, D. E., Larsen, M. R. & Lametsch, Rene, 3 Aug 2018, In: Journal of Proteome Research. 17, 8, p. 2834-2849 16 p.

**Pork proteins oxidative modifications under the influence of varied time-temperature thermal treatments: A chemical and redox proteomics assessment**

Mitra, B., Lametsch, Rene, Akcan, T. & Ruiz Carrascal, Jorge, Jun 2018, In: Meat Science. 140, p. 134-144 11 p.

**Development of Volatile Compounds during Hydrolysis of Porcine Hemoglobin with Papain**

Bak, K. H., Petersen, Mikael Agerlin, Lametsch, Rene, Hansen, E. T. & Ruiz Carrascal, Jorge, 8 Feb 2018, In: Molecules. 23, 2, 9 p., 357.

**Advanced glycation end products, protein crosslinks and post translational modifications in pork subjected to different heat treatments**

Mitra, B., Lametsch, Rene, Greco, I. & Ruiz Carrascal, Jorge, 2018, In: Meat Science. 145, p. 415-424 10 p.

**Investigation of nitrite alternatives for the color stabilization of heme-iron hydrolysates**

Chhem-Kieth, S., Skou, P. B., Lametsch, Rene, Hansen, E. T. & Ruiz Carrascal, Jorge, 2018, In: Journal of Food Science and Technology. 55, 10, p. 4287-4296

**Proteomic profiling of oxidized cysteine and methionine residues by hydroxyl radicals in myosin of pork**

Lu, H., Luo, Y. & Lametsch, Rene, 2018, In: Food Chemistry. 243, p. 277-284 8 p.

**Rheological and sensory properties and aroma compounds formed during ripening of soft brined cheese made from camel milk**

Alemu, Y. H., Hansen, E. B., Seifu, E., Petersen, Mikael Agerlin, Lametsch, Rene, Rattray, F. P. & Ipsen, Richard, 2018, In: International Dairy Journal. 81, p. 122-130 9 p.

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**The effect of protein-to-alginate ratio on in vitro gastric digestion of nanoparticulated whey protein**

Koutina, G., Ray, C. A., Lametsch, Rene & Ipsen, Richard, 2018, In: International Dairy Journal. 77, p. 10-18 9 p.

**Novel Variants of *Streptococcus thermophilus* Bacteriophages Are Indicative of Genetic Recombination among Phages from Different Bacterial Species**

Szymczak, P., Janzen, T., Neves, A. R., Kot, W., Hansen, L. H., Lametsch, Rene, Neve, H., Franz, C. M. A. P. & Vogensen, Finn Kvist, 2017, In: Applied and Environmental Microbiology. 85, 5, 16 p., e02748-16.

**The first characterized phage against a member of the ecologically important sphingomonads reveals high dissimilarity against all other known phages**

Nielsen, Tue Kjærgaard, Carstens, A. B., Browne, P., Lametsch, Rene, Neve, H., Kot, Witold & Hansen, Lars Hestbjerg, 2017, In: Scientific Reports. 7, 10 p., 13566.

**Angiotensin I-converting enzyme-inhibitory peptides from bovine collagen: insights into inhibitory mechanism and transepithelial transport**

Fu, Y., Young, J. F., Rasmussen, M. K., Dalsgaard, T. K., Lametsch, Rene, Aluko, R. E. & Therkildsen, M., 2016, In: Food Research International. 89, 1, p. 373-381 9 p.

**Characterisation of a novel enterobacteria phage, CAjan, isolated from rat faeces**

Carstens, A. B., Kot, W., Lametsch, Rene, Neve, H. & Hansen, L. H., 2016, In: Archives of Virology. 161, 8, p. 2219-2226 8 p.

**Grating-based X-ray tomography of 3D food structures**

Miklos, R., Nielsen, M. S., Einarsdottir, H. & Lametsch, Rene, 2016, *ESAFORM 2016: proceedings of the 19th International ESAFORM conference on material forming*. American Institute of Physics, Vol. 1769. 180001-1

**Prediction of total fatty acid parameters and individual fatty acids in pork backfat using Raman spectroscopy and chemometrics: understanding the *cage of covariance* between highly correlated fat parameters**

Berhe, D. T., Eskildsen, C. E. A., Lametsch, Rene, Hviid, M. S., van der Berg, Franciscus Winfried J & Engelsen, Søren Balling, 2016, In: Meat Science. 111, p. 18-26 9 p.

**Revalorisation of bovine collagen as a potential precursor of angiotensin I-converting enzyme (ACE) inhibitory peptides based on *in silico* and *in vitro* protein digestions**

Fu, Y., Feveile Young, J., Løkke, M. M., Lametsch, Rene, Aluko, R. E. & Therkildsen, M., 2016, In: Journal of Functional Foods. 24, p. 196-206 11 p.

**Accurate determination of endpoint temperature of cooked meat after storage by Raman spectroscopy and chemometrics**

Berhe, D. T., Lawaetz, A. J., Engelsen, Søren Balling, Hviid, M. S. & Lametsch, Rene, 2015, In: Food Control. 52, p. 119-125 7 p.

**Antioxidant capacity of hydrolyzed animal by-products and relation to amino acid composition and peptide size distribution**

Damgaard, T. D., Lametsch, Rene & Otte, Jeanette, 2015, In: Journal of Food Science and Technology. 52, 10, p. 6511-6519 9 p.

**Novel X-ray phase-contrast tomography method for quantitative studies of heat induced structural changes in meat**

Miklos, R., Nielsen, M. S., Einarsdottir, H., Feidenhans'l, Robert Krarup & Lametsch, Rene, 2015, In: Meat Science. 100, p. 217-221 5 p.

**Phosphoproteome analysis of sarcoplasmic and myofibrillar proteins in bovine *longissimus* muscle in response to postmortem electrical stimulation**

Li, C., Zhou, G., Xu, X., Lundström, K., Karlsson, A. H. & Lametsch, Rene, 2015, In: Food Chemistry. 175, p. 197-202 6 p.

**The effects of eating marine- or vegetable-fed farmed trout on the human plasma proteome profiles of healthy men**

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**Water and fat mobility in myofibrillar protein gels explored by low-field NMR**

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**Analysis of micro-structure in raw and heat treated meat emulsions from multimodal X-ray microtomography**

Einarsdóttir, H., Nielsen, M. S., Miklos, R., Lametsch, Rene, Feidenhans'l, Robert Krarup, Larsen, Rasmus Stenbak & Ersbøll, B. K., 1 Aug 2014, In: Innovative Food Science and Emerging Technologies. 24, p. 88-96 9 p.

**Influence of lipid type on water and fat mobility in fermented sausages studied by low-field NMR**

Miklos, R., Mora-Gallego, H., Larsen, F. H., Serra, X., Cheong, L., Xu, X., Arnau, J. & Lametsch, Rene, Jan 2014, In: Meat Science. 96, 1, p. 617-622 6 p.

**Antioxidant capacity of hydrolyzed porcine tissues**

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**Effect of dietary fat level on the gross fatty acid profile of pork backfat: Raman spectroscopic study**

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**Increased protein-thiol solubilization in sweet wort by addition of proteases during mashing**

Lund, Marianne N., Lametsch, Rene & Sørensen, M. B., 2014, In: Institute of Brewing & Distilling. Brewing & Distilling Directory. 120, 4, p. 467-473 7 p.

**Quantitative phosphoproteomic analysis of porcine muscle within 24 h postmortem**

Huang, H., Larsen, M. R., Palmisano, G., Dai, J. & Lametsch, Rene, 2014, In: Journal of Proteomics. 106, p. 125-139 15 p.

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Berhe, D. T., Engelsen, Søren Balling, Hviid, M. S. & Lametsch, Rene, 2014, In: Food Research International. 66, p. 123-131 9 p.

**Application of X-ray phase-contrast tomography in quantitative studies of heat induced structural changes in meat**

Miklos, R., Nielsen, M. S., Einarsdottir, H. & Lametsch, Rene, 2013, *59<sup>th</sup> International Congress of Meat Science and Technology: ICoMST 2013*. 4 p.

**Application of proteomics for analysis of protein modifications in postmortem meat**

Huang, H. & Lametsch, Rene, 2013, *Proteomics in foods: principles and applications*. Toldrá, F. & Nollet, L. M. L. (eds.). Springer, p. 111-125 15 p. (Food Microbiology and Food Safety, Vol. 2).

**Challenges and applications of proteomics for analysis of changes in early postmortem meat**

Huang, H. & Lametsch, Rene, 2013, *Proteomics in foods: principles and applications*. Toldrá, F. & Nollet, L. M. L. (eds.). Springer, p. 103-109 7 p. (Food Microbiology and Food Safety, Vol. 2).

**Effect of fat type and heat treatment on the microstructure of meat emulsions**

Miklos, R., Lametsch, Rene, Nielsen, M. S., Lauridsen, T. & Einarsdottir, H., 2013. 6 p.

**Effect of the type of fat on the physicochemical, instrumental and sensory characteristics of reduced fat non-acid fermented sausages**

Mora-Gallego, H., Serra, X., Guàrdia, M. D., Miklos, R., Lametsch, Rene & Arnau, J., 2013, In: Meat Science. 93, 3, p. 668-674 7 p.

**Physicochemical properties of lard-based diacylglycerols in blends with lard**

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**Changes in phosphorylation of myofibrillar proteins during *postmortem* development of porcine muscle**

Huang, H., Larsen, M. R. & Lametsch, Rene, 2012, In: Food Chemistry. 134, 4, p. 1999-2006 8 p.

**Effect of pasteurization on the protein composition and oxidative stability of beer during storage**

Lund, Marianne N., Hoff, S., Berner, T. S., Lametsch, Rene & Andersen, Mogens Larsen, 2012, In: Journal of Agricultural and Food Chemistry. 60, 50, p. 12362-12370 9 p.

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**Phosphoproteomics analysis of postmortem porcine muscle with pH decline rate and time difference**

Huang, H., Larsen, M. R., Karlsson, A. H. & Lametsch, Rene, 2012, In: International Congress on Meat Science and Technology. Proceedings.

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