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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

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

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

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

Joehnke, M. S., Lametsch, R. & 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, C., Tøstesen, M., Hansen, E. T., Petersen, M. A., Ruiz Carrascal, J., Bredie, W. & Lametsch, R., 2019, In : Food Research International. 121, p. 28-38 11 p.

Quantitative phosphoproteomic analysis of ovine muscle with different postmortem glycolytic rates

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Development of Volatile Compounds during Hydrolysis of Porcine Hemoglobin with Papain

Bak, K. H., Petersen, M. A., Lametsch, R., Hansen, E. T. & Ruiz Carrascal, J., 8 Feb 2018, In : *Molecules*. 23, 2, 9 p., 357.

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

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

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

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

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