



Susan Løvstad Holdt, Associate Professor

Division of Food Technology

National Food Institute (DTU Food)

Technical University of Denmark

Kemitorvet 202

2800 Kgs. Lyngby

Direct +45 93 51 89 22

[suho@food.dtu.dk](mailto:suho@food.dtu.dk)

<https://www.dtu.dk/suho>

I am responsible for the coordination of the AQFood program

**Teaching activities:** I am responsible for the AQFood course Introduction to the food production chains (23101) and Production of new Producing new sustainable food ingredients- processes and utilizations (23211). I also contribute to the course Safety and Health Effects of Aquatic Food (23154) at DTU Food, and my lectures include topics such as seaweed composition and bioactives and extraction of these, and more general competences such as innovation, product management, and communication.

**Research:** I am the team leader of the colleagues working on algae in the research group Bioactives-analysis and application. The ambition of the group is to obtain knowledge and develop technologies and processes, which can contribute to: 1) improving the eating quality and oxidative stability of food, 2) increasing the population's intake of healthy foods, which are rich in vitamins, healthy lipids and proteins/peptides.

The group perform research to optimize the content of bioactive compounds in algal biomass, and will develop innovative technologies, which can secure the exploitation of new resources, particularly from waste products from the fish industry and from seaweed and microalgae. These technologies include harvesting, extraction, concentration and fractionation of bioactive compounds, which can be applied in the food, feed and skin care industries.

The group collaborates with both national and international universities and companies.

**National and international activities:** I am the chair of and initiated the Seaweed Network in Denmark in 2008, and I was elected Secretary General of the International Seaweed Association.