Simon Gregersen
Tenure Track Adjunkt
Institut for Kemi og Biovidenskab
Det Ingeniør- og Naturvidenskabelige Fakultet
Bioresources and Process Engineering
Adressetype: Besøgsadresse.
Fredrik Bajers Vej 7H
9220
Aalborg Øst
Danmark
E-mail: sgr@bio.aau.dk
Telefon: +4599408072

Kvalifikationer

Nanobioorganisk Kemi, Ph.D., Flourescent peptide-stabilized silver-nanoclusters: A solid-phase approach for high-throughput ligand discovery, University of Copenhagen
15 dec. 2010 → 4 feb. 2014
Dimissionsdato: 10 apr. 2014

Nanobioteknologi, M.Sc., Fmoc Fastfase Peptidsyntese af Nye Linære of Cykliske D,L-α-Peptides: Et Sammenlignende Studie af Supramolekylær Selvsamling og Antimikrobiel Aktivitet, Institute of Physics and Nanotechnology, Aalborg
1 sep. 2008 → 25 jun. 2010
Dimissionsdato: 25 jun. 2010

Nanobioteknologi, B.Sc, De novo Design og Syntese af Cationiske Antimikrobielle Peptider
1 sep. 2005 → 27 jun. 2008
Dimissionsdato: 27 jun. 2008

Ansættelse

Tenure Track Adjunkt
Tenure Track Adjunkt
Institut for Kemi og Biovidenskab
Det Ingeniør- og Naturvidenskabelige Fakultet
Aalborg, Danmark
1 mar. 2018 → 31 dec. 4712

Tenure Track Adjunkt
Tenure Track Adjunkt
Det Ingeniør- og Naturvidenskabelige Fakultet
Aalborg Øst, Danmark
1 mar. 2018 → 31 dec. 4712

Bioresources and Process Engineering
Det Ingeniør- og Naturvidenskabelige Fakultet
Aalborg Øst, Danmark
1 jan. 2024 → present

Ekstern Konsulent
VBM Laboratoriet A/S
Aabybro, Danmark
1 mar. 2018 → 1 jan. 2020

Udviklingskemiker og Projektleder
VBM Laboratoriet A/S
Aabybro, Danmark
1 aug. 2014 → 28 feb. 2018

Post.Doc.

University of Copenhagen
Danmark
1 mar. 2014 → 31 jul. 2014

Videnskabelig Assistent
University of Copenhagen
Danmark
15 dec. 2013 → 28 feb. 2014

Ph.D. Suderende
University of Copenhagen
Danmark
15 dec. 2010 → 14 dec. 2013

Publikationer

Identifying Endogenous Proteins of Perennial Ryegrass (Lolium perenne) with Ex Vivo Antioxidant Activity.
Pedersen, K. D. A., Andersen, L. T., Heiselberg, M., Brigsted, C. A., Støvring, F. L., Mikkelsen, L. M., Hansen, S. A., Rusbjerg-Weberskov, C. E., Lübeck, M. & Gregersen Echers, S., mar. 2025, I: Proteomes. 13, 1, 26 s., 8.

A homo-FRET assay for patatin-specific proteolytic activity
Christensen, L. F., Overgaard, M. T., Hansen, E. B. & Gregersen Echers, S., 15 jan. 2025, I: Food Chemistry. 463, Part 1, 14 s., 141105.

Rhizopus oryzae efficiently converts barley proteins into mycoprotein in solid state fermentation and improves food functionality of brewer's spent grain
Terp, M., Rusbjerg-Weberskov, C. E., Yang, L., Gregersen Echers, S., Foley, J. D., Orlien, V. & Lübeck, M., 2025, *Book of abstracts.* s. 71-72 2 s. CS 2.3.2

Extracting proteins from Brewers' spent grain using emerging technologies: Evaluating efficiency and use as emulsifier
Mikkelsen, R. K., Queiroz, L., Echers, S. G., Hobley, T., Overgaard, M., Jacobsen, C. & Svensson, B., 1 nov. 2024, Authorea, 17 s.

To fly, or not to fly, that is the question: A deep learning model for peptide detectability prediction in mass spectrometry
Abdul-Khalek, N., Picciani, M., Wimmer, R., Overgaard, M. T., Wilhelm, M. & Echers, S. G., 31 okt. 2024, bioRxiv.

Decoding the impact of neighboring amino acids on ESI-MS intensity output through deep learning
Abdul-Khalek, N., Wimmer, R., Overgaard, M. T. & Gregersen Echers, S., 30 okt. 2024, I: Journal of Proteomics. 309, 105322.

Ultra- and diafiltration for concentration and purification of high-quality food protein extracts from clover grass
Jørgensen, A. K., Mattsson, T., Gregersen Echers, S., Olsen, M., Stephensen Lübeck, P., Lübeck, M. & Jørgensen, M. K. , 9 sep. 2024, *Euromembrane 2024 Book of Abstracts.*

Biorefinement of Green Leaves: Using Membrane Filtration to Produce Feed and High-Quality Food-Grade Proteins
Jørgensen, A. K., Mattsson, T. (Medlem af forfattergruppering), Gregersen Echers, S. (Medlem af forfattergruppering), Olsen, M. (Medlem af forfattergruppering), Stephensen Lübeck, P. (Medlem af forfattergruppering), Lübeck, M. (Medlem af forfattergruppering) & Jørgensen, M. K. (Medlem af forfattergruppering), 11 jun. 2024. 1 s.

A Homo-Fret Assay for Patatin-Specific Proteolytic Activity
Christensen, L. F., Overgaard, M. T., Hansen, E. B. & Gregersen, S., 13 mar. 2024, SSRN: Social Science Research Network.

Screening for Metal-Chelating Activity in Potato Protein Hydrolysates Using Surface Plasmon Resonance and Peptidomics
Bjørlie, M., Hartmann, J. C., Rasmussen, L. H., Yesiltas, B., Sørensen, A.-D. M., Echers, S. G. & Jacobsen, C., 13 mar. 2024, I: Antioxidants. 13, 3, 21 s., 346.

Decoding the Impact of Neighboring Amino Acid on ESI-MS Intensity Output through Deep Learning
Abdul-Khalek, N., Wimmer, R., Overgaard, M. T. & Echers, S. G., 6 feb. 2024, bioRxiv, 28 s.

Screening for Metal Chelating Activity in Potato Protein Hydrolysates Using Surface Plasmon Resonance and Peptidomics
Bjørlie, M., Hartmann, J. C., Rasmussen, L. H., Yesiltas, B., Sørensen, A.-D. M., Echers, S. G. & Jacobsen, C., 2 feb. 2024, Preprints.org, 20 s.

Production of Feed and High-Quality Food-Grade Proteins by Membrane Filtration
Jørgensen, A. K., Mattsson, T., Gregersen Echers, S., Olsen, M., Stephensen Lübeck, P., Lübeck, M. & Jørgensen, M. K. , 2024.

Bioinformatically predicted emulsifying peptides and potato protein hydrolysate improves the oxidative stability of microencapsulated fish oil
Bjørlie, M., Yesiltas, B., García Moreno, P. J., Carpio, F. J. E., Rahmani-Manglano, N. E., Guadix, E. M., Jafarpour, A., Hansen, E. B., Marcatili, P., Overgaard, M. T., Echers, S. G. & Jacobsen, C., dec. 2023, I: Food Chemistry Advances. 3, 100441.

Antioxidant peptides from alternative sources reduce lipid oxidation in 5% fish oil-in-water emulsions (pH 4) and fish oil-enriched mayonnaise
Varona, E., García-Moreno, P. J., Echers, S. G., Olsen, T. H., Marcatili, P., Guardiola, F., Overgaard, M. T., Hansen, E. B., Jacobsen, C. & Yesiltas, B., 15 nov. 2023, I: Food Chemistry. 426, 136498.

Assessing labelled carbon assimilation from poly butylene adipate-co-terephthalate (PBAT) monomers during thermophilic anaerobic digestion
Poulsen, J. S., Trueba-Santiso, A., Lema, J., Echers, S. G., Wimmer, R. & Nielsen, J. L., okt. 2023, I: Bioresource Technology. 385, 129430.

Physical and Oxidative Stability of Emulsions Stabilized with Fractionated Potato Protein Hydrolysates Obtained from Starch Production Side Stream
Yesiltas, B., García Moreno, P. J., Mikkelsen, R. K., Echers, S. G., Hansen, D. K., Greve-Poulsen, M., Hyldig, G., Hansen, E. B. & Jacobsen, C., 16 aug. 2023, I: Antioxidants . 12, 8, 1622.

Insight on Physicochemical Properties Governing Peptide MS1 Response in HPLC-ESI-MS/MS: A Deep Learning Approach
Abdul-Khalek, N., Wimmer, R., Overgaard, M. T. & Echers, S. G., 27 jul. 2023, I: Computational and Structural Biotechnology Journal. 21, s. 3715-3727 13 s.

Recent advances in the production of emulsifying peptides with the aid of proteomics and bioinformatics
Moreno, P. J. G., Yesiltas, B., Echers, S. G., Marcatili, P., Overgaard, M. T., Hansen, E. B. & Jacobsen, C., jun. 2023, I: Current Opinion in Food Science. 51, 101039.

Variance Analysis of LC-MS Experimental Factors and Their Impact on Machine Learning
Rehfeldt, T. G., Krawczyk, K., Echers, S. G., Marcatili, P., Palczynski, P., Röttger, R. & Schwämmle, V., 2 maj 2023, bioRxiv, 29 s.

Physical and oxidative stability of fish oil-in-water emulsions stabilized with emulsifier peptides derived from seaweed, methanotrophic bacteria and potato proteins
Yesiltas, B., Caindec, A. M. S., García Moreno, P. J., Echers, S. G., Hegelund Olsen, T., Jones, N. C., Hoffmann, S. V., Marcatili, P., Overgaard, M. T., Hansen, E. B. & Jacobsen, C., 20 apr. 2023, I: Colloids and Surfaces A: Physicochemical and Engineering Aspects. 663, 131069.

Targeted hydrolysis of native potato protein: A novel workflow for obtaining hydrolysates with improved interfacial properties
Gregersen Echers, S., Jafarpour, A., Yesiltas, B., García Moreno, P. J., Greve-Poulsen, M., Hansen, D. K., Jacobsen, C., Overgaard, M. T. & Hansen, E. B., apr. 2023, I: Food Hydrocolloids. 137, 108299.

Insight on physicochemical properties governing peptide MS1 response in HPLC-ESI-MS/MS proteomics: A deep learning approach
Khalek, N. A., Wimmer, R., Overgaard, M. T. & Echers, S. G., 13 feb. 2023, bioRxiv, 32 s.

Membrane separation of grass extracts for the production of food and feed protein
Mattsson, T., Jørgensen, A. K., Gregersen Echers, S., Olsen, M., Heiske, S. U., Gundersen, E., Holt, C., Veje, M. H., Stephensen Lübeck, P., Lübeck, M. & Jørgensen, M. K., 2023.

Recovery of food- and feed-grade proteins from fresh grass juice using membrane separation
Mattsson, T., Jørgensen, A. K., Gregersen Echers, S., Olsen, M., Heiske, S. U., Gundersen, E., Holt, C., Veje, M. H., Stephensen Lübeck, P., Lübeck, M. & Jørgensen, M. K., 2023.

Significant change in biometal distribution in brains of Alzheimer´s Disease (TgSwDI) mice
Thomsen, M. S., Moos, T., Gregersen Echers, S., Nielsen, A. H. & Ganesalingam, N., 2023.

The application of ultrafiltration for the extraction of food grade proteins from grass
Jørgensen, A. K., Mattsson, T., Gregersen Echers, S., Olsen, M., Stephensen Lübeck, P., Lübeck, M. & Jørgensen, M. K. , 2023.

Variability analysis of LC-MS experimental factors and their impact on machine learning
Rehfeldt, T., Krawczyk, K., Echers, S. G., Marcatili, P., Palczynski, P., Roettger, R. & Schwämmle, V., 28 dec. 2022, I: GigaScience. 12, s. 1-12 12 s.

Is Gigartina a potential source of food protein and functional peptide-based ingredients? Evaluating an industrial, pilot-scale extract by proteomics and bioinformatics
Gregersen Echers, S., Abdul-Khalek, N., Mikkelsen, R. K., Holdt, S. L., Jacobsen, C., Hansen, E. B., Olsen, T. H., Sejberg, J. J. P. & Overgaard, M. T., dec. 2022, I: Future Foods. 6, 100189.

Exploring Approaches for Blended Learning in Life Sciences
Brohus, M., Rohde, P. D., Gregersen Echers, S., Westphal, K., Ern, R. & Jensen, H. H., 24 nov. 2022, I: Journal of Problem Based Learning in Higher Education. 10, 1, s. 88-100 13 s.

Bioinformatically predicted emulsifying peptides and potato protein hydrolysate improves the oxidative stability of microencapsulated fish oil
Bjørlie, M., Yesiltas, B., García Moreno, P. J., Javier, E.-C., Rahmani-Manglano, N. E., Gaudix, E., Jafarpour, A., Hansen, E. B., Marcatili, P., Overgaard, M. T., Gregersen Echers, S. & Jacobsen, C., 20 nov. 2022, bioRxiv.

Antioxidant peptides from alternative sources reduce lipid oxidation in 5% fish oil-in-water 2 emulsions (pH 4) and fish oil-enriched mayonnaise
Varona, E., García Moreno, P. J., Gregersen Echers, S., Olsen, T. H., Marcatili, P., Guardiola, F., Overgaard, M. T., Hansen, E. B., Jacobsen, C. & Yesiltas, B., 16 nov. 2022, SSRN: Social Science Research Network.

Advancing green biorefining from the bottom-up: From grass to food protein and ingredients aided by proteomics and bioinformatics
Gregersen Echers, S., Mattsson, T., Jørgensen, M. K., Gundersen, E., Heiske, S. U., Holt, C., Olsen, M., Stephensen Lübeck, P. & Lübeck, M., 22 sep. 2022.

Peptide emulsifiers from potato: Structure/function and targeted release
Gregersen Echers, S., García Moreno, P. J., Yesiltas, B., Jafarpour, A., Bjørlie, M., Hansen, E. B., Marcatili, P., Jacobsen, C., Jones, N. C., Hoffmann, S. V., Wimmer, R. & Overgaard, M. T., 22 sep. 2022.

Production of emulsifying peptides from seaweed protein by enzymatic hydrolysis
Mikkelsen, R. K., Yesiltas, B., Gregersen Echers, S., Overgaard, M. T., Marcatili, P., Hansen, E. B. & Jacobsen, C., 22 sep. 2022.

Antioxidant peptides derived from potato, seaweed, microbial and spinach proteins: Oxidative stability of 5% fish oil-in-water emulsions
Yesiltas, B., García Moreno, P. J., Gregersen Echers, S., Olsen, T. H., Jones, N. C., Hoffmann, S. V., Marcatili, P., Overgaard, M. T., Hansen, E. B. & Jacobsen, C., 15 aug. 2022, I: Food Chemistry. 385, 13 s., 132699.

Targeted hydrolysis of native potato protein: A novel route for obtaining hydrolysates with improved interfacial properties
Gregersen Echers, S., Jafarpour, A., Yesiltas, B., García Moreno, P. J., Greve-Poulsen, M., Hansen, D. K., Jacobsen, C., Overgaard, M. T. & Hansen, E. B., 25 maj 2022, bioRxiv.

A potent peptide emulsifier from potato storage proteins and its natural isoforms: Insight into the structure/function relationship of amphipathic, α-helical peptide emulsifiers, their targeted release, and applicability.
Gregersen Echers, S., García Moreno, P. J., Yesiltas, B., Jafarpour, A., Bjørlie, M., Hansen, E. B., Marcatili, P., Jacobsen, C., Jones, N. C., Hoffmann, S. V., Wimmer, R. & Overgaard, M. T., 11 apr. 2022.

Plasma proteomics data from hibernating and active Scandinavian brown bears
Frøbert Harbo, A. M., Gregersen Echers, S., Brohus, M., Welinder, K. G., Kindberg, J., Fröbert, O. & Overgaard, M. T., apr. 2022, I: Data in Brief. 41, 107959.

Proteomic characterization of pilot scale hot-water extracts from the industrial carrageenan red seaweed Eucheuma denticulatum
Gregersen Echers, S., Pertseva, M., Marcatili, P., Holdt, S. L., Jacobsen, C., García Moreno, P. J., Hansen, E. B. & Overgaard, M. T., mar. 2022, I: Algal Research. 62, 15 s., 102619.

Enzymatic extraction improves intracellular protein recovery from the industrial carrageenan seaweed Eucheuma denticulatum revealed by quantitative, subcellular protein profiling: A high potential source of functional food ingredients
Gregersen Echers, S., Havgaard Kongsted, A.-S., Brønnum Nielsen, R., Hansen, S. S., Lau, F. A., Rasmussen, J. B., Holdt, S. L. & Jacobsen, C., 30 dec. 2021, I: Food Chemistry: X. 12, 100137.

Emulsifier peptides derived from seaweed, methanotrophic bacteria, and potato proteins identified by quantitative proteomics and bioinformatics
Yesiltas, B., Gregersen Echers, S., Lægsgaard, L., Brinch, M. L., Olsen, T. H., Marcatili, P., Overgaard, M. T., Hansen, E. B., Jacobsen, C. & García-Moreno, P. J., 15 nov. 2021, I: Food Chemistry. 362, 12 s., 130217.

Applying Quantitative Proteomics for Evaluation of Protein Quality, Nutritional Value, and Extraction Methods in Side-Streams of Industrial Carrageenan Production from the Red Seaweed *Eucheuma denticulatum* (Spinosum)
Gregersen Echers, S., Yesiltas, B., García Moreno, P. J., Naseri, A., Holdt, S. L., Jacobsen, C., Hansen, E. B., Marcatili, P. & Overgaard, M. T., 1 okt. 2021.

Characterizing patatin specific protease activity by high-throughput homo-FRET assay and mass spectrometry
Friis Christensen, L., Gregersen Echers, S., Overgaard, M. T. & Hansen, E. B., 1 okt. 2021.

Microbial proteins: Moving from feed to food applications aided by proteomics and bioinformatics
Gregersen Echers, S., Yesiltas, B., García Moreno, P. J., Hegelund Olsen, T., Marcatili, P., Jacobsen, C., Hansen, E. B., Ntokou, E., Christensen, I. & Overgaard, M. T., 1 okt. 2021.

Quantitative proteomics and bioinformatics in seaweed food protein research: Evaluation of extraction methods, bioactive potential, and nutritional value.
Gregersen Echers, S., Yesiltas, B., García Moreno, P. J., Naseri, A., Holdt, S. L., Jacobsen, C., Hansen, E. B. & Overgaard, M. T., 27 sep. 2021, s. 17. 1 s.

Antioxidant Activity of Peptides Embedded in Potato, Seaweed, Rubisco and Single Cell Proteins
Yesiltas, B., García Moreno, P. J., Hansen, E. B., Marcatili, P., Olsen, T. H., Gregersen Echers, S. & Jacobsen, C., 1 sep. 2021, I: Journal of the American Oil Chemists' Society. 98, S1, s. 120-120 1 s.

Bioinformatically Predicted Antioxidant Peptides Derived from Plant, Microbial, and Marine Protein Sources: Effects on the Oxidative Stability of Low Fat Emulsion at pH 4 and Mayonnaise
Yesiltas, B., Sanchez, E. V., García Moreno, P. J., Hegelund Olsen, T., Marcatili, P., Gregersen Echers, S., Hansen, E. B. & Jacobsen, C., 1 sep. 2021.

Utilization of Potato Proteins and Peptides as Emulsifiers in the Micro Encapsulation of Fish Oil
Bjørlie, M., Yesiltas, B., García Moreno, P. J., Javier, E.-C., Gaudix, E., Jafarpour, A., Hansen, E. B., Marcatili, P., Jacobsen, C. & Gregersen Echers, S., 1 sep. 2021.

The structure, viscoelasticity and charge of potato peptides adsorbed at the oil-water interface determine the physicochemical stability of fish oil-in-water emulsions
García Moreno, P. J., Yang, J., Gregersen Echers, S., Jones, N. C., Berton-Carabin, C. C., Sagis, L. M. C., Hoffmann, S. V., Marcatili, P., Overgaard, M. T., Hansen, E. B. & Jacobsen, C., jun. 2021, I: Food Hydrocolloids. 115, 13 s., 106605.

University Pedagogy Report: Exploring approaches for blended learning
Jensen, H. H., Westphal, K. R., Brohus, M. B., Rohde, P. D., Andersen, R. E. & Gregersen Echers, S., 2021

Proteomic characterization of pilot scale hot-water extracts from the industrial carrageenan red seaweed Eucheuma denticulatum
Gregersen Echers, S., Pertseva, M., Marcatili, P., Holdt, S. L., Jacobsen, C., García-Moreno, P. J., Hansen, E. B. & Overgaard, M. T., 14 dec. 2020, 41 s. bioRxiv.

AnOxPePred: using deep learning for the prediction of antioxidative properties of peptides
Olsen, T. H., Yesiltas, B., Marin, F. I., Pertseva, M., García-Moreno, P. J., Gregersen Echers, S., Overgaard, M. T., Jacobsen, C., Lund, O., Hansen, E. B. & Marcatili, P., dec. 2020, I: Scientific Reports. 10, 1, 21471.

Biofunctionality of Enzymatically Derived Peptides from Codfish (*Gadus morhua*) Frame: Bulk In Vitro Properties, Quantitative Proteomics, and Bioinformatic Prediction
Jafarpour, A., Gregersen Echers, S., Marciel Gomes, R., Marcatili, P., Hegelund Olsen, T., Jacobsen, C., Overgaard, M. T. & Sørensen, A. D. M., 27 nov. 2020, I: Marine Drugs. 18, 12, 599.

Biofunctionality of Enzymatically Derived Peptides from Codfish (Gadus morhua) Frame: Bulk in vitro Properties, Quantitative Proteomics, and Bioinformatic Prediction
Jafarpour, A., Gregersen Echers, S., Gomes, R. M., Marcatili, P., Olsen, T. H., Jacobsen, C., Overgaard, M. T. & Sørensen, A. D. M., 4 nov. 2020, MDPI.

Characterization of cod (*Gadus morhua*) frame composition and its valorization by enzymatic hydrolysis
Jafarpour, A., Gomes, R. M., Gregersen Echers, S., Sloth, J. J., Jacobsen, C. & Moltke Sørensen, A. D., jun. 2020, I: Journal of Food Composition and Analysis. 89, 103469.

Emulsifying peptides from potato protein predicted by bioinformatics: Stabilization of fish oil-in-water emulsions
García-Moreno, P. J., Jacobsen, C., Marcatili, P., Gregersen Echers, S., Overgaard, M. T., Andersen, M. L., Sørensen, A. D. M. & Hansen, E. B., apr. 2020, I: Food Hydrocolloids. 101, 105529.

Characterizing patatin specific protease activity by high-throughput homo-FRET assay and mass spectrometry
Friis Christensen, L., Gregersen Echers, S., Overgaard, M. T. & Hansen, E. B., 28 jan. 2020.

Insight into the structure/function relationship in amphipathic, α-helical peptide emulsifiers: A study of a highly potent peptide emulsifier derived from potato storage proteins and its natural isoforms.
Gregersen Echers, S., García Moreno, P. J., Yesiltas, B., Hansen, E. B., Marcatili, P., Jacobsen, C., Jones, N. C., Hoffmann, S. V., Wimmer, R. & Overgaard, M. T., 22 jan. 2020.

Identification of emulsifier potato peptides by bioinformatics: application to omega-3 delivery emulsions and release from potato industry side streams
García Moreno, P. J., Gregersen Echers, S., Nedamani, E., Olsen, T. H., Marcatili, P., Overgaard, M. T., Andersen, M. L., Hansen, E. B. & Jacobsen, C., 20 jan. 2020, I: Scientific Reports. 10, 1, 22 s., 690.

A comparative study on enzymatic hydrolysis of potato protein powder; efficiency and functionality
Jafarpour, A., Jacobsen, C., Gregersen Echers, S. & Hansen, E. B., 12 nov. 2019.

Interfacial properties of potato peptides identified by bioinformatics: application in omega-3 delivery emulsions
García Moreno, P. J., Nedamani, E., Olsen, T. H., Marcatili, P., Gregersen Echers, S., Jones, N. C., Hoffmann, S. V., Overgaard, M. T., Hansen, E. B. & Jacobsen, C., 7 jul. 2019.

Identifying useful peptides derived from seaweed, potato and single cell protein with emulsifying properties.
Yesiltas, B., Lægsgaard, L., Brinch, M. L., Hansen, E. B., Jacobsen, C., Marcatili, P., Olsen, T. H., Gregersen Echers, S. & García Moreno, P. J., 13 jun. 2019.

Peptide-Stabilized, Fluorescent Silver Nanoclusters: Solid-Phase Synthesis and Screening
Gregersen, S., Jensen, K. J. & Vosch, T. A. J., 3 nov. 2016, I: Chemistry: A European Journal. 22, 51, s. 18492 18500 s., 8.

Flourescent peptide-stabilized silver-nanoclusters, a solid-phase approach for high-throughput ligand discovery
Gregersen, S., 4 feb. 2014, 1 udg. Copenhagen: Copenhagen University. 172 s.

Novel Peptide Ligands for Stabilization of Fluorescent, Silver Nanoclusters: On-resin Screening of a Peptide Library
Gregersen, S., Jensen, K. J. & Vosch, T. A. J., 13 maj 2013, I: Journal of Peptide Science. 100, s. 269-270 1 s., YI-P 107.

Novel Peptide Ligands for Stabilization of Fluorescent, Silver Nanoclusters: On-resin Screening of a Peptide Library
Gregersen, S., Jensen, K. J. & Vosch, T. A. J., 13 maj 2013.

Peptides as Ligands for Fluorescent, Silver Nanoclusters: Development of a Novel Platform for On-resin Screening
Gregersen, S., Jensen, K. J. & Vosch, T. A. J., 13 maj 2013, I: Journal of Peptide Science. 100, s. 294 1 s., YI-P 216.

Peptides as Ligands for Fluorescent, Silver Nanoclusters: Development of a Novel Platform for On-resin Screening
Gregersen, S., Jensen, K. J. & Vosch, T. A. J., 13 maj 2013.

Priser

1st place, 2018 AAU PhD/PostDoc Science Slam
Gregersen, S. (Modtager), 9 nov. 2018

Young Investigator Poster Award
Gregersen, S. (Modtager), 27 jun. 2013

Bevillinger

GRAINPEP: Revealing structure-function relationship of novel spent grain peptides identifed by proteomics and bioinformatics
Gregersen, S. (CoI (co-investigator)), Overgaard, M. T. (CoPI), Jacobsen, C. (PI (principal investigator)), Yesiltas, B. (CoI (co-investigator)) & Knaapila, M. (CoPI)
Novo Nordisk Foundation: 3.962.068,00 kr.
01/04/2022 → 30/06/2025

Projekter

AQUAlity
Gregersen, S. (Supervisor), Boffa, V. (PI (principal investigator)), Roslev, P. (PI (principal investigator)) & Jørgensen, M. K. (PI (principal investigator))
01/09/2017 → 30/09/2022

HQProtein: Development of high quality grass-protein foods
Lübeck, M. (CoPI), Jørgensen, M. K. (Projektdeltager), Gregersen, S. (Projektdeltager), Jørgensen, A. K. (Projektdeltager), Mattsson, T. (Projektdeltager), Orlien, V. (PI (principal investigator)), Olsen, K. (Projektdeltager), Frøst, M. B. (Projektdeltager), Lübeck, P. S. (Projektdeltager), Olsen, M. (Projektdeltager), Brøns, L. (Projektdeltager) & Jørgensen, M. (Projektdeltager)
01/01/2023 → 31/12/2025

Flourescent peptide-stabilized silver-nanoclusters: A solid-phase approach for high-throughput ligand discovery
Jensen, K. J. (Supervisor), Vosch, T. A. J. (Supervisor) & Gregersen, S. (PI (principal investigator))
Familien Hede Nielsens Fond, William Demant Fonden
15/12/2010 → 31/07/2014

Q-BIOPEP: KVANTIFICERING AF BIOAKTIVE FØDEVAREPEPTIDER FRA KARTOFFELPROTEIN
Gregersen, S. (CoPI), Wimmer, R. (PI (principal investigator)) & Abdul Khalek Gharzeddine, N. (Projektdeltager)
Karl Pedersen og Hustrus Industrifond
15/06/2021 → 14/06/2024

PhyPro: Phytochemical Protein Modification – Friend or Foe?
Lübeck, M. (PI (principal investigator)), Gregersen, S. (CoPI), Wimmer, R. (CoI (co-investigator)), Keppler, J. (CoI (co-investigator)) & Badfar, N. (Projektdeltager)
Danmarks Frie Forskningsfond | Teknologi og Produktion
01/04/2022 → 31/12/2025

SvampeMad: Produktion af nye proteinrige fødevareingredienser ved fermentering af organiske restprodukter
Lübeck, M. (PI (principal investigator)), Gregersen, S. (Projektdeltager), Stephensen Lübeck, P. (Projektdeltager), Schierbeck-Hansen, J. (Projektdeltager), Christiansen, A. H. C. (Projektdeltager), Yang, L. (Projektdeltager), Orlien, V. (Projektdeltager), Hansen, T. B. (Projektdeltager), Koch, A. G. (Projektdeltager), Larsen, O. V. (Projektdeltager), Wormslev, E. (Projektdeltager), Vukusic, M. (Projektdeltager), Hamann, K. T. (Projektdeltager), Andersen, E. (Projektdeltager), Rusbjerg-Weberskov, C. E. (Projektdeltager) & Terp, M. (Projektdeltager)
01/01/2023 → 30/06/2026

PROVIDE: Protein valorization through informatics, hydrolysis, and separation
Gregersen, S. (CoI (co-investigator)), Overgaard, M. T. (CoPI), Hansen, E. B. (PI (principal investigator)), Bang-Berthelsen, I. (Projektkoordinator), Jacobsen, C. (CoPI), García Moreno, P. J. (CoI (co-investigator)), Marcatili, P. (CoPI) & Yesiltas, B. (CoI (co-investigator))
01/09/2017 → 30/12/2022

GRAINPEP: Revealing structure-function relationship of novel spent grain peptides identifed by proteomics and bioinformatics
Gregersen, S. (CoI (co-investigator)), Jacobsen, C. (PI (principal investigator)), Yesiltas, B. (Projektleder), Overgaard, M. T. (CoPI), Knaapila, M. (CoPI) & Mikkelsen, R. K. (Projektdeltager)
Novo Nordisk Foundation
01/04/2022 → 31/08/2025

SAFEPRO: SAFE sustainable PROtein sources for the future
Bøgh, K. L. (PI (principal investigator)), Sancho, A. (CoI (co-investigator)), Lübeck, M. (CoI (co-investigator)), Lübeck, P. S. (Projektdeltager), Bitsch, S. (Projektdeltager), Christensen, M. W. (Projektdeltager), Gregersen, S. (Projektdeltager) & Badfar, N. (Projektdeltager)
01/06/2022 → 01/12/2024

Græs4Food: Udvikling af en membranproces til raffinering af højkvalitets fødevareprotein fra kløvergræs og lucerne
Lübeck, M. (PI (principal investigator)), Stephensen Lübeck, P. (CoI (co-investigator)), Heiske, S. U. (Projektdeltager), Jørgensen, M. K. (CoI (co-investigator)), Jørgensen, A. K. (Projektdeltager), Gregersen, S. (Projektdeltager) & Mattsson, T. (Projektdeltager)
01/07/2020 → 31/12/2024

LEAF2FOOD: Unraveling the importance of processing green leafy biomass for the technofunctional properties of food proteins.
Lübeck, M. (PI (principal investigator)), Gregersen, S. (CoI (co-investigator)), Jørgensen, M. K. (CoI (co-investigator)), Wimmer, R. (CoI (co-investigator)), Jørgensen, A. K. (Projektdeltager), Orlien, V. (CoI (co-investigator)) & Johansson, E. (CoI (co-investigator))
01/01/2025 → 31/08/2027

Datasæt

CodfishHydrolysatesMS
Gregersen, S. (Ophavsperson), Mendeley Data, 25 nov. 2020
DOI: 10.17632/pc5h9drk6d.2, https://data.mendeley.com/datasets/pc5h9drk6d

E.denticulatum quant BUP
Gregersen, S. (Ophavsperson), Mendeley Data, 10 okt. 2021
DOI: 10.17632/y4kmnb3tvx.2, https://data.mendeley.com/datasets/y4kmnb3tvx

E.denticulatum Quant Method Validation
Gregersen, S. (Ophavsperson), Mendeley Data, 6 dec. 2021
DOI: 10.17632/c8hkst76t4.1, https://data.mendeley.com/datasets/c8hkst76t4

Gigartina pilot scale protein extract BUP
Gregersen Echers, S. (Ophavsperson), Abdul Khalek Gharzeddine, N. (Ophavsperson) & Overgaard, M. T. (Ejer), PRoteomics IDEntifications Database (PRIDE), 26 sep. 2022
DOI: 10.6019/PXD034435

Methonotrophic Biomass Quant BUP
Gregersen, S. (Ophavsperson), Mendeley Data, 14 apr. 2021
DOI: 10.17632/g45gbw5r7n.1, https://data.mendeley.com/datasets/g45gbw5r7n

Methonotrophic Biomass Quant BUP part2
Gregersen, S. (Ophavsperson), Mendeley Data, 14 apr. 2021
DOI: 10.17632/76v7mnmyr3.1, https://data.mendeley.com/datasets/76v7mnmyr3

Plasma proteomics data of hibernating and active wild Scandinavian brown bears
Frøbert Harbo, A. M. (Ophavsperson), Gregersen, S. (Ophavsperson), Brohus, M. B. (Bidrager) & Overgaard, M. T. (Bidrager), PRIDE, 21 dec. 2021
https://www.ebi.ac.uk/pride/archive/projects/PXD030482