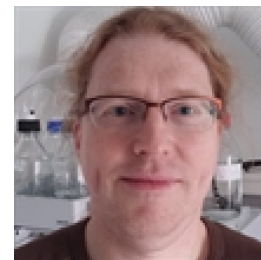


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Employment

Elected position

2001 – 2017 Member of the EHS committee at FKF for MEMPHYS – Center for Biomembranfyk, 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

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