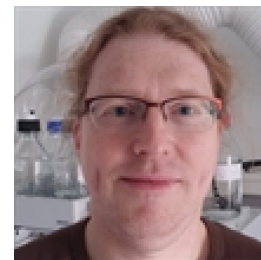


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Employment

Elected position

2001 – 2017 Member of the EHS committee at FKF for MEMPHYS – Center for Biomembranfysik, Syddansk Universitet, Odense.

2009 – 2014 Member of the EHS committee at the faculty of natural sciences.

2012 – 2014 Member of the main EHS committee for the University of Southern Denmark.

Research outputs

Odour-induced umami – Olfactory contribution to umami taste in seaweed extracts (dashi) by sensory interactions

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Pedersen, M. T., Christensen, M., Duelund, L., Hansen, P. L., Brewer, J. R. & Clausen, M. P., 2. Feb 2018, In: *Biophysical Journal*. 114, 3, Suppl. 1, p. 538A 1 p.

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