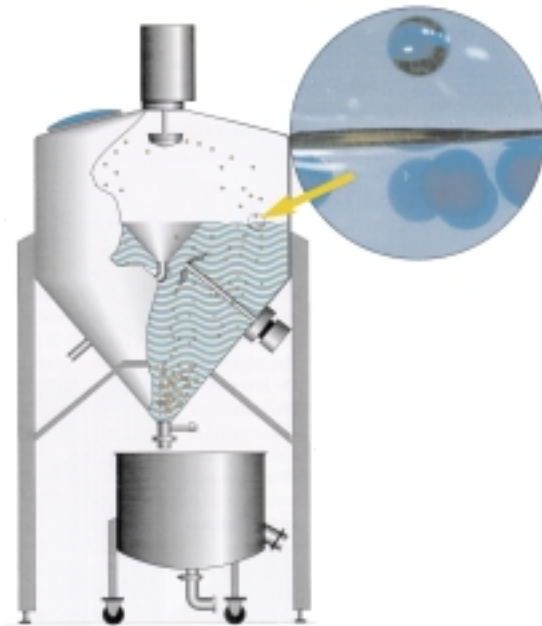


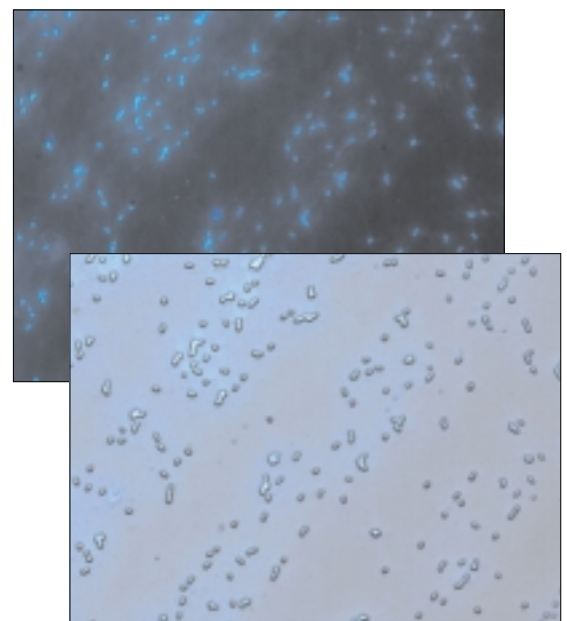
Food technology

Examples of current projects:

- Development of continuous fermentation technology for production of starter cultures
- Purification of dairy waste-water by immobilised lactic acid bacteria
- Development of immobilised technology for production of fermented milk products
- Production of bacteriocins by fermentation
- Inhibition of *Listeria* in food products
- Improvement of the fermentation and drying process in production of meat sausages
- Microbiology, preservation and processing of fish and fish products
- Changes in quality and biological activity during dewatering processes
- Removal of microorganisms from surfaces in food production equipment.



*Picture left:
Microorganisms are immobilised in alginate beads formed when alginate droplets, produced by a horizontal rotating head, fall into a calcium solution.*



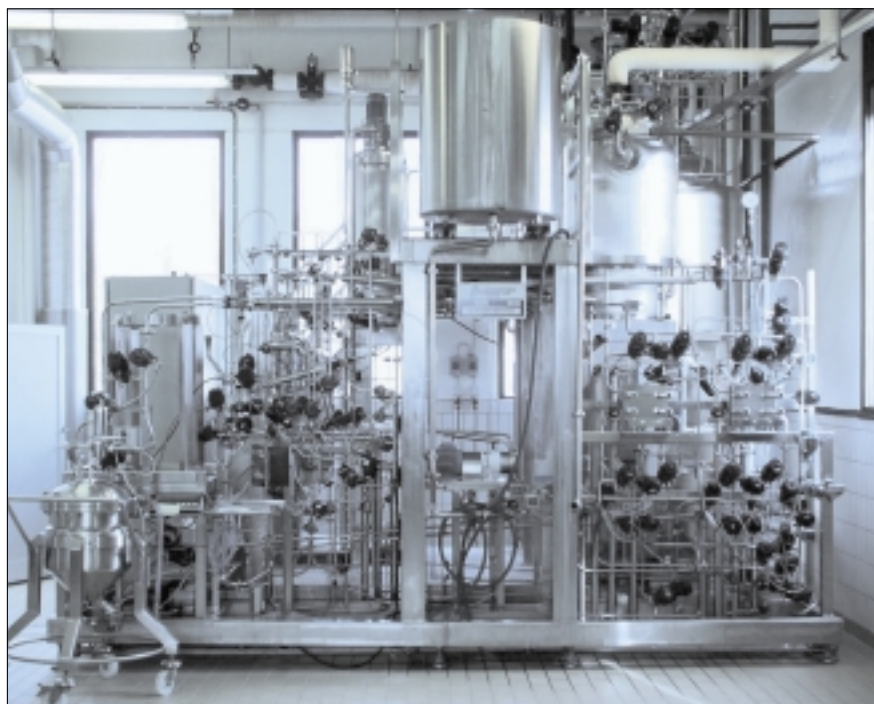
*Pictures right:
Detection and quantification of surface-associated bacteria by epifluorescence microscopy followed by image manipulation of digitised picture.*



*Growth inhibition of the pathogenic bacteria *Listeria monocytogenes* by bacteriocin produced by lactic acid bacterium.*



*Picture right:
Immobilised lactic acid bacteria are used in a combined biological and chemical purification of dairy waste-water leading to production of high quality animal feed.*



*Picture left:
A continuous fermentor with cell recycling for production of starter cultures*

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