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Annex 1

Evaluation of the individual research groups – in brief

University/Department/Group		Scientific level
University of Copenhagen		
Department of Food Science	<p><i>Food Chemistry</i> Scientific staff: 13 PhD students: 6 Tech./adm. staff: 10</p>	<ul style="list-style-type: none"> • A widely acknowledged group with an outstanding reputation and a strong international position • The scientific standard is very good • World reputation on oxidation reactions
	<p><i>Food Microbiology</i> Scientific staff: 12.7 PhD students: 9 Tech./adm. staff: 13</p>	<ul style="list-style-type: none"> • The group is at a high international level • The research on positive use of microorganisms is of particularly high quality and could develop to a major area of 'excellence'. The strong research links to the quality of fermented food in developing countries are additional strong points • Internationally recognised within microbial interactions at single cell level
	<p><i>Meat Science</i> Scientific staff: 5.7 PhD students: 11 Tech./adm. staff: 5.3</p>	<ul style="list-style-type: none"> • Research focus should be directed towards the processing part of the value chain and combined with the competences of the meat group at University of Aarhus. By joining the

		competences Danish meat research has potential to become world leading
	<p>Dairy Technology</p> <p>Scientific staff: 6.5 PhD students: 4.3 Tech./adm. staff: 5.5</p>	<ul style="list-style-type: none"> • A focused group carrying out relevant work to a good level. The group is performing to a high standard in food microstructure and ripening processes and is moving to such a standard in biofunctional properties of milk proteins and glycosylation • The group is doing valuable and relevant work of international quality
	<p>Sensory Science</p> <p>Scientific staff: 8.5 PhD students: 2 Techn./adm. staff: 5</p>	<ul style="list-style-type: none"> • One of the strongest sensory research groups in Europe, and perhaps globally
	<p>Quality and Technology</p> <p>Scientific staff: 18 PhD students: 15 Tech./adm. staff: 7</p>	<ul style="list-style-type: none"> • The group has an established international reputation and an excellent record of publications • It is in a leading position in developing metabolomic and chemometric technologies, both nationally and internationally • The work is of international quality
Department of Disease Biology	<p>Microbiology</p> <p>Scientific staff: 22 PhD students: 21 Tech./adm.staff: 15</p>	<ul style="list-style-type: none"> • An excellent group of a high standard and among the best in food safety microbiology in EU
	<p>Preventive Nutrition</p> <p>Scientific staff: 13 PhD students: 9 Tech./adm. staff: 6</p>	<ul style="list-style-type: none"> • The group configuration is relatively new, therefore detailed evaluation of performance and outputs is

Department of Human Nutrition		<p>not appropriate</p> <ul style="list-style-type: none"> • Considerable potential for research into health-promoting aspects
	<p><i>Prevention & Treatment of Obesity</i></p> <p>Scientific staff: 14 PhD students: 7 Tech./adm. staff: 21</p>	<ul style="list-style-type: none"> • Impressive research group, world class in the field of obesity with an excellent publication record
	<p><i>Clinical and Experimental Nutrition</i></p> <p>Scientific staff: 5 PhD students: 6 Tech./adm. staff: 3</p>	<ul style="list-style-type: none"> • Short period since leader in place but plans well underway • Considerable expertise in the research field
	<p><i>Food Sociology</i></p> <p>Scientific staff: 6 PhD students: 5 Tech./adm. staff: 1</p>	<ul style="list-style-type: none"> • A strategically important research field • Core competence is everyday aspects of food consumption • Considerable international collaborations
	<p><i>Paediatric and International Nutrition</i></p> <p>Scientific staff: 8 PhD students: 6 Tech./adm. staff: 5</p>	<ul style="list-style-type: none"> • Impressive research group, world leaders in the field of paediatric and international nutrition • Excellent publication record • Clear aims, good critical mass with complementary expertises
The Technical University of Denmark		
	<p><i>Centre for Systems Microbiology (CSM)</i></p> <p>Scientific staff: 9 PhD students: 10 Tech./adm. staff: 9.5</p>	<ul style="list-style-type: none"> • An excellent group - the result of a recent fusion of two groups • The research on systems biology of lactic acid bacteria, systems biology of biofilm formation and bacteria pathogenicity is at a very high international level and with a great future potential

Department of Systems Biology	<p><i>Centre for Microbial Biotechnology (CMB)</i></p> <p>Scientific staff: 14 PhD students: 11 Tech./adm. staff: 6</p>	<ul style="list-style-type: none"> • The group has a leading international position • The present research is at a very high international level. • Outstanding international reputation and expertise in fungal systems biology, fungal biodiversity incl. taxonomy • The culture collection of 30,000 identified fungal species is a unique resource • Research on natural products chemistry/metabolomics has been developed into an international leading laboratory
	<p><i>Centre for Biological Sequence Analysis (CBS)/Nutritional Immunology Group (NIG)</i></p> <p>Scientific staff: 6.7 PhD students: 9 Tech./adm. staff: 6</p>	<ul style="list-style-type: none"> • Core competences in general nutrition, lipid metabolism and dendritic cells • The group is targeting a very large research area within nutritional immunology, metagenomics and comparative microbial genomics – the formulation of a cohesive strategy is recommended
	<p><i>Enzyme and Protein Chemistry (EPC)</i></p> <p>Scientific staff: 10.5 PhD students: 9.2 Tech./adm.staff: 8.7</p>	<ul style="list-style-type: none"> • The group has a strong research record in aspects of plant biochemistry related to crop improvement and food quality • An outstanding, internationally recognized research group with high scientific output in high quality journals, PhD thesis, book chapters and other communication
	<p><i>Food Production Engineering</i></p> <p>Scientific staff: 7</p>	<ul style="list-style-type: none"> • The scientific standard is very good compared to peer

The National Food Institute	PhD students:4 Tech./adm. staff: 9	groups <ul style="list-style-type: none"> • The group has a solid scientific standard publishing in leading food journals
	Microbiology and Risk Assessment Scientific staff: 42 PhD students: 10 Tech./adm. staff: 58	<ul style="list-style-type: none"> • Leading group in the EU on activities within the surveillance of antibiotic resistances • The publication output is very good • 'Microbial monitoring' is a unique competence of the group
	Nutrition Scientific staff: 24 PhD students: 9 Tech./adm. staff: 9	<ul style="list-style-type: none"> • High profile in Denmark, has the potential to become a world-renowned group • Considerable expertise in advisory services
	Food Chemistry Scientific staff: 26 PhD students: 5 Tech./adm. staff: 30	<ul style="list-style-type: none"> • Acts at a high scientific level • Strong analytical competences • Leading in the development of methods for chemical analysis • National Reference Laboratory for chemicals in food
	Aquatic Microbiology and Seafood Hygiene Scientific staff: 8 PhD students: 4 Tech./adm. staff: 7	<ul style="list-style-type: none"> • A leading group in the field of microbiological seafood research in the EU • Publication output is very good to excellent on microbial fish hygiene and safety • Core competences are <i>Listeria</i> and predictive microbiology
	Aquatic Lipids and Oxidation Scientific staff: 6 PhD students: 2 Tech./adm. staff: 3	<ul style="list-style-type: none"> • The scientific standard of the group is good • Core competences are omega-3-enriched foods

National Institute of Aquatic Resources		and oxidation of fish products
	<i>Aquatic Protein Biochemistry</i> Scientific staff: 6 PhD students: 3 Tech./adm. staff: 4	<ul style="list-style-type: none"> • The group is well-positioned internationally with a good reputation • High quality scientists with core competences in fish biochemistry, immunology and proteomics
	<i>Aquatic Process and Product Technology</i> Scientific staff: 8 PhD students: 3 Tech./adm. staff: 5	<ul style="list-style-type: none"> • The scientific standard is good with publications in leading food science journals • Core competences are tracking and tracing, sensory analysis and robust data handling and analysis
Dept. of Chemical and Biochemical Engineering	<i>Centre for Bioprocess Engineering</i> Scientific staff: 7 PhD students: 17 Tech./adm. staff: 2	<ul style="list-style-type: none"> • The international position of the group is good, especially considering that the group has only been established for 2 years. The IAB predicts a good, international future for the group
University of Aarhus		
MAPP	<i>Centre of research on customer relations in the food sector</i> Scientific staff: 18 PhD students: 6 Tech./adm. staff: 2	<ul style="list-style-type: none"> • A strong group with a fairly unique established position in Europe and perhaps globally • A strong and successful unit with a unique profile • Strong in consumer research and now extending into health and nutrition related issues
	<i>Milk and Egg Science</i> Scientific staff: 10 PhD students: 9 Tech./adm. staff: 6	<ul style="list-style-type: none"> • A well-focused group demonstrating good quality, relevant science • The egg science work is

Department of Food Science		very small, but is probably unique and viable
	<i>Plant Food Science</i> Scientific staff: 6 PhD students: 5 Tech./adm. staff: 6	<ul style="list-style-type: none"> • The quality of the research is very good • Excellent analytical chemical infrastructure • High publication rate • Focus area is chemical analyses of plants with health aspects and sensory quality
	<i>Muscle Biology and Meat Science</i> Scientific staff: 8 PhD students: 4 Tech./adm. staff: 6	<ul style="list-style-type: none"> • Well equipped with analytical instruments enabling to cover all steps in the meat production value chain • In this respect the group will be able to gain an important position in the area of meat science in Europe • High publication output
University of Southern Denmark		
Department of Biochemistry and Molecular Biology	<i>Laboratory of Genomics and Molecular Biomedicine</i> Scientific staff: 6 PhD students: 8 Tech./adm. staff: 1	<ul style="list-style-type: none"> • An excellent record in the area of adipogenesis and its relation with food and diet • The output is significant, in high impact journals and also with a real impact in the research field
	<i>Protein Research Group</i> Scientific staff: 19 PhD students: 15 Tech./adm. staff: 6	<ul style="list-style-type: none"> • An excellent core facility • The group has a world-class record in developing and applying mass spectrometry to proteome research • Excellent publication record

Facts about LMC – 2007

Number of Scientists In total	620 (In man-year)
Publications <ul style="list-style-type: none"> • Peer-reviewed • Popular 	675 470
Turnover <ul style="list-style-type: none"> • Basic funding • National funding • EU funding • Private funding 	70 mio. € 49 % 32 % 11 % 8 %
LMC Strategic Pool Seed money for research	0.3 mio. €

Students in Food Science – status as of 2008

Programs	Number of students
In total	621
BSc Programs	347 (In total)
• Food Science (KU/DTU)	258
• Health and Production (DTU)	89
MSc Programs	274 (In total)
• Food Science (KU)	89
• Food Science (DTU)	26
• Human Nutrition (KU)	94
• Clinical Nutrition (KU)	40
• Gastronomy and Health (KU)	6
• Process Analytical Technology (KU)	8
• Molecular Nutrition and Food Technology (AU)	6
• Food Technology (DTU)	5

KU: University of Copenhagen
 DTU: Technical University of Denmark
 AU: University of Aarhus