Richard Ipsen
Professor
Mejeri, kød og planteproduktteknologi
Postaddresse:
Levnedsmiddelbygning
74-5-R577
1958
Frederiksberg C
E-mail: ri@food.ku.dk
Fax: +45 35 33 31 90
Telefon: +45 35 33 32 25
Web: http://food.ku.dk/

Kort præsentation

Mit forskningsfelt er fokuseret på at forstå, hvordan molekylære egenskaber og interaktioner bestemmeer den endelige kvalitet af et produkt. Mit fokus er på teksturen og mikrostrukturen af mejeriprodukter.

Publikationer

Association of caseins with β-lactoglobulin influenced by temperature and calcium ions: A multi-parameter analysis
Mohammad-Beigi, H., Wijaya, W., Madsen, M., Hayashi, Y., Li, R., Maria Rovers, T. A., Jæger, T. C., Buell, A. K., Hougaard, Anni Bygvrå, Kirkensgaard, Jacob Judas Kain, Westh, P., Ipsen, Richard & Svensson, B., 2023, I: Food Hydrocolloids. 137, 12 s., 108373.

Discriminating between different proteins in the microstructure of acidified milk gels by super-resolution microscopy
Li, R., Ebbesen, M. F., Glover, Z. J., Jæger, T. C., Rovers, T. A. M., Svensson, B., Brewer, J. R., Simonsen, A. C., Ipsen, Richard & Hougaard, Anni Bygvrå, 2023, I: Food Hydrocolloids. 138, 12 s., 108468.

Effect of coagulation temperature on cooking integrity of heat and acid-induced milk gels
Laursen, Anne Katrine, Dyrnø, S. B., Steven Mikkelsen, K., Czaja, Tomasz Pawel, Rovers, T. A. M., Ipsen, Richard & Ahrné, Lilia, 2023, I: Food Research International. 169, 8 s., 112846.

The effect of acidification temperature and pH on intermolecular protein bonds and water mobility in heat and acid-induced milk gels
Laursen, Anne Katrine, Czaja, Tomasz Pawel, Rovers, T. A. M., Ipsen, Richard, Barone, Giovanni & Ahrné, Lilia, 2023, I: International Dairy Journal. 141, 10 s., 105611.

In situ SAXS study of non-fat milk model systems during heat treatment and acidification
Li, R., Jæger, T. C., Rovers, T. A. M., Svensson, B., Ipsen, Richard, Kirkensgaard, Jacob Judas Kain & Hougaard, Anni Bygvrå, 2022, I: Food Research International. 157, 11 s., 111292.

Measurement of water-holding capacity in fermented milk using near-infrared spectroscopy combined with chemometric methods
Havmand, P. U., Zachariassen, L. G., Ipsen, Richard & Poulsen, V. K., 2022, I: Journal of Dairy Research. 89, 2, s. 194-200 7 s.

Simulated gastrointestinal digestion of protein alginate complexes: effects of whey protein cross-linking and the composition and degradation of alginate
Madsen, M., Ronne, M. E., Li, R., Greco, I., Ipsen, Richard & Svensson, B., 2022, I: Food & Function. 13, 16, s. 8375-8387 13 s.

Texture and microstructure of heat and acid induced gels from buffalo and cow milk
Laursen, Anne Katrine, Rovers, T. A. M., Ipsen, Richard & Ahrné, Lilia, 2022, I: International Dairy Journal. 129, 10 s., 105299.

Unaided efficient transglutaminase cross-linking of whey proteins strongly impacts the formation and structure of protein alginate particles

Madsen, M., Khan, S., Kunstmann, S., Aachmann, F. L., Ipsen, Richard, Westh, P., Emanuelsson, C. & Svensson, B., 2022, I: Food Chemistry: Molecular Sciences. 5, 11 s., 100137.

Water mobility and microstructure of acidified milk model gels with added whey protein ingredients
Li, R., Czaja, Tomasz Pawel, Glover, Z. J., Ipsen, Richard, Jæger, T. C., Rovers, T. A. M., Simonsen, A. C., Svensson, B. , van der Berg, Franciscus Winfried J & Hougaard, Anni Bygvrå, 2022, I: Food Hydrocolloids. 127, 13 s., 107548.

Cheese powders as emulsifier in mayonnaise
da Silva, D. F., Bettera, L., Ipsen, Richard & Hougaard, Anni Bygvrå, 2021, I: LWT. 151, 4 s., 112188.

Effect of thawing procedures on the properties of frozen and subsequently thawed casein concentrate
Li, R., Rovers, T. A. M., Jæger, T. C., Hougaard, Anni Bygvrå, Svensson, B., Simonsen, A. C. & Ipsen, Richard, 2021, I: International Dairy Journal. 112, 9 s., 104860.

Effects of homogenization and pH adjustment of cheese feed without emulsifying salt on the physical properties of high fat cheese powder
da Silva, D. F., Wang, H., Czaja, Tomasz Pawel, van der Berg, Franciscus Winfried J, Kirkensgaard, Jacob Judas Kain, Ipsen, Richard & Hougaard, Anni Bygvrå, 2021, I: Powder Technology. 378, Part A, s. 227-236 10 s.

Impact of Alginate Mannuronic-Guluronic Acid Contents and pH on Protein Binding Capacity and Complex Size
Madsen, M., Westh, P., Khan, S., Ipsen, Richard, Almdal, K., Aachmann, F. L. & Svensson, B., 2021, I: Biomacromolecules. 22, 2, s. 649-660

Interaction between added whey protein ingredients and native milk components in non-fat acidified model systems
Li, R., Rovers, T. A. M., Jæger, T. C., Wijaya, W., Hougaard, Anni Bygvrå, Simonsen, A. C., Svensson, B. & Ipsen, Richard, 2021, I: International Dairy Journal. 115, 11 s., 104946.

Proteolytic activity of selected commercial *Lactobacillus helveticus* strains on soy protein isolates
Shirotani, N., Hougaard, Anni Bygvrå, Lametsch, Rene, Petersen, Mikael Agerlin, Rattray, F. P. & Ipsen, Richard, 2021, I: Food Chemistry. 340, 10 s., 128152.

Tunable mixed micellization of β-casein in the presence of κ-casein
Wijaya, W., Khan, S., Madsen, M., Møller, M. S., Maria Rovers, T. A., Jæger, T. C., Ipsen, Richard, Westh, P. & Svensson, B., 2021, I: Food Hydrocolloids. 113, 8 s., 106459.

Understanding the fermentation factors affecting the separability of fermented milk: A model system study
Priyashantha, H., Buldo, P., Berg, T., Gilleladen, C. & Ipsen, Richard, 2021, I: Food Structure. 30, 11 s., 100232.

Effect of cheese maturation on physical stability, flow properties and microstructure of oil-in-water emulsions stabilised with cheese powders
Da Silva, D. F., Vlachvei, K., Geng, X., Ahrné, Lilia, Ipsen, Richard & Hougaard, Anni Bygvrå, 2020, I: International Dairy Journal. 103, 9 s., 104630.

Reconstitution behavior of cheese powders: effects of cheese age and dairy ingredients on wettability, dispersibility and total rehydration
da Silva, D. F., Tziouri, D., Ahrné, Lilia, Bovet, N., Larsen, F. H., Ipsen, Richard & Hougaard, Anni Bygvrå, 2020, I: Journal of Food Engineering. 270, 8 s., 109763.

Stabilization of directly acidified protein drinks by single and mixed hydrocolloids - combining particle size, rheology, tribology, and sensory data
Liu, J., Pedersen, H. L., Knarreborg, L., Ipsen, Richard & Bredie, Wender, 2020, I: Food Science & Nutrition. 8, 12, s. 6433-6444 12 s.

Towards the manufacture of camembert cheese powder: characteristics of cheese feeds without emulsifying salts
Felix da Silva, D., Tziouri, D., Ipsen, Richard & Hougaard, Anni Bygvrå, 2020, I: LWT. 127, 5 s., 109412.

Associative phase separation of potato protein and anionic polysaccharides
Stounbjerg, L., Vestergaard, C., Andreasen, B. & Ipsen, Richard, 2019, I: Colloids and Surfaces A: Physicochemical and Engineering Aspects. 566, s. 104-112

Cheese powder as emulsifier in oil-in-water (O/W) emulsions: effect of powder concentration and added emulsifying salt during cheese powder manufacture
da Silva, D. F., Vlachvei, K., Tziouri, D., Hougaard, Anni Bygvrå, Ipsen, Richard & Ahrné, Lilia, 2019, I: LWT. 103, s. 266-270 5 s.

Contrasting Assemblies of Oppositely Charged Proteins
Ainis, W. N., Boire, A., Solé-Jamault, V., Nicolas, A., Bouhallab, S. & Ipsen, Richard, 2019, I: Langmuir. 35, 30, s. 9923-9933

Effect of heat treatment on denaturation of whey protein and resultant rennetability of camel milk
Genene, A., Hansen, E. B., Eshetu, M., Hailu, Y. & Ipsen, Richard, 2019, I: LWT. 101, s. 404-409 6 s.

Effect of starter cultures on properties of soft white cheese made from camel (*Camelus dromedarius*) milk
Bekele, B., Hansen, E. B., Eshetu, M., Ipsen, Richard & Hailu, Y., 2019, I: Journal of Dairy Science. 102, 2, s. 1108-1115

Metagenomic analysis of bacterial community composition in *Dhanaan*: Ethiopian traditional fermented camel milk
Berhe, T., Ipsen, Richard, Seifu, E., Kurtu, M. Y., Fugl, A. J. B. & Hansen, E. B., 2019, I: FEMS Microbiology Letters. 366, 11, 6 s., fnz128.

Microparticles formed by heating potato protein—polysaccharide electrostatic complexes
Stounbjerg, L., Andreasen, B. & Ipsen, Richard, 2019, I: Journal of Food Engineering. 263, s. 79-86 8 s.

Rheological and water holding alterations in mixed gels prepared from whey proteins and rapeseed proteins
Ainis, W. N., Ersch, C., Farinet, C., Yang, Q., Glover, Z. J. & Ipsen, Richard, 2019, I: Food Hydrocolloids. 87, s. 723-733 11 s.

The influence of pH, protein concentration and calcium ratio on the formation and structure of nanotubes from partially hydrolyzed bovine α-lactalbumin
Geng, X., Kirkensgaard, Jacob Judas Kain, Arleth, Lise, Otte, Jeanette & Ipsen, Richard, 2019, I: Soft Matter. 15, 24, s. 4787-4796

Interaction between structurally different heteroexopolysaccharides and β-lactoglobulin studied by solution scattering and analytical ultracentrifugation
Khan, S., Birch, J., Van Calsteren, M., Ipsen, Richard, Peters, G. H. J., Svensson, B., Harris, P. & Almdal, K., maj 2018, I: International Journal of Biological Macromolecules. 111, s. 746-754 9 s.

Comparison of the acidification activities of commercial starter cultures in camel and bovine milk
Berhe, T., Ipsen, Richard, Seifu, E., Kurtu, M. Y., Eshetu, M. & Hansen, E. B., mar. 2018, I: Lebensmittel - Wissenschaft und Technologie. 89, s. 123-127 5 s.

Beverage clouding agents: Review of principles and current manufacturing current manufacturing
Stounbjerg, L. C., Vestergaard, C., Andreasen, B. & Ipsen, Richard, 2018, I: Food Reviews International. 34, 7, s. 613-638 26 s.

Casein-Based Powders: Characteristics and Rehydration Properties
Silva, D. F. D., Ahrné, Lilia, Ipsen, Richard & Hougaard, Anni Bygvrå, 2018, I: Comprehensive Reviews in Food Science and Food Safety. 17, 1, s. 240-254 15 s.

Cheese feed to powder: Effects of cheese age, added dairy ingredients and spray drying temperature on properties of cheese powders
da Silva Tenório, D. F., Hirschberg, C., Ahrné, Lilia, Hougaard, Anni Bygvrå & Ipsen, Richard, 2018, I: Journal of Food Engineering. 237, s. 215-225 11 s.

Effect of alginate size, mannuronic/guluronic acid content and pH on particle size, thermodynamics and composition of complexes with β-lactoglobulin
Stender, E. G. P., Khan, S., Ipsen, Richard, Madsen, F., Hägglund, Per Mårten, Abou Hachem, M., Almdal, K., Westh, P. & Svensson, B., 2018, I: Food Hydrocolloids. 75, s. 157-163 7 s.

Isoenergic modification of whey protein structure by denaturation and crosslinking using transglutaminase
Stender, E. G. P., Koutina, G., Almdal, K., Hassenkam, Tue, Mackie, A., Ipsen, Richard & Svensson, B., 2018, I: Food & Function. 9, 2, s. 797-805 9 s.

Partial replacement of whey proteins by rapeseed proteins in heat-induced gelled systems: Effect of pH
Ainis, W., Ersch, C. & Ipsen, Richard, 2018, I: Food Hydrocolloids. 77, s. 397-406 10 s.

Physical and functional properties of cheese powders affected by sweet whey powder addition before or after spray drying
da Silva, D. F., Ahrné, Lilia, Larsen, F. H., Hougaard, Anni Bygvrå & Ipsen, Richard, 2018, I: Powder Technology. 323, s. 139-148 10 s.

Physicochemical properties of milk protein ingredients and their acid gelation behaviour in different ionic environments
Liu, G., Jæger, T. C., Nielsen, S. B., Ray, C. A. & Ipsen, Richard, 2018, I: International Dairy Journal. 85, s. 16-20 5 s.

Revealing the Dimeric Crystal and Solution Structure of β-Lactoglobulin at pH 4 and Its pH and Salt Dependent Monomer Dimer Equilibrium
Khan, S., Ipsen, Richard, Almdal, K., Svensson, B. & Harris, P., 2018, I: Biomacromolecules. 19, 7, s. 2905-2912 8 s.

Rheological and sensory properties and aroma compounds formed during ripening of soft brined cheese made from camel milk
Alemu, Y. H., Hansen, E. B., Seifu, E., Petersen, Mikael Agerlin, Lametsch, Rene, Rattray, F. P. & Ipsen, Richard, 2018, I: International Dairy Journal. 81, s. 122-130 9 s.

Rheology and microstructure of low-fat yoghurt produced with whey protein microparticles as fat replacer
Celigueta Torres, I., Amigo Rubio, J. M., Knudsen, J. C., Tolkach, A., Mikkelsen, B. Ø. & Ipsen, Richard, 2018, I: International Dairy Journal. 81, s. 62-71 10 s.

The effect of alginates on *in vitro* gastric digestion of particulated whey protein
Koutina, G., Ioannidi, E., Melo Nogueira, B. & Ipsen, Richard, 2018, I: International Journal of Dairy Technology. 77, 2, s. 469-477 9 s.

The effect of protein-to-alginate ratio on in vitro gastric digestion of nanoparticulated whey protein
Koutina, G., Ray, C. A., Lametsch, Rene & Ipsen, Richard, 2018, I: International Dairy Journal. 77, s. 10-18 9 s.

Characterisation of lactic acid bacteria in spontaneously fermented camel milk and selection of strains for fermentation of camel milk
Fugl, A., Berhe, T., Kiran, A., Hussain, S., Laursen, M. F., Bahl, M. I., Hailu, Y., Sørensen, K. I., Guya, M. E., Ipsen, Richard & Hansen, E. B., 2017, I: International Dairy Journal. 73, s. 19-24 6 s.

Coagulation and Preparation of Soft Unripened Cheese from Camel Milk using Camel Chymosin: A Review
Berhe, T., Kurtu, M. Y., Ipsen, Richard, Hailu, Y. & Eshetu, M., 2017, I: East Africa Journal of Sciences. 11, 2, s. 99-106 8 s.

Effect of homogenisation in formation of thermally induced aggregates in a non- and low- fat milk model system with microparticulated whey proteins

Celigueta Torres, I., Nieto, G., Nylander, T., Simonsen, A. C., Tolkach, A. & Ipsen, Richard, 2017, I: Journal of Dairy Research. 84, 2, s. 229-238 10 s.

Effect of repeat unit structure and molecular mass of lactic acid bacteria hetero-exopolysaccharides on binding to milk proteins
Birch, J., Hardarson, H. K., Khan, S., Van Calsteren, M., Ipsen, Richard, Garrigues, C., Almdal, K., Abou Hachem, M. & Svensson, B., 2017, I: Carbohydrate Polymers. 177, s. 406-414 9 s.

Effects of different dairy ingredients on the rheological behaviour and stability of hot cheese emulsions
Kelimu, A., Felix da Silva, D., Geng, X., Ipsen, Richard & Hougaard, Anni Bygvrå, 2017, I: International Dairy Journal. 71, s. 35-42 8 s.

Inline UV-Vis spectroscopy to monitor and optimize cleaning-in-place (CIP) of whey filtration plants
Berg, T. H. A., Ottosen, N., van der Berg, Franciscus Winfried J & Ipsen, Richard, 2017, I: Lebensmittel - Wissenschaft und Technologie. 75, s. 164-170 7 s.

Interactions in heated milk model systems with different ratios of nanoparticulated whey protein at varying pH
Liu, G., Jæger, T. C., Nielsen, S. B., Ray, C. A. & Ipsen, Richard, 2017, I: International Dairy Journal. 74, s. 57-62 6 s.

Microparticulated whey proteins for improving dairy product texture
Ipsen, Richard, 2017, I: International Dairy Journal. 67, s. 73-79 7 s.

Opportunities for producing dairy products from camel milk: a comparison with bovine milk
Ipsen, Richard, 2017, I: East African Journal of Sciences. 11, 2, s. 93-98 6 s.

Processing Challenges and Opportunities of Camel Dairy Products
Berhe, T., Seifu, E., Ipsen, Richard, Kurtu, M. Y. & Hansen, E. B., 2017, I: International Journal of Food Science. 2017, 8 s., 9061757.

Revealing the Compact Structure of Lactic Acid Bacterial Heteroexopolysaccharides by SAXS and DLS
Khan, S., Birch, J., Harris, P., Van Calsteren, M. R., Ipsen, Richard, Peters, G. H. J., Svensson, B. & Almdal, K., 2017, I: Biomacromolecules. 18, 3, s. 747-756 10 s.

The influence of raw material, added emulsifying salt and spray drying on cheese powder structure and hydration properties
Felix da Silva, D., Larsen, F. H., Hougaard, Anni Bygvrå & Ipsen, Richard, 2017, I: International Dairy Journal. 74, s. 27-38 12 s.

Traditional Fermented Dairy Products of Ethiopia: A Review
Berhe, T., Vogensen, Finn Kvist, Ipsen, Richard, Seifu, E., Kurtu, M. Y. & Hansen, E. B., 2017, I: East African Journal of Sciences. 11, 2, s. 73-80 8 s.

Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps
Thorning, T. K., Bertram, H. C., Bonjour, J., de Groot, L., Dupont, D., Feeney, E., Ipsen, Richard, Lecerf, J. M., Mackie, A. , McKinley, M. C., Michalski, M., Rémond, D., Risérus, U., Soedamah-Muthu, S. S., Tholstrup, T., Weaver, C., Astrup, A. & Givens, I., 2017, I: American Journal of Clinical Nutrition. 105, 5, s. 1033-1045 13 s.

Effect of exopolysaccharide-producing starter cultures and post-fermentation mechanical treatment on textural properties and microstructure of low fat yoghurt
Zhang, L., Folkenberg, D. M., Amigo Rubio, J. M. & Ipsen, Richard, 2016, I: International Dairy Journal. 53, s. 10-19 10 s.

Effect of hydration of microparticulated whey protein ingredients on their gelling behaviour in a non-fat milk system
Celigueta Torres, I., Mutaf, G., Larsen, F. H. & Ipsen, Richard, 2016, I: Journal of Food Engineering. 184, s. 31-37 7 s.

Effects of added whey protein aggregates on textural and microstructural properties of acidified milk model systems
Liu, G., Buldo, P., Greve, M. T., Nielsen, S. B., Nielsen, J. H. & Ipsen, Richard, 2016, I: International Dairy Journal. 62, s. 43-52 10 s.

Effects of disulphide bonds between added whey protein aggregates and other milk components on the rheological properties of acidified milk model systems
Liu, G., Jæger, T. C., Lund, Marianne N., Nielsen, S. B., Ray, C. A. & Ipsen, Richard, 2016, I: International Dairy Journal. 59, s. 1-9 9 s.

Factors influencing the gelation and rennetability of camel milk using camel chymosin
Alemu, Y. H., Hansen, E. B., Seifu, E., Eshetu, M. & Ipsen, Richard, 2016, I: International Dairy Journal. 60, s. 62-69 8 s.

Formation of nanotubes and gels at a broad pH range upon partial hydrolysis of bovine α-lactalbumin
Geng, X., Bjerrum, Morten Jannik, Arleth, Lise, Otte, Jeanette & Ipsen, Richard, 2016, I: International Dairy Journal. 52, s. 72-81 10 s.

Functional and technological properties of camel milk proteins: a review
Alemu, Y. H., Hansen, E. B., Seifu, E., Eshetu, M., Ipsen, Richard & Kappeler, S., 2016, I: Journal of Dairy Research. 83, 4, s. 422-429 8 s.

Interactions of milk proteins with low and high acyl gellan: effect on microstructure and textural properties of acidified milk
Buldo, P., Benfeldt, C., Carey, J. P., Folkenberg, D. M., Jensen, H. B., Sieuwerts, S., Vlachvei, K. & Ipsen, Richard, 2016, I: Food Hydrocolloids. 60, s. 225-231 7 s.

The effect of age on Cheddar cheese melting, rheology and structure, and on the stability of feed for cheese powder manufacture
Ray, C. A., Gholamhosseinpour, A., Ipsen, Richard & Hougaard, Anni Bygvrå, 2016, I: International Dairy Journal. 55, s. 38-43 6 s.

The role of exopolysaccharide-producing cultures and whey protein ingredients in yoghurt
Buldo, P., Benfeldt, C., Folkenberg, D. M., Jensen, H. B., Amigo Rubio, J. M., Sieuwerts, S., Thygesen, K., van der Berg, Franciscus Winfried J & Ipsen, Richard, 2016, I: Lebensmittel - Wissenschaft und Technologie. 72, s. 189-198 10 s.

Steam-frothing of milk for coffee: evaluation for foam properties using video analysis and feature extraction
Münchow, M., Jørgensen, L., Amigo Rubio, J. M., Sørensen, Klavs Martin & Ipsen, Richard, 1 dec. 2015, I: International Dairy Journal. 51, s. 84-91 8 s.

Dynamic ultra-high pressure homogenisation of whey protein-depleted milk concentrate
Sørensen, H., Mortensen, Kell, Sørland, G. H., Larsen, F. H., Paulsson, M. & Ipsen, Richard, 2015, I: International Dairy Journal. 46, s. 12-21 10 s.

Emulsifying salt increase stability of cheese emulsions during holding
Hougaard, Anni Bygvrå, Sijbrandij, A. G., Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2015, I: LWT -Food Science and Technology. 62, 1, Part 1, s. 362-365 4 s.

Further development of a method for visualisation of exopolysaccharides in yoghurt using fluorescent conjugates
Zhang, L., Folkenberg, D. M., Qvist, K. B. & Ipsen, Richard, 2015, I: International Dairy Journal. 46, s. 88-95 8 s.

Influence of reduced cleaning-in-place on aged membranes during ultrafiltration of whey
Berg, T. H. A., Ipsen, Richard, Ottosen, N., Tolkach, A. & van der Berg, Franciscus Winfried J, 2015, I: International Journal of Food Engineering. 11, 4, s. 447-455 9 s.

Pilot-scale purification of α-lactalbumin from enriched whey protein concentrate by anion-exchange chromatography and ultrafiltration
Geng, X., Tolkach, A., Otte, Jeanette & Ipsen, Richard, 2015, I: Dairy Science & Technology. 95, 3, s. 353-368 16 s.

Protein lactosylation in UHT milk during storage measured by Liquid Chromatography–Mass Spectrometry and quantification of furosine
Rauh, V. M., Johansen, L. B., Bakman, M., Ipsen, Richard, Paulsson, M., Larsen, L. B. & Hammershøj, M., 2015, I: International Journal of Dairy Technology. 68, 4, s. 486-494 9 s.

Redesigning cheese powder for omission of emulsifying salts
Hougaard, Anni Bygvrå, Varming, C., Hansen, I., Ardö, Ylva Margareta & Ipsen, Richard, 2015. 1 s.

Valleprotein som ingrediens
Ipsen, Richard, Liu, G., Greve, M. T. & Nielsen, J. H., 2015, I: Maelkeritidende. 1, s. 6-7 2 s.

Dynamic ultra-high pressure homogenisation of milk case in concentrates: influence of casein content
Sørensen, H., Mortensen, Kell, Sørland, G. H., Larsen, F. H., Paulsson, M. & Ipsen, Richard, 2014, I: Innovative Food Science and Emerging Technologies. 26, s. 143–152 10 s.

Emulsifying salt and Cheddar cheese age: functionality in cheese powder production
Hougaard, Anni Bygvrå, Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2014.

Emulsifying salt and Cheddar cheese age: functionality in cheese powder production
Hougaard, Anni Bygvrå, Gholamhosseinpour, A., Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2014. 1 s.

Emulsifying salt and Cheddar cheese age: functionality in cheese powder production
Hougaard, Anni Bygvrå, Gholamhosseinpour, A., Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2014. 1 s.

Exchanging emulsifying salt with dairy-based ingredients in cheese powder production
Hougaard, Anni Bygvrå, Varming, C., Ardö, Ylva Margareta & Ipsen, Richard, 2014.

Investigation of consecutive fouling and cleaning cycles of ultrafiltration membranes used for whey processing
Berg, T. H. A., Knudsen, J. C., Ipsen, Richard, van der Berg, Franciscus Winfried J, Holst, H. H. & Tolkach, A., 2014, I: International Journal of Food Engineering. 10, 3, s. 367–381 15 s.

Plasmin activity as a possible cause for age gelation in UHT milk produced by direct steam infusion
Rauh, V. M., Sundgren, A., Bakman, M., Ipsen, Richard, Paulsson, M., Larsen, L. B. & Hammershøj, M., 2014, I: International Dairy Journal. 38, 2, s. 199-207 9 s.

Plasmin activity in UHT milk: relationship between proteolysis, age gelation, and bitterness
Rauh, V., Johansen, L. B., Ipsen, Richard, Paulsson, M., Larsen, L. B. & Hammershøj, M., 2014, I: Journal of Agricultural and Food Chemistry. 62, 28, s. 6852-6860 9 s.

Stability of cheese emulsions for spray drying
Varming, C., Hougaard, Anni Bygvrå, Ardö, Ylva Margareta & Ipsen, Richard, 2014, I: International Dairy Journal. 39, 1, s. 60-63 4 s.

The determination of plasmin and plasminogen-derived activity in turbid samples from various dairy products using an optimised spectrophotometric method
Rauh, V., Bakman, M., Ipsen, Richard, Paulsson, M., Larsen, L. B. & Hammershøj, M., 2014, I: International Dairy Journal. 38, 1, s. 74-80 7 s.

Characterisation of fractionated skim milk with small-angle X-ray scattering
Sørensen, H., Pedersen, J. S., Mortensen, Kell & Ipsen, Richard, 2013, I: International Dairy Journal. 33, 1, s. 1-9 9 s.

Cheese powder without emulsifying salt - processing parameters and stability
Hougaard, Anni Bygvrå, Varming, C., Johnsen, K. D., Bentsen, B. L., Murciano, A., Ardö, Ylva Margareta & Ipsen, Richard , 2013.

Front face fluorescence spectroscopy and multi-way data analysis for characterization of milk pasteurized using instant infusion
Hougaard, Anni Bygvrå, Lawaetz, A. J. & Ipsen, Richard, 2013, I: Lebensmittel - Wissenschaft und Technologie. 53, 1, s. 331-337 7 s.

Production af cheese powder without emulsifying salt: effect of processing parameters on rheology and stability of cheese feed
Hougaard, Anni Bygvrå, Varming, C., Johnsen, K. D., Bentsen, B. L., Murciano, A., Ardö, Ylva Margareta & Ipsen, Richard , 2013, *Annual transactions of the Nordic Rheology Society.* Sorvari, A. (red.). Bind 21. s. 315-316 2 s.

Stability of whippable oil-in-water emulsions: effect of monoglycerides on crystallization of palm kernel oil
Munk, M. B., Marangoni, A. G., Ludvigsen, H. K., Norn, V., Knudsen, J. C., Risbo, Jens, Ipsen, Richard & Andersen, Mogens Larsen, 2013, I: Food Research International. 54, 2, s. 1738-1745 8 s.

The 14th Food Colloids Conference
Ipsen, Richard, 2013, I: Food Hydrocolloids. 34, 1 s.

Binding interactions between a-glucans from *Lactobacillus reuteri* and milk proteins characterised by surface plasmon resonance
Diemer, S. K., Svensson, B., Babol, L. N., Cockburn, D., Grijpstra, P., Dijkhuizen, L., Folkenberg, D. M., Garrigues, C. & Ipsen, Richard, 2012, I: Food Biophysics. 7, 3, s. 220-226 7 s.

Using fractal image analysis to characterize microstructure of low-fat stirred yoghurt manufactured with microparticulated whey protein
Celigueta Torres, I., Amigo Rubio, J. M. & Ipsen, Richard, 2012, I: Journal of Food Engineering. 109, 4, s. 721-729 9 s.

Composition of volatile compounds in bovine milk heat treated by instant infusion pasteurization and their correlation to sensory analysis
Hougaard, Anni Bygvrå, Vestergaard, J. S., Varming, C., Bredie, Wender & Ipsen, Richard, 2011, I: International Journal of Dairy Technology. 64, 1, s. 34-44 11 s.

Dairy education and research in Tune
Ipsen, Richard, 2011, I: Danish Dairy & Food Industry - Worldwide. 21, s. 12-13 2 s.

Dynamic visualization and microstructure of syneresis of cheese curd during mechanical treatment
Geng, X., van der Berg, Franciscus Winfried J, Bager, A. N. & Ipsen, Richard, 2011, I: International Dairy Journal. 21, 9, s. 711-717 7 s.

Effect of microparticulated whey protein with varying content of denatured protein on the rheological and sensory characteristics of low-fat yoghurt
Celigueta Torres, I., Janhøj, T., Mikkelsen, B. Ø. & Ipsen, Richard, 2011, I: International Dairy Journal. 21, 9, s. 645-655 11 s.

Food for the future - challenges and possibilities
Ipsen, Richard, 2011, I: Scenario. 5, s. 54-55 2 s.

Using surface plasmon resonance technology to screen interactions between exopolysaccharides and milk proteins
Babol, L. N., Svensson, B. & Ipsen, Richard, 2011, I: Food Biophysics. 6, 4, s. 468-473 6 s.

Stabilisation of acidified skimmed milk with HM pectin
Jensen, S., Rolin, C. & Ipsen, Richard, 1 jun. 2010, I: Food Hydrocolloids. 24, 4, s. 291-299 9 s.

A Method for Evaluation of the Foam Resulting from Steam-Frothing of Milk for Coffee
Münchow, M., Friis Jørgensen, L., Amigo Rubio, J. M., Sørensen, K. K. & Ipsen, Richard, 2010, *publisher.* Editorial Universidad de Granada, s. 166 1 s.

Bakterierne giver konsistensen
Ipsen, Richard, 2010, *Bioteknologi - med fremtidens muligheder i hænderne: temahæfte 2010.* Thostrup, L. (red.). Det Biovidenskabelige Fakultet for Fødevarer, Veterinærmedicin og Naturressourcer, Københavns Universitet, s. 12-13 2 s.

Cheese made from instant infusion pasteurized milk: rennet coagulation, cheese composition, texture and ripening
Hougaard, Anni Bygvrå, Ardö, Ylva Margareta & Ipsen, Richard, 2010, I: International Dairy Journal. 20, 7, s. 449-458 10 s.

Effect of mechanical treatment on syneresis of cheese curd
Geng, X., Bager, A. N., van der Berg, Franciscus Winfried J & Ipsen, Richard, 2010, *IDF symposium on microstructure of dairy products: Tromsø, 2010.* s. 19-20 2 s.

Effect of microparticulated whey protein addition on the rheological and sensory characteristics of low-fat yoghurt
Celigueta Torres, I., Ipsen, Richard, Janhøj, T. & Mikkelsen, B. Ø., 2010, *IDF symposium on science and technology of fermented milk: Tromsø, 2010.* s. 44-46 3 s.

Instant infusion pasteurisation of bovine milk. II. Effects on indigenous milk enzymes activity and whey protein denaturation
Hammershøj, M., Hougaard, Anni Bygvrå, Vestergaard, J. S., Poulsen, O. & Ipsen, Richard, 2010, I: International Journal of Dairy Technology. 63, 2, s. 197-208 12 s.

Interactions between homo- and exopolysaccharide producing lactic acid bacteria and the impact on texture of fermented milk
Diemer, S. K., Garrigues, C., Folkenberg, D. M., Arneborg, Nils & Ipsen, Richard, 2010, *IDF symposium on science and technology of fermented milk: Tromsø, 2010.* s. 11-12 2 s.

Mælk og mejeriprodukter
Ipsen, Richard, 2010, *Fødevarer og kvalitet: råvarer og forarbejdning.* Justesen, L., Uebel, U. & Østergaard, K. (red.). 2. udg. Nyt Teknisk Forlag, s. 225-259 35 s.

The Effect of Microparticulated Milk Protein Addition to Milk in Relation to the Viscosity of Low-Fat Youghurt
Celigueta Torres, I. & Ipsen, Richard, 2010, *publisher.* 1 udg. Editorial Universidad de Granada, s. 133 1 s.

The relation between the physical-chemical properties of milk pasteurized using infusion technology and its suitability for manufacture of cheese
Hougaard, Anni Bygvrå & Ipsen, Richard, 2010, *publisher.* Editorial Universidad de Granada, s. 164-165 2 s.

Top-academic dairy technology
Ipsen, Richard, 2010, I: Danish Dairy & Food Industry - Worldwide. 20, s. 10-11 2 s.

Varmekonservering
Ipsen, Richard, 2010, *Fødevarer og kvalitet: råvarer og forarbejdning.* Justesen, L., Uebel, U. & Østergaard, K. (red.). 2. udg. Nyt Teknisk Forlag, s. 260-264 5 s.

Instant infusion pasteurisation of bovine milk. I. Effects on bacterial inactivation and physical-chemical properties
Hougaard, Anni Bygvrå, Hammershøj, M., Vestergaard, J. S., Poulsen, O. & Ipsen, Richard, 2009, I: International Journal of Dairy Technology. 62, 4, s. 484-492 9 s.

Instant infusion pasteurization for gentle heat treatment of milk for cheese making: Rennet coagulation properties
Hougaard, Anni Bygvrå & Ipsen, Richard, 2009, *Proceedings of the 5th International Symposium on Food Rheology and Structure.* Fischer, P., Pollard, M. & Windhab, E. J. (red.). s. 384-387

Microparticulated whey protein as fat replacer in yoghurt
Celigueta Torres, I., Ipsen, Richard, Knudsen, J. C. & Østergaard, B. B., 2009, *ISFRS 2009: proceedings of the 5. international symposium on food rheology and structure.* Fischer, P., Pollard, M. & Windhab, E. J. (red.). Eidgenössische Technische Hochschule Zürich, Laboratorium für Lebensmittel-Verfahrenstechnik, s. 404-407 4 s.

Mikropartikuleret mælkeprotein som fedterstatter i fødevarer
Celigueta Torres, I. & Ipsen, Richard, 2009, I: Maelkeritidende. 11, s. 268-269 2 s.

Sensory and instrumental characterization of low-fat and non-fat cream cheese
Janhøj, T. V., Frøst, Michael Bom, Prinz, J. & Ipsen, Richard, 2009, I: International Journal of Food Properties. 12, 1, s. 211-227 17 s.

Danish fruit vinegars: starting a high quality production
Ipsen, Richard, 2008, *Sino-european traditional fermentation food symposium.* s. 46 1 s.

Exopolysaccharides (EPS) in fermented dairy products
Ipsen, Richard, 2008, *Sino-european traditional fermentation food symposium.* s. 25 1 s.

Food rheology: a personal view of the past and future
Ipsen, Richard, 2008, I: Annual Transactions - The Nordic Rheology Society. s. 29-36 8 s.

Increased Cheese Yield Through Application of Phospholipase: Elucidating the Mechanism and the Influence of Adding Extra Phospholipids to Cheese Milk
Ipsen, Richard, Diemer, S. K., Lilbæk, H., Nielsen, P. M. & Høier, E., 2008. 1 s.

Infusion pasteurization of milk: Influence on the viscosity and casein micelle size
Hougaard, Anni Bygvrå & Ipsen, Richard, 2008. 1 s.

Infusion pasteurization of whole milk and skim milk: influence on viscosity and particle size
Hougaard, Anni Bygvrå & Ipsen, Richard, 2008, I: Annual Transactions - The Nordic Rheology Society. s. 215 1 s.

Primary Proteolysis in Concentrated Casein Systems with Added Whey Protein
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2008. 1 s.

Relating the microstructure of pectin and carrageenan in dairy desserts to rheological and sensory characteristics
Arltoft, D., Madsen, F. & Ipsen, Richard, 2008, I: Food Hydrocolloids. 22, 4, s. 660-673 14 s.

Relative influence of a-lactalbumin and ß-lactoglobulin on the viscosity of whey protein solutions
Andersen, J. G., Ipsen, Richard & Karlsson, A. O., 2008, I: Annual Transactions - The Nordic Rheology Society. s. 175-178 4 s.

Reologi afslører fødevarers struktur og kvalitet
Ipsen, Richard, 2008, I: Plus Proces - Process Technology in Food Chemical and Pharmaceutical Industry. 7/8, s. 12-15 4 s.

Rheological properties of cold and hot filled model cream cheese
Geng, X., Ipsen, Richard & Liot, F., 2008, I: Annual Transactions - The Nordic Rheology Society. s. 217-223 7 s.

Rheology and functionality of cheese powders
Celigueta Torres, I., Ipsen, Richard & Beck, T. K., 2008, I: Annual Transactions - The Nordic Rheology Society. s. 225-227 3 s.

Scandinavian fermented milk products: traditions and current research
Ipsen, Richard, 2008, *Sino-european traditional fermentation food symposium.* s. 54 1 s.

Sensory and rheological characterization of acidified milk drinks
Janhøj, T., Frøst, Michael Bom & Ipsen, Richard, 2008, I: Food Hydrocolloids. 22, 5, s. 798-806 9 s.

Spectroscopic prediction of rheological properties of stirred yoghurt
Janhøj, T., Andersen, C. M., Viereck, Nanna & Ipsen, Richard, 2008, I: Annual Transactions - The Nordic Rheology Society. s. 107-112 6 s.

Technology of fermented dairy products
Ipsen, Richard, 2008, *Sino-european traditional fermentation food symposium.* s. 56 1 s.

Thermal gelation of whey protein revisited: a dialogue between LF-NMR and rheology
Ipsen, Richard, Larsen, F. H., Løkke, M. M. & Jensen, D. V., 2008, *Food colloids 2008: creating structure, delivering functionality; programme and abstracts.* University of Le Mans, s. PO36 1 s.

Cremet mundfylde i yoghurt - ved rigtigt valg af bakteriekultur
Ipsen, Richard, 2007, *LMC årsberetning 2006.* Levnedsmiddelcentret, s. 18 1 s.

Cremethed - også med lavt fedtindhold
Frøst, Michael Bom, Janhøj, T. & Ipsen, Richard, 2007, I: Maelkeritidende. 120, 4, s. 74-76 3 s.

Effect of fat, protein and shear on graininess, viscosity and syneresis in low-fat stirred yoghurt
Rasmussen, M. A., Janhøj, T. & Ipsen, Richard, 2007, I: Milchwissenschaft. 62, 1, s. 54-58 5 s.

Influence of pH and NaCl on rheological properties of rennet-induced casein gels made from UF concentrated skim milk
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2007, I: International Dairy Journal. 17, 9, s. 1053-1062 10 s.

Influence of pH, NaC1 and protein composition on the melting performance of casein gels made from concentrated skim milk
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2007. 1 s.

Infusion pasteurization of skim milk: effects of different time-temperature combinations
Hougaard, Anni Bygvrå, Hammershøj, M. & Ipsen, Richard, 2007. 2 s.

Interactions between carrageenans and milk proteins: a microstructural and rheological study
Arltoft, D. B., Ipsen, Richard, Madsen, F. & Vries, J. D., 2007, I: Biomacromolecules. 8, 2, s. 729-736 8 s.

Lowfat dairy products - microstructure, sensory properties and consumer perception
Frøst, Michael Bom, Janhøj, T. & Ipsen, Richard, 2007. 1 s.

Modification of milk and whey surface properties by enzymatic hydrolysis of milk phospholipids
Lilbæk, H. M., Fatum, T. M., Ipsen, Richard & Sørensen, N. K., 2007, I: Journal of Agricultural and Food Chemistry. 55, 8, s. 2970-2978 9 s.

Mælk og mejeriprodukter
Ipsen, Richard, 2007, *Fødevarer og Kvalitet: Råvarer og Forarbejdning.* Justesen, L., Uebel, U. & Østergaard, K. (red.). København: Nyt Teknisk Forlag, s. 221-263 43 s.

Observations of casein micelles in skim milk concentrate by transmission electron microscopy: research note
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2007, I: Lebensmittel - Wissenschaft und Technologie. 40, 6, s. 1102-1107 6 s.

Prediction of sensory properties of low-fat yoghurt and cream cheese from surface images
Johansen, S. M. B., Laugesen, J. L., Janhøj, T., Ipsen, Richard & Frøst, Michael Bom, 2007, I: Food Quality and Preference. 19, 2, s. 232-246 15 s.

Rheological properties and microstructure during rennet induced coagulation of UF concentrated skim milk
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2007, I: International Dairy Journal. 17, 6, s. 674-682 9 s.

Screening of probes for specific localisation of polysaccharides
Arltoft, D. B., Madsen, F. & Ipsen, Richard, 2007, I: Food Hydrocolloids. 21, 7, s. 1062-1071 10 s.

Self-assembly of partially hydrolysed a-lactalbumin
Ipsen, Richard & Otte, Jeanette, 2007, I: Biotechnology Advances. 25, 6, s. 602-605 4 s.

Structural engineering of dairy products
Ipsen, Richard, 2007. 2 s.

Struktur og tekstur i modelsystemer: gul ost fra koncentreret mælk - del I
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2007, I: Maelkeritidende. 120, 20, s. 449-451 3 s.

Synerese i løbegeler: forståelse og kvantificering
Janhøj, T., Ipsen, Richard, Dejmek, P. & van der Berg, Franciscus Winfried J, 2007, I: Maelkeritidende. 120, 5, s. 92-93 2 s.

Water mobility in acidified milk drinks studied by low-field ^{1}H NMR
Salomonsen, T., Sejersen, M. T., Viereck, Nanna, Ipsen, Richard & Engelsen, Søren Balling, 2007, I: International Dairy Journal. 17, 4, s. 294-301 8 s.

Zeta potential of pectin-stabilised casein aggregates in acidified milk drinks
Sejersen, M. T., Salomonsen, T., Ipsen, Richard, Clark, R., Rolin, C. & Engelsen, Søren Balling, 2007, I: International Dairy Journal. 17, 4, s. 302-307 6 s.

Characterizing low ester pectin microstructure in model milk gels by direct immunostaining and CLSM
Arltoft, D. B., Madsen, F. & Ipsen, Richard, 2006, *Ikke angivet.* Fischer, P., Erni, P. & Windhab, E. J. (red.). Institute of Food Science and Nutrition, s. 91-95 5 s.

Effect of pre-heat treatment on the functionality of microparticulated whey protein in acid milk gels
Janhøj, T. & Ipsen, Richard, 2006, I: Milchwissenschaft. 61, 2, s. 131-134 4 s.

Exopolysaccharider og teksturegenskaber
Folkenberg, D. M., Skriver, A., Dejmek, P. & Ipsen, Richard, 2006, I: Maelkeritidende. 17, s. 388-390 3 s.

Improving the foaming properties and heat stability of whey protein concentrates by phospolipase treatment
Havn, S. S., Ipsen, Richard, Nielsen, P. M. & Lilbæk, H. M., 2006, I: Milchwissenschaft. 61, 2, s. 188-191 4 s.

Improving the yield of Mozzarella cheese by phospholipase treatment of milk
Lilbæk, H. M., Broe, H. M., Høier, E., Fatum, T. M., Ipsen, Richard & Sørensen, N. K., 2006, I: Journal of Dairy Science. 89, 11, s. 4114-4125 12 s.

Interactions between EPS-producing Streptococcus thermophilus strains in mixed yoghurt cultures
Folkenberg, D. M., Dejmek, P., Skriver, A. & Ipsen, Richard, 2006, I: Journal of Dairy Research. 73, 4, s. 385-393 9 s.

Localising pectin in dairy products using direct immunostaining
Arltoft, D., Ipsen, Richard, Christensen, N. & Madsen, F., 2006, s. 41-51. 11 s.

Mejeriingeniøruddannelsen & universitetsfusionerne
Ipsen, Richard, Christiansen, P. S. & Ardö, Ylva Margareta, 2006, I: Maelkeritidende. 119, 21, s. 514-515 2 s.

Mozzarella cheese made from phospholipase treated milk
Lilbæk, H. M., Broe, M. L., Fatum, T. M., Høier, E., Ipsen, Richard & Sørensen, N. K., 2006, *Ikke angivet.* Fischer, P., Erni, P. & Windhab, E. J. (red.). Institute of Food Science and Nutrition, s. 287-291 5 s.

Rheological properties of rennet induced casein gels from ultrafiltreted skim milk at cooking temperatures
Karlsson, A. O., Ipsen, Richard, Gunasekaran, S. & Ardö, Ylva Margareta, 2006, *Ikke angivet.* Fischer, P., Erni, P. & Windhab, E. J. (red.). Institute of Food Science and Nutrition, s. 1-5 5 s.

Rheology of stirred acidified skim milk gels with different particle interactions
Knudsen, J. C., Karlsson, A. O., Ipsen, Richard & Skibsted, Leif Horsfelt, 2006, I: Colloids and Surfaces A: Physicochemical and Engineering Aspects. 274, 1-3, s. 56-61 6 s.

Sensory and rheological characterization of low-fat stirred yogurt
Janhøj, T., Petersen, C. B., Frøst, Michael Bom & Ipsen, Richard, 2006, I: Journal of Texture Studies. 3, 37, s. 276-299 24 s.

Sensory and rheological screening of exopolysaccharide producing strains of bacterial yoghurt cultures
Folkenberg, D. M., Dejmek, P., Skriver, A., Guldager, H. S. & Ipsen, Richard, 2006, I: International Dairy Journal. 16, 2, s. 111-118 8 s.

Sensory, rheological and spectroscopic characterization of low-fat and non-fat cream cheese
Janhøj, T., Frøst, Michael Bom, Andersen, C. M., Viereck, Nanna, Ipsen, Richard & Edrud, S., 2006. 5 s.

The influence of different exopolysacchride producing bacterial strains on the functionality, microstructure and sensory perception of yoghurt
Ipsen, Richard, Folkenberg, D. M., Skriver, A. & Dejmek, P., 2006, *Proceedings of the 4. International Symposium on Food Rheology and Structure.* Fischer, P., Erni, P. & Windhab, E. J. (red.). Institute of Food Science and Nutrition, s. 589-590 2 s.

The influence of pH after acidification and time of storage on the rheological properties of fermented milk with ACE-inhibitory activity
Ipsen, Richard, Nielsen, M. S., Otte, Jeanette & Skriver, A., 2006. 1 s.

Water mobility in acidified milk drinks studied by low-field 1H NMR
Salomonsen, T., Sejersen, M. T., Viereck, Nanna, Ipsen, Richard & Engelsen, Søren Balling, 2006. 1 s.

Enzymatic hydrolysis of milk phospolipids
Lilbæk, H. M., Fatum, T. M., Ipsen, Richard & Sørensen, N. K., 2005. 1 s.

Exopolysaccharides from lactic acid bacteria: differences in rheological behaviour of yoghurt
Ipsen, Richard, Folkenberg, D. M., Chen, S. & Dejmek, P., 2005. 1 s.

Formation of amyloid-like fibrills upon limited proteolysis of bovine a-lactalbumin
Otte, Jeanette, Ipsen, Richard, Bauer, R., Bjerrum, Morten Jannik & Waninge, R., 2005, I: International Dairy Journal. 15, s. 219-229 11 s.

Formation of amyloid-like fibrils upon limited proteolysis of bovine α-lactalbumin
Otte, Jeanette, Ipsen, Richard, Bauer, R., Bjerrum, Morten Jannik & Waninge, R., 2005, I: International Dairy Journal. 15, 3, s. 219-229 11 s.

Mælk er ikke bare mælk: naboens hjørne
Ipsen, Richard & Ardö, Ylva Margareta, 2005, I: Danske Maelkeproducenter. s. 1-4 4 s.

Potential health benefits of texture modifying exopolysaccharides in fermented milks
Ipsen, Richard & Folkenberg, D. M., 2005. 1 s.

Relation between sensory texture properties and exopolysaccharide distribution in set and in stirred yoghurts produced with different starter cultures
Folkenberg, D. M., Dejmek, P., Skriver, A. & Ipsen, Richard, 2005, I: Journal of Texture Studies. 36, 2, s. 174-189 16 s.

Relationship between physical properties of casein micelles and rheology of skim milk concentrate
Karlsson, A. O., Ipsen, Richard, Schrader, K. & Ardö, Ylva Margareta, 2005, I: Journal of Dairy Science. 88, 11, s. 3784-3797 14 s.

Relationship between visual sensory properties and surface images in plain yoghurts and cream cheese
Johansen, S. M. B., Laugesen, J. L., Janhøj, T., Ipsen, Richard & Frøst, Michael Bom, 2005, *Programme.* Levnedsmiddelcentret, s. 1 1 s.

Rheology and microstructure of rennet gels from concentrated skim milk without visible syneresis: impact of pH and NaCl
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2005. 1 s.

Rheology of rennet gels from cencentrated skim milk without visible syneresis: impact of pH and NaCl
Karlsson, A. O., Ipsen, Richard & Ardö, Ylva Margareta, 2005. 1 s.

Dansk mejeriingeniører - på engelsk
Ipsen, Richard, Ardö, Ylva Margareta, Friis, A. & Dejmek, P., 2004, I: Mælketidende. 2004, 3, s. 52-54 3 s.

Influence of calcium on the self-assembly of partially hydrolyzed a-lactalbumin
Graveland-Bikker, J. F., Ipsen, Richard, Otte, Jeanette & Kruif, C. G. D., 2004, I: Langmuir. 20, s. 6841-6846 6 s.

Master of science in dairy science and technology: a colloboration between three universitties in the Øresund Region
Ipsen, Richard, Ardö, Ylva Margareta, Friis, A. & Dejmek, P., 2004, I: Danish Dairy & Food Industry - Worldwide. 14, s. 62-63 2 s.

Ny internasjonal meieriutdannelse
Ipsen, Richard, 2004, I: Mejeriposten, Norge. 2004, s. s. ? 1 s.

Protease-induced aggregation of bovine a-lactalbumin: identification of the primary associating fragment
Otte, Jeanette, Ipsen, Richard, Ladefoged, A. M. & Sørensen, J., 2004, I: Journal of Dairy Reserch. 71, s. 88-96 9 s.

Rheological Behavior of Skim Milk Concentrates at Different pH
Karlsson, A. O., Ipsen, Richard, Ardö, Ylva Margareta & Qvist, K., 2004.

Rheological behavior of skim milk concentrates at different pH
Karlsson, A. O., Ipsen, Richard, Ardö, Ylva Margareta & Qvist, K., 2004. 1 s.

The relation between protein structure, interfacial rheology and foam formation for various milk proteins
Ipsen, Richard & Otte, Jeanette, 2004. 6 s.

Microstructure and rheology of yogurt made with cultures differing only in their ability to produce exopolysaccharides
Hassan, A. N., Ipsen, Richard, Jantzen, T. & Qvist, K. B., 2003, I: Journal of Dairy Science. 86, 5, s. 1632-1638 7 s.

Nano-structuring by means of proteolysis: Rheology of novel gels from a-lactalbumin
Ipsen, Richard & Otte, Jeanette, 2003, I: Annual transaction of the nordic rheology society. 11, s. 89-93 5 s.

Protease-induced nano-tubular gels from a-lactalbumin
Ipsen, Richard, Otte, Jeanette & Qvist, K. B., 2003, *Ikke angivet.* E. Dickinson & T. von Vliet (red.). Royal Society of Chemistry, s. 84-92 9 s.

Structure Formation In Yogurt: Rheology And Microstructure
Ipsen, Richard, 2003, *Ikke angivet.* 2003 udg. International Dairy Federation, s. 224-232 9 s.

Gelation of whey protein induced by high pressure
Ipsen, Richard, Olsson, K., Skibsted, Leif Horsfelt & Qvist, K. B., 2002, I: Milchwissenschaft. 57, 11-12, s. 650-653 4 s.

The danish dairy science and technology M.Sc. program: Goes international
Qvist, K. B. & Ipsen, Richard, 2002, I: Danish Dairy & Food Industry - Worldwide. 2002, s. 74-75 2 s.

Effect of hen egg production and protein composition on textural properties of egg albumen gels
Hammershøj, M., Larsen, L. B., Ipsen, Richard & Qvist, K. B., 2001, I: Journal of Texture Studies. 32, s. 105-129 25 s.

Effect of limited hydrolysis on the interfacial rheology and foaming properties of beta-lactoglobulin A
Ipsen, Richard, Otte, Jeanette, Sharma, R., Nielsen, A., Gram Hansen, L. & Qvist, K. B., 2001, I: Colloids and Surfaces B: Biointerfaces. 21, s. 173-178 6 s.

Interaction of low methoxyl pectins with skim milk: rheology and microstructure
Maroziene, A. & Ipsen, Richard, 2001, I: Annual transactions of the Nordic Rheology Society. 9, s. 47-53 7 s.

Microstructure and viscosity of yoghurt with inulin added as a fat-replacer
Ipsen, Richard, Otte, Jeanette, Lozahic, G. & Qvist, K. B., 2001, I: Annual transactions of the Nordic Rheology Society. 9, s. 59-62 4 s.

Molecular self-assembly of partially hydrolysed alfa-lactalbumin resulting in strong gels with a novel microstructure
Ipsen, Richard, Otte, Jeanette & Qvist, K. B., 2001, I: Journal of Dairy Research. 68, s. 277-286 10 s.

Protease induced gelation of mixtures of alfa-lactalbumin and beta-lactoglobulin
Ipsen, Richard, Bülow-Olsen, K., Otte, Jeanette & Qvist, K. B., 2001, I: Milchwissenschaft. 56, 9, s. 492-495 4 s.

Effect of partial hydrolysis with an immobilized proteinase on thermal gelation properties of beta-lactoglobulin B
Otte, Jeanette, Lomholt, S. B., Ipsen, Richard & Qvist, K. B., 2000, I: Journal of Dairy Research. 67, s. 597-608 12 s.

Gelation of whey protein induced by proteolysis of high pressure treatment
Ipsen, Richard, Otte, Jeanette, Dominguez, E. & Qvist, K. B., 2000, I: Australian Journal of Dairy Technology. 55, s. 49-52 4 s.

Hvordan danner valleproteiner geler, når de klippes i stykker med enzym?
Ipsen, Richard, Otte, Jeanette & Qvist, K. B., 2000, I: Maelkeritidende. 8, s. 226-228 3 s.

Isolation of two tryptic fragments from bovine beta-lactoglobulin and assessment of their thermal gelation ability
Otte, Jeanette, Ipsen, Richard & Qvist, K. B., 2000, I: Milchwissenschaft. 55, 4, s. 197-200 4 s.

Standardized reaction times used to describe the mechanism of enzyme-induced gelation in whey protein systems
Ipsen, Richard, Otte, Jeanette, Lomholt, S. B. & Qvist, K. B., 2000, I: Journal of Dairy Research. 67, s. 403-413 11 s.

Apparent chemical composition of nine commercial or semi-commercial whey protein concentrates, isolates and fractions
Holt, C., McPhail, D., Nevison, I., Nylander, T., Otte, J. A. H., Ipsen, R., Bauer, R., Øgendal, L. H., Olieman, K., Kruif, K. G. D., Léonil, J., Mollé, D., Henry, G., Maubois, J. L., Pérez, M. D., Puyol, P., Calvo, M., Bury, S. M., Kontopidis, G., McNae, I. & 8 flere, Sawyer, L., Ragona, L., Zetta, L., Molinari, H., Klarenbeek, B., Jonkman, M. J., Moulin, J. & Chatterton, D., 1999, I: International Journal of Food Science and Technology. 34, 5-6, s. 543-556 14 s.

Effect of high pressure on aggregation and thermal gelation of beta-lactoglobolin
Olsen, Karsten, Ipsen, Richard, Otte, Jeanette & Skibsted, Leif Horsfelt, 1999, I: Milchwissenschaft. 54, 10, s. 543-546 4 s.

Evaluation of crispness in food systems: an example using meringue made with egg or milk protein
Ipsen, Richard, Andersen, R. V., Jespersen, Lene, Lao, M. L. & Lohman, V., 1999, I: Annual transactions of the Nordic Rheology Society. 7, s. 39-42 4 s.

Protease-induced gelation of unheated and heated whey proteins: Effects of pH, temperature, and concentrations of protein,enzyme and salts
Otte, Jeanette, Schumacher, E., Ipsen, Richard, Ju, Z. Y. & Qvist, K. B., 1999, I: International Dairy Journal. 9, 11, s. 801-812 11 s.

Some physico-chemical properties of nine commercial or semi-commercial whey protein concentrates, isolates and fractions
Holt, C., McPhail, D., Nylander, T., Otte, J., Ipsen, R. H., Bauer, R., Øgendal, L., Olieman, K., Kruif, K. G. D., Léonil, J., Mollé, D., Henry, G., Maubois, J. L., Pérez, M. D., Puyol, P., Calvo, M., Bury, S. M., Kontopidis, G., McNae, I., Sawyer, L. & 7 flere, Ragona, L., Zetta, L., Molinari, H., Klarenbeek, B., Jonkman, M. J., Moulin, J. & Chatterton, D., 1999, I: International Journal of Food Science and Technology. 34, s. 587-601 15 s.

Forbedring af valleproteiners geldannelse gennem enzymatisk behandling
Ipsen, Richard, Otte, Jeanette & Qvist, K. B., 1998, I: Maelkeritidende. 13/14, s. 336-337 2 s.

Large-scale preparation of beta-lactoglobulin A and B by ultrafiltration and ion-exchange chromatography
Rotvig Kristiansen, K., Otte, Jeanette, Ipsen, Richard & Qvist, K. B., 1998, I: International Dairy Journal. 8, s. 113-118 6 s.

Microbiological, rheological and aromatic characteristics of fermented Uji (an East African sour porridge)
Masha, G. G. K., Ipsen, Richard, Petersen, Mikael Agerlin & Jakobsen, M., 1998, I: World journal of microbiology & biotechnology. 14, s. 451-456 6 s.

Microstructure of gels made from intact and partially hydrolysed beta-lactoglobulin: methodological aspects
Otte, Jeanette, Ipsen, Richard, Pedersen, P. S., Wium, H. & Qvist, K. B., 1998, *Polish journal of food and nutrition sciences.* 2 udg. s. 227-231 5 s.

The ¤intrinsic viscosity of beta-lactoglobulin during proteolysis as the initial step of enzymed enduced gelation
Ipsen, Richard & Qvist, K. B., 1998, I: Annual transactions of the Nordic Rheology Society. 6, s. 75-77 3 s.

Controlled stress rheometry compared with formagraph measurements for characterization of the enzyme induced gelation of whey proteins at various pH
Ipsen, Richard, Otte, Jeanette & Schumacher, E., 1997, I: Annual transactions of the Nordic Rheology Society. 5, s. 48-50 3 s.

Enzymatisk induceret geldannelse af valleprotein: et reologisk studie
Ipsen, Richard, 1997, *Ikke angivet.* Levnedsmiddelcentret, s. 213 1 s.

Uniaxial compression of gels made from protein and kappa-carrageenan
Ipsen, Richard, 1997, I: Journal of Texture Studies. 28, s. 405-419 15 s.

Aggregate formation during hydrolysis of beta-lactoglobulin with a glu and asp specific protease from Bacillus licheniformis
Otte, Jeanette, Lomholt, S. B., Ipsen, Richard, Stapelfeldt, H., Bukrinsky, J. T. & Qvist, K. B., 1996, I: Journal of Agricultural and Food Chemistry. 45, 12, s. 4889-4896 8 s.

Mixed gels made from protein and kappa-carrageenan
Ipsen, Richard, 1995, I: Carbohydrate Polymers. 28, s. 337-339 3 s.