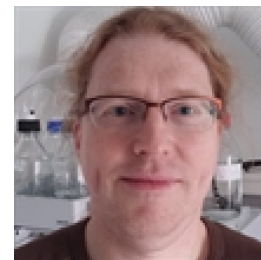


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Ansættelse

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2001 – 2017 Sikkerhedsrepræsentant for MEMPHYS – Center for Biomembranfysik, Syddansk Universitet, Odense.

2009 – 2014 Medlem af det naturvidenskabelige fakultets arbejdsmiljøudvalg.

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