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Teaching activity: I am responsible for the AQFOOD course Aquatic food processing and technology. In addition I am local responsible at NTNU for the other AQFood core courses. I also teach Food chemistry both at master and PhD level and Salting of fish (M.Sc. and Ph.D. course).

Research: I am head of the food chemistry group at the department of Biotechnology, NTNU. The research is mainly marine oriented and is focused on protein and lipid chemistry related to fish processing and changes in fish quality. In recent years work has been focused on utilization of rest raw materials for fish and the study of processes to extract proteins by making fish protein hydrolysates. The extraction of and stability of marine lipids is also an important research theme. We are also studying the effect of chilling and superchilling on the quality and shelf life of fish. Work is also being done on the effect of reducing salt content in fish products.

We have extensive collaboration with several research groups at SINTEF (research institute) and also with Norwegian food industry.

The research group is internationally oriented and regularly host research visits by international phd students.