

CURRICULUM VITAE

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CURRENT EMPLOYMENT

- Nofima Marin AS (Research institute): Senior scientist Dept. of Seafood - processing and product development
- Norwegian University of Life Sciences: Associate professor Dept. of Animal and Aquaculture sciences

HIGHER EDUCATION

- 2002: Norwegian University of Life Sciences: Dr. scient. "Texture, fat content and product quality of salmonids"
- 1995: Norwegian University of Life Sciences: MSc thesis in fish nutrition and fillet quality
- Courses: Various courses in fish and meat technology, biochemistry, statistics, strategic development, business-/ marketing management

WORKING AREA

- Optimising quality and yield through better understanding of underlying factors causing variation in yield, composition, texture, appearance, flavour/odour and shelf life of fish (including breeding, rearing/environmental conditions, nutrition, slaughter handling and value adding procedures).
- Methodological development

PRESENT PUBLIC FUNDED PROJECTS

- The impact of pancreas disease (PD) on flesh quality of Atlantic salmon (2007-10)
- Optimising feed composition to obtain improved fillet texture (2009-10)
- Managing texture quality of Atlantic salmon through the application of molecular and morphological approaches (2009-12)
- Determine causes to quality deviations with emphasis on fillet appearance (2009-13)
- Quality characterisation of organic salmon (2010)
- Innovative and attractive fish dishes (2008-11) (*co-worker*)

Several industrial funded projects, most of them confidential

TEACHING and SUPERVISION

- Lectures: Norwegian University of Life Sciences, Dept. of Animal and Aquaculture sciences and Dept. Chemistry, Biotechnology and Food Science – Topics: food technology/quality, fish nutrition, and by-product utilisation. Have also been teaching at Høgskolen I Molde, trained students in experimental practices at commercial fish farms/ processing plants, and given courses for the industry. Examiner at UMB, Høgskolen I Ålesund, Høgskolen I Molde and University of Bergen
- Supervision: 22 master students, 6 PhD students, 2 post-doc

PUBLICATIONS

Main or co-author of 36 scientific publications, 1 book, 6 book chapters, 35 popular scientific publications, 24 posters, 4 patent applications, about 75 project reports (scientific and industrial), and 70 abstracts at scientific conferences. Have given presentations to different stakeholders representing the industry as well as governmental institutions – in total approximately 100 presentations, whereof about ½ as invited speaker (refereed publications for 11 different scientific journals)

HONORS and AWARDS

- Poster prizes (national and international conferences)
- Innovation awards – novel techniques for value adding of seafood products.

BOARDS and COMMITTEES

Essential memberships up to today: Programme committee: Sats på Torsk (Go for cod). 2006 – 09, chair person 2006, 07, 08, 09. Member of the board of Aquaculture Research Station of the *Faroes*. Programme committee: Centre for Processing Technology of Fish. Faeroe Islands, chair person West European Fish Technologists Association (WEFTA) meeting Antwerpen 2005, leader of the programme-committee and chairing the conference "Feeding of cod" Molde, Norway 2006; Advisory board: Growth of Blue Mussel. The impact of the environmental conditions, Regional Research & Development Group in Vesterålen (Norway) aiming at increasing the utilisation of fish by-products for human consumption – and leader of the board "Norsk-færøysk lag".