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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

Comparative analysis of substrate affinity and catalytic efficiency of γ -glutamyltransferase from bovine milk and *Bacillus amyloliquefaciens*

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

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Differences in physicochemical properties of high-moisture extrudates prepared from soy and pea protein isolates
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Effects of γ -Glutamylated Hydrolysates from Porcine Hemoglobin and Meat on Kokumi Enhancement and Oxidative Stability of Emulsion-Type Sausages
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