NAME: **Mogens Larsen Andersen**

POSITION TITLE: Professor mso

PLACE OF WORK:

Food Chemistry, Department of Food Science, Faculty of Science, University of Copenhagen (UCPH).
Rolighedsvej 30, Frederiksberg C, Denmark
Phone: + 45 3533 3262 Email: mola@life.ku.dk www.ifv.life.ku.dk

EDUCATION/TRAINING:

INSTITUTION AND LOCATION	DEGREE	YEAR	FIELD OF STUDY
University of Copenhagen	MSc (cand.scient.)	1990	Physical Organic Chemistry
University of Copenhagen	PhD	1993	Physical Organic Chemistry

POSITIONS AND EMPLOYMENT:

Institution	Title	Year	Field of work
Faculty of Science, UCPH	Professor mso	2012	Food oxidation
Faculty of Life Science, UCPH	Chairman of Study Board	2007-	Food sci. & nutrition
Dept. Dairy and Food Science, KVL	Assoc. prof.	2001-	Food chemistry
Dept. Dairy and Food Science, KVL	Research assoc. prof.	1999-2001	Food chemistry
Dept. Dairy and Food Science, KVL	Research assist. prof.	1996-1999	Food chemistry
Faculty of Natural Science, UCPH	Research assist. prof.	1996	Org. electrochemistry
University of Roskilde	Research assist. prof.	1995	Phys. org. chemistry
National Research Council of Canada	Research associate	1993-1995	Org. electrochemistry
Utah State University; USA	Research Assistant	1990	Phys. org. chemistry

MANAGEMENT

Principal investigator: 2 projects
Responsible for major parts (whole work packages): 3 projects

SCIENTIFIC INTERESTS

Oxidative changes and stability of foods, beverages, and ingredients, radical chemistry, antioxidants, mobility of food components, phase transitions, ESR spectroscopy, beer and brewing chemistry.

GRADUATE SUPERVISION

Ph.D.: 3 (main supervisor) 8 (co-supervisor)
Post doc: 1 (main supervisor) 5 (co-supervisor)

SCIENTIFIC PUBLICATIONS

93 accepted or published scientific publications (72 in peer reviewed International journals). H-index = 16.
Selected recent publications:

- Lund, M. N., and Andersen, M. L. (2011) Detection of thiol groups in beer and their correlation with oxidative stability, J Am Soc Brew Chem 69, 163-169.
-Rødtjer, A., Skibsted, L. H., and Andersen, M. L. (2010) The role of phenolic compounds during formation of turbidity in an aromatic bitter, Food Chem. 123, 1035-1039.
-Elias, R. J., Andersen, M. L., Skibsted, L. H., and Waterhouse, A. L. (2009) Identification of free radical intermediates in oxidized wine using electron paramagnetic resonance spin trapping, J. Agric. Food Chem. 57, 4359-4365.
-Frederiksen, A. M., Festersen, R. M., and Andersen, M. L. (2008) Oxidative reactions during early stages of beer brewing studied by electron spin resonance and spin trapping, J. Agric. Food Chem. 56, 8514-8520.