

6. Biotechnology activities

Research & Development:

- * Mycology
- * Food allergenics
- * Physiology of gram-negative bacteria responsible for tainted foods
- * Quality and quality assurance of frozen fish
- * Characterization of structure and aroma of fresh meat
- * Food process technology and design
- * Fermentation and biopreservation of non-dairy products
- * Lipid oxidation
- * Poly-unsaturated fatty acids
- * Functionality of poly saccharides
- * Characterisation of proteins
- * Mycology, including taxonomy and characterisation

7. Desired alliance with other research institutes and firms

As a public research institute the Centre is interested in research cooperation with public as well as private research partners within the core research fields.