

# INSPIRING COLLABORATION IN FOOD RESEARCH

- as a basis for innovation and quality in the entire food chain

Research and teaching activities at Aarhus University include the entire food chain from field to fork, as well as the health-promoting properties of foods and food constituents to underpin health and wellbeing of consumers.

Food research at Aarhus University creates basic and applied knowledge and technologies in animal and plant-based food products and promotes sustainable and safe food production with regard to food supply, consumers, industry and legislation.

Our staff have experience in collaborating with both private companies and food authorities. We deliver research outcomes that contribute to the quality of food products and provide value for both industry partners and consumers.

Please feel free to contact us if your interests are within one of our areas of strength and differentiation:

- Primary production
- Processing & technology
- Consumer preferences & sensory science
- Health
- Collaboration & Education

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DEPARTMENT OF FOOD SCIENCE  
[food.au.dk](http://food.au.dk)

AARHUS UNIVERSITY FOOD PLATFORM  
[foodplatform.au.dk](http://foodplatform.au.dk)

## AREAS OF STRENGTH AND DIFFERENTIATION

Aarhus University has a strong tradition for joint projects with R&D specialists from both research and industrial environments. At Aarhus University, you will find scientists specialised in all aspects of the food value chain – including:

### PRIMARY PRODUCTION

- Management at the farm
- Integrated food/energy production
- Effect of climate change on food security
- Sustainable production based on global resource use and environmental impacts
- Plant and animal based raw materials and quality in a food chain perspective

### PROCESSING & TECHNOLOGY

- Lipid functionality and biotechnology
- Protein chemistry and characterization
- Food processing and the effect on food quality
- Packaging, storability and shelf-life
- Proteolysis and oxidation
- Antifouling surfaces
- Enzymes

### CONSUMER PREFERENCES & SENSORY SCIENCE

- Market opportunities for knowledge intensive food products
- Consumer behaviour with respect to food and eating
- Consumer behaviour with respect to sustainability
- Integrating consumer views in innovation process
- Consumer acceptance of new technologies
- Consumer preferences and sensory science
- Market communication in the food sector
- Changing habits and learning processes

### HEALTH

- Gut health
- Food intake and exercise
- Bioactive ingredients in foods
- Link between diet and health
- Obesity research and nutrition
- Nanoencapsulation and delivery
- Public health and food consumption
- Population studies, clinical studies and human intervention, animal models, in vitro

## COLLABORATION & EDUCATION

When it comes to talent development and exchange of the latest knowledge with our partners and the global market place, we have specialists in that area, too – including:

- Access to expertise through consultancies
- Ability to develop strong interdisciplinary teams
- Focus on growth and export opportunities for companies
- Research partnerships focused on company needs and innovation
- Alignment with companies through partnerships in industry PhD and postdocs
- Creating opportunities to link companies into international research consortium
- Relevant education / graduates who deliver value and expertise for companies
- Focus on delivering knowledge and technologies addressing global challenge

Aarhus University ranks among the world's top 10 universities for agricultural and food science.  
*U.S. News Best Global Universities*

