**LIGHT AND FOOD**

New Advanced Technology Foundation project to Q&T (Søren Balling Engelsen) in collaboration with Århus University, DTU, FOSS and NKT. The aim is to develop a platform of analytical solutions based on new bright and broad infrared LIGHT sources and apply it to optimization of sustainable FOOD production, both in the field and in the factory.

**KU 2016 CALM**

Together with colleagues from Food Microbiology (Dennis S. Nielsen) and Sensory Science (Mikael Bom Frøst) Q&T are to participate in an interdisciplinary project with the aim of Counteracting Age-related Loss of skeletal Muscle mass. The Q&T workpackage is related to NMR metabolomics. Three KU faculties are involved in the project which is headed by Tine Damsholt from the SAXO Institute.
Peer reviewed publications Oct-Dec 2012:


CG Carson, MA Rasmussen, JP Thyssen, T Menne, H Bisgaard. Clinical Presentation of Atopic Dermatitis by Filaggrin Gene Mutation Status during the First 7 Years of Life in a Prospective Cohort Study. *PLOS ONE*. 7 (11), 1-7, 2012.


Other publications:


Late arrival publications 2012:


Media:
Staff:
- Hamid Babamoradi, Post doc, until 9/10 – 2013
- Lina Nuobariene, Post doc, until 31/3 – 2015
- Thea Høgh, PhD student, until 30/9 – 2015 (SB Engelsen, FH Larsen & DuPont)

Guest Researchers:
- Silvia De Luca (host JM Amigo, 2/10-31/1 – 2013)
- Bárbara Santos Silva (host JM Amigo, 1/10-30/4 – 2013)
- Sara Ebrahimi (host Å Rinnan, 1/10-14/9 – 2013)
- Carolina Santos (host JM Amigo 5/12-12/12 – 2013)
- Federico Marini (host JM Amigo, R Bro 3/12-7/12 – 2013)

PhD defences:
- Lina Nuobariene (supervisor ÅS Hansen): Phytases in Yeast and Lactic Acid Bacteria Isolated, October 5th, 2012

BSc & MSc defences:
- MSc: Carina Svendsen (supervisor R Bro): Advanced mathematical models for exploring and understanding complex GC-MS measurements of fermentations. October 12th, 2012
Courses:
- Basic Food Science (BM Jespersen, MA Petersen, SB Engelsen, 104 students, block 1)
- Exploratory Data Analysis (Å Rinnan, T Skov, 55 students, block 1)
- Food and Society (ÅS Hansen, G Lerche, 38 students, September - December)
- Fundamentals of beer brewing and winemaking (FH Larsen, SB Engelsen, 17 students, block 1)
- Design of Experiments and Optimization (F van den Berg, 18 Students, block 1)
- Beverage technology (BM Jespersen, 11 students, block 1)
- Lectures in: Fruit and Berry Crop Physiology and Quality (MA Petersen, block 1)
- Advanced Chemometrics (R Bro, 12 students, block 2)
- Quantitative Bio-spectroscopy (+PhD, N Viereck, FH Larsen, SB Engelsen , 13+3 students, block 2)
- Plant Polysaccharides: Biology, Structure and Applications (FH Larsen, SB Engelsen , 15 students, block 2)
- Brewing 1 (BM Jespersen, F van den Berg, 28 students, block 2)
- Food Texture and Functionality (ÅS Hansen, 19 students, block 2)
- Lectures in: Cheese Technology (C Varming, block 2)
- Lectures in: Seed Science and Technology (BM Jespersen, block 2)
- PhD: Aroma Components in Food (MA Petersen, 14 students, block 1)
- ODIN: Chromatographic separation coupled with mass spectrometry (GC-MS) (MA Petersen, T Skov, 4 students, November)

New granted projects:
- LIQFUN – Development of a liquid matrix with beta-glucan fibre functionality, Mette Skau Mikkelsen, Advanced Technology Foundation (1 year post doc)
- Food & Light, Søren Balling Engelsen, Advanced Technology Foundation (for PhD project; see front page)
- Counteracting age-related loss of skeletal muscle mass (CALM), Søren Balling Engelsen, KU-2016 (for post doc project; see front page)