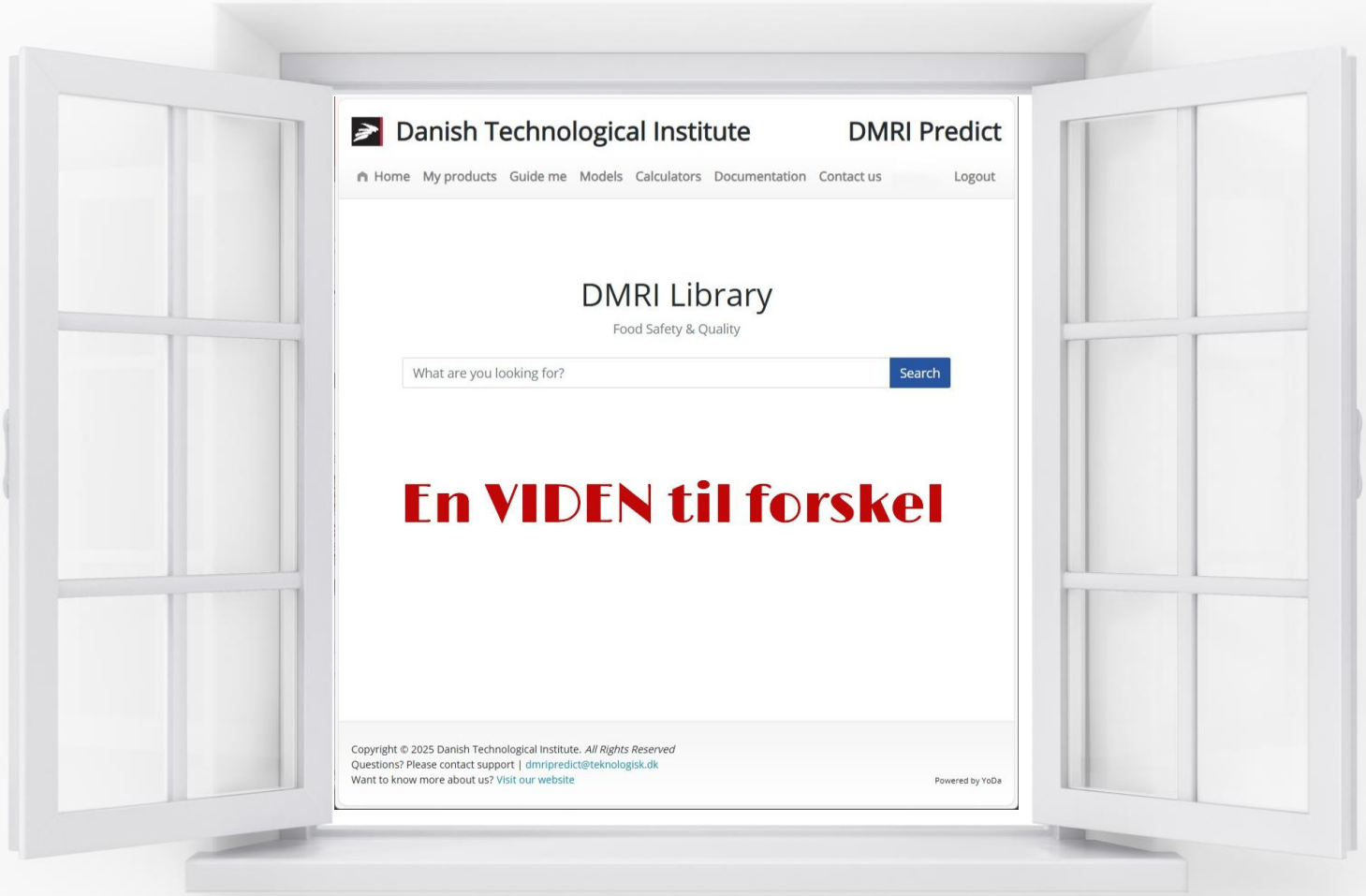
TEKNOLOGISK INSTITUT



Udsigt til indsigt

– en webinarserie om fødevaresikkerhed og -kvalitet

Tirsdag d. 24. februar 2026

DMRI Library

en genvej til viden om:

-Hygiejne & rengøring i produktionsmiljø

-Holdbarhed og fødevare-sikkerhed af kød og kødprodukter

Starter kl. 12.00

Agenda

Kort om DMRI Predict

Brug af DMRI Library

Nyt i Predict pipelinen

DMRI Predict

- En samling af prædiktive modeller for kød og kødprodukter (og nu også et bibliotek!)
- Kan bruges til at vurdere fødevaresikkerhed og fordærv, både mikrobiologisk og sensorisk
- Modellerne er udviklet i samarbejde med kødindustrien og er baseret på en lang række holdbarheds- og challengeforsøg udført med kød

DMRI Predict har 2.000 brugere i 83 lande

http://dmripredict.dk

Matematiske modeller anbefales af myndighederne

Vejledning om mikrobiologiske kriterier (9179 of March 5, 2025)

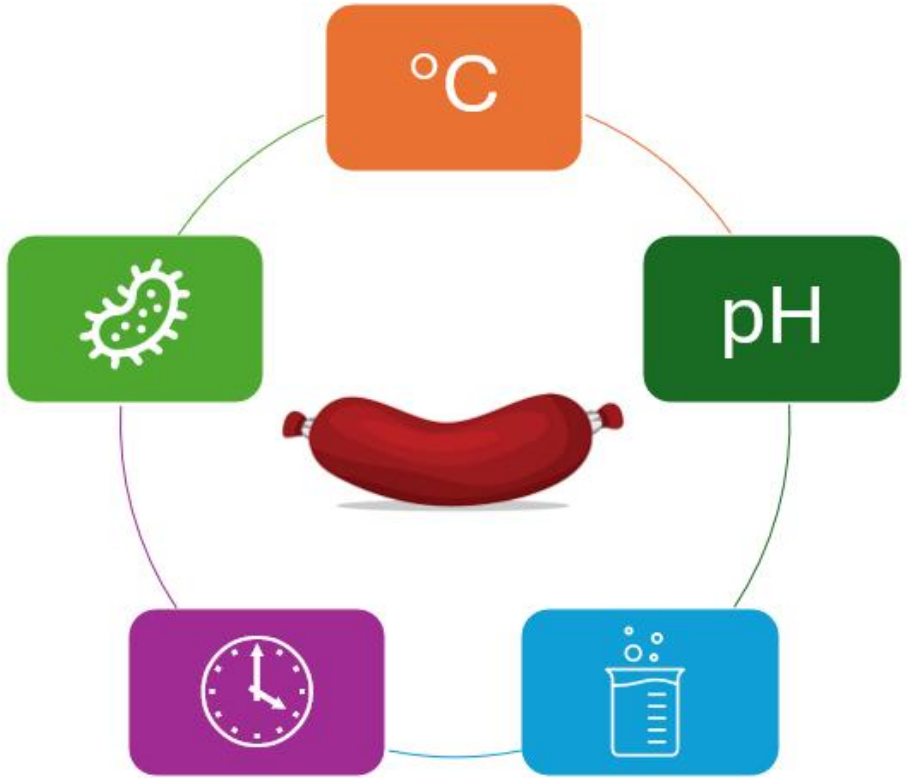
- Combase, (the University of Tasmania and the USDA Agricultural Research Service (USDA-ARS))
  - link: https://combasebrowser.errc.ars.usda.gov/
- Food Spoilage and Safety Predictor (FSSP), (Technical University of Denmark, DTU)
  - link: http://fssp.food.dtu.dk/
- DMRI's predictive models for meat, (the Danish Meat research Institute, DMRI)
  - link: http://dmripredict.dk
- Pathogen Modeling Program (PMP), (USDA Agricultural Research Service (USDA-ARS))
  - link: https://portal.errc.ars.usda.gov/PMP.aspx

USDA Food Safety and Inspection Service

DMRIs StaphTox model anbefales i "FSIS Cooking Guideline for Meat and Poultry Products (Revised Appendix A)"

Prædiktiv mikrobiologi – helt basalt

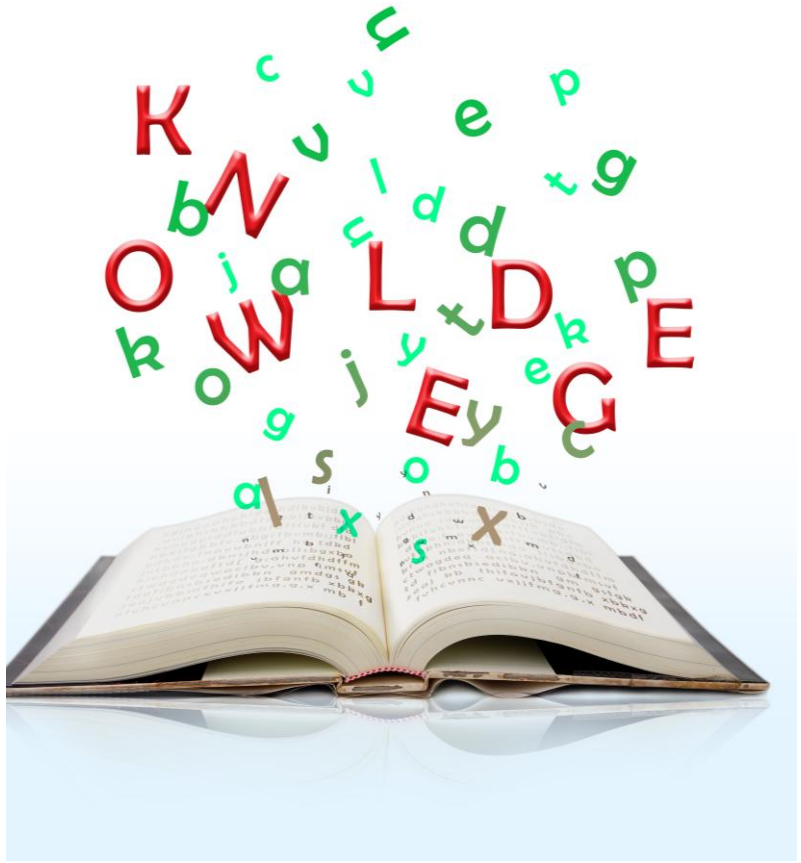
- Teste MANGE produkter
- Skrue på forskellige parametre
- Indsamle data
- Gennemføre matematisk modellering
- Bruge den opnåede viden til at 'spå' om tilsvarende produkter



Hvordan finder man de gode rapporter fra 70 års forskning i kød og kødprodukter?

- Formål:
  - Gøre det nemt, hurtigt og effektivt for kvalitetsafdelingerne at tilgå viden om fødevaresikkerhed og holdbarhed af kød og kødprodukter.

- Hvordan:
  - Udvælge og kvalitetssikre guidelines, værktøjer, rapporter og databaser udviklet i tidligere projekter.
  - Udvikle nye værktøjer, så DMRI Predict kommer til at fungere som en vidensportal.



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DMRI Predict

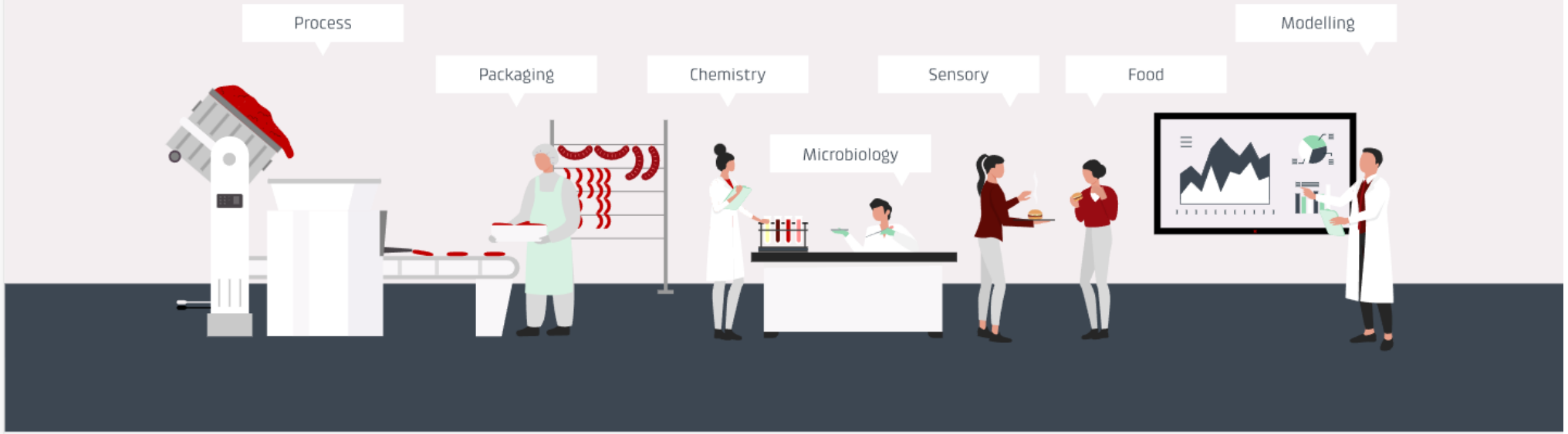
Home | My products | Guide me | Models | Calculators | Documentation | Contact us | Library | Logout

New

Welcome to DMRI Predict

First time here?

DMRI Predict is a collection of predictive models that can be used to estimate the growth, inactivation, or survival of microorganisms in meat products. Predictive models enable the user to evaluate the effects of different variables, such as temperature, pH, water activity, preservatives, or processing methods, on the microbial quality and safety of food.



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http://dmripredict.dk

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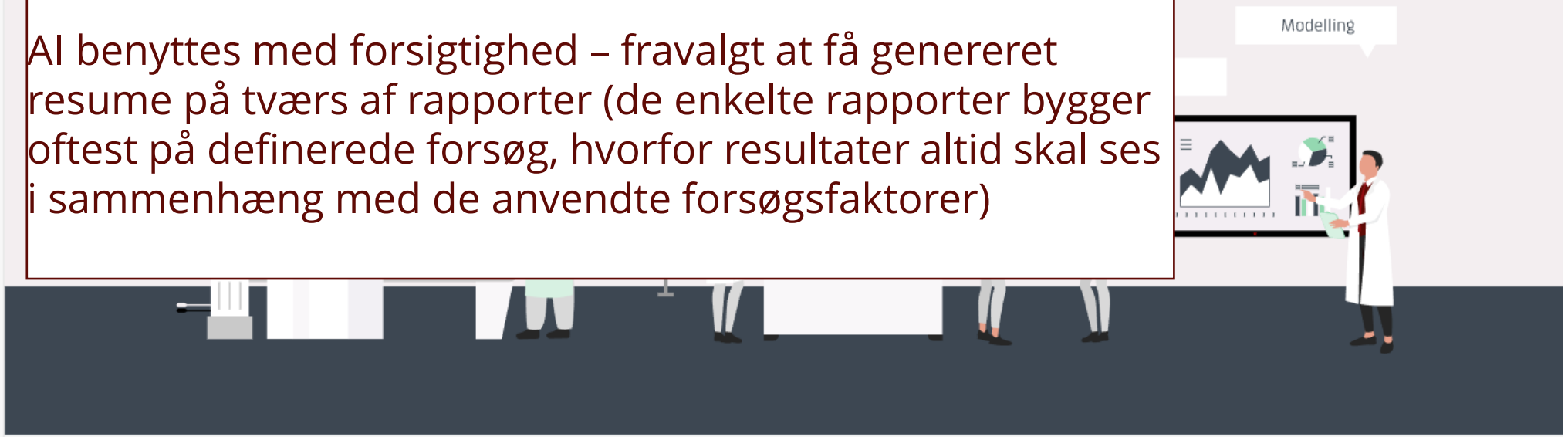
Library bygger på en lang række udvalgte rapporter fra mange års forskning

AI benyttes til søgning af rapporter samt generering af resumé (der søges kun blandt de udvalgte rapporter)

AI benyttes med forsigtighed – fravalgt at få genereret resume på tværs af rapporter (de enkelte rapporter bygger oftest på definerede forsøg, hvorfor resultater altid skal ses i sammenhæng med de anvendte forsøgsfaktorer)



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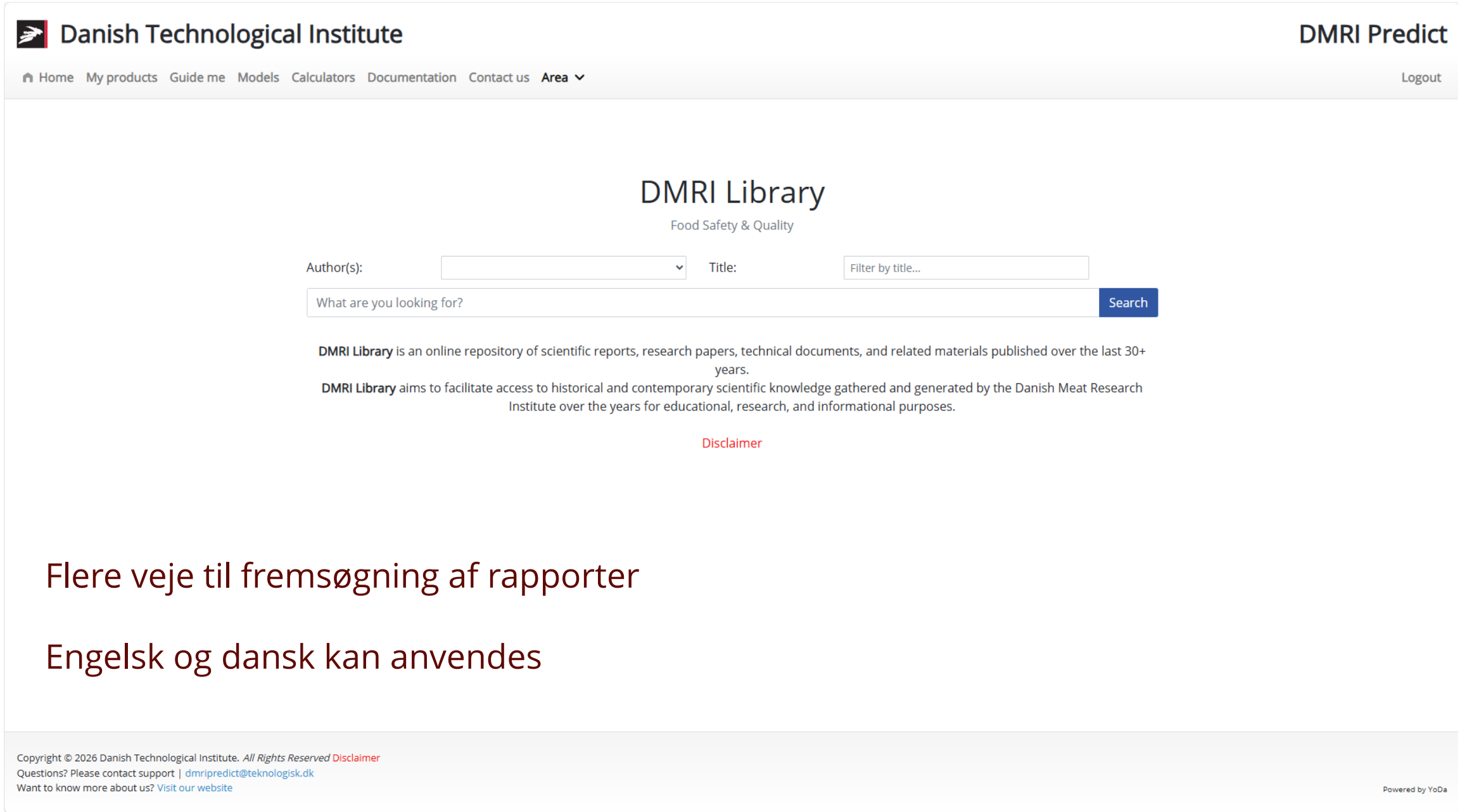
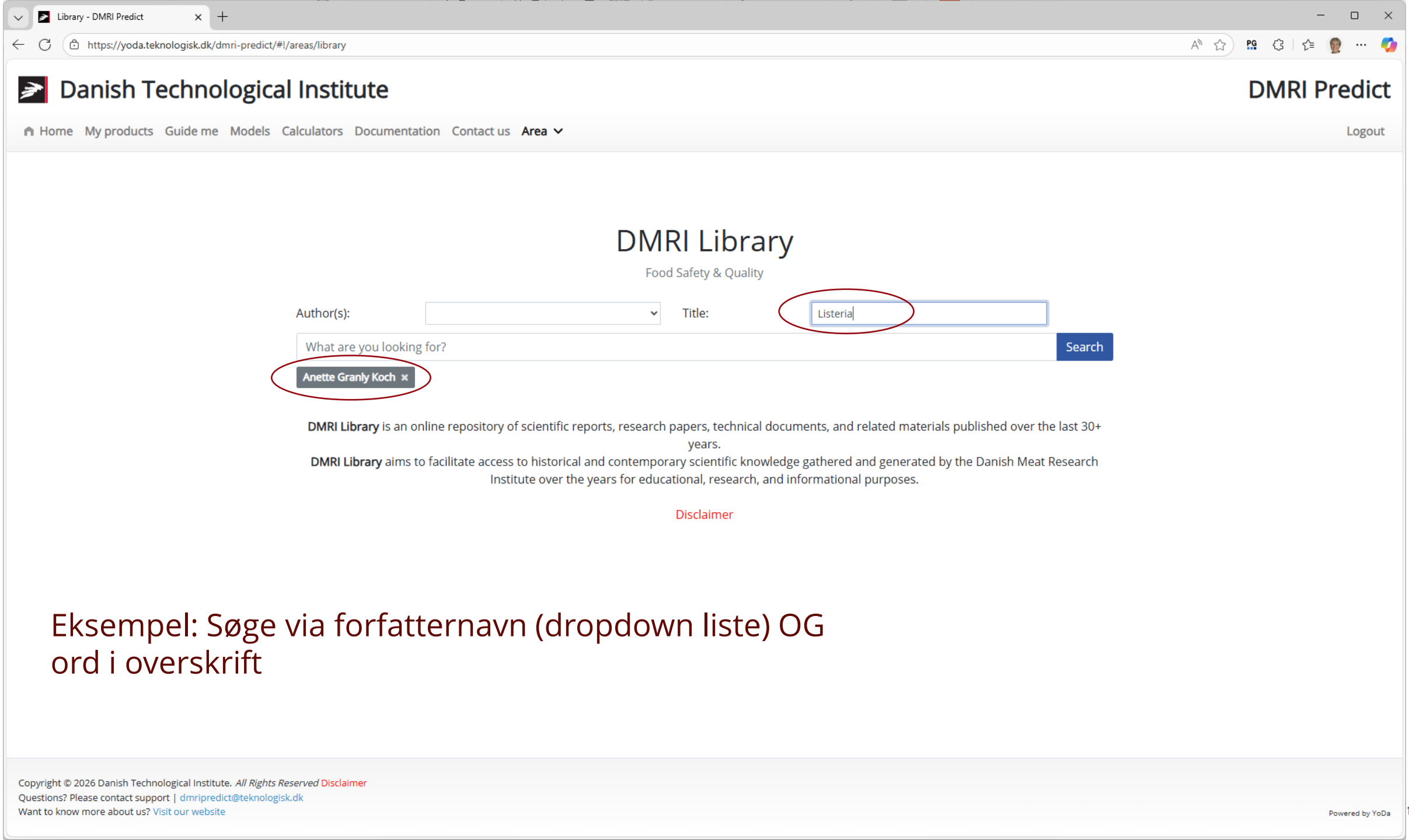


Flere veje til fremsøgning af rapporter

Engelsk og dansk kan anvendes



Eksempel: Søge via forfatternavn (dropdown liste) OG ord i overskrift

Author(s): Title: Listeria

What are you looking for? Search

Anette Granly Koch ×

Biokonservering | Antilisteriel effekt af Leuconostoc carnosum 1043 ved pilot plant forsøg med industrislicer

Biopreservation | Antilisterial effect of Leuconostoc carnosum 1043 during pilot plant experiments with industrial slicer

Anette Granly Larsen | 29 May 2000 | Project No.: 18.318

Show report >

Purpose

To develop and test an application system to evenly distribute biopreservation cultures on sliced meat products in order to prevent Listeria growth, verified through pilot studies using an industrial slicer.

View more

Biokonservering | Vækst af bacteriocinbehandlede celler af Listeria monocytogenes, betydning af pH, temperatur og atmosfære

Biopreservation | Growth of bacteriocin-treated cells of Listeria monocytogenes, effect of pH, temperature, and atmosphere

Anette Granly Larsen | 31 October 2000 | Project No.: 18.318

Show report >

Purpose

The purpose of this experiment is to investigate to what extent pH, medium, temperature, and atmosphere affect Listeria monocytogenes' ability to repair or extend lag phase after short-term treatment with bacteriocin.

View more

Biokonservering | Undersøgelse for Listeria i skjulte dele på sliceren

Biopreservation | Investigation for Listeria in hidden parts of the slicer

Anette Granly Larsen | 2 January 2001 | Project No.: 18.318

Show report >

Purpose

- Søger i både titel og indhold
- Søgbar både på engelsk og dansk

Spegepølse

Search

Salt i et helhedsperspektiv | Saltreduceret spegepølse

Match: 80.7%

Salt in a holistic perspective | Salt-reduced salami

Christian Vestergaard, Margit D. Aaslyng, Annemarie Gunvig, and Eli V. Olsen | 2 April 2009 | Project No.: 18397

Show report >

Purpose

To investigate the effect of salt reduction on the shelf life, safety, functionality/yield, and taste of fermented salami and other selected products.

View more

Sikre nøglehulsmærkede spegepølser af høj kvalitet | Recept for og procesoptimering af nøglehulsmærkede spegepølser

Match: 80.5%

Safe Keyhole-labelled Spegepølser of High Quality | Recipe for and Process Optimization of Keyhole-labelled Spegepølser

Lise Nersting | 12 December 2018 | Project No.: 2006252

Show report >

Purpose

The purpose is to improve the texture of keyhole-labelled spegepølser while also considering microbiological safety.

View more

Gær i kødprodukter | Forekomst af gær i produktionsmiljø, råvarer og færdigvarer (bacon, skinke,

Match: 80.3%

Questions? Please contact support | dmripredict@teknologisk.dk

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- Søger i både titel og indhold
- Søgbar både på engelsk og dansk
- Viser kort udgave m. formål først (overblik)
- Flere detaljer ved klik på 'View more'

Spegepølse

Search

Salt i et helhedsperspektiv | Saltreduceret spegepølse

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Match: 80.3%

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- Søger i både titel og indhold
- Søgbar både på engelsk og dansk
- Viser kort udgave m. formål først (overblik)
- Flere detaljer ved klik på 'View more'
- Viser konklusion (AI genereret)

Spegepølse

Search

Sikre nøglehulsmærkede spegepølser af høj kvalitet | Recept for og procesoptimering af nøglehulsmærkede spegepølser

Match: 80.5%

Safe Keyhole-labelled Spegepølser of High Quality | Recipe for and Process Optimization of Keyhole-labelled Spegepølser

Lise Nersting | 12 December 2018 | Project No.: 2006252

Show report >

Purpose

The purpose is to improve the texture of keyhole-labelled spegepølser while also considering microbiological safety.

Conclusion

KCl was the most effective ingredient to achieve a good texture without significantly affecting the taste. Addition of 0.85% KCl to the recipe gave a texture corresponding to the reference regarding cohesion, firmness, and crumbliness. Addition of 0.51% KCl was insufficient to achieve the same effect. Addition of 1% pea protein or 2% rye fiber resulted in a crumbly texture. Using beef instead of ham resulted in a slightly less crumbly texture. Addition of animal protein did not improve texture. Only a few evaluators noticed a bitter taste with KCl, which could likely be masked with more seasoning. Rye fiber and, to some extent, pea fiber caused off-flavors. Use of GDL and starter culture and drying at 5°C produced spegepølser with a bland, dull flavor lacking the characteristic salami taste.

View less

Gær i kødprodukter | Forekomst af gær i produktionsmiljø, råvarer og færdigvarer (bacon, skinke, leverpostej og spegepølse)

Match: 80.3%

Yeasts in Meat Products | Occurrence of Yeasts in the Production Environment, Raw Materials, and Finished Products (bacon, ham, liver pate and salami)

Anette Granly Koch, Tomas Jacobsen, and Niels Arneborg | 6 December 2006 | Project No.: 18525

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- Søger i både titel og indhold
- Søgbar både på engelsk og dansk
- Viser kort udgave m. formål først (overblik)
- Flere detaljer ved klik på 'View more'
- Lang udgave viser konklusion (AI genereret)
- Forhåndsvisning af rapport ved klik på 'Show report' (kan derefter downloades)

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- Søgning : rengøring

rengøring | Search

Hygiejnisk produktion - eliminering af Listeria monocytogenes i biofilm på procesudstyr | Drabseffekt af UVC-lys kombineret med rengøring og desinfektion over for Listeria monocytogenes Match: 78.7%

Hygienic production - elimination of Listeria monocytogenes in biofilm on process equipment | Lethal effect of UVC light combined with cleaning and disinfection against Listeria monocytogenes

Vinnie H. Rasmussen | 21 August 2003 | Project No.: 18449

Show report >

Purpose

To investigate the effect of UVC light after cleaning with selected cleaning and disinfection agents on stainless steel surfaces contaminated with L. monocytogenes - as "free cells" and not biofilm-bound.

View more

Rapport | Renpåny/nytænkning af rengøring med afsæt i kemi | Teknologi til interval-/pauserengøring af udstyrsoverflader | opdateret september 2020 Match: 77.9%

Report | Reimagining/Innovation of Cleaning Based on Chemistry | Technology for Interval/Break Cleaning of Equipment Surfaces | updated September 2020

Vinnie Rasmussen and Emma Bilsted Petersen | 1 October 2020 | Project No.: 2003024/2007949

Show report >

Purpose

The purpose is to describe and assess technologies for interval cleaning of equipment surfaces in the slaughterhouse and processing industry, as well as to assess their bacteriological effect.

View more

RENGØRING - LISTERIA I BIOFILM Match: 77.9%

Cleaning - Listeria in Biofilm

Birthe Jessen | 15 May 2001 | Project No.: 18.350

Show report >

Purpose

Danish Technological Institute

DMRI Predict

Home | My products | Guide me | Models | Calculators | Documentation | Contact us | Library | Logout

- Søgning : rengøring ECA

Author(s): | Title: Filter by title...

rengøring ECA | Search

Rapport | Optimeret rengøring og desinfektion i kødindustrien | WP1 - Nytænkning af rengøring med afsæt i kemien Match: 82.4%

Report | Optimized cleaning and disinfection in the meat industry | WP1 - Rethinking cleaning based on chemistry

Emma Bildsted Petersen | 2 November 2020 | Project No.: 2007049

Show report >

Purpose

The purpose of the report is to investigate and provide new knowledge to the Danish meat industry regarding the targeted and optimized use of cleaning chemicals by testing ATC CleanCoat and ECA-water for their potential to be implemented in daily cleaning procedures.

View more

Miljørigtig rengøring | Desinfektion med ECA-vand | Slutrapport Match: 81.2%

Environmentally friendly cleaning | Disinfection with ECA water | Final report

Emma Bildsted Petersen and Gry Carl Terrell | January 2025 | Project No.: N/A

Show report >

Purpose

The purpose of the report is to test and evaluate ECA water as an alternative disinfectant to sodium hypochlorite in the meat industry, focusing on its disinfection effect, potential risks to product quality and equipment, and practical aspects such as stability and measurement methods, with the goal of reducing environmental and health impacts associated with current cleaning chemicals.

View more

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- Søgning : rengøring ECA

Author(s): | Title: Filter by title...

rengøring ECA | Search

Rapport | Renpåny/nytænkning af rengøring med afsæt i kemi | Teknologi til interval-/pauserengøring af udstyrsoverflader | opdateret september 2020 Match: 80.5%

Report | Reimagining/Innovation of Cleaning Based on Chemistry | Technology for Interval/Break Cleaning of Equipment Surfaces | updated September 2020

Vinnie Rasmussen and Emma Bilsted Petersen | 1 October 2020 | Project No.: 2003024/2007949

Show report >

Purpose

The purpose is to describe and assess technologies for interval cleaning of equipment surfaces in the slaughterhouse and processing industry, as well as to assess their bacteriological effect.

View more

Rengøring med mindre vand | Korrosionsforsøg med ECA-vand (Neuthox) Match: 79.4%

Cleaning with less water | Corrosion test with ECA water (Neuthox)

Anette Granly Koch | 29 March 2023 | Project No.: 2009641

Show report >

Purpose

The purpose is to investigate whether ECA water is corrosive to steel/metals of different types.

View more

Danish Technological Institute

DMRI Predict

Home | My products | Guide me | Models | Calculators | Documentation | Contact us | Library | Logout

- Søgning : rengøring Listeria

Author(s): Title: Filter by title...

rengøring Listeria Search

Desinfektion af svært tilgængelige områder

Match: 84.1%

Disinfection of hard-to-reach areas

Sofia Wiberg, Marie Tøstesen, and Claus Hindborg Kristensen | March 2019 | Project No.: 2006255

Show report >

Purpose

The purpose of this report is to present a brief generic report with general recommendations for cleaning and disinfection of hard-to-reach places, based on baseline surveys conducted at various industrial meat producers. Furthermore, the report provides an overview of alternative disinfection methods in the meat industry to help companies better assess and choose among alternative methods for industrial disinfection.

View more

Hygiejnisk produktion - eliminering af Listeria monocytogenes i biofilm på procesudstyr | Drabseffekt af rengøring og desinfektion kombineret med UVC-lys over for Listeria monocytogenes på slicelinie

Match: 83.9%

Hygienic production - elimination of Listeria monocytogenes in biofilm on process equipment | Killing effect of cleaning and disinfection combined with UVC light against Listeria monocytogenes on slicing line

Vinnie H. Rasmussen | 21 August 2003 | Project No.: 18.449

Show report >

Purpose

Investigate the killing effect of cleaning and disinfection combined with UVC light against biofilm-bound L. monocytogenes.

View more

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Hygiejnisk produktion | Rengøring- og desinfektionsmidlers effekt på biofilmbundne Listeria monocytogenes

Match: 83.2%

Hygienic production | Effect of cleaning and disinfection agents on biofilm-associated Listeria monocytogenes

Annemarie Gunvig | 25 October 2002 | Project No.: 9286.1

Show report >

Purpose

The purpose is to determine the ability of selected cleaning and disinfection agents to inactivate biofilm-associated L. monocytogenes on metal chips.

View more

Hygiejnisk produktion - eliminering af Listeria monocytogenes i biofilm på procesudstyr | Drabseffekt af UVC-lys kombineret med rengøring og desinfektion over for Listeria monocytogenes

Match: 83%

Hygienic production - elimination of Listeria monocytogenes in biofilm on process equipment | Lethal effect of UVC light combined with cleaning and disinfection against Listeria monocytogenes

Vinnie H. Rasmussen | 21 August 2003 | Project No.: 18449

Show report >

Purpose

To investigate the effect of UVC light after cleaning with selected cleaning and disinfection agents on stainless steel surfaces contaminated with L. monocytogenes - as "free cells" and not biofilm-bound.

View more

Hygiejnisk produktion - eliminering af Listeria monocytogenes i biofilm på produktionsudstyr | Effekt af IPA-sprit og P3-sterile til pauserengøring af slicelinje

Match: 82.9%

Hygienic production - elimination of Listeria monocytogenes in biofilm on production equipment | Effect of IPA alcohol and P3-sterile for interim cleaning of slicing line

Vinnie H. Rasmussen | 1 November 2002 | Project No.: 18449

Show report >

Purpose

To test the effect of the disinfectants IPA alcohol and P3-sterile against aerobic bacteria at 20°C and Listeria monocytogenes on surfaces of process equipment on the slicing line.

View more

Hygiejnisk produktion - eliminering af Listeria monocytogenes i biofilm på procesudstyr | Drabseffekt af rengøring og desinfektion kombineret med UVC-lys over for Listeria monocytogenes på slicelinje

Match: 82.8%

Hygienic production - elimination of Listeria monocytogenes in biofilm on process equipment | Killing effect of cleaning and disinfection combined with UVC light against Listeria monocytogenes on slicing line

Vinnie H. Rasmussen | 21 August 2003 | Project No.: 18.449

Show report >

Purpose

To investigate the killing effect of cleaning and disinfection combined with UVC light against biofilm-bound L. monocytogenes.

View more

Rapport | Renpåny/nytænkning af rengøring med afsæt i kemi | Teknologi til interval-/pauserengøring af udstyrsoverflader | opdateret september 2020

Match: 82.7%

Report | Reimagining/Innovation of Cleaning Based on Chemistry | Technology for Interval/Break Cleaning of Equipment Surfaces | updated September 2020

Vinnie Rasmussen and Emma Bilsted Petersen | 1 October 2020 | Project No.: 2003024/2007949

Show report >

Purpose

The purpose is to describe and assess technologies for interval cleaning of equipment surfaces in the slaughterhouse and processing industry, as well as to assess their bacteriological effect.

View more

Hygiejnisk produktion | Virkning af IPA-sprit og P3 P3-steril virkning på biofilmbundne Listeria monocytogenes i en pauserengøringsmodel

Match: 82.6%

Hygienic production | Effect of IPA-alcohol and P3 P3-steril on biofilm-bound Listeria monocytogenes in a break-cleaning model

Annemarie Gunvig | 6 August 2002 | Project No.: SF: 8088.1

Show report >

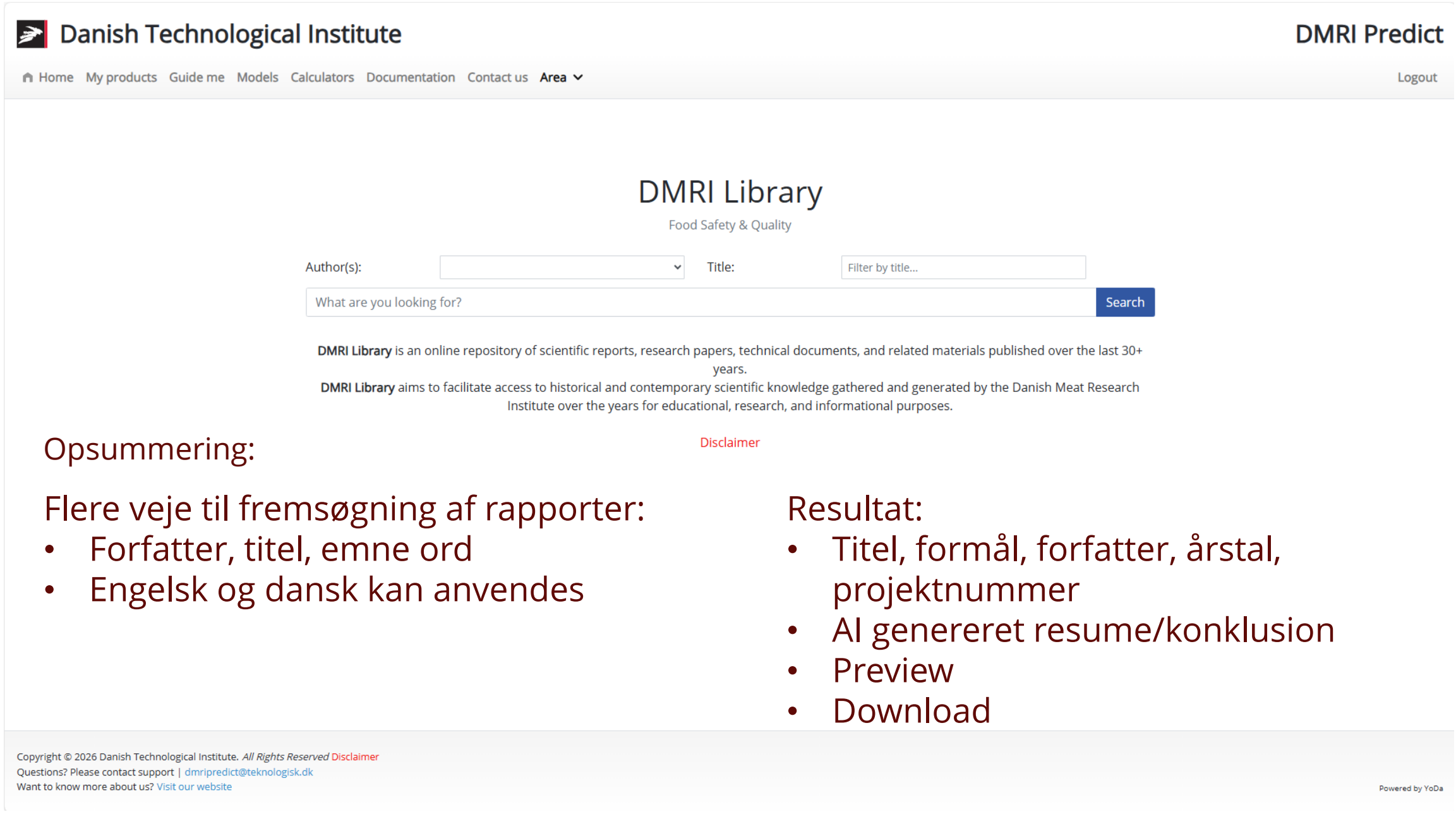
Purpose

The purpose of this study is to assess whether biofilm-bound Listeria monocytogenes is inactivated by break cleaning with IPA-alcohol or P3-steril. At the same time, it is investigated whether adaptation to IPA-alcohol affects the inactivation of L. monocytogenes in connection with break cleaning.

View more

View more

OSV, der er mange hit



Opsummering:

Flere veje til fremsøgning af rapporter:

- Forfatter, titel, emne ord
- Engelsk og dansk kan anvendes

Resultat:

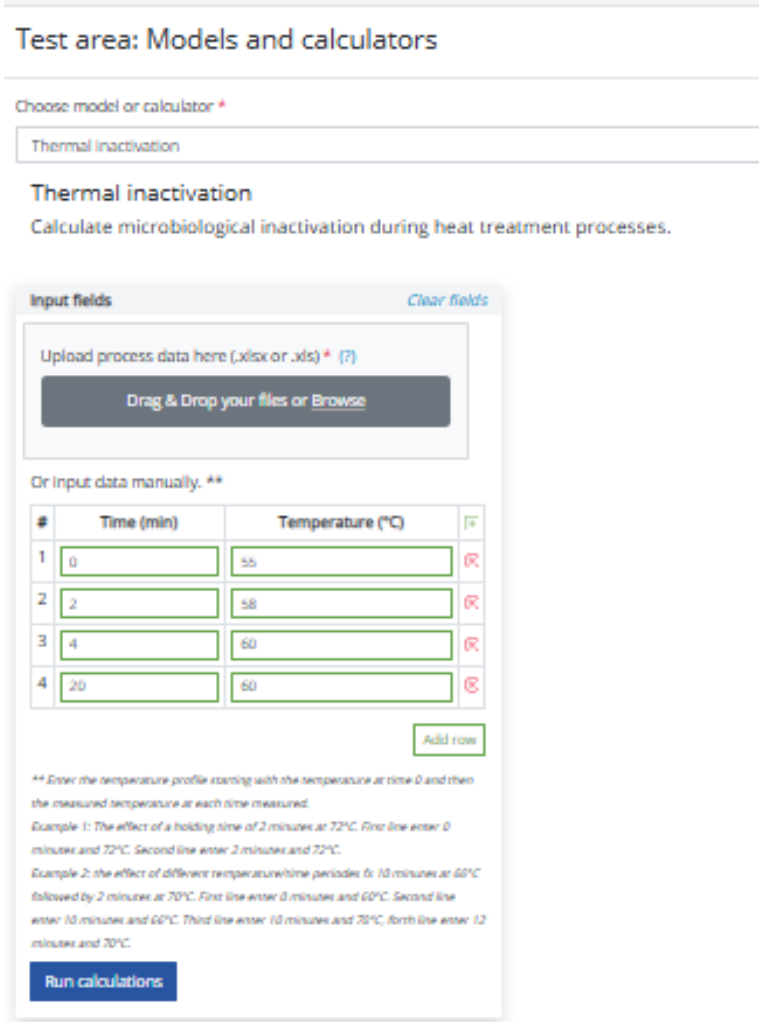
- Titel, formål, forfatter, årstal, projektnummer
- AI genereret resume/konklusion
- Preview
- Download

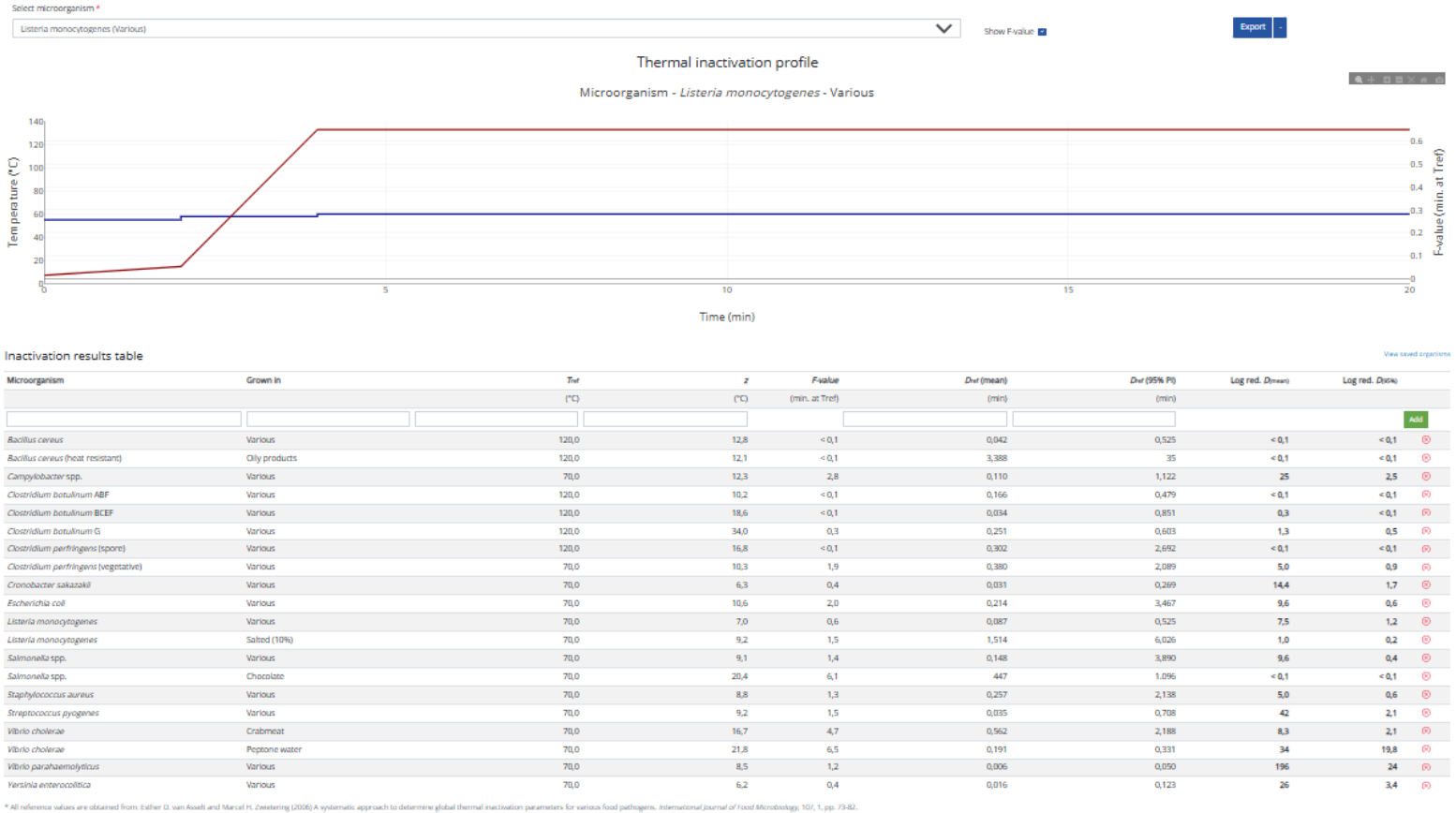
Calculator

Ny på vej: varmedrab

Udvides ved behov

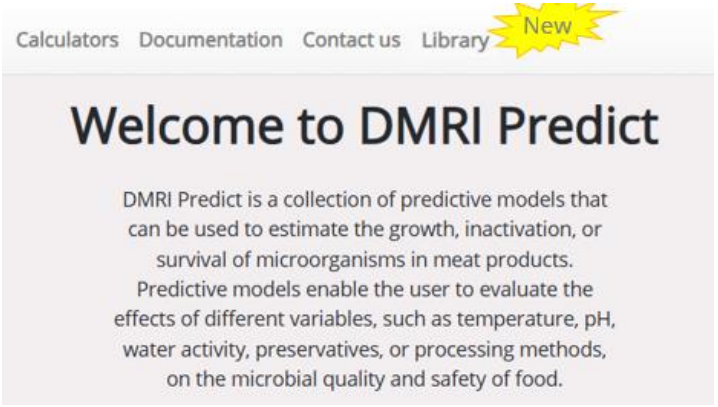
Varmedrab – beregning
– under udarbejdelse/kvalitetstjek

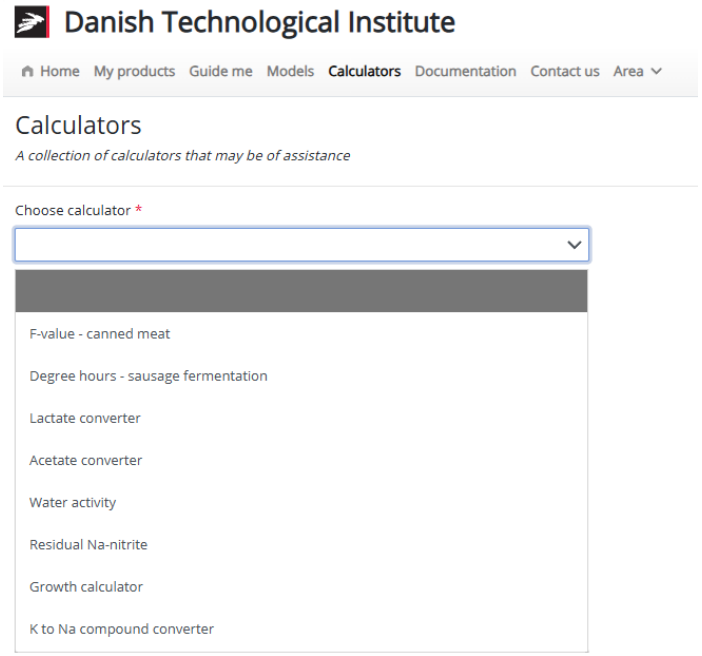




Library i fremtiden

- Rapporter fra igangværende og nye projekter tilføjes løbende
- ”Glemte” rapporter uploades – kontakt os, hvis du savner noget
- Beregningsværktøjer – kontakt os, hvis du savner noget
- Forbedringer – kontakt os hvis du har gode ideer





- Log in via dette link:

https://apps.teknologisk.dk/dmri-predict/

Nyt i Predict-pipelinen

Dansk Erhverv
https://www.danskerhverv.dk › nyheder › september › n...

e grænseværdier for nitrit i kødprodukter fra oktober 2025

ep. 2025 — De danske særregler for varmebehandlede, halv- og helkonserverede kødprodukter
alder derfor, og maksimalgrænsen på 150 mg/kg ophæves. I ...

Forside / Aktuelt og presse / Nyheder / 2025 / EU strammer reglerne for listeria i spiseklare fødevarer

EU strammer reglerne for listeria i spiseklare fødevarer

Stigning i infektioner med listeria i EU får Kommissionen til at indføre skrappere krav til producenter af spiseklare fødevarer fra juli 2026.

Senest redigeret den 2. september 2025

STATENS SERUM INSTITUT

Vigtigt at kunne vise at LM ikke overstiger 100 CFU/g i holdbarhedsperioden

- Holdbarhed af kød-konserves ved brug af mindre nitrit (afsluttes 2027)
- Validering af listeria-modellen (nye stammer) (afsluttes 2026)
- Udvidelse af listeria-modellen, til hybridprodukter (afsluttes 2026)
- Udvidelse af listeria-modellen fra 44 dage til 90 dages opbevaring (afsluttes 2028)
- Validering af listeria-modellens egnethed til plantebaserede produkter (afsluttes 2026)

Nyt i Predict-pipelinen

Clostridium botulinum:

- Udvidelse til brug for hybridprodukter (afsluttes 2026)
- Validering i forhold til toksinproduktion (afsluttes 2027)

ACMSF

Advisory Committee on the Microbiological Safety of Food (UK)

"All studies relating to controlling factors for C. botulinum should determine neurotoxin production with potential merit in also monitoring growth"

USDA Food Safety and Inspection Service

"*For shelf-stable, heat-treated meat and poultry products, the USDA recommends using toxin-producing strains of C. botulinum in challenge studies to validate the safety and shelf-life of the products*"

UDLAND 12. aug. 2025 Gem artikel

Broccolikaos i Italien: En død og ni er indlagt efter udbrud

Myndigheder tilbagekalder broccoli efter dødeligt botulismeudbrud i Italien. Foodtruck i Calabrien mistænkes som kilde

efsa European Food Safety Authority

"*Specifically, the guidance states: "For products which may pose a risk of C. botulinum toxin formation, challenge tests should be performed with toxin-producing strains of C. botulinum*"

Fødevaresikkerheds modeller for kødprodukter





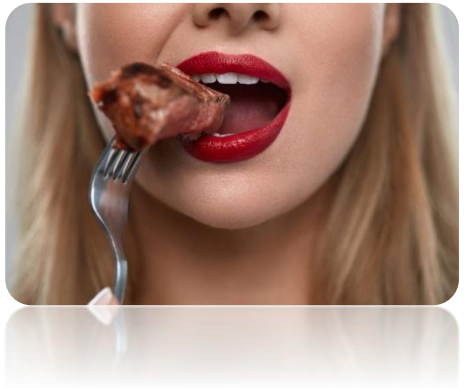

Listeria monocytogenes	*Clostridium botulinum*	ConFerm	*Yersinia enterocolitica*	Safety of dried meat products	Staphtox predictor
Vækst i MA-pakket pålæg	Vækst/ikke vækst i MA-packet pålæg	Overlevelse, reduktion, vækst af *Listeria, E. coli,* og *Salmonella* under production af fermenteret og modning af spegepølser	Reduktion af *Yersinia* under produktion af salami eller saltning af kød	Vækst eller reduction af *Listeria, E. coli,* og *Salmonella* under produktion af saltede og tørrede kødprodukter	*Staphylococcus* enterotoksin production og vækst af *Staph. aureus* ved mild varme-behandling eller fermentering af kød
* 90 dage * Hybrid * Udbruds-stammer * Planter?	* Vak? * Toksin * Hybrid	*Hybrid * Low salt			

Note:

- Baseret på challenge test
- Mikrobiologiske og kemiske analyser
- Validering
- Udvidelser

Holdbarheds modeller til fersk og frossen kød samt pålæg

Cuts of pork	Cuts of beef	Cuts of chicken	Minced pork	Minced beef	Bacon	Processed meat	By-products	Leuco-nostoc	Lacto-bacillus brevis
Fersk	Fersk	Fersk og marineret	Fersk	Fersk		Varme-behandlet		Varme-behand-let pålæg	Spege-pølse
Luft MAP Vakuum	Vakuum	MAP	MAP	MAP	Vakuum	MAP	Køl eller frost	MAP	MAP
			Hybrid					Ny	Ny



Note

- Baseret på lagrings forsøg under kontrollerede forhold
- Kød fra virksomheder
- Stor grad af naturlig variation (producenter, processer, udskæringer)
- Challenge test
- Mikrobiologiske, sensoriske, og kemiske analyser under lagring

Tak for opmærksomheden

Webinaret er blevet til med finansiel støtte fra
Svineafgiftsfonden

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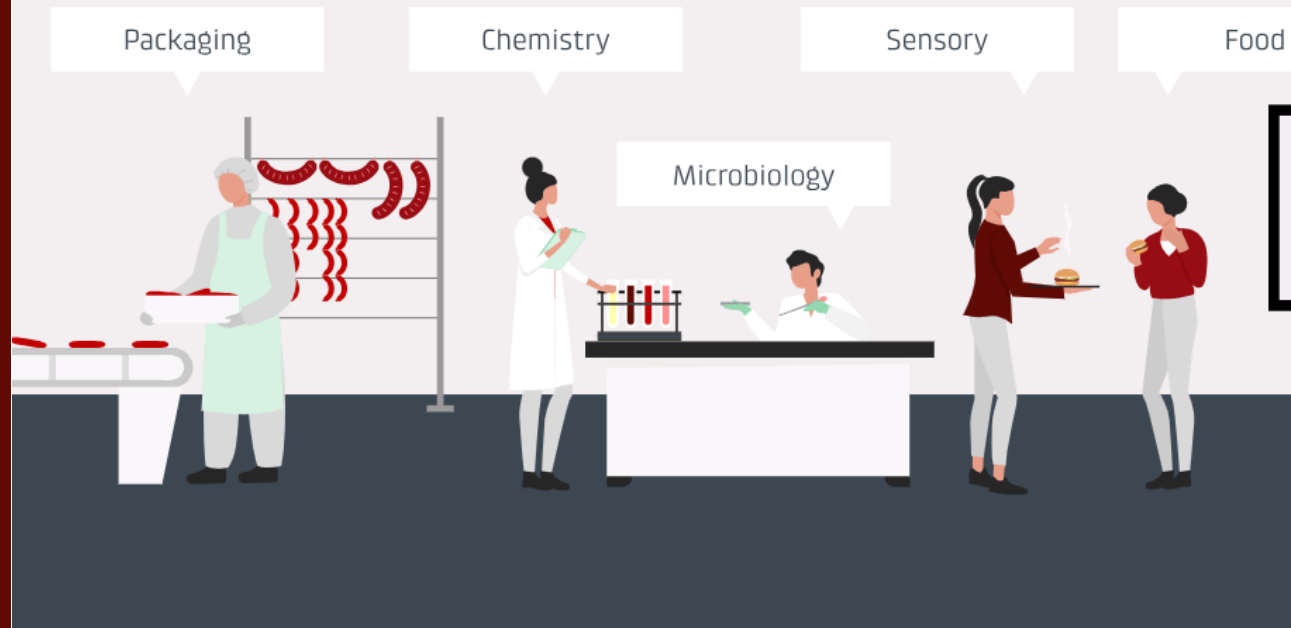
Welcome to DMRI Predict

DMRI Predict is a collection of predictive models that can be used to estimate the growth, inactivation, or survival of microorganisms in meat products. Predictive models enable the user to evaluate the effects of different variables, such as temperature, pH, water activity, preservatives, or processing methods, on the microbial quality and safety of food.



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Tilmeld dig vores nyhedsbrev



TEKNOLOGISK INSTITUT

Udsigt til indsigt

– en webinarserie om fødevaresikkerhed og -kvalitet

Næste webinar

- Tirsdag d. 28. april 2026

- Ohmsk opvarmning – er det (stadig) hot?
- Christian Vestergaard

- Tilmelding via kursussiden

På gensyn!