

**Name: Asbjørn Gildberg**

**Present position**     Scientist  
**Work address**        Nofima Marine, PO Box 6122, NO-9291 Tromsø, Norway  
**Telephone**           +47 77 62 9056  
**E-mail**                **asbjorn.gildberg@nofima.no**

**Degrees**

1982                    Ph D. – fish chemistry

**Experience**

1986                    Laboratory manager; Marine Biochemicals AS  
1983                    Research hospitation; University of Philippines

**Present research activities and fields of interest**

1975...                Utilisation of marine by-products and enzymes; fish sauce, gelatine, bioactive peptides

**Memberships in academic and professional committees/networks**

1996-2000            The board of Marine species in aquaculture, Norwegian Research Council  
1993-2003            The board of Fiskeriforskning

**Selected publications****Chapters in books**

2002                    A. Gildberg. Enhancing returns from greater utilization. In: Safety and Quality Issues in Fish Processing. (A. Bremner, Ed.) Woodhead Publ. Ltd, Cambridge, p. 425-449.  
2000                    A. Gildberg, B.K. Simpson & N.F. Haard. Uses of enzymes from marine organisms. I: Seafood Enzymes (N.F. Haard & B.K. Simpson, Eds.) Marcel Dekker, New York, p. 619-639

**Peer-reviewed journals**

2007                    A. Gildberg, J. Wichaphon, S. Lertsiri, A. Assavanig, N.K. Sørensen & C. Thongthai. Chemical and sensoric comparison of fish sauce made from cold water species and typical Thai fish sauce. J. Aquatic Food Prod. Technol, vol. 16, pp. 31–42.

- 2004 A. Gildberg. Digestive enzyme activities in starved pre-slaughter farmed and wild-captured Atlantic cod (*Gadus morhua*). *Aquaculture*, 238, 343-353.
- 1993 A. Gildberg. Enzymic processing of marine raw materials. *Process Biochem.*, 28, 1-15.
- 1988 A. Gildberg. Aspartic proteinases in fishes and aquatic invertebrates. *Comp. Biochem. Physiol.*, 91B, 425-435.