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## Kort præsentation

Mit primære forskningsområde er biokemi med fokus på at opnå en bedre forståelse af sammenhængen mellem protein funktionalitet og fødevarekvalitet. Dette inkluderer funktionaliteten, modificeringen og sammensætningen af proteinerne i råvaren og hvordan proteinerne bliver modificerede under fremstillingen, lagring eller modning under fødevareproduktionen.

Jeg har primært arbejde med kødkvalitet, hvor jeg har undersøgt hvordan kødkvaliteten påvirkes af protein sammensætningen og modificering med fokus på protein nedbrydning og oxidation. Jeg har undersøgt hvordan man kan opnå en bedre udnyttelse af biprodukter fra slagteriindustrien ved at omdanne biprodukterne til nye ingredienser der kan bruges i fødevareindustrien.

Jeg er ekspert i protein karakterisering ved hjælp af gel elektroforese og masse spektrometri.

## Publikationer

### **Different source of commercial soy protein isolates: Structural, compositional, and physicochemical characteristics in relation to protein functionalities**

Zhang, L., Li, Qian, Zhang, W., Bakalis, Serafim, Luo, Y. & Lametsch, Rene, 2024, I: Food Chemistry. 433, 12 s., 137315.

### **Proteomic evidence of protein degradation and oxidation in brined bighead carp fillets during long-term frozen storage**

Gao, S., Zhuang, S., Zhang, L., Lametsch, Rene, Tan, Y., Li, B., Hong, H. & Luo, Y., 2024, I: Food Chemistry. 433, 11 s., 137312.

### **Recent advances on characterization of protein oxidation in aquatic products: A comprehensive review**

Zhang, L., Li, Qian, Bao, Y., Tan, Y., Lametsch, Rene, Hong, H. & Luo, Y., 2024, I: Critical Reviews in Food Science and Nutrition. 64, 6, s. 1572–1591

### **The efficiency and safety evaluation of hemoglobin hydrolysate as a non-heme iron fortifier**

Xue, D., Jiang, S., Zhang, M., Shan, K., Lametsch, Rene & Li, C., 2024, I: Food Science and Human Wellness. 13, 2, s. 999-1010 12 s.

### **Applications of Enzyme Technology to Enhance Transition to Plant Proteins: A Review**

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### **Comparative Quantitation of Kokumi $\gamma$ -Glutamyl Peptides in Spanish Dry-Cured Ham under Salt-Reduced Production**

Heres, A., Li, Qian, Toldrá, F., Lametsch, Rene & Mora, L., 2023, I: Foods. 12, 14, 13 s., 2814.

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Cao, Lichuang, Li, Qian & Lametsch, Rene, 2023, I: Food Chemistry. 405, 8 s., 134930.

### **Decolorization of porcine hemoglobin hydrolysates: The role of peptide characteristics and pH values**

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**Elucidation of the Molecular Mechanism of Bovine Milk  $\gamma$ -Glutamyltransferase Catalyzed Formation of  $\gamma$ -Glutamyl-Valyl-Glycine**

Cao, Lichuang, Hunt, C. J., Lin, S., Meyer, A. S., Li, Qian & Lametsch, Rene, 2023, I: Journal of Agricultural and Food Chemistry. 71, 5, s. 2455-2463 9 s.

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**Generation of kokumi  $\gamma$ -glutamyl short peptides in Spanish dry-cured ham during its processing**

Heres, A., Li, Qian, Toldrá, F., Lametsch, Rene & Mora, L., 2023, I: Meat Science. 206, 9 s., 109323.

**New Insight into the Substrate Selectivity of Bovine Milk  $\gamma$ -glutamyl Transferase via Structural and Molecular Dynamics Predictions**

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**Physicochemical properties, texture, and *in vitro* protein digestibility in high-moisture extrudate with different oil/water ratio**

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**Cooking affects pork proteins *in vitro* rate of digestion due to different structural and chemical modifications**

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