

## Curriculum Vitae

### **Barbara Vad Andersen**

Birth year: 1982

Citizenship: Danish



### **Core competences**

- *Creating multidisciplinary research projects, from idea to collection of consortium and funding seeking*
- *Planning, conducting, analysing and reporting scientific research aiming at understanding and affecting the human eating experience*  
*Key words re research projects: Consumer and sensory methods; health; satiety; satisfaction; consumers across the life span; quantitative and qualitative methods*
- *Communication and collaboration with national and international project partners, industry and researcher from other disciplines*
- *Supervision of internship-, bachelor- and master students*

### **Employment**

07.2015-present: **Postdoctoral researcher in Sensory and Consumer Science**

*Food Quality Perception and Society, Department of Food Science, Aarhus Uni.*

*Key responsibilities: Scientific project management and work-package leadership; Conduct research on sensory strategies to healthy eating; Apply for external funding; Communicate scientific knowledge to the scientific community, the food ministry and students; Networking; Supervise research assistants and students at various levels of education.*

01.2015-07.2015: **Research assistant in Sensory and Consumer Science**

*Food Quality Perception and Society, Department of Food Science, Aarhus Uni.*

*Key activities: Conduct research on sensory perceptions, hedonic- and appetite responses to food consumption; Communicate scientific knowledge to the scientific community.*

12.2014-12.2014: **Research assistant in Sensory Science**

*Division of Industrial Food Research, National Food Institute, Danish Technical Uni.*

*Key activities: Report research findings to scientific journals*

11.2011-12.2014: **PhD student in Sensory Science**

Division of Industrial Food Research, National Food Institute, Danish Technical Uni.

Key activities: Conduct research activities related to the SensWell project (definition and method development, and consumer study with adults in DK and Norway; sensory studies, Collaborate with project and Industry partners; Communicate research findings;

11.2011-12.2014: **Sensory assessor**

Division of Industrial Food Research, National Food Institute, Danish Technical Uni.

Key activities: Rate intensities of sensory attributes among a broad range of foods and beverages.

09.2010-06.2011: **Research assistant in Sensory Science**

Department of Food Science, Uni. of Copenhagen

Key activities: Responsible for data collection in the HabEat project; Daily contact person for participants and researchers;

07.2008-10.2011: **Diet responsible**

Møllehaven Day Care, Karlslunde

Key activities: Prepare meals according to the nutritional guidelines; expose children to a broad range of flavours, textures and eating practices; Own-checks; Guide pedagogic staff in how to develop children's food preferences;

2005-2006: **Nutritionist**

Greve Swim club, Greve

Key activities: Nutritional guidance in various health related needs of adults (weight management, nutrition optimization; nutrition during pregnancy)

## Education

11.2011-12.2014: **PhD in Sensory Science.**

Division of Industrial Food Research, National Food Institute, Danish Technical Uni.

Thesis: Sensory factors in food satisfaction –an understanding of the satisfaction term and a measurement of factors involved in sensory- and food satisfaction

09.2007-06.2011: **MSc in Human Nutrition (Can. Scient HE)**

Department of Food Science, Uni. of Copenhagen (LIFE)

Thesis: How to change 2-3 year old children's food preferences –a comparison of Mere-exposure, Flavour-flavour-learning and Flavour-Nutrient-Learning

01.2002-06.2006: **Prof. BSc in Nutrition and Health**

Suhrs Seminarium, Copenhagen

*Thesis: Improvement of children's dietary- and physical activity habits*

### **Project involvement**

2017/-: **InnoSweet**, Integrated perception, psychology, and physiology for maintaining

*sweetness perception via sugar replacement and reduction for value added healthy beverage applications*

2016/-: **OmniSaM**, The Omnibus Satiety Metric, a multimodal metric for predicting the satiating effects of real foods and drinks

*Key responsibilities: Creating the research project (from idea to collection of consortium and funding seeking); Ethical approval; Project management; Work package leadership; Conducting multi-disciplinary research; Communicate research findings to project partners and general scientific community; Seek additional Funding*

2015/16: **A pinch of Salt**, the effect of reduced salt content in cheese on food quality

*Key responsibilities: Consumer study (mere-exposure, central located and in-home test); Sensory analyses (Triangle test and descriptive analyses); Industry collaborations; Supervision of Master students; Communicate research findings to project partners and general scientific community*

2011/15: **SensWell**, Sensory food satisfaction in promoting healthy and sustainable eating behaviour.

*Key responsibilities: Conduct research activities related to the SensWell project (definition and method development, and Consumer study with adults in DK and Norway); sensory studies, Collaborate with project and Industry partners; Communicate research findings*

2010/11: **HabEat**, Determining factors and critical periods in food Habit formation and breaking in Early childhood: a multidisciplinary approach

*Key responsibilities: Responsible for data collection in the HabEat project, Daily contact person for participants and researchers; Data analysis, Master thesis writing*

### **Food Ministry involvement**

2017/-: **Project: Rammer om mad og måltider i skolen –et interventionsstudie**

*Key responsibilities: Study design; Data collection; Supervision of research assistant; Report writing; Communication to the Food Ministry*

2016/17: **Project: Rammer om mad og måltider i skolen –et litteraturstudie**

*Key responsibilities: Supervision of research assistant; Report writing; Communication to the Food Ministry*

- 2016: *Project: Afdækning af madens kvalitet samt betydning af måltiders rammer og madrelateret livskvalitet blandt ældre i eget hjem*  
 Key responsibility: Study design; Supervision of research assistant; Report writing; Communication to the Food Ministry
- 2015/16: *Pilot project: Effekten af visiteret ernæring, mad og måltider til ældre bosiddende i eget hjem på livskvalitet, herunder spiseglæde og funktionsevne*  
 Key responsibility: Study design; Supervision of research assistant; Report writing; Communication to the Food Ministry
- 2015: *A strategy for research in food related healthy ageing*  
 Key responsibilities: Overview of research in healthy ageing; write strategy; communication to stakeholders
- 2015/- *Project: Professionalisering og øget tværfaglighed i samarbejdet omkring sundere mad og måltider i integrerede dagtilbud*  
 Key responsibilities: A quantitative validation study; Research on how the meal context can facilitate healthy eating

#### *Oral contribution: conferences/seminars/meetings*

- 2017: *Andersen, B.V. Meninger om mad og måltider. Fremfærd ældre. Ideudviklingsworkshop om Kost og Ernæring, Copenhagen, Denmark.*
- 2015: *Andersen, B.V., Kidmose, U. and Byrne, D.V. Fødevarer og Sund Aldring i et fødevarereperspektiv. Faglig Følgegruppemøde MFVM, Copenhagen, Denmark*
- Andersen, B.V. Product experience and satisfaction: An interdisciplinary discussion. Pangborn Symposium, Gothenburg Sweden*
- Andersen, B.V. Methodological issues concerning measuring sensory satisfaction. Pangborn, August 2015, Gothenburg Sweden*
- Andersen, B.V. and Hyldig, G. Factors important for Sensory- and Food Satisfaction –a case study on fruit drinks. Final SensWell meeting. Copenhagen, Denmark.*
- Andersen, B.V. and Hyldig, G. Overview and main findings from WP1. Sensory factors in food satisfaction –an understanding of the satisfaction term and a measurement of factors involved in sensory- and food satisfaction. Final SensWell meeting. Copenhagen, Denmark.*
- Andersen, B.V. and Byrne, D.V. Sensory Science in Evaluation of Food: Play with your senses Demo. Food & Biotech Seminar. Århus, Denmark.*

2014: **Andersen, B.V.** and Hyldig, G. Vocabulary to express Satisfaction with meals. EuroSense, Copenhagen, Denmark.

2012: **Andersen, B.V.**, Green-Petersen, D. and Hyldig, G. Sensory factors in Satisfaction with foods –consumer’s perspective. MAPP conference, Middelfart, Denmark.

#### *Poster contribution: conferences*

2016: **Andersen, B.V.**, Grønbeck, M.S., Eggers, N., Serventi, L. and Byrne, D.V. Effects of type of trigeminal stimulation on sensory specific desires. Eurosense, Dijon, France

**Andersen, B.V.**, Kidmose, U., Mielby, L.A., Christensen, A.M., Hemmingsen, A., Nørgaard, M.K., Akkerman, M., Foged, B. and Hammershøj, M. Reduce salt content in yellow cheese without compromising consumers’ acceptance –an approach and results from a mere exposure study. Eurosense, Dijon, France

Kidmose, U., **Andersen, B.V.**, Mielby, L.A., Hemmingsen, A., Christensen, A.M., Nørgaard, M.K., Akkerman, M., Foged, B. and Hammershøj, M. “Salt content in semi-hard cheese –the effect of salt reduction on sensory properties and consumer acceptance. Eurosense, Dijon, France

Bjerge, H.H., Kotle, S., Kidmose, U., **Andersen, B.V.**, Grønhøj, A., Grunert, K.G. and Byrne, D.V. ”Elderly and stakeholder view on the effect of approved food service on quality of life, including eating enjoyment and functional capacity”. Eurosense, Dijon, France

Hammershøj, M., Akkerman, M., Løkke, M.M., **Andersen, B.V.**, Mielby, L.A., Kidmose, U., Søndergaard, L., Jespersen, L., Andersen, U. and Nørgaard, M.K. Salt content in yellow cheese as a result of brining and the effect on salt distribution and textural properties during cheese ripening. IDF Parrallel Symposium, Dublin, Ireland

2015: **Andersen, B.V.**, Byrne, D.V., Bredie, W.L.P and Møller, P. Effects of trigeminal stimulation on satiation and satiety. Pangborn, Gothenburg, Sweden

*Andersen, B.V., Kraggerud, H., Brockhoff, P.B. and Hyldig, G. Location and social context does matter when conducting consumer studies. Pangborn, Gothenburg, Sweden*

*Andersen, B.V., Brockhoff, P.B. and Hyldig, G. Which sensory property is primarily considered in consumers' hedonic evaluation of foods? Pangborn, Gothenburg, Sweden*

*Grønbeck, M.S., Andersen, B.V., Mielby, L.H. and Byrne, D.V. Objectivity versus subjectivity of Ultra Flash Profiling when combined with Projective Mapping using a trained panel. Pangborn, Gothenburg, Sweden*

*Grønbeck, M.S., Andersen, B.V., Mielby, L.H. and Byrne, D.V. Optimisation of Projective Mapping by the use of a panel generated attribute list. Pangborn, Gothenburg, Sweden*

*Mielby, L.A., Andersen, B.V., Eggers, N., Jensen, S., Sørensen, A.K., Kildegaard, H. and Byrne, D.V. The relationship between real choice, the satiating capacity and effective responses. Pangborn, Gothenburg, Sweden*

2014: *Andersen, B.V. and Hyldig, G. Size matters -does Serving Size affect the result when conducting acceptance tests? Eurosense, September 2014, Copenhagen, Denmark*

*Andersen, B.V. Hyldig, G., Viemose, I., Jensen, S., Laugesen, J. and Bredie, W.L.P. Measures of Sensory Satisfaction and Overall Satisfaction lead to a more detailed understanding of consumer's affective product perception than measures of liking alone. EuroSense, Copenhagen, Denmark*

2013: *Andersen, B.V., Green-Petersen, D. and Hyldig, G. Development of a Method measuring Sensory Satisfaction. Leatherhead, England*

## Teaching

2015/16: *Lecture in "Sensory and Consumer Science" in the course: Raw Material Quality and Food Technology 1 (AU, MSc, 5 ECTS)*

Exercises in "Sensory analyses" at the course: Raw Material Quality and Food Technology 1 (AU, MSc, 5 ECTS)

2013/14: Lecture in "Consumer tests" at the course: Avancerede metoder til kvalitetanalyse af levedsmidler og bio-produkter (DTU)

Exercises at 3-week-course

2012/13: Lecture in "Consumer tests" at the course: Avancerede metoder til kvalitetanalyse af levedsmidler og bio-produkter (DTU)

Lecture in "Sensory and consumer science" at the course:  
Introduktion til  
Fødevarer (DTU, Diplom Ingeniør)

Exercises at 3-week-course

### Supervision (as project supervisor)

2016/17: 1 MSc student  
1 Exchange student  
1 Exchange researcher

2015/16: 2 MSc students  
2 BSc students  
2 Internship Students  
2 Trainees

2013/14: 1 BSc student  
1 Internship Student

### Examiner and censor tasks

2016: Internal AU Censor: 5 students  
Examiner: 1 student  
Co-examiner: 2 MSc students  
2 BSc students  
1 Internship student  
6 group reports in the course: Raw Material Quality and Food Technology

2014: Co-examiner 1 BSc student

## Scientific papers

### Published

- 2017: **Andersen, B.V.**, Byrne, D.V., Bredie, W.L.P. and Møller, P. Cayenne pepper in a meal: Effect of oral heat on feelings of appetite, sensory specific desires and well-being. *Food Quality and Preference*, In press
- 2017: **Andersen, B.V.**, Mielby, L.A., Viemose, I., Bredie, W.L.P. and Hyldig, G. Integration of the sensory experience and post-ingestive measures for understanding food satisfaction. A case study on sucrose replacement by *Stevia Rebaudiana* and addition of Beta Glucan in fruit drinks. *Food quality and Preference*, 58, 76-84
- 2016: Mielby, L.H., **Andersen, B.V.**, Jensen, S., Kildegaard, H., Kuznetsova, A., Eggers, N., Brockhoff, P.B. and Byrne, D.V. Changes in sensory characteristics and their relation with consumers' liking, wanting and sensory satisfaction: Using dietary fibre and lime flavor in *Stevia rebaudiana* sweetened fruit beverages. *Food Research International*, 82, 14-21
- 2016: Akkerman, M., Søndergaard, L.K., Jespersen, L, Balling, M.R., Mackie, A., Nørreby, N.L., Andersen, U., Nørgaard, M.K., Løkke, M.M., Møller, J.R., Mielby, L.A., **Andersen, B.V.**, Kidmose, U. og Hammershøj, M.. Interaction between sodium chloride and texture in semi-hard Danish cheese as affected by brining time, DL-starter culture, chymosin type and cheese ripening. *International Dairy Journal*, In press
- 2015: **Andersen, B.V.** and Hyldig, G. Consumers' view on determinants to food satisfaction. A qualitative approach. *Appetite*, 95, 9-16
- 2015: **Andersen, B.V.** and Hyldig, G. Food satisfaction: Integrating feelings before, during and after food intake. *Food Quality and Preference*, 43, 126-134



## DCA reports

2016: **Andersen, B.V.**, Kidmose, U. og Byrne, D.V. Fødevarer og sund aldring i et livsperspektiv. In press.

Bjerge, H.H., Kidmose, U., **Andersen, B.V.**, Byrne, D.V., Hansen, G.L., Grønhøj, A., Grunert, K.G. Afdækning af madens kvalitet samt betydning af måltiders rammer og madrelateret livskvalitet blandt ældre i eget hjem –et kvantitativt projekt. In press

2015: Bjerge, H.H., Kollé, S., Kidmose, U., **Andersen, B.V.**, Grønhøj, A., Grunert, K.G. and Byrne, D.V. Effekten af visiteret ernæring, mad og måltider til ældre i eget hjem på livskvalitet, herunder spiseglæde og funktionsevne. (Nr 075)

## Published popular articles

2017: Stenholt, T. and **Andersen, B.V.** "Fokus på ældres ernæringstilstand og holdninger til fødevarer" *Food Print* no: 5

**Andersen, B.V.** "Ældre er tilfredse med madlevering". *Live interview at P1 Morgen*

**Andersen, B. V.** "Overvægt er også en risikofaktor for ældre". *DCA news theme*

Bjerge, H. H. and **Andersen, B.V.** "Ældre er overordnet tilfredse med mad lavet i eget hjem". *DCA news theme*

Byrne, D. V. and **Andersen, B. V.** "Ny rapport afdækker ældres holdninger til mad og måltider". *DCA news theme*

2016: **Andersen, B.V.** "Forskning talte til alle sanser på FOOD Festival". *DCA news letter*

2013: **Andersen, B.V.** "Nydelse på tallerkenen med god samvittighed". *Krydsfelt*