

Simon Gregersen
!!Tenure Track Adjunkt
Department of Chemistry and Bioscience
The Faculty of Engineering and Science
Section for Bioscience and Engineering
Section for Bioscience and Engineering
Sustainable Bioresource Technology
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Qualifications

Nanobiorganic 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- α -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 Adjunkt
Department of Chemistry and Bioscience
The Faculty of Engineering and Science
Aalborg, Denmark
1 Mar 2018 → present

!!Tenure Track Adjunkt
The Faculty of Engineering and Science
Aalborg Øst, Denmark
1 Mar 2018 → present

Section for Bioscience and Engineering
The Faculty of Engineering and Science
Aalborg Øst, Denmark
1 Aug 2021 → present

!!Tenure Track Adjunkt
Section for Bioscience and Engineering
The Faculty of Engineering and Science
Aalborg Øst, Denmark
1 Mar 2018 → present

!!Tenure Track Adjunkt
Sustainable Bioresource Technology
The Faculty of Engineering and Science
1 Mar 2018 → 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

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.

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.

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., 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. & 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.

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., Bjørlie, 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, 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., 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

Bjørliie, 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 *Euचेuma 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, 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, 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, Simon (Recipient), 9 Nov 2018

Young Investigator Poster Award

Gregersen, Simon (Recipient), 27 Jun 2013

Awards

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

Gregersen, S., Overgaard, M. T., Jacobsen, C., Yesiltas, B. & Knaapila, M.

Novo Nordisk Foundation: DKK3,962,068.00

01/04/2022 → 30/06/2025

Projects

AQUALity

Gregersen, S., Boffa, V., Roslev, P. & Jørgensen, M. K.

01/09/2017 → 30/09/2022

HQProtein: Development of high quality grass-protein foods

Lübeck, M., Jørgensen, M. K., Gregersen, S., Jørgensen, A. K., Mattsson, T., Orlie, V., Olsen, K., Frøst, M. B., Lübeck, P. S., Olsen, M., Brøns, L. & Jørgensen, M.

01/01/2023 → 31/12/2025

Flourescent peptide-stabilized silver-nanoclusters: A solid-phase approach for high-throughput ligand discovery

Jensen, K. J., Vosch, T. A. J. & Gregersen, S.

Familien Hede Nielsens Fond, Oticon Fonden

15/12/2010 → 31/07/2014

Q-BIOPEP: KVANTIFICERING AF BIOAKTIVE FØDEVAREPEPTIDER FRA KARTOFFELPROTEIN

Gregersen, S., Wimmer, R. & Abdul Khalek Gharzeddine, N.

Karl Pedersen og Hustrus Industrifond

15/06/2021 → 14/06/2024

PhyPro: Phytochemical Protein Modification – Friend or Foe?

Lübeck, M., Gregersen, S., Wimmer, R., Keppler, J. & Badfar, N.

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., Gregersen, S., Stephensen Lübeck, P., Schierbeck-Hansen, J., Christiansen, A. H. C., Yang, L., Orlie, V., Hansen, T. B., Koch, A. G., Larsen, O. V., Wormslev, E., Vukusic, M., Hamann, K. T. & Andersen, E.

01/01/2023 → 31/12/2025

PROVIDE: Protein valorization through informatics, hydrolysis, and separation

Gregersen, S., Overgaard, M. T., Hansen, E. B., Bang-Berthelsen, I., Jacobsen, C., Garcia Moreno, P. J., Marcatili, P. & Yesiltas, B.

01/09/2017 → 30/12/2022

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

Gregersen, S., Jacobsen, C., Yesiltas, B., Overgaard, M. T., Knaapila, M. & Mikkelsen, R. K.

Novo Nordisk Foundation

01/04/2022 → 31/03/2025

SAFEPRO: SAFE sustainable PROtein sources for the future

Bøgh, K. L., Sancho, A., Lübeck, M., Lübeck, P. S., Bitsch, S., Christensen, M. W., Gregersen, S. & Badfar, N.

01/06/2022 → 01/12/2024

Græs4Food: Udvikling af en membranproces til raffinering af højkvalitets fødevarerprotein fra kløvergræs og lucerne

Lübeck, M., Stephensen Lübeck, P., Heiske, S. U., Jørgensen, M. K., Jørgensen, A. K., Gregersen, S. & Mattsson, T.

01/07/2020 → 30/06/2023

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, 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>