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Teaching activities: I am responsible for two AQFood courses (Safety and Health Effects of Aquatic Food; Predictive Food Microbiology) and my lecture topics include Identification and characterization of biological hazards in aquatic food, Histamine and biogenic amines, risk management and predictive microbiology.

Research: I am Head of the research group Predictive Microbiology and studies microbiological quality and safety of fresh and lightly preserved aquatic food. The overall aims of this research are to develop new methods and strategies to determine, predict and improve the safety and shelf-life of products. My research group studies how processing, product characteristics, and distribution systems influence microbial responses including growth, activity and survival in aquatic food. The research group is internationally oriented and regularly host research visits by international scientists.

Software development: The Seafood Spoilage and Safety Predictor (SSSP) software has been develop and disseminated worldwide from http://sssp.dtuaqua.dk/.

Advice to industry and authorities: I regularly provide advice to industry and authorities when they have questions regarding microbial spoilage, shelf-life and safety of aquatic food. Workshops on using the Seafood Spoilage and Safety Predictor (SSSP) software has been organized in various countries and for more than 500 persons from industry and authorities.