

CARLSBERG RESEARCH LABORATORY

ANNUAL REPORT 2019

SCIENTIFIC STAFF AT CARLSBERG RESEARCH LABORATORY

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Director of Research Support & Project Management

Anders Holme Jensen

Raw Materials platform

Director

Kim Jørgensen

Professor (Associated)

Geoff Fincher

Senior Scientists

Christoph Dockter, Pai Rosager Pedas

Scientists and Postdocs

Hanne Thomsen, Jose A. Cuesta-Seijo, Magnus W. Rasmussen, Qiongxian Lu, Emiko Murozuka

PhD students

Martin Toft Simmelgård Nielsen

Yeast & Fermentation platform

Director/Professor

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Senior Technical Brewer

Birgitte Funch

Senior Scientists

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Scientists and Postdocs

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PhD students

Isabella Jane Larsen, Marc Serra Colomer

New Ingredients platform

Director

Adam Fenton

Distinguished Professor (Associated)

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Senior Scientists

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Scientists and Postdocs

Oliver Kemp, Olayide Oladokun, Anton Hochmuth, Qing Liu, Brian King, Christian Poulsen, Morten E. Jørgensen, George MacGregor, Andrea Delgado, Inês Oliveira

Brewing Science & Technology platform

Director

Zoran Gojkovic

Head Brewer

Erik Lund

Principal Scientists

Arvid Garde, Kenneth Fredlund

Senior Scientist

Søren Knudsen, Jeppe Frank Andersen, Finn Lok

Scientists and Postdocs

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PhD student

Anders Bagger Sørensen

Commercial Unit

Director

Gustav Hambraeus

Scientists and Postdocs

Jeppe Østerberg, Lillian Møller, Mikkel Jensen

PEER-REVIEWED PUBLICATIONS

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