

Simon Gregersen  
Tenure Track Assistant Professor  
Department of Chemistry and Bioscience  
The Faculty of Engineering and Science  
Bioresources and Process Engineering  
**Type of address: Visiting address.**  
Fredrik Bajers Vej 7H  
9220  
Aalborg Øst  
Denmark  
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## Qualifications

Nanobioorganic Chemistry, Ph.D., Fluorescent peptide-stabilized silver-nanoclusters: A solid-phase approach for high-throughput ligand discovery, University of Copenhagen

15 Dec 2010 → 4 Feb 2014

Award Date: 10 Apr 2014

Nanobiotechnology, M.Sc., Fmoc Solid-Phase Peptide Synthesis of Novel Linear and Cyclic D,L- $\alpha$ -Peptides: A Comparative Study of Supramolecular Self-Assembly and Antimicrobial Activity, Institute of Physics and Nanotechnology, Aalborg

1 Sept 2008 → 25 Jun 2010

Award Date: 25 Jun 2010

Nanobiotechnology, B.Sc., De novo Design and Synthesis of Cationic Antimicrobial Peptides

1 Sept 2005 → 27 Jun 2008

Award Date: 27 Jun 2008

## Employment

### Tenure Track Assistant Professor

Tenure Track Assistant Professor  
Department of Chemistry and Bioscience  
The Faculty of Engineering and Science  
Aalborg, Denmark

1 Mar 2018 → 31 Dec 4712

### Tenure Track Assistant Professor

Tenure Track Assistant Professor  
The Faculty of Engineering and Science  
Aalborg Øst, Denmark

1 Mar 2018 → 31 Dec 4712

### Bioresources and Process Engineering

The Faculty of Engineering and Science  
Aalborg Øst, Denmark

1 Jan 2024 → present

### External Consultant

VBM Laboratoriet A/S  
Aabybro, Denmark

1 Mar 2018 → 1 Jan 2020

### R&D Chemist and Project Manager

VBM Laboratoriet A/S  
Aabybro, Denmark

1 Aug 2014 → 28 Feb 2018

**Post Doctoral Researcher**

University of Copenhagen  
Denmark  
1 Mar 2014 → 31 Jul 2014

**Scientific Assistant**

University of Copenhagen  
Denmark  
15 Dec 2013 → 28 Feb 2014

**Ph.D. Scholar**

University of Copenhagen  
Denmark  
15 Dec 2010 → 14 Dec 2013

**Research outputs****A homo-FRET assay for patatin-specific proteolytic activity**

Christensen, L. F., Overgaard, M. T., Hansen, E. B. & Gregersen Echers, S., 15 Jan 2025, In: Food Chemistry. 463, 141105.

**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.

**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 Oct 2024, In: Journal of Proteomics. 309, 105322.

**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., Oct 2024, Cold Spring Harbor Laboratory Press, (bioRxiv).

**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 Sept 2024.

**Biorefinement of Green Leaves: Using Membrane Filtration to Produce Feed and High-Quality Food-Grade Proteins**

Jørgensen, A. K., Mattsson, T. (Member of study group), Gregersen Echers, S. (Member of study group), Olsen, M. (Member of study group), Stephensen Lübeck, P. (Member of study group), Lübeck, M. (Member of study group) & Jørgensen, M. K. (Member of study group), 11 Jun 2024.

**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**

Bjørli, M., Hartmann, J. C., Rasmussen, L. H., Yesiltas, B., Sørensen, A.-D. M., Echers, S. G. & Jacobsen, C., 13 Mar 2024, In: Antioxidants. 13, 3, p. 1-21 21 p., 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.

**Screening for Metal Chelating Activity in Potato Protein Hydrolysates Using Surface Plasmon Resonance and Peptidomics**  
Bjørliie, M., Hartmann, J. C., Rasmussen, L. H., Yesiltas, B., Sørensen, A.-D. M., Echers, S. G. & Jacobsen, C., 2 Feb 2024, MDPI.

**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**

Bjørliie, 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, In: 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, In: 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., Oct 2023, In: 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, In: 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, In: Computational and Structural Biotechnology Journal. 21, p. 3715-3727 13 p.

**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, In: 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 May 2023, bioRxiv, 29 p.

**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, In: 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, In: 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 p.

**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, In: GigaScience. 12, p. 1-12 12 p.

**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, In: 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, In: Journal of Problem Based Learning in Higher Education. 10, 1, p. 88-100 13 p.

**Bioinformatically predicted emulsifying peptides and potato protein hydrolysate improves the oxidative stability of microencapsulated fish oil**

Bjørli, 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 Sept 2022.

**Peptide emulsifiers from potato: Structure/function and targeted release**

Gregersen Echers, S., García Moreno, P. J., Yesiltas, B., Jafarpour, A., Bjørli, M., Hansen, E. B., Marcatili, P., Jacobsen, C., Jones, N. C., Hoffmann, S. V., Wimmer, R. & Overgaard, M. T., 22 Sept 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 Sept 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, In: Food Chemistry. 385, 13 p., 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 May 2022, bioRxiv.

**A potent peptide emulsifier from potato storage proteins and its natural isoforms: Insight into the structure/function relationship of amphipathic,  $\alpha$ -helical peptide emulsifiers, their targeted release, and applicability.**  
Gregersen Echers, S., García Moreno, P. J., Yesiltas, B., Jafarpour, A., Bjørli, 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., Frøbert, O. & Overgaard, M. T., Apr 2022, In: 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, In: Algal Research. 62, 15 p., 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, In: 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, In: Food Chemistry. 362, 12 p., 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 Oct 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 Oct 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 Oct 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 Sept 2021, p. 17. 1 p.

**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 Sept 2021, In: Journal of the American Oil Chemists' Society. 98, S1, p. 120-120 1 p.

**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 Sept 2021.

### **Utilization of Potato Proteins and Peptides as Emulsifiers in the Micro Encapsulation of Fish Oil**

Bjørli, 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 Sept 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, In: Food Hydrocolloids. 115, 13 p., 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 p. 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, In: 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, In: 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, In: 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, In: 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, $\alpha$ -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, In: Scientific Reports. 10, 1, 22 p., 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, In: Chemistry: A European Journal. 22, 51, p. 18492 18500 p., 8.

### **Flourescent peptide-stabilized silver-nanoclusters, a solid-phase approach for high-throughput ligand discovery**

Gregersen, S., 4 Feb 2014, 1 ed. Copenhagen: Copenhagen University. 172 p.

### **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 May 2013, In: Journal of Peptide Science. 100, p. 269-270 1 p., 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 May 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 May 2013, In: Journal of Peptide Science. 100, p. 294 1 p., 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 May 2013.

## **Prizes**

### **1st place, 2018 AAU PhD/PostDoc Science Slam**

Gregersen, S. (Recipient), 9 Nov 2018

### **Young Investigator Poster Award**

Gregersen, S. (Recipient), 27 Jun 2013

## **Awards**

### **GRAINPEP: Revealing structure-function relationship of novel spent grain peptides identified by proteomics and bioinformatics**

Gregersen, S. (CoI), Overgaard, M. T. (CoPI), Jacobsen, C. (PI), Yesiltas, B. (CoI) & Knaapila, M. (CoPI)  
Novo Nordisk Foundation: DKK3,962,068.00  
01/04/2022 → 30/06/2025

## **Projects**

### **AQUALity**

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

### **HQProtein: Development of high quality grass-protein foods**

Lübeck, M. (CoPI), Jørgensen, M. K. (Project Participant), Gregersen, S. (Project Participant), Jørgensen, A. K. (Project Participant), Mattsson, T. (Project Participant), Orlien, V. (PI), Olsen, K. (Project Participant), Frøst, M. B. (Project Participant), Lübeck, P. S. (Project Participant), Olsen, M. (Project Participant), Brøns, L. (Project Participant) &

Jørgensen, M. (Project Participant)  
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)  
Familien Hede Nielsens Fond, William Demant Foundation  
15/12/2010 → 31/07/2014

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

**PhyPro: Phytochemical Protein Modification – Friend or Foe?**  
Lübeck, M. (PI), Gregersen, S. (CoPI), Wimmer, R. (Col), Keppler, J. (Col) & Badfar, N. (Project Participant)  
Independent Research Fund Denmark | Technology and Production sciences  
01/04/2022 → 01/04/2025

**SvampeMad: Produktion af nye proteinrige fødevarer ingredienser ved fermentering af organiske restprodukter**  
Lübeck, M. (PI), Gregersen, S. (Project Participant), Stephensen Lübeck, P. (Project Participant), Schierbeck-Hansen, J. (Project Participant), Christiansen, A. H. C. (Project Participant), Yang, L. (Project Participant), Orlén, V. (Project Participant), Hansen, T. B. (Project Participant), Koch, A. G. (Project Participant), Larsen, O. V. (Project Participant), Wormslev, E. (Project Participant), Vukusic, M. (Project Participant), Hamann, K. T. (Project Participant) & Andersen, E. (Project Participant)  
01/01/2023 → 31/12/2025

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

**GRAINPEP: Revealing structure-function relationship of novel spent grain peptides identified by proteomics and bioinformatics**  
Gregersen, S. (Col), Jacobsen, C. (PI), Yesiltas, B. (Project Manager), Overgaard, M. T. (CoPI), Knaapila, M. (CoPI) & Mikkelsen, R. K. (Project Participant)  
Novo Nordisk Foundation  
01/04/2022 → 31/08/2025

**SAFEPRO: SAFE sustainable PROtein sources for the future**  
Bøgh, K. L. (PI), Sancho, A. (Col), Lübeck, M. (Col), Lübeck, P. S. (Project Participant), Bitsch, S. (Project Participant), Christensen, M. W. (Project Participant), Gregersen, S. (Project Participant) & Badfar, N. (Project Participant)  
01/06/2022 → 01/12/2024

**Græs4Food: Udvikling af en membranproces til raffinering af høj kvalitets fødevarerprotein fra kløvergræs og lucerne**  
Lübeck, M. (PI), Stephensen Lübeck, P. (Col), Heiske, S. U. (Project Participant), Jørgensen, M. K. (Col), Jørgensen, A. K. (Project Participant), Gregersen, S. (Project Participant) & Mattsson, T. (Project Participant)  
01/07/2020 → 30/06/2024

## Datasets

### CodfishHydrolysatesMS

Gregersen, S. (Creator), Mendeley Data, 25 Nov 2020  
DOI: 10.17632/pc5h9drk6d.2, <https://data.mendeley.com/datasets/pc5h9drk6d>

### E.denticulatum quant BUP

Gregersen, S. (Creator), Mendeley Data, 10 Oct 2021  
DOI: 10.17632/y4kmb3tvx.2, <https://data.mendeley.com/datasets/y4kmb3tvx>



**E.denticulatum Quant Method Validation**

Gregersen, S. (Creator), 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. (Creator), Abdul Khalek Gharzeddine, N. (Creator) & Overgaard, M. T. (Owner), PRoteomics IDentifications Database (PRIDE), 26 Sept 2022

DOI: 10.6019/PXD034435

**Methonotrophic Biomass Quant BUP**

Gregersen, S. (Creator), Mendeley Data, 14 Apr 2021

DOI: 10.17632/g45gbw5r7n.1, <https://data.mendeley.com/datasets/g45gbw5r7n>

**Methonotrophic Biomass Quant BUP part2**

Gregersen, S. (Creator), 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. (Creator), Gregersen, S. (Creator), Brohus, M. B. (Contributor) & Overgaard, M. T. (Contributor), PRIDE, 21 Dec 2021

<https://www.ebi.ac.uk/pride/archive/projects/PXD030482>