INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI 2005–2010

RC-Specific Evaluation of FoodNutri – Food and Nutrition Sciences

Seppo Saari & Antti Moilanen (Eds.)
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI 2005–2010

RC-Specific Evaluation of FoodNutri – Food and Nutrition Sciences

Seppo Saari & Antti Moilanen (Eds.)
Summary:
Researcher Community (RC) was a new concept of the participating unit in the evaluation. Participation in the evaluation was voluntary and the RCs had to choose one of the five characteristic categories to participate.

Evaluation of the Researcher Community was based on the answers to the evaluation questions. In addition a list of publications and other activities were provided by the TUHAT system. The CWTS/Leiden University conducted analyses for 80 RCs and the Helsinki University Library for 66 RCs.

Panellists, 49 and two special experts in five panels evaluated all the evaluation material as a whole and discussed the feedback for RC-specific reports in the panel meetings in Helsinki. The main part of this report is consisted of the feedback which is published as such in the report.

Chapters in the report:
1. Background for the evaluation
2. Evaluation feedback for the Researcher Community
3. List of publications
4. List of activities
5. Bibliometric analyses

The level of the RCs' success can be concluded from the written feedback together with the numeric evaluation of four evaluation questions and the category fitness. More conclusions of the success can be drawn based on the University-level report.

RC-specific information:

Main scientific field of research: Biological, Agricultural and Veterinary Sciences

Participation category:
5. Research of the participating community has a highly significant societal impact

RC's responsible person: Lamberg-Allardt, Christel

RC-specific keywords:
Food science and technology, nutrition, health, epidemiology, graduate school, societal impact, collaboration, food industry, governmental organisations, university, third sector.

Keywords:
Research Evaluation, Meta-evaluation, Doctoral Training, Bibliometric Analyses, Researcher Community
## Contents

Panel members ........................................................................................................................... 1

### 1 Introduction to the Evaluation ............................................................................................... 5
1.1 RC-specific evaluation reports .......................................................................................................... 5
1.2 Aims and objectives in the evaluation .................................................................................................. 5
1.3 Evaluation method ............................................................................................................................... 5
1.4 Implementation of the external evaluation ........................................................................................... 6
1.5 Evaluation material ............................................................................................................................... 7
1.6 Evaluation questions and material ......................................................................................................... 8
1.7 Evaluation criteria ................................................................................................................................ 10
1.8 Timetable of the evaluation ................................................................................................................. 13
1.9 Evaluation feedback – consensus of the entire panel ......................................................................... 13

### 2 Evaluation feedback .............................................................................................................. 15
2.1 Focus and quality of the RC’s research ............................................................................................. 15
2.2 Practises and quality of doctoral training ........................................................................................... 15
2.3 The societal impact of research and doctoral training ........................................................................ 17
2.4 International and national (incl. intersectoral) research collaboration and researcher mobility ........ 17
2.5 Operational conditions ....................................................................................................................... 18
2.6 Leadership and management in the researcher community .............................................................. 18
2.7 External competitive funding of the RC ............................................................................................ 19
2.8 The RC’s strategic action plan for 2011–2013 .................................................................................. 19
2.9 Evaluation of the category of the RC in the context of entity of the evaluation material (1-8) .......... 20
2.10 Short description of how the RC members contributed the compilation of the stage 2 material ... 20
2.11 How the UH’s focus areas are presented in the RC’s research ....................................................... 20
2.12 RC-specific main recommendations ................................................................................................. 20
2.13 RC-specific conclusions ..................................................................................................................... 20
2.14 Preliminary findings in the Panel-specific feedback ........................................................................ 21
2.15 Preliminary findings in the University-level evaluation .................................................................... 21

### 3 Appendices ............................................................................................................................. 23
Foreword

The evaluation of research and doctoral training is being carried out in the years 2010–2012 and will end in 2012. The steering group appointed by the Rector in January 2010 set the conditions for participating in the evaluation and prepared the Terms of Reference to present the evaluation procedure and criteria. The publications and other scientific activities included in the evaluation covered the years 2005–2010.

The participating unit in the evaluation was defined as a Researcher Community (RC). To obtain a critical mass with university-level impact, the number of members was set to range from 20 to 120. The RCs were required to contain researchers in all stages of their research career, from doctoral students to principal investigators (Pis). All in all, 136 Researcher Communities participated in this voluntary evaluation, 5857 persons in total, of whom 1131 were principal investigators. PIs were allowed to participate in two communities in certain cases, and 72 of them used this opportunity and participated in two RCs.

This evaluation enabled researchers to define RCs from the “bottom up” and across disciplines. The aim of the evaluation was not to assess individual performance but a community with shared aims and researcher-training activities. The RCs were able to choose among five different categories that characterised the status and main aims of their research. The steering group considered the process of applying to participate in the evaluation to be important, which lead to the establishment of these categories. In addition, providing a service for the RCs to enable them to benchmark their research at the global level was a main goal of the evaluation.

The data for the evaluation consisted of the RCs’ answers to evaluation questions on supplied e-forms and a compilation extracted from the TUHAT – Research Information System (RIS) on 12 April 2011. The compilation covered scientific and other publications as well as certain areas of scientific activities. During the process, the RCs were asked to check the list of publications and other scientific activities and make corrections if needed. These TUHAT compilations are public and available on the evaluation project sites of each RC in the TUHAT-RIS.

In addition to the e-form and TUHAT compilation, University of Leiden (CWTS) carried out bibliometric analyses from the articles included in the Web of Science (WoS). This was done on University and RC levels. In cases where the publication forums of the RC were clearly not represented by the WoS data, the Library of the University of Helsinki conducted a separate analysis of the publications. This was done for 66 RCs representing the humanities and social sciences.

The evaluation office also carried out an enquiry targeted to the supervisors and PhD candidates about the organisation of doctoral studies at the University of Helsinki. This and other documents describing the University and the Finnish higher education system were provided to the panellists.

The panel feedback for each RC is unique and presented as an entity. The first collective evaluation reports available for the whole panel were prepared in July–August 2011. The reports were accessible to all panel members via the electronic evaluation platform in August. Scoring from 1 to 5 was used to complement written feedback in association with evaluation questions 1–4 (scientific focus and quality, doctoral training, societal impact, cooperation) and in addition to the category evaluating the fitness for participation in the evaluation. Panellists used the international level as a point of comparison in the evaluation. Scoring was not expected to go along with a preset deviation.

Each of the draft reports were discussed and dealt with by the panel in meetings in Helsinki (from 11 September to 13 September or from 18 September to 20 September 2011). In these meetings the panels also examined the deviations among the scores and finalised the draft reports together.

The current RC-specific report deals shortly with the background of the evaluation and the terms of participation. The main evaluation feedback is provided in the evaluation report, organised according to the evaluation questions. The original material provided by the RCs for the panellists has been attached to these documents.
On behalf of the evaluation steering group and office, I sincerely wish to thank you warmly for your participation in this evaluation. The effort you made in submitting the data to TUHAT-RIS is gratefully acknowledged by the University. We wish that you find this panel feedback useful in many ways. The bibliometric profiles may open a new view on your publication forums and provide a perspective for discussion on your choice of forums. We especially hope that this evaluation report will help you in setting the future goals of your research.

Johanna Björkroth  
Vice-Rector  
Chair of the Steering Group of the Evaluation

Steering Group of the evaluation  
Steering group, nominated by the Rector of the University, was responsible for the planning of the evaluation and its implementation having altogether 22 meetings between February 2010 and March 2012.

Chair  
Vice-Rector, professor Johanna Björkroth

Vice-Chair  
Professor Marja Airaksinen

Chief Information Specialist, Dr Maria Forsman  
Professor Arto Mustajoki  
University Lecturer, Dr Kirsi Pyhältö  
Director of Strategic Planning and Development, Dr Ossi Tuomi  
Doctoral candidate, MSoSc Jussi Vauhkonen
The panel, independently, evaluated all the submitted material and was responsible for the feedback of the RC-specific reports. The panel members were asked to confirm whether they had any conflict of interests with the RCs. If this was the case, the panel members disqualified themselves in discussion and report writing.

Added expertise to the evaluation was contributed by the members from the other panels and by one evaluator outside the panels.
External Expert
Professor Anders Linde
Oral biochemistry
Faculty of Odontology
Göteborg University
Sweden

Experts from the Other Panels
Professor Caitlin Buck, from the Panel of Natural Sciences
Professor Ritske Huismans, from the Panel of Natural Sciences
Professor Johanna Ivaska, from the Panel of Medicine, biomedicine and health sciences
Professor Lea Kauppi, from the Panel of Natural Sciences
Professor Holger Stark, from the Panel of Natural Sciences
Professor Peter York, from the Panel of Medicine, biomedicine and health sciences

EVALUATION OFFICE
Dr Seppo Saari, Doc., Senior Adviser in Evaluation, was responsible for the entire evaluation, its planning and implementation and acted as an Editor-in-chief of the reports.
Dr Eeva Sievi, Doc., Adviser, was responsible for the registration and evaluation material compilations for the panelists. She worked in the evaluation office from August 2010 to July 2011.
MsocSc Paula Ranne, Planning Officer, was responsible for organising the panel meetings and all the other practical issues like agreements and fees and editing a part the RC-specific reports. She worked in the evaluation office from March 2011 to January 2012.
Mr Antti Moilanen, Project Secretary, was responsible for editing the reports. He worked in the evaluation office from January 2012 to April 2012.

TUHAT OFFICE
Provision of the publication and other scientific activity data
Mrs Aija Kaitera, Project Manager of TUHAT-RIS served the project ex officio providing the evaluation project with the updated information from TUHAT-RIS. The TUHAT office assisted in mapping the publications with CWTS/University of Leiden.
MA Liisa Ekebom, Assisting Officer, served in TUHAT-RIS updating the publications for the evaluation. She also assisted the UH/Library analyses.
BA Liisa Jäppinen, Assisting Officer, served in TUHAT-RIS updating the publications for the evaluation.

HELSINKI UNIVERSITY LIBRARY
Provision of the publication analyses
Dr Maria Forsman, Chief Information Specialist in the Helsinki University Library, managed with her 10 colleagues the bibliometric analyses in humanities, social sciences and in other fields of sciences where CWTS analyses were not applicable.
Acronyms and abbreviations applied in the report

External competitive funding
AF – Academy of Finland
TEKES - Finnish Funding Agency for Technology and Innovation
EU - European Union
ERC - European Research Council
International and national foundations
FP7/6 etc. /Framework Programmes/Funding of European Commission

Evaluation marks
Outstanding (5)
Excellent (4)
Very Good (3)
Good (2)
Sufficient (1)

Abbreviations of Bibliometric Indicators
P - Number of publications
TCS – Total number of citations
MCS - Number of citations per publication, excluding self-citations
PNC - Percentage of uncited publications
MNCS - Field-normalized number of citations per publication
MNJS - Field-normalized average journal impact
THCP10 - Field-normalized proportion highly cited publications (top 10%)
INT_COV - Internal coverage, the average amount of references covered by the WoS
WoS – Thomson Reuters Web of Science Databases

Participation category
Category 1. The research of the participating community represents the international cutting edge in its field.
Category 2. The research of the participating community is of high quality, but the community in its present composition has yet to achieve strong international recognition or a clear break-through.
Category 3. The research of the participating community is distinct from mainstream research, and the special features of the research tradition in the field must be considered in the evaluation.
Category 4. The research of the participating community represents an innovative opening.
Category 5. The research of the participating community has a highly significant societal impact.

Research focus areas of the University of Helsinki
Focus area 1: The basic structure, materials and natural resources of the physical world
Focus area 2: The basic structure of life
Focus area 3: The changing environment – clean water
Focus area 4: The thinking and learning human being
Focus area 5: Welfare and safety
Focus area 6: Clinical research
Focus area 7: Precise reasoning
Focus area 8: Language and culture
Focus area 9: Social justice
Focus area 10: Globalisation and social change
1 Introduction to the Evaluation

1.1 RC-specific evaluation reports

The participants in the evaluation of research and doctoral training were Researcher Communities (hereafter referred to as the RC). The RC refers to the group of researchers who registered together in the evaluation of their research and doctoral training. Preconditions in forming RCs were stated in the Guidelines for the Participating Researcher Communities. The RCs defined themselves whether their compositions should be considered well-established or new.

It is essential to emphasise that the evaluation combines both meta-evaluation and traditional research assessment exercise and its focus is both on the research outcomes and procedures associated with research and doctoral training. The approach to the evaluation is enhancement-led where self-evaluation constituted the main information. The answers to the evaluation questions formed together with the information of publications and other scientific activities an entity that was to be reviewed as a whole.

The present evaluation recognizes and justifies the diversity of research practices and publication traditions. Traditional Research Assessment Exercises do not necessarily value high quality research with low volumes or research distinct from mainstream research. It is challenging to expose the diversity of research to fair comparison. To understand the essence of different research practices and to do justice to their diversity was one of the main challenges of the present evaluation method. Understanding the divergent starting points of the RCs demanded sensitivity from the evaluators.

1.2 Aims and objectives in the evaluation

The aims of the evaluation are as follows:

- to improve the level of research and doctoral training at the University of Helsinki and to raise their international profile in accordance with the University’s strategic policies. The improvement of doctoral training should be compared to the University’s policy.
- to enhance the research conducted at the University by taking into account the diversity, originality, multidisciplinary nature, success and field-specificity,
- to recognize the conditions and prerequisites under which excellent, original and high-impact research is carried out,
- to offer the academic community the opportunity to receive topical and versatile international peer feedback,
- to better recognize the University’s research potential.
- to exploit the University’s TUHAT research information system to enable transparency of publishing activities and in the production of reliable, comparable data.

1.3 Evaluation method

The evaluation can be considered as an enhancement-led evaluation. Instead of ranking, the main aim is to provide useful information for the enhancement of research and doctoral training of the participating RCs. The comparison should take into account each field of science and acknowledge their special character.

---

1 The panellists did not read research reports or abstracts but instead, they evaluated answers to the evaluation questions, tables and compilations of publications, other scientific activities, bibliometrics or comparable analyses.
2 Policies on doctoral degrees and other postgraduate degrees at the University of Helsinki.
The comparison produced information about the present status and factors that have lead to success. Also challenges in the operations and outcomes were recognized.

The evaluation approach has been designed to recognize better the significance and specific nature of researcher communities and research areas in the multidisciplinary top-level university. Furthermore, one of the aims of the evaluation is to bring to light those evaluation aspects that differ from the prevalent ones. Thus the views of various fields of research can be described and research arising from various starting points understood better. The doctoral training is integrated into the evaluation as a natural component related to research. Operational processes of doctoral training are being examined in the evaluation.

**Five stages of the evaluation method were:**
1. Registration – Stage 1
2. Self-evaluation – Stage 2
3. TUHAT\(^1\) compilations on publications and other scientific activities\(^4\)
4. External evaluation
5. Public reporting

### 1.4 Implementation of the external evaluation

**Five Evaluation Panels**

Five evaluation panels consisted of independent, renowned and highly respected experts. The main domains of the panels are:

1. biological, agricultural and veterinary sciences
2. medicine, biomedicine and health sciences
3. natural sciences
4. humanities
5. social sciences

The University invited 10 renowned scientists to act as chairs or vice-chairs of the five panels based on the suggestions of faculties and independent institutes. Besides leading the work of the panel, an additional role of the chairs was to discuss with other panel chairs in order to adopt a broadly similar approach. The panel chairs and vice-chairs had a pre-meeting on 27 May 2011 in Amsterdam.

The panel compositions were nominated by the Rector of the University 27 April 2011. The participating RCs suggested the panel members. The total number of panel members was 50. The reason for a smaller number of panelists as compared to the previous evaluations was the character of the evaluation as a meta-evaluation. The panellists did not read research reports or abstracts but instead, they evaluated answers to the evaluation questions, tables and compilations of publications, other scientific activities, bibliometrics and comparable analyses.

The panel meetings were held in Helsinki:

- On 11–13 September 2011: (1) biological, agricultural and veterinary sciences, (2) medicine, biomedicine and health sciences and (3) natural sciences.
- On 18–20 September 2011: (4) humanities and (5) social sciences.

---

\(^1\) TUHAT (acronym) of Research Information System (RIS) of the University of Helsinki

\(^4\) Supervision of thesis, prizes and awards, editorial work and peer reviews, participation in committees, boards and networks and public appearances.
1.5 Evaluation material

The main material in the evaluation was the RCs’ self-evaluations that were qualitative in character and allowed the RCs to choose what was important to mention or emphasise and what was left unmentioned.

The present evaluation is exceptional at least in the Finnish context because it is based on both the evaluation documentation (self-evaluation questions, publications and other scientific activities) and the bibliometric reports. All documents were delivered to the panellists for examination.

Traditional bibliometrics can be reasonably done mainly in medicine, biosciences and natural sciences when using the Web of Science database, for example. Bibliometrics, provided by CWTS/The Centre for Science and Technology Studies, University of Leiden, cover only the publications that include WoS identification in the TUHAT-RIS.

Traditional bibliometrics are seldom relevant in humanities and social sciences because the international comparable databases do not store every type of high quality research publications, such as books and monographs and scientific journals in other languages than English. The Helsinki University Library has done analysis to the RCs, if their publications were not well represented in the Web of Science databases (RCs should have at least 50 publications and internal coverage of publications more than 40%) – it meant 58 RCs. The bibliometric material for the evaluation panels was available in June 2011. The RC-specific bibliometric reports are attached at the end of each report.

The panels were provided with the evaluation material and all other necessary background information, such as the basic information about the University of Helsinki and the Finnish higher education system.

Evaluation material
1. Registration documents of the RCs for the background information
2. Self evaluation material – answers to the evaluation questions
3. Publications and other scientific activities based on the TUHAT RIS:
   3.1. statistics of publications
   3.2. list of publications
   3.3. statistics of other scientific activities
   3.4. list of other scientific activities
4. Bibliometrics and comparable analyses:
   4.1. Analyses of publications based on the verification of TUHAT-RIS publications with the Web of Science publications (CWTS/University of Leiden)
   4.2. Publication statistics analysed by the Helsinki University Library - mainly for humanities and social sciences
5. University level survey on doctoral training (August 2011)
6. University level analysis on publications 2005–2010 (August 2011) provided by CWTS/University of Leiden

Background material

University of Helsinki
- [Basic information about the University of the Helsinki](#)
- [The structure of doctoral training at the University of Helsinki](#)
- Previous evaluations of research at the University of Helsinki – links to the reports: 1998 and 2005

The Finnish Universities/Research Institutes
- [Finnish University system](#)
- [Evaluation of the Finnish National Innovation System](#)
- [The State and Quality of Scientific Research in Finland. Publication of the Academy of Finland 9/09](#)

The evaluation panels were provided also with other relevant material on request before the meetings in Helsinki.
1.6 Evaluation questions and material

The participating RCs answered the following evaluation questions which are presented according to the evaluation form. In addition, TUHAT RIS was used to provide the additional material as explained. For giving the feedback to the RCs, the panellists received the evaluation feedback form constructed in line with the evaluation questions:

1. **Focus and quality of the RC’s research**
   - Description of
     - the RC’s research focus.
     - the quality of the RC’s research (incl. key research questions and results)
     - the scientific significance of the RC’s research in the research field(s)
   - Identification of the ways to strengthen the focus and improve the quality of the RC’s research

The additional material: TUHAT compilation of the RC’s publications, analysis of the RC’s publications data (provided by University of Leiden and the Helsinki University Library)

A written feedback from the aspects of: scientific quality, scientific significance, societal impact, innovativeness

- Strengths
- Areas of development
- Other remarks
- Recommendations

Numeric evaluation: OUTSTANDING (5), EXCELLENT (4), VERY GOOD (3), GOOD (2), SUFFICIENT (1)

2. **Practises and quality of doctoral training**
   - Organising of the doctoral training in the RC. Description of the RC’s principles for:
     - recruitment and selection of doctoral candidates
     - supervision of doctoral candidates
     - collaboration with faculties, departments/institutes, and potential graduate schools/doctoral programmes
     - good practises and quality assurance in doctoral training
     - assuring of good career perspectives for the doctoral candidates/fresh doctorates
   - Identification of the RC’s strengths and challenges related to the practises and quality of doctoral training, and the actions planned for their development.

The additional material: TUHAT compilation of the RC’s other scientific activities/supervision of doctoral dissertations

A written feedback from the aspects of: processes and good practices related to leadership and management

- Strengths
- Areas of development
- Other remarks
- Recommendations

Numeric evaluation: OUTSTANDING (5), EXCELLENT (4), VERY GOOD (3), GOOD (2), SUFFICIENT (1)

3. **The societal impact of research and doctoral training**
   - Description on how the RC interacts with and contributes to the society (collaboration with public, private and/or 3rd sector).
   - Identification of the ways to strengthen the societal impact of the RC’s research and doctoral training.

The additional material: TUHAT compilation of the RC’s other scientific activities.

A written feedback from the aspects of: societal impact, national and international collaboration, innovativeness

- Strengths
- Areas of development
- Other remarks
- Recommendations

Numeric evaluation: OUTSTANDING (5), EXCELLENT (4), VERY GOOD (3), GOOD (2), SUFFICIENT (1)
4. International and national (incl. intersectoral) research collaboration and researcher mobility
   - Description of
     - the RC’s research collaborations and joint doctoral training activities
     - how the RC has promoted researcher mobility
   - Identification of the RC’s strengths and challenges related to research collaboration and researcher mobility, and the actions planned for their development.

A written feedback from the aspects of: scientific quality, national and international collaboration
   - Strengths
   - Areas of development
   - Other remarks
   - Recommendations

Numeric evaluation: OUTSTANDING (5), EXCELLENT (4), VERY GOOD (3), GOOD (2), SUFFICIENT (1)

5. Operational conditions
   - Description of the operational conditions in the RC’s research environment (e.g. research infrastructure, balance between research and teaching duties).
   - Identification of the RC’s strengths and challenges related to operational conditions, and the actions planned for their development.

A written feedback from the aspects of: processes and good practices related to leadership and management
   - Strengths
   - Areas of development
   - Other remarks
   - Recommendations

6. Leadership and management in the researcher community
   - Description of
     - the execution and processes of leadership in the RC
     - how the management-related responsibilities and roles are distributed in the RC
     - how the leadership- and management-related processes support
       - high quality research
       - collaboration between principal investigators and other researchers in the RC
       - the RC’s research focus
       - strengthening of the RC’s know-how
   - Identification of the RC’s strengths and challenges related to leadership and management, and the actions planned for developing the processes

7. External competitive funding of the RC
   - The RCs were asked to provide information of such external competitive funding, where:
     - the funding decisions have been made during 1.1.2005-31.12.2010, and
     - the administrator of the funding is/has been the University of Helsinki
   - On the e-form the RCs were asked to provide:
     1) The relevant funding source(s) from a given list (Academy of Finland/Research Council, TEKES/The Finnish Funding Agency for Technology and Innovation, EU, ERC, foundations, other national funding organisations, other international funding organisations), and
     2) The total sum of funding which the organisation in question had decided to allocate to the RCs members during 1.1.2005-31.12.2010.

Competitive funding reported in the text is also to be considered when evaluating this point.
A written feedback from the aspects of: scientific quality, scientific significance, societal impact, innovativeness, future significance
   - Strengths
   - Areas of development
   - Other remarks
   - Recommendations

8. The RC’s strategic action plan for 2011–2013
   - RC’s description of their future perspectives in relation to research and doctoral training.
   - A written feedback from the aspects of: scientific quality, scientific significance, societal impact, processes and good practices related to leadership and management, national and international collaboration, innovativeness, future significance
   - Strengths
   - Areas of development
9. Evaluation of the category of the RC in the context of entity of the evaluation material (1-8)

The RC's fitness to the chosen participation category
A written feedback evaluating the RC's fitness to the chosen participation category
- Strengths
- Areas of development
- Other remarks
- Recommendations

Numeric evaluation: OUTSTANDING (5), EXCELLENT (4), VERY GOOD (3), GOOD (2), SUFFICIENT (1)

10. Short description of how the RC members contributed the compilation of the stage 2 material
Comments on the compilation of evaluation material

11. How the UH's focus areas are presented in the RC's research?
Comments if applicable

12. RC-specific main recommendations based on the previous questions 1-11

13. RC-specific conclusions

1.7 Evaluation criteria

The panellists were expected to give evaluative and analytical feedback to each evaluation question according to their aspects in order to describe and justify the quality of the submitted material. In addition, the evaluation feedback was asked to be pointed out the level of the performance according to the following classifications:
- outstanding (5)
- excellent (4)
- very good (3)
- good (2)
- sufficient (1)

Evaluation according to the criteria was to be made with thorough consideration of the entire evaluation material of the RC in question. Finally, in questions 1-4 and 9, the panellists were expected to classify their written feedback into one of the provided levels (the levels included respective descriptions, 'criteria'). Some panels used decimals in marks. The descriptive level was interpreted according to the integers and not rounding up the decimals by the editors.

Description of criteria levels

Question 1 – FOCUS AND QUALITY OF THE RC’S RESEARCH

Classification: Criteria (level of procedures and results)

Outstanding quality of procedures and results (5)
Outstandingly strong research, also from international perspective. Attracts great international interest with a wide impact, including publications in leading journals and/or monographs published by leading international publishing houses. The research has world leading qualities. The research focus, key research questions scientific significance, societal impact and innovativeness are of outstanding quality.

In cases where the research is of a national character and, in the judgement of the evaluators, should remain so, the concepts of “international attention” or “international impact” etc. in the grading criteria above may be replaced by “international comparability”.

10
Operations and procedures are of outstanding quality, transparent and shared in the community. The improvement of research and other efforts are documented and operations and practices are in alignment with the documentation. The ambition to develop the community together is of outstanding quality.

Excellent quality of procedures and results (4)

Research of excellent quality. Typically published with great impact, also internationally. Without doubt, the research has a leading position in its field in Finland.

Operations and procedures are of excellent quality, transparent and shared in the community. The improvement of research and other efforts are documented and operations and practices are to large extent in alignment with the documentation. The ambition to develop the community together is of excellent quality.

Very good quality of procedures and results (3)

The research is of such very good quality that it attracts wide national and international attention.

Operations and procedures are of very good quality, transparent and shared in the community. The improvement of research and other efforts are documented and operations and practices are to large extent in alignment with the documentation. The ambition to develop the community together is of very good quality.

Good quality of procedures and results (2)

Good research attracting mainly national attention but possessing international potential, extraordinarily high relevance may motivate good research.

Operations and procedures are of good quality, shared occasionally in the community. The improvement of research and other efforts are occasionally documented and operations and practices are to large extent in alignment with the documentation. The ambition to develop the community together is of good quality.

Sufficient quality of procedures and results (1)

In some cases the research is insufficient and reports do not gain wide circulation or do not have national or international attention. Research activities should be revised.

Operations and procedures are of sufficient quality, shared occasionally in the community. The improvement of research and other efforts are occasionally documented and operations and practices are to some extent in alignment with the documentation. The ambition to develop the community together is of sufficient quality.

Question 2 – DOCTORAL TRAINING
Question 3 – SOCIETAL IMPACT
Question 4 – COLLABORATION

Classification: Criteria (level of procedures and results)

Outstanding quality of procedures and results (5)

Procedures are of outstanding quality, transparent and shared in the community. The practices and quality of doctoral training/societal impact/international and national collaboration/leadership and management are documented and operations and practices are in alignment with the documentation. The ambition to develop the community together is of outstanding quality. The procedures and results are regularly evaluated and the feedback has an effect on the planning.

Excellent quality of procedures and results (4)

Procedures are of excellent quality, transparent and shared in the community. The practices and quality of doctoral training/societal impact/international and national collaboration/leadership and management are documented and operations and practices are to large extent in alignment with the documentation. The ambition to develop the community together is of excellent quality. The procedures and outcomes are evaluated and the feedback has an effect on the planning.

Very good quality of procedures and results (3)

Procedures are of very good quality, transparent and shared in the community. The practices and quality of doctoral training/societal impact/international and national collaboration/leadership and
management are documented and operations and practices are to large extent in alignment with the documentation. The ambition to develop the community together is of very good quality.

**Good quality of procedures and results (2)**

Procedures are of good quality, shared occasionally in the community. The practices and quality of doctoral training/societal impact/international and national collaboration/leadership and management are documented and operations and practices are to large extent in alignment with the documentation. The ambition to develop the community together is of good quality.

**Sufficient quality of procedures and results (1)**

Procedures are of sufficient quality, transparent and shared in the community. The practices and quality of doctoral training/societal impact/international and national collaboration/leadership and management are occasionally documented and operations and practices are to some extent in alignment with the documentation. The ambition to develop the community together is of sufficient quality.

**Question 9 – CATEGORY**

Participation category – fitness for the category chosen

The choice and justification for the chosen category below should be reflected in the RC’s responses to the evaluation questions 1–8.

1. The research of the participating community represents the international cutting edge in its field.
2. The research of the participating community is of high quality, but the community in its present composition has yet to achieve strong international recognition or a clear break-through.
3. The research of the participating community is distinct from mainstream research, and the special features of the research tradition in the field must be considered in the evaluation. The research is of high quality and has great significance and impact in its field. However, the generally used research evaluation methods do not necessarily shed sufficient light on the merits of the research.
4. The research of the participating community represents an innovative opening. A new opening can be an innovative combination of research fields, or it can be proven to have a special social, national or international demand or other significance. Even if the researcher community in its present composition has yet to obtain proof of international success, its members can produce convincing evidence of the high level of their previous research.
5. The research of the participating community has a highly significant societal impact. The participating researcher community is able to justify the high social significance of its research. The research may relate to national legislation, media visibility or participation in social debate, or other activities promoting social development and human welfare. In addition to having societal impact, the research must be of a high standard.

**An example of outstanding fitness for category choice (5)**

The RC’s representation and argumentation for the chosen category were convincing. The RC recognized its real capacity and apparent outcomes in a wider context to the research communities. The specific character of the RC was well-recognized and well stated in the responses. The RC fitted optimally for the category.

- Outstanding (5)
- Excellent (4)
- Very good (3)
- Good (2)
- Sufficient (1)

The above-mentioned definition of outstanding was only an example in order to assist the panellists in the positioning of the classification. There was no exact definition for the category fitness.

---

5 The panels discussed the category fitness and made the final conclusions of the interpretation of it.
1.8 Timetable of the evaluation

The main timetable of the evaluation:

1. Registration  November 2010
3. External peer review  May–September 2011
4. Published reports  March–April 2012
   - University level public report
   - RC specific reports

The entire evaluation was implemented during the university’s strategy period 2010–2012. The preliminary results were available for the planning of the following strategy period in late autumn 2011. The evaluation reports will be published in March/April 2012. More detailed time schedule is published in the University report.

1.9 Evaluation feedback – consensus of the entire panel

The panellists evaluated all the RC-specific material before the meetings in Helsinki and mailed the draft reports to the evaluation office. The latest interim versions were on-line available to all the panellists on the Wiki-sites. In September 2011, in Helsinki the panels discussed the material, revised the first draft reports and decided the final numeric evaluation. After the meetings in Helsinki, the panels continued working and finalised the reports before the end of November 2011. The final RC-specific reports are the consensus of the entire panel.

The evaluation reports were written by the panels independently. During the editing process, the evaluation office requested some clarifications from the panels when necessary. The tone and style in the reports were not harmonized in the editing process. All the reports follow the original texts written by the panels as far as it was possible.

The original evaluation material of the RCs, provided for the panellists is attached at the end of the report. It is essential to notice that the exported lists of publications and other scientific activities depend how the data was stored in the TUHAT-RIS by the RCs.
2 Evaluation feedback

2.1 Focus and quality of the RC’s research

- **Description of**
  - the RC’s research focus
  - the quality of the RC’s research (incl. key research questions and results)
  - the scientific significance of the RC’s research in the research field(s)
- **Identification of the ways to strengthen the focus and improve the quality of the RC’s research**

**ASPECTS: Scientific quality, scientific significance, societal impact, innovativeness**

The RC’s research focus is on nutritious, healthy, safe and tasty food for the society. This implies a multidisciplinary approach covering the entire food chain from food production to human nutrition and food behaviour. The FoodNutri research embraces two overlapping main areas, i.e. 1) food quality and healthy nutrition and 2) food production chains. Most of the RC’s research and education is based on chemistry, biochemistry, physics and biology. Research topics include, e.g. bioactive compounds occurring in food raw materials, effects of processing on the activity of bioactive components and texture of products, functional efficacy of these components in vitro, chemical and microbial food safety issues, nutritional factors related to chronic diseases and sensory aspects related to foods and food behaviour. Also, the RC develops methods for analyzing and controlling various properties and constituents of foods and applies a wide range of analytical, molecular biology, statistical and nutrigenetic methods as well as animal and cell culture methods. The research aims at improved and safe quality of local food production chains and improved food and sustainable food processing and packaging technologies. The focal research themes are well described in the evaluation material.

The quality of the RC’s research is excellent and in some fields (food chemistry, nutrition and sensory science) even outstanding. The high national quality is noted e.g. in the evaluation report of the Academy of Finland in 2009 and the great number (>380) of peer-reviewed articles published in 2005-2010.

The RC’s research is in line with the University of Helsinki’s Research Policy and has a remarkable scientific significance, as demonstrated by articles published in high impact journals. For example, Science Watch ranked the RC’s food science research as number 3 based on the number of citations per paper. Following recent restructuring of the departments, the RC is the largest researcher consortium (about 100 experts) in food and nutritional sciences in Finland. Given the high standard of research and education the RC thus makes a significant contribution to this specific science area nationally and internationally, as well.

Restructuring of the Department of Food and Environmental Sciences was done very recently in 2010. The department is divided in seven different divisions and the FoodNutri RC consists about half of the department. The members of RC are divided in different divisions, which might make the organization a bit tangled. Presumably the RC suffers from the reorganization and is seeking ways to strengthen collaboration and developing defined common practises.

The RC’s research themes are quite diverse and could be more integrated through closer collaboration between the research groups. Also, the quality of science could be improved through more active international mobility of RC researchers and visits by foreign senior scientists and post-docs. To this end, the existing funding possibilities should be better exploited.

**Numeric evaluation:** 4 (Excellent)

2.2 Practises and quality of doctoral training

- **Organising of the doctoral training in the RC. Description of the RC’s principles for:**
  - recruitment and selection of doctoral candidates
  - supervision of doctoral candidates
**ASPECTS: Processes and good practices related to leadership and management**

The RC is practising a flexible system for doctoral training and funding. A large number of the students get their funding from the Finnish foundations but the RC also has students obtaining their funding from the Academy of Finland graduate schools. This places the student in a different situation. Therefore it is of utmost importance that also the students getting their funding from foundations have enough support and e.g. study plans, advisory groups, possibilities for courses and international visits and enrolling the students in graduate schools as matching fund students. Exploiting the funding opportunities from different foundations is a good way to guarantee financing for the doctoral students. Various recruitment options and selection criteria are described briefly in the evaluation material. The Faculty has a systematic recruitment procedure followed by the RC but it is not clear whether it is in line with the criteria applied with doctoral graduate schools, especially ABS School where most of the RC students probably are members. Regarding foreign doctoral candidates, the selection based on recommendations by networking scientists may be feasible but not always the fair system. This issue could be worth pursuing in order to streamline the selection criteria.

Most doctoral students of the RC are enrolled to a graduate school or doctoral programme. This is seen as a proper way to coordinate and harmonise the working terms of the doctoral students and seems an appropriate system to follow-up the progress made in their thesis work. The RC has close connections with the related Finnish industries and research institutions and this advantage should be exploited in the doctoral training by arranging visits to and study periods in those establishments.

The doctoral students are encouraged to participate in scientific national and international courses and congresses but funding seems often inhibitory, though limited travel grants are available. Again, this is an issue for further elaboration.

The RC has been able to attract considerable amounts of research funding from private sponsors, notably foundations. It is not indicated how much of this source has been availed to doctoral training. It could, however, be an important financial source providing also that other training conditions are made equal with those granted by the doctoral graduate schools. These conditions may include e.g. supervisory group, approved study plan and possibility to attend courses arranged by graduate schools and obtain travel grants.

The strengths of the doctoral training are the good practices of the Faculty (general selection procedures etc.) and good networking capacities of the PIs. Also, the supervisory groups are obviously beneficial in improving the quality of research done by the doctoral students. The practises and also the quality of supervision vary in the RC. In some groups excellent even outstanding supervision is provided. The challenge for the RC is to develop common practises and harmonize the system. The RC reports challenges related to unequal funding of the doctoral students, obtaining motivated and talented students and possibilities to develop career after PhD in some research areas. These are very serious concerns and the RC should carefully evaluate the situation and seek solutions. Discussions and planning with the related industry might be beneficial, furthermore re-evaluation of the research topics might be needed. Nutrition and Food are essential topics and they should be made attractive also for the doctoral students. Also getting more international students might revitalise the situation.

**Questions**

- What are the annual recruitment and drop-out numbers and reasons for drop-outs?
- What is the share between ABS/other graduate school students and those not enrolled in any schools?
• How are the doctoral students funded who are not enrolled in the schools?
• What is the average graduation time for doctoral candidates?
• Is there any system or follow-up regarding career development?
• What are the needs for higher education and doctoral training in the research field?

Numeric evaluation: 3 (Very good)

2.3 The societal impact of research and doctoral training

• Description on how the RC interacts with and contributes to the society (collaboration with public, private and/or 3rd sector).
• Identification of the ways to strengthen the societal impact of the RC’s research and doctoral training.
• Additional material: TUHAT compilation of the RC’s other scientific activities.

ASPECTS: Societal impact, national and international collaboration, innovativeness

The RC undertakes research which has a high relevance to the society in terms of better nutrition and health of consumers. This applies also to the doctoral training as in most doctoral thesis applications either the industries or human nutrition is included. Thus, the impact of the RC’s work is tangible in the better organized food chains, a wider assortment of healthy food supplies, better quality and safety of foods available and a good nutritional status of people.

The results of the RC research have led to outstanding new innovations in food processing and improvements in food stability and safety and to new recommendations on intake of certain nutrients. The number of patents generated by the RC was not mentioned in the evaluation report. The research conducted by the RC should lead to a significant amount of patentable innovations.

The RC is active also in providing expertise in governmental and other public bodies and private companies as well as international expert positions. The RC is active in public debate regarding nutrition and health. The Viikki Food Science concept is found useful in transferring the research results and providing expert services to the local food industries. The various pilot facilities (dairy, meat and cereal processing) are also available for the industry and other research groups.

The strengths of the RC regarding the societal impact is that many of the findings have found their ways in everyday lives e.g. improved food processing, improvements in food stability and safety, and new recommendations in certain nutrients and their intake. The RC has many connections to the food industry, although this is also seen as a topic for improvement. The challenges seem to relate to funding from and recruitment of doctoral graduates by the food industries. Reconsidering the research focus areas might be beneficial.

Numeric evaluation: 4 (Excellent)

2.4 International and national (incl. intersectoral) research collaboration and researcher mobility

• Description of
  • the RC’s research collaborations and joint doctoral training activities
  • how the RC has promoted researcher mobility
• Identification of the RC’s strengths and challenges related to research collaboration and researcher mobility, and the actions planned for their development.

ASPECTS: Scientific quality, national and international collaboration

The RC has a large network in Finland and internationally with researchers from a wide range of disciplines. The RC maintains close research relations with all Finnish intersectoral institutes and universities and participates in some EU funded actions and projects. The PIs have individual contacts with
a large number of research groups worldwide. The RC has promoted joint doctoral training at national level through graduate schools and internationally with VLAG, and the Nordic Network.

The RC encourages international researcher mobility and attendance in scientific meetings. The ABS school provides limited travel grants to doctoral students and active researcher exchange has been arranged with e.g. ETH Zurich, University of Copenhagen and University of Florence. The RC hosts international visitors and also Marie Curie Fellows: English Master’s programme is contributory to the acceptance of foreign students for doctoral studies.

The RC has many strengths in national and international cooperation, for example wide networks between PIs and foreign research groups, established relations for researcher mobility and good research facilities and expertise for attracting senior scientists to the Viikki Campus.

The challenges include the limited possibilities for mobility of younger researchers with family and the lack of a sabbatical system for teachers cum researchers.

- How many visits to and from the RC?
- What actions could be done in order to make visit more attractive?
- How can the visits of the seniors be supported?
- What are the identified most important international laboratories for collaboration?

Numeric evaluation: 4 (Excellent)

2.5 Operational conditions

- Description of the operational conditions in the RC’s research environment (e.g. research infrastructure, balance between research and teaching duties).
- Identification of the RC’s strengths and challenges related to operational conditions, and the actions planned for their development.

ASPECTS: Processes and good practices related to leadership and management

The RC has reasonably good infrastructure and laboratory facilities at disposal. Also, there exist facilities for carrying out dietary interventions and research in sensory science. In addition, housed in the Viikki Campus, there are unique pilot processing laboratories for food technology including meat and dairy pilot equipment. This infrastructure enables high quality research and is highly relevant also for applied research and product development.

Following recent restructuring of the food and nutrition departments, the joint use of different laboratories is becoming more common and desired.

The strengths related to operational conditions include high quality research tools and equipment for chemical research, an updated pilot dairy plant and a large microbial collection for research and applications. The challenges involve the shortage of technical staff and sharing of time between research and mandatory education by researchers.

The value of the microbial culture collections should be evaluated. Possibilities to have joint actions with the other Finnish collections and especially with the ones at the Viikki Campus area should be evaluated.

2.6 Leadership and management in the researcher community

- Description of
  - the execution and processes of leadership in the RC
  - how the management-related responsibilities and roles are distributed in the RC
  - how the leadership- and management-related processes support
    - high quality research
    - collaboration between principal investigators and other researchers in the RC
    - the RC’s research focus
    - strengthening of the RC’s know-how
• Identification of the RC’s strengths and challenges related to leadership and management, and the actions planned for developing the processes

ASPECTS: Processes and good practices related to leadership and management

The RC includes about 50% of the PI’s of the newly formed Department of Food and Environmental Sciences. Three out of seven divisions under the Department are purely food related and included in this RC: The PI system is new and still developing as means for research leadership and management. Regular meetings of PIs seem to be useful for management and research orientation. The FoodNutri RC serves also as an advisory body for allocation of resources within the Department. The PIs have an important role at divisional level in research management and coordination of resources. The technical staff is serving all the research groups. It appears that the leadership and management practices are still developing in the RC and the current progress is promising. In the future also a common strategy and goals for collaborations within the RC should be generated.

The strength of the RC is the framework provided by the University of Helsinki, the Viikki Campus and the Department of Food and Environmental Sciences. The major challenge seems to be the way of leadership respected by individual researchers.

2.7 External competitive funding of the RC

• The RCs were asked to provide information of such external competitive funding, where:
  • the funding decisions have been made during 1.1.2005–31.12.2010, and
  • the administrator of the funding is/has been the University of Helsinki

• On the e-form the RCs were asked to provide:
  1) The relevant funding source(s) from a given list (Academy of Finland/Research Council, TEKES/The Finnish Funding Agency for Technology and Innovation, EU, ERC, foundations, other national funding organisations, other international funding organizations), and
  2) The total sum of funding which the organisation in question had decided to allocate to the RCs members during 1.1.2005–31.12.2010.

Competitive funding reported in the text is also to be considered when evaluating this point.

ASPECTS: Scientific quality, scientific significance, societal impact, innovativeness and future significance

The RC has received external competitive funding from many sources, Academy of Finland, EU and national funding from many public and private organizations being the major sources. Academy of Finland and Tekes funding is significant and also the support from a great number of national foundations is acknowledged. Considering the total budget of the RC the EU funding could be increased.

Questions

• What is the share of external funding from total funding and how has this developed during the review period?
• How is the external funding distributed among research groups?

2.8 The RC’s strategic action plan for 2011–2013

• RC’s description of their future perspectives in relation to research and doctoral training.

ASPECTS: Scientific quality, scientific significance, societal impact, processes and good practices related to leadership and management, national and international collaboration, innovativeness, future significance

The strategic plan of the RC seems quite sound and is focusing on new research fields, developing new research programmes in cooperation with Academy of Finland and Tekes and discussing new research themes for EU funding. Due to retirements many new professor positions will be open within a few years. This is a great opportunity to critically evaluate and focus the research. It might be beneficial to consider
what nutrigenomics, exploitation of genomic data and bioinformatics and systems biology could offer. More international cooperation is also emphasized, sabbaticals for researchers proposed and leadership and management skills strengthened by active education. The emphasis of doctoral training is on increasing the quality, networking and internationalization.

2.9 Evaluation of the category of the RC in the context of entity of the evaluation material (1-8)

*The RC's fitness to the chosen participation category.*

*Category 5. The research of the participating community has a highly significant societal impact.*

The RC has selected the category 5 because the research aims at a high societal impact, in particular in promoting human welfare. This choice seems justified in view of the societal relevance of the research carried out by the RC.

**Numeric evaluation: 4 (Excellent)**

2.10 Short description of how the RC members contributed the compilation of the stage 2 material

---

2.11 How the UH's focus areas are presented in the RC’s research

*Focus area 5: Welfare and safety*

The University of Helsinki’s focus areas, especially welfare and safety, are well presented in the RC’s research.

2.12 RC-specific main recommendations

Due to recent restructuring of the Department of Food and Environmental Sciences and forthcoming changes in the senior researcher staff, the research focus areas of the RC need to be re-evaluated in the near future. It is recommended to incorporate fields of nutrigenomics, bioinformatics and system biology into the current or new research themes.

- Doctoral training system of the RC should be streamlined in line of the ABS graduate school with regard to recruitment and supervision procedures, financial support and career development.
- Research co-operation with industries could be strengthened in core areas and including in bigger projects doctoral training as an integral element.
- The RC needs an internationalization programme targeting at more funding from international sources and more researcher mobility, including international doctoral students to the RC.
- An innovation and IPR policy should be established to encourage more innovative research.

2.13 RC-specific conclusions

The quality of RC’s research is very good, in general, and has nationally significant scientific and societal relevance and impact on better food quality and human nutrition.
By international terms, some research groups of the RC have produced outstanding research. Recent restructuring of the Department has pros and cons: Pros include bringing more coherence and practical co-operation between different research disciplines, cons to try and embrace many groups with different practices which have to be harmonized to define common good practices, improvements in leadership and management are anticipated.

Doctoral training is quite well conducted largely following the ABS graduate school concept, which has been very useful in securing the high standard of doctoral theses in the food and nutrition sciences.

Funding of doctoral training is not organized in a systemic way and varies between different groups, hence there is need for streamlining.

International research co-operation and networking is substantial but requires a focused program including plans for increased research potential in core areas as well as increased researcher mobility and funding.

2.14 Preliminary findings in the Panel-specific feedback

The RC is producing high quality research with significant scientific relevance and societal impact at national level, in particular.

The RC's research focus is relevant in view of expertise of researchers but the focus should be revisited and consider including more nutrigenomic research and exploitation of bioinformatics and system biology.

Recent restructuring of the Department of Food and Environmental Sciences has pros and cons affecting the outputs of the RC but carries a promise for improvements in research quality and amount as well as in doctoral training.

Doctoral training procedures vary from group to group but the ABS graduate school is the major funding source for doctoral students and provides an appropriate model of best practises to follow in doctoral training.

International research cooperation is commendable but warrants strengthening in core research areas, exploring potential funding sources and increasing researcher mobility.

2.15 Preliminary findings in the University-level evaluation

FoodNutri is a large RC with many disciplines, good potential for internationally acknowledged status in food and nutrition sciences based on outstanding resources (both researchers and infrastructure) at disposal.

Research focus should be revisited to include more nutrigenomic and system biology related research shifting from commodity based research towards biologically active nutrients and their value in healthy nutrition and diet.

Doctoral training is quite well conducted largely following the ABS graduate school concept which has been very useful in securing the high standard of doctoral theses in the food and nutrition sciences.
3 Appendices

A. Original evaluation material
   a. Registration material – Stage 1
   b. Answers to evaluation questions – Stage 2
   c. List of publications
   d. List of other scientific activities

B. Bibliometric analyses
   a. Analysis provided by CWTS/University of Leiden
   b. Analysis provided by Helsinki University Library (66 RCs)
NAME OF THE RESEARCHER COMMUNITY:
Food and Nutrition Sciences (FoodNutri)

LEADER OF THE RESEARCHER COMMUNITY:
Professor Christel Lamberg-Allardt, Department of Food and Environmental Sciences, Faculty of Agriculture and Forestry

RC-SPECIFIC MATERIAL FOR THE PEER REVIEW:

- Material submitted by the RC at stages 1 and 2 of the evaluation
  - STAGE 1 material: RC’s registration form (incl. list of RC participants in an excel table)
  - STAGE 2 material: RC’s answers to evaluation questions
- TUHAT compilations of the RC members’ other scientific activities 1.1.2005-31.12.2010
  (analysis carried out by CWTS, Leiden University)

NB! Since Web of Science(WoS)-based bibliometrics does not provide representative results for most RCs representing humanities, social sciences and computer sciences, the publications of these RCs will be analyzed by the UH Library (results available by the end of June, 2011)
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC STAGE 1 MATERIAL (registration form)

1 RESPONSIBLE PERSON

Name: Lamberg-Allardt, Christel
E-mail: christel.lamberg-allardt@helsinki.fi
Phone: +358-9-19158266
Affiliation: Department of Food and Environmental Sciences
Street address: Agnes Sjöbergin katu 2

2 DESCRIPTION OF THE PARTICIPATING RESEARCHER COMMUNITY (RC)

Name of the participating RC (max. 30 characters): Food and Nutrition Sciences
Acronym for the participating RC (max. 10 characters): FoodNutri

Description of the operational basis in 2005-2010 (eg. research collaboration, joint doctoral training activities) on which the RC was formed (MAX. 2200 characters with spaces): This RC (Food and Nutritional Sciences; FoodNutri) is responsible for the research on nutritious, healthy, safe and tasty food for the society. This requires a multidisciplinary action covering the entire chain from food production to human nutrition and food behaviour. Food science on a national level received a high record in a recent report (State and quality of scientific research in Finland', Academy of Finland, SA 9/2009), and we have a major contribution to this result.

The formation of the present RC aims at improved cohesiveness within FoodNutri in the new Department of Food and Environmental Sciences. We have long traditions in research collaboration, but in different departments until 2010. The joint department offers a new potential. The RC includes almost 100 members (46 doctoral candidates (I), 27 postdoctoral researchers (II), 14 University Lecturers (III), and 12 Professors (IV).

Most of our research and education in FoodNutri is typically based on chemistry, biochemistry, physics and biology. We share joint infrastructure (research instruments and laboratories), which is absolutely necessary also in future for having of up-to-date facilities.

In FoodNutri we are closely linked to the nationwide ABS graduate school (Applied Bioscience: Bioengineering, Food and Nutrition, Environment), founded in 1996 on an initiative made by us and our predecessors, and we have been in charge of running the school until 2009. All research groups contribute to the ABS and all PI’s are supervisors. In addition to the salaries, the school offers PhD courses (in English) and travelling grants. The ABS school has brought consistency and good practises to the post-doctoral training, such as regular reporting and advisory boards for individual students. The role of ABS in funding our PhD students is very important – ca one third of salaries of the graduates came from ABS during 2005-2010 - and the rest received funding from research projects and from other graduate schools.
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC STAGE 1 MATERIAL (registration form)

We expect this evaluation process to be a constructive joint challenge for the RC. We expect to receive a valuable advice for the further development for our research and doctoral training.

3 SCIENTIFIC FIELDS OF THE RC

Main scientific field of the RC's research: biological, agricultural and veterinary sciences

RC’s scientific subfield 1: Food Science and Technology

RC’s scientific subfield 2: --Select--

RC’s scientific subfield 3: --Select--

RC’s scientific subfield 4: --Select--

Other, if not in the list:

4 RC’S PARTICIPATION CATEGORY

Participation category: 5. Research of the participating community has a highly significant societal impact

Justification for the selected participation category (MAX. 2200 characters with spaces): Food and nutritional sciences have a direct societal impact as such; food science is applied and required in everyday food production and service. The research performed in FoodNutri supports our unique and nationally important role in training experts for the entire food sector and its specific fields. The research has a major role in building our expertise required in teaching and education. Research experience is instrumental when serving as scientific experts in various specialist and expert functions, including the food industry, the third sector and the public debate on food and nutrition in the media. Our research topics are generally directly related to relevant challenges experienced and recognized in the food and nutrition sector. Our research findings contribute to actions taken for improvements of public health and nutrition, such as the recent decision to increase fortification of foods with vitamin D. Our scientific experts are actively involved in health and food safety policy, e.g., as members in National Nutrition Council, in national Novel Food Board and in EFSA (European Food Safety Authority).

We have direct industry contacts and projects involving the use of our pilot plant processing laboratories. Our regular source of funding, TEKES (National Technology Agency), requires industrial partners. Small enterprises are often served through the Viikki Food Centre (VFC) that organises the projects. Our pilot dairy plant was equipped by an industrial partner (Valio) that covers the salary of a full-time engineer who belongs to our research and teaching capacity. The pilot plant itself is available for projects with other companies as well.

We made the choice between categories 2 and 5. We are confident that our research is of high quality (category 2) and in certain areas, at the cutting edge (category 1). We chose the category 5, because our research also has a highly significant societal impact (category 5) in particular in promoting human welfare.
Public description of the RC’s research and doctoral training (MAX. 2200 characters with spaces): The Food and Nutritional Sciences in Viikki provide research based information and tools towards making good food and nutrition available to the consumer. Production of good food is based on food science, which is based on chemistry, physics, biology, economics, and even behavioural sciences in a multidisciplinary way.

The research of FoodNutri covers two overlapping main areas, ie, 1) food quality and healthy nutrition, and 2) food production chains.

A major focus of our research is on food constituents that are beneficial to health, such as lipids and dietary fibre, probiotic microbes, vitamins, and other bioactive compounds, and on their reactions in foods and during food processing. We are also looking at the functional efficacy of these components in vitro. We study chemical and microbial food safety issues related to foods and food production. We develop methods for analysing and controlling various properties and constituents in foods.

We study nutritional factors related to cardiovascular disease, bone health, diabetes and cancer. We use epidemiological and experimental as well as genetically modulated animal and cell culture models. The methods range from food behaviour and food intake assessment to physiological, clinical chemical and molecular biology methods to advanced statistical models and nutrigenetics. We contribute to public health nutrition research both nationally and internationally in large projects. Patterns of human food preferences are studied, including the inherited and learned inclinations to choose foods. We study food raw materials for their quality, health effects and applicability in foods and food processes and interactions of food constituents in different food matrices. Our research aims at improved quality in the local food production chain and improved and sustainable food processing and packaging methods.

We educate doctors in the area of food chemistry, food microbiology, food technology and nutrition. A total of 35 doctoral students defended their theses in 2005-2010. Subsequently they serve the society either in universities, in governmental organisations, in the industry or in the third sector.

Significance of the RC’s research and doctoral training for the University of Helsinki (MAX. 2200 characters with spaces): The University of Helsinki is highly multidisciplinary and carries responsibility for a range of academic areas. Food science is clearly one of the strategic areas in the society, not only because of the relevance for the industry, but also in terms of health and well-being, which is listed as one of the four priority areas of the University. Indeed, the research performed by this RC fully fits in the aims and strategy of the University of Helsinki. Accordingly, the University takes the responsibility for research and doctoral training in the area of food and nutritional sciences. One of the strengths repeatedly brought up in the evaluation of the graduate school ABS is that, after the completion of the studies, a considerable part of students find a job outside of the university system, thus raising the capacity of understanding the scientific issues in the surrounding society. Our doctors find positions in food companies and in research institutes that are closely associated with food industry, and in various authorities and organisations.
The food sector is a major industrial sector in Finland, although not the largest (4th in Finland vs. 1st in Europe). For fruitful research collaboration with food companies, it is instrumental that both parties are able to deal with scientific issues and speak the same language, and the employment of the food science PhD’s facilitates the cooperation.

FoodNutri PI’s collaborate within the University and academia with researchers from other disciplines, such as chemistry, physics, veterinary medicine, pharmacy and medical and behavioural sciences, providing the substance based and methodological expertise that otherwise would be missing from multidisciplinary projects. With the increasing importance of nutrition to health, the expertise in food and nutrition is needed in many health related multidisciplinary efforts.

Keywords: Food science and technology, nutrition, health, epidemiology, graduate school, societal impact, collaboration, food industry, governmental organisations, university, third sector.

### 6 QUALITY OF RC’S RESEARCH AND DOCTORAL TRAINING

Justified estimate of the quality of the RC’s research and doctoral training at national and international level during 2005-2010 (MAX. 2200 characters with spaces): In our research we aim at: 1) high scientific quality, and 2) high relevance to the society. We publish in highly ranked scientific journals relevant in the area. In 2009 Science Watch ranked food science research #3 in a list of universities and research institutes, as based on number of citations per paper, the top five being: UTufts, IFR, UHel, UCornell, UWisconsin, see http://sciencewatch.com/dr/sci/09/mar29-09_1D/

Publication numbers and impact of food science in Finland show an increasing high quality in international comparison (State and quality of scientific research in Finland, Academy of Finland, SA 9/2009).

Many PIs serve in editorial boards of the most relevant journals and are active members in scientific committees of international conferences. We regularly serve as reviewers, opponents and external examiners of PhD theses in other major universities in Europe and outside. PIs serve as members of scientific advisory committees for foreign research bodies. We increasingly host foreign researchers wishing to work in an internationally recognised and established laboratory as postgraduate or post-doctoral students.

In addition to scientific original papers, the FoodNutri researchers write popularised and general scientific articles about our research and results in local professional periodicals. Furthermore, public lectures in seminars and meetings, presentations to the general public, and the appearance in TV and radio are part of our usual activities.
The high impact and good quality of doctoral training within the ABS graduate school is supported by excellent collaboration with the food industry. The doctoral training has led to an improved ability and interest of the companies to participate in international projects and to obtain funding.

We also see challenges in our research. While the FoodNutri field of research is good and logical, and while we make a significant contribution to the food and nutritional science in this country, we could improve collaboration within the RC. We expect this joint effort in the evaluation to give a positive push to the quality of the research in within the RC.

**Comments on how the RC’s scientific productivity and doctoral training should be evaluated (MAX. 2200 characters with spaces):** We think that our scientific activities should be evaluated by an analysis of the material provided, paying attention to the quality and number of our publications - both scientific and popularized - and to our research funding, to our societal activities in various expert capacities and to our contributions in relevant scientific societies.

Regarding the quality of our doctoral training the assessment should recognize our involvement - and our students’ involvement - in the well-organised doctoral degree programmes. The assessment should also recognize the extent and variety in the employment of the new doctors after obtaining their doctoral degree.

In addition to this, we suggest a site visit as well as interviews with PIs, post doctoral researchers and PhD students to be used in the assessment of our scientific activity and doctoral training.

In terms of the publishing strategy, every group and every member in the RC is encouraged and required to publish in high quality journals relevant in the particular field. Writing and publishing popularized articles in local and international journals is also encouraged, as well as presentations in various seminars and other occasions. These are also considered as an important part of our societal activity.
<table>
<thead>
<tr>
<th>Last name</th>
<th>First name</th>
<th>PI-status [TUHAT, 29.11.2010]</th>
<th>Title of research and teaching personnel</th>
<th>Affiliation</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aalto</td>
<td>Terhi</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Aho</td>
<td>Ali</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Alajavuori</td>
<td>Antti</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Damerau</td>
<td>Annelie</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Deegan</td>
<td>Kevin</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Edelmann</td>
<td>MinnaMari</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Fang</td>
<td>Cheng</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Hiltunen</td>
<td>Suxi</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Kanerva</td>
<td>Päivi</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Karp</td>
<td>Heini</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Kaukonen</td>
<td>Otto</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Lehtinen</td>
<td>Arno</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Kirjoranta</td>
<td>Satu</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Kivelä</td>
<td>Reetta</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Koivumäki</td>
<td>Tuuli</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Korkaló</td>
<td>Liisa</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Koskenniemi</td>
<td>Kerttu</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Kuula</td>
<td>Jessi</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Kylli</td>
<td>Petri</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Kylli-Nikkila</td>
<td>Kari</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Lahtela</td>
<td>Piia-Tsaula</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Lahtela</td>
<td>Maija</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Maino</td>
<td>Ndegwa</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Manninen</td>
<td>Tiita</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Martinen</td>
<td>Majia</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Mato Rodriguez</td>
<td>Lourdes</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Miskangas</td>
<td>Marjo</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Mäkinen</td>
<td>Ouli</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Navidghasemizad</td>
<td>Sahar</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Nurmi</td>
<td>Tanja</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Pasanen</td>
<td>Helena</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Paivärinta</td>
<td>Essi</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Rajakangas-Tolsa</td>
<td>Johanna</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Saarnio</td>
<td>Elisa</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Seppä</td>
<td>Laila</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Sirola</td>
<td>Kristiina</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Souppas</td>
<td>Laura</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Suokko</td>
<td>Ali</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Eläiskaletiettoreiden tiedekunta</td>
</tr>
<tr>
<td>Törnwall</td>
<td>Ouli</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Väänänen</td>
<td>Kaarina</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Vuolle</td>
<td>Liisa</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food Technology</td>
</tr>
<tr>
<td>Väänänen</td>
<td>Tiina</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Väisäkoski</td>
<td>Maria</td>
<td>Doctoral Candidate</td>
<td></td>
<td>Department of Food Technology</td>
</tr>
<tr>
<td>Viitasalo</td>
<td>Fredrik</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>Johansson</td>
<td>Liisa</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Applied Chemistry and Microbiology</td>
<td></td>
</tr>
<tr>
<td>Karriluoto</td>
<td>Susanna</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>Kemppinen</td>
<td>Virpi</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>Kemppinen</td>
<td>Suvi</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Applied Chemistry and Microbiology</td>
<td></td>
</tr>
<tr>
<td>Knaapila</td>
<td>Antti</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Food Technology</td>
<td></td>
</tr>
<tr>
<td>Laaskonen</td>
<td>Marika</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Applied Chemistry and Microbiology</td>
<td></td>
</tr>
<tr>
<td>Mikkilä</td>
<td>Vera</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>Myiström</td>
<td>Laura</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Applied Chemistry and Microbiology</td>
<td></td>
</tr>
<tr>
<td>Peikkinen</td>
<td>Minna</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>Talja</td>
<td>Riku</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Applied Chemistry and Microbiology</td>
<td></td>
</tr>
<tr>
<td>Viljakainen</td>
<td>Helin</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Applied Chemistry and Microbiology</td>
<td></td>
</tr>
<tr>
<td>Aalto</td>
<td>Kaisu</td>
<td>Doctoral Candidate - Postdoctoral Researcher</td>
<td>Department of Food Technology</td>
<td></td>
</tr>
<tr>
<td>Ahlström</td>
<td>Mikael</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Beasley</td>
<td>Sheo</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Estevéz Garcia</td>
<td>Mario</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Halonen</td>
<td>Marjo</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Huotilainen</td>
<td>Anna</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food Technology</td>
</tr>
<tr>
<td>Islam</td>
<td>Md Zahirul</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Mingjiang</td>
<td>Qiao</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Munisch-Alattova</td>
<td>Patricia</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Oikarinen</td>
<td>Anu</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Poutanen</td>
<td>Marjo</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Rein</td>
<td>Maarit</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Savijoki</td>
<td>Kirsi</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Bioteknologian instituutti</td>
</tr>
<tr>
<td>Struijs</td>
<td>Karin</td>
<td>Postdoctoral Researcher</td>
<td></td>
<td>Department of Applied Chemistry and Microbiology</td>
</tr>
<tr>
<td>Tapani</td>
<td>Tapani</td>
<td>X Professor</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Heinonen</td>
<td>Marina</td>
<td>X Professor</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Hyönen</td>
<td>Lea</td>
<td>Professor</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Hyönen</td>
<td>Sauli</td>
<td>Professor</td>
<td></td>
<td>Department of Food Technology</td>
</tr>
<tr>
<td>Mutanen</td>
<td>Marja</td>
<td>X Professor</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Piirinen</td>
<td>Viemo</td>
<td>X Professor</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Puolanne</td>
<td>Eero</td>
<td>X Professor</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>Räätänen</td>
<td>Leena</td>
<td>Professor</td>
<td></td>
<td>Department of Food and Environmental Sciences</td>
</tr>
<tr>
<td>No.</td>
<td>Name</td>
<td>Title</td>
<td>Department</td>
<td></td>
</tr>
<tr>
<td>-----</td>
<td>-----------------</td>
<td>----------------</td>
<td>-----------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>81</td>
<td>Salovaara Hannu</td>
<td>X Professor</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>82</td>
<td>Saris Per</td>
<td>X Professor</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>83</td>
<td>Terikanen Maija</td>
<td>X Professor</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>84</td>
<td>Tuorila Hely</td>
<td>X Professor</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>85</td>
<td>Jurkola Maijätka</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>86</td>
<td>Freese Riitta</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>87</td>
<td>Kivikari Riitta</td>
<td>University Lecturer</td>
<td>Department of Applied Chemistry and Microbiology</td>
<td></td>
</tr>
<tr>
<td>88</td>
<td>Kärkkäinen Merja</td>
<td>University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>89</td>
<td>Lampi Anna-Maija</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>90</td>
<td>Loponen Juvi</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>91</td>
<td>Ollilainen Veermatti</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>92</td>
<td>Pajari Anne-Maria</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>93</td>
<td>Ruusunen Marita</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>94</td>
<td>Sontag-Strohm Tuula</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>95</td>
<td>Varmanen Petka</td>
<td>X University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>96</td>
<td>Virkkki Liita</td>
<td>University Lecturer</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>97</td>
<td>Jouppila Kiri</td>
<td>X University Lecturer - Professor</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
<tr>
<td>98</td>
<td>Lamberg-Allardt Christel</td>
<td>X University Lecturer - Professor</td>
<td>Department of Food and Environmental Sciences</td>
<td></td>
</tr>
</tbody>
</table>
Name of the RC's responsible person: Lamberg-Allardt, Christel
E-mail of the RC's responsible person: christel.lamberg-allardt@helsinki.fi
Name and acronym of the participating RC: Food and Nutrition Sciences, FoodNutri
The RC’s research represents the following key focus area of UH: 5. Hyvinvointi ja turvallisuus – Welfare and safety
Comments for selecting/not selecting the key focus area:

1 Focus and quality of RC’s research (max. 8800 characters with spaces)

- Description of the RC’s research focus, the quality of the RC’s research (incl. key research questions and results) and the scientific significance of the RC’s research for the research field(s).

All research in the RC fully complies with the department’s two food related main areas of research, “Food production chains” and “Food quality and healthy nutrition.

Properties and modification of food components

Vitamins and other bioactive compounds, e.g. phytosterols and their conjugates, are studied as a part of the cereal dietary fibre complex. Research also aims at increasing vitamins in cereal-based foods by fractionation and bioprocessing, i.e. germination and microbial in situ synthesis. Functional properties of plant phenolics are studied. Our results suggest the potential of endogenous and added microbes in increasing vitamins in cereal matrices. Extensive data on vitamins and other bioactive compounds in cereals was published as part of the Healthgrain project (genetic and environmental variation; bioactive-rich fractions).

Bioactivity and functionality of food proteins and modification of these by chemical and biochemical treatments and by processing is studied. Oxidation of lipids and proteins is studied as mechanisms affecting food quality and safety. Studies on oxidation susceptibility of phytosterols and their esters are part of safety assessment in sterol enrichment. A recent challenge is oxidation of dairy and meat proteins, peptides and amino acids including analytical development, e.g. LC-MS used in proteomics work. Our knowhow has been exploited also in the industry for optimising the oxidative stability of oils, fats, spreads, chocolate, bakery, meat and dairy products as well as animal feeds and skin care products.

Plant-derived hemicelluloses (xylans, mannans) are characterized and modified. These are in food a dietary fibre component, including potential prebiotic function. Hemicelluloses may also be a non-food biomaterial. Exopolysaccharides (dextran) produced by lactic acid bacteria are studied, as well as xylans and mannans for manufacturing biodegradable films. The work aims at a better understanding of the structure-function relationships of polysaccharides.

Material properties related to food processes and packaging technology are studied, focusing at physical state and properties of amorphous biomaterials (powders, snack foods, biomaterial films) and changes (e.g. release of encapsulated compounds, crystallization) occurring in them.
**INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI**

**RC-SPECIFIC STAGE 2 MATERIAL**

**Food production chains**

Most of the food consumed comes from local production and is based on meat, milk and grain. Quality and technology of dairy products, such as cheese, depend on microbiology potentially containing mastitis pathogens and spoilage psychrotrophs. These topics are studied by molecular methods in the dairy science group. Another topic is functional genomics and proteomics of lactic acid bacteria used as dairy starters and probiotic strains.

The muscular tissue metabolism has been extensively studied in meat science group from a technological point of view, including effects of pre mortem stress on pH and carbohydrate metabolism and water-holding. New aspects on glycogen debranching enzyme have been presented. An updated theory on water-holding in muscular tissue has been introduced. The theory sheds light on the role of ions in water-holding and thus helps also to reduce salt in muscle foods, which is another important topic in meat technology research.

In cereal technology, rye and oats, gluten-free foods and dietary fibre have been studied. Immunogenic celiac toxicity of rye was eliminated by endogenous enzymes and lactic fermentation suggesting an improved food assortment for gluten intolerants. Protein deamidation for emulsion and foam properties suggest new food solutions. Residual gluten detection has been improved for better food safety for celiacs. Oat beta-glucan (BG), a dietary fibre was shown to lose its extractability and viscosity in processing, and possibly its physiological efficacy, and a lab method for viscosity was developed. A new finding was: BG degraded also by oxidative cleavage. The studies relate to BG-rich foods carrying a health claim on cholesterol management.

**Food related microbes**

We find and modify bacteria for the benefit of the society. The study of the molecular biology of nisin has lead to a nisin GFP bioassay used by the European industry. In vitro biosynthesis of nisin was successful for the first time enabling biochemical analysis of the special biosynthesis. The signalling pathway for amphiphilic peptides with nisin as model was shown for the first time to occur via the membrane. Furthermore, isolated potential probiotics for dogs were sold to veterinary industry and were among the first in the development of dog probiotics of canine origin. Studies of a dog probiotic with colonising properties are ongoing.

One research line focuses on functional genomics and proteomics of dairy starters, probiotics and pathogenic bacteria adapted to milk-environment. The ultimate goal is maximal benefit of probiotic and dairy bacteria and to combat milk-related pathogens. Fluorescent two-dimensional difference gel electrophoresis platform for quantative microbial proteomics was estbalished for the first time in Finland.

**Sensory and consumer research**

The sensory group provides a bridge from foods to consumers. Much of the research has been in consumer preferences. Elderly people, young children, and inherited determinants of twins have been studied. Responses of Finnish, Danish, British and Australian twins to tastes and odours and to food orientations (especially unfamiliar foods) showed large individual differences in sweetness preferences, and these appear to be inherited, while odor perceptions and preferences show little heritability. The inherited tendency to food neophobia found in family and twin studies may restrict food choices, e.g. vegetables and fish, with implications for healthy eating. Sensory lessons given to school children (8-11 yr) helped them slightly to improve their chemical senses and accept unfamiliar foods, but more importantly, the children became more receptive to unfamiliar foods.
Nutrition and health

We conduct the dietary studies in the Cardiovascular Risk in Young Finns Study, a large multidisciplinary national follow-up study on coronary heart disease (CHD) risk factors in childhood and youth and on the changes and clustering of risk factors from childhood into adult age. We have identified dietary patterns associated with subclinical CHD and its risk factors, and shown substantial tracking of food choices from childhood into adulthood. The research has expanded to bone health and nutrigenetics in which we have identified gene-diet interaction effects on heart and bone health.

Nutrition - vitamin D, phosphorus, calcium - in relation to bone health has been studied nationally and internationally (Europe, Bangladesh). The approach spans from epidemiological and intervention studies to cell culture and animal studies. The results have had societal impact as regards vitamin D fortification and recommendations. Many of the intervention studies have been included in systematic reviews. The effect of these nutrients on cardiovascular health is studied in this context.

The association of diet with complication of type 1 diabetes are studied in the FinnDiane study. Nutritional problems in a low-income country, Mozambique, are studied with the issue to understand the main determinant of nutritional status of teen-age girls. The molecular mechanism behind obesity and colon cancer unknown and the obesity epidemic in Western countries is associated with increased colon cancer risk. Molecular mechanism of energy excess and colon cancer is studied mouse models.

- Ways to strengthen the focus and improve the quality of the RC’s research.

Increased collaboration among research groups within the RC as well as on the national and international level, including Nordic countries, would increase the focus and quality of the research. Research facilities and equipments should be used even more in collaboration. The research equipment should be updated on a regular basis. The quality will improve if we are able to attract international visiting post docs and especially PIs. In relation to this mobility funding possibilities should be used more actively, such as FiDiPro Professors and Fellows and Marie Curie Funding.

The PIs of the RC should meet regularly for research project discussions and favour collaborative projects.

We plan to establish a seminar series “Viikki Food Science” which would invite, on a monthly basis, internationally recognized foreign colleagues to discuss their research in a presentation and during the visit. Such activity would help in positioning the department’s research and open up ideas for internal, national, and international collaborations.

2 PRACTICES AND QUALITY OF DOCTORAL TRAINING (MAX. 8800 CHARACTERS WITH SPACES)

- How is doctoral training organised in the RC? Description of the RC’s principles for recruitment and selection of doctoral candidates, supervision of doctoral candidates, collaboration with faculties, departments/institutes, and potential graduate schools/doctoral programmes, good practises and quality assurance in doctoral training, and assuring good career perspectives for the doctoral candidates/fresh doctorates.

Open positions are usually advertised nationally through graduate schools, relevant departments at the University, and the University web page, and internationally through research networks. Usually the best post graduate students from our own master’s programmes are also urged to join the research group as PhD students. The selection is made based on substance and success in former studies, skills, and interview. For international applicants the best candidates are often preselected using the network of international scientists.
The group leader (PI) has the main supervisory responsibility, but with the support group of external scientists. It is increasingly recommended and applied that supervision is shared among a supervision group consisting of more and less senior members, as this helps to share the work load and qualifies younger senior staff to supervision. Regular, weekly or bi-weekly, meetings take place between the PI and the doctoral student, usually as a group meeting. The larger group of supervisors discuss regularly (2-3 times a year) the progress of the goals, milestones and the results of the doctoral work.

The superiors conduct personal interview meetings with the doctoral students in a systematic way every year according to the University personnel policy programme. Salary discussions are conducted according to University instructions, which take into account the progress in thesis’ work. The department head is responsible for equality among the doctoral students as regards salaries.

Most PhD students belong to a graduate school/ doctoral programme. The supervision in these programmes is well organised with supervising groups and yearly reports. Most of the research leaders and other supervisors participate in the collaborative activities of running graduate schools in which activities include organising doctoral courses and yearly seminars. The RC members contribute to the major national graduate school in food and nutrition area ABS (Applied BiocScience – Food and nutrition, environment, bioengineering), BIOEGS (Graduate school on biomass refining ), GGS (Graduate school in glycosciences), and TBGS ( National Graduate School of Musculoskeletal disorders and Biomaterials). A PI from this RC was the director of the ABS during the evaluation period. The present vice director of ABS is a PI from the group. The graduate schools are networks between several University of Helsinki faculties (e.g. Faculty of Agriculture and Forestry, Faculty of Medicine, Faculty of Mathematical and Natural Sciences, Faculty of Veterinary Sciences), between different universities (U of Helsinki, U of Turku, U of Eastern Finland), and research institutes (MTT, THL, VTT).

The graduate schools/ doctoral programmes organise excellent courses as well as annual meetings with reports of the students. The students have to report annually their progress, which is evaluated by the board of the school. Moreover, the Faculty of Agriculture and Forestry has a committee which evaluates the eligibility of a student for the doctoral studies, approves the student’s study plan and makes regular follow-ups on the progress. This activity has increased in importance when the number of applicants in general and the number of foreign doctoral students (with diverse backgrounds) grow. The study plan and the progress report also have to be approved by the supervisors. The students are encouraged to take part in scientific congress and make laboratory visits abroad, which is facilitated by travel grants from the graduate schools and from the department.

The RC has good connections to food and other industry as well as to the sector specific research institutes (MTT, THL, and VTT). During the doctoral studies the students attend project meetings with the industrial and other collaborators, thereby getting personal contacts with the prospective future employers. The students are also encouraged to participate in courses of more general nature such as to improve written and oral presentation skills, or data handling skills. PhD students also take part in teaching thereby getting experience in for example leading team work.

RC’s strengths and challenges related to the practises and quality of doctoral training, and the actions planned for their development.

The strengths include following the good practices of the Faculty and those of graduate schools to ensure high quality of doctoral training. The networks of the PIs are important for exchange. The use of supervisory groups for the students supports good quality in supervision.
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC STAGE 2 MATERIAL

For long, there has been a pressure to decrease the work load of doctoral theses. The present standard is 4 original papers of which at least 2 are in press or published, within 4 years. Whether these requirements should still be lowered, to correspond to European and North American requirements is a difficult question, as the quality may be lowered. The requirements for the doctoral degree will be renewed by the Faculty in 2011, and need to be discussed.

One challenge is the inequality in funding for the doctoral students. Some have to rely on short term stipends from private foundations, whereas other may get funding for all 4 years. The future career possibilities after getting the PhD degree are a challenge. The collaboration with industry and intersectoral partners is of importance for the careers.

Description of how the RC interacts with and contributes to the society (collaboration with public, private and/or 3rd sector).

The research made in the RC and the doctoral training performed in it contribute to the food system and is reflected positively to human health. The impact is expressed in the society in the well-organised food production chains, the rich assortment of food supply available, the quality and safety of the food, and ultimately, the good nutritional status. For example, the research findings and expertise of the RC have led to new innovations in food processing, improvements in food stability and safety and to new national and international recommendations on intake of certain nutrients.

The research topics of the doctoral candidates in the RC arise not only from specific scientific questions but characteristic they also have a relevance in the society relating to food processing, regulatory or safety issues, nutrition policy, etc. In many cases representatives of these bodies are members of project groups and benefit from the results as soon they become public in the particular research group. The PhD theses themselves often become classic milestones in their fields and are repeatedly referred to in the society. Similarly the new doctors find new positions and open new specialities in society, including the private, public and the third sector.

The RC contributes to the development of the society also through its individual PIs and their activities. The PI’s are serving in many important positions in governmental and other public bodies, in private companies and elsewhere in the society, as seen from the records the PIs have filed on their TUHAT sites. The PI’s serve as members e.g. in: EFSA (European Food Safety Authority)/NDA Panel, panel member; National Nutrition Council, member; Novel Food Board, several members; Expert panels of various areas and industries (e.g. expert panel of the Finnish Coeliac Society), several memberships, chairmanships; Revision of Nordic Nutritional Recommendations, Chairman of two expert groups.

The societal impact of the RC is also expressed as actively given interviews to TV, radio and written media by the PIs, and by giving public talks for different audiences. The PI’s also keenly take part in ongoing discussion on food and its impact on human health and safety and other focal topics related to food in the society.

There is also the umbrella concept Viikki Food Science (VFS; helsinki.fi/viikki-food-science/) which covers most of the current RC – only food economy is missing. The VFS concept was put up more than ten years ago for a joint discussion forum and player for the food sciences then distributed in three departments. The VFS concept was useful also when lobbying for the EFSA placement in Viikki. Currently the VFS is being activated again and e.g. a series of VFS guest seminars is planned.
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC STAGE 2 MATERIAL

Ways to strengthen the societal impact of the RC’s research and doctoral training.

The societal impact of the RC is ultimately expressed in well-organized food production chains, high quality food and good nutrition. Current activities of the RC certainly aim and support these purposes. We asked our PIs’ opinions on how they see the RC could improve in these activities. The most common suggestions can be listed as follows:

- Open and closer contacts with industry, including visits that show practices applied in the industry and are helpful in defining research topics of relevance, and in opening job opportunities for new doctors
- Develop contacts and cooperation with other research units, such as VTT
- Increase presence in the media, be involved in public debate on food

As a concrete proposal it was suggested that the PI’s and doctoral students should get training in writing/performance/contacts with the media.

Description of the RC’s research collaborations and joint doctoral training activities and how the RC has promoted researcher mobility.

The RC has a large network of research collaboration nationally and internationally with researchers from other disciplines, such as chemistry, physics, plant science, veterinary medicine, pharmacy and medical and behavioural sciences, providing the substance based and methodological expertise that otherwise would be missing from multidisciplinary projects.

National intersectoral partners are VTT, THL, MTT, EVIRA and the UKK-institute. National partners include Finnish universities such as Aalto, Eastern Finland, Oulu, Tampere, Turku, and Åbo Academy. The PIs are collaborating with other groups at the UH: in our department, in our Faculty and in other faculties such as Medicine, Veterinary Medicine, Pharmacy as well as the Institute of Biotechnology. We also have collaboration with industrial partners representing different areas of food manufacturing, for instance Fazer, Raisio, Mildola, Vaasan, Valio, Hartwall and the meat industry.

Internationally, the members participate in several COST actions and international research projects: the Health Grain Forum, NOE Eurofir and DeveloNutri. The PIs collaborate with a number of research groups at universities all over the world, e.g., Nankai U (China), Pamukkale U (Turkey), U Copenhagen (Denmark), U Groningen, U Wageningen (The Netherlands), BOKU U (Austria), U Cork (Ireland), U Boston (USA). Collaboration is going on with groups in Italy, Spain, Egypt, Australia, and the UK. Some international industrial collaboration has been undertaken.

The RC has promoted joint doctoral training at the national level through many multi-partner graduate schools e.g. ABS and TBGS. Both have international collaboration: ABS with VLAG (The Netherlands), TBGS through a Nordic Network. In the EUROFIR NoE is included a WP on training, education and vision for postgraduates and young scientists. We have participated in the Nordic Network of Meat Science (NNMS, 2003-2006), coordinated by U Copenhagen in which doctoral studies are possible. Via the NordOst network, researchers and graduate students can participate in common workshops and courses in dairy science and cheese research from Scandinavian and Baltic countries.

The Department assigns travel money to researchers for attendance in scientific meetings. The graduate schools actively support internationalization through travel grants to graduate school courses, scientific
meetings and laboratory visits. The participation in European projects such as Cost actions and Eurofir has also promoted researcher mobility.

The PIs have a good network of laboratories promoting visits and researcher mobility in partnership laboratories. RC partners have financially supported doctoral student and post-doctoral visits (up to 1 year) to foreign universities by covering most of the costs through existing project funding and grants. The RC has welcomed Erasmus trainees (PhD student level) to internships in existing projects. Active researcher exchange has been made with e.g. the ETH Zurich, U Copenhagen and U Florence. The RC has hosted visitors from all over the world, also Marie Curie fellows supported by the European Community. Our English master’s programme in Food Sciences has contributed to the acceptance foreign students for PhD studies.

• RC’s strengths and challenges related to research collaboration and researcher mobility, and the actions planned for their development.

The strong research collaboration on a national and international level is a strength. We have many possibilities for international exchange. The broadness of the RC’s research results in a diverse network enabling combination of different expertise. We have good infrastructure with a strategy to renew our research equipment. The quality of the RC’s research has attracted international researchers and PhD students.

Many young researchers are mothers of small children who consider the family situation too challenging to go abroad for longer periods. Financing longer stays abroad has been limited by lack of funding. There is now a national effort launched by research funding organizations to fund post doc visits to foreign institutes.

In spite of the long-term debate and promises from the side of UH, no sabbatical system for teachers exists. The University encourages the departments to allow the staff to leave to international research stays, but this requires resources to replace the missing teaching personnel. This is possible by more innovative planning at the departmental level.

5 OPERATIONAL CONDITIONS (MAX. 4400 CHARACTERS WITH SPACES)

• Description of the operational conditions in the RC’s research environment (e.g. research infrastructure, balance between research and teaching duties).

Much of the research in the RC is experimental science performed in laboratories. For structural and functional analysis of various bioactive compounds, including proteomics, several excellent instrumental separation techniques (chromatography: GC, HPLC, UPLC; electrophoresis: PAGE, IEF, CE; and Field Flow Fractionation FFF) and a few mass spectrometers (MS) are available. The laboratories constantly increase their quality awareness. A laboratory quality handbook has been created and is in use. RC actively collaborates with core facilities and technology platforms at Viikki campus equipped with state-of-the-art facilities for DNA sequencing, functional genomics, proteomics and bioinformatics.

The RC has facilities for carrying out dietary interventions as well as research in sensory science. The food preparation unit is equipped with catering scale professional utensils. For the laboratory of sensory science a recent purchase include a multidimensional data handling system. Different cell and animal models are available for experimental investigations on diet and health. In nutritional physiology, tools such as pQCT, ultrasound for cardiovascular measurements, bioimpedance, ergospirometer are available. Furthermore, the nutritional laboratory is equipped with e.g. an automatic clinical analyser and an automatic immunoassay platform.
The RC’s research infrastructure include unique pilot plant processing laboratories of food technology, which are frequently used by non-University cooperation partners and especially by the Viikki Food Centre of Helsinki Business and Science Park for R&D collaboration with the food industry. Technologies such as extrusion, spray and freeze drying, evaporation, filtration, cooking, and vacuum packing are available. The processing laboratory in cereal technology includes all bakery and milling processes. The pilot meat factory and pilot dairy enable all relevant processes of these food industries operating under HACCP rules. The new processing equipment in the pilot dairy have been purchased in collaboration with a major national dairy company (Valio) that also contributes to the operations by fully supporting the technical staff. Mechanical, thermo analytical (DSC, DEA, DMA) and rheological tools are available for investigations on food and food packages.

For teachers, i.e. professors and university lecturers, keeping the balance between research and teaching duties is challenging. Generally they allocate 30-40% of their time for research. However, as teaching is a must, extra time needed for research is frequently taken on top of the 1600 yearly hours. For research personnel, the amount of teaching requested is 5-10% of time.

- RC’s strengths and challenges related to operational conditions, and the actions planned for their development.

Strengths are high quality analytical tools for chemical research, an updated pilot dairy operating with industrial collaboration, valuable microbial strain collections also for food microbial research. A strength is the recruitment (2011) of a part time biostatistician. We have employed more technical staff as suggested in the evaluation (2006) of the Department.

The success in research and teaching based on research demand constant updating of the research infrastructure such as chromatographic, mass spectrometric, and proteomic tools. In accord with the departmental strategy, new investments are constantly needed to keep equipment up-to-date. Campus wide collaboration should be increased regarding the use of pilot plant food technological resources. More input is needed regarding quality control systems. Negotiations with THL should be done for use of food composition databases and dietary calculations. A challenge is still the lack of ample technical staff and of resources offering possibilities for research active personnel to focus on research for certain periods.

Description of the execution and processes of leadership in the RC, how the management-related responsibilities and roles are distributed in the RC and how the leadership- and management-related processes support high quality research, collaboration between principal investigators and other researchers in the RC, the RC’s research focus and strengthening of the RC’s know-how.

The RC collects all groups and PIs in the food science and nutrition area of the Department of Food and Environmental Sciences. The RC composition was discussed and proposed in a joint meeting of PIs of the department.

The Department on Food and Environmental Sciences was formed in 2010 by putting together the Department of Applied Chemistry and Microbiology and the Department of Food Technology. The RC includes roughly one half of the PIs of the department. The department has seven different divisions and three of these are purely food related and exclusively included in this RC, i.e: Food Chemistry, Food Technology, and Nutrition. Two other areas, i.e Food Microbiology and Chemistry belong to Microbiology and Chemistry divisions, respectively, and parts of these are with the RC.

6 LEADERSHIP AND MANAGEMENT IN THE RESEARCHER COMMUNITY (MAX. 4400 CHARACTERS WITH SPACES)
The PI system in itself is new – started in 2010 - and is still developing in terms of research leadership and management. However, we can already see the benefits of joint PI meetings and cooperation, and probably the composition is to stay and be helpful in our future activities. We have found the regular meetings useful and will go on developing good practices, since these meetings have improved our knowledge and insight into our own and our neighbour groups’ research. The vice-director for research at the department has led the discussion.

One particular topic discussed jointly at the PI meetings was the formulation of the Department’s main research themes, finally expressed as Food production chains and Food quality and healthy nutrition.

Once now created the FoodNutri RC may serve in future as an advisory body in the department e.g. in allocation of resources. The Head of the Department distributes money for each division for consumables, equipment and instruction of courses. Much of these resources go for the teaching function of course, but the money used for equipment is for the most part directed to support research, and here well-grounded proposals from the PIs probably are welcome. Most research moneys for salaries and consumables come from external sources and depend on the activity and success of the individual research groups and researchers.

The department strategy has been to allocate a certain amount of money for renewing and keeping equipment up to date. The department has an infrastructure group, with representatives from each division, which makes suggestions on what should be acquired now and in coming years. The PIs have a very important role in this process at the divisions. A general rule is that equipment that could be used by many groups and PIs is always favoured, although this cannot be always the case. Final decisions are made by the department. The PIs are also very active in joint Viikki campus efforts to get external funding for infrastructure level equipment from the University and from the Academy of Finland.

The technical staff has a common head and is serving all the research groups. The Head of the Department is also the administrative head of leadership and approves and signs permissions for the research to be done in the department, as required by the funding bodies. Also to mention here is Viikki Food Science which is shortly discussed under 3 Societal impact.

**RC’s strengths and challenges related to leadership and management, and the actions planned for developing the processes.**

- **Strengths:** A strength is the framework provided by the University, the Viikki Campus and the Department. All researchers have a head/leader. Moreover, there is constant education available in academic leadership and management at the University.

- **Challenges:** The leadership of academic persons and researchers is a challenge as research is not manageable in a hierarchical way. Also, in spite of the jointly approved main research themes or areas, the research tends to find its topics on the knowledge and skills already acquired and on the funding possibilities available.

- **Actions planned:** PI meetings to be developed and cooperation with the PI’s encouraged. PIs and senior researchers are encouraged to take courses in leadership and management.

### 7 External competitive funding of the RC

- **Listing of the RC’s external competitive funding, where:**
  - the funding decisions have been made during 1.1.2005-31.12.2010, and
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC STAGE 2 MATERIAL

- the administrator of the funding is/has been the University of Helsinki

- Academy of Finland (AF) - total amount of funding (in euros) AF has decided to allocate to the RC members during 1.1.2005-31.12.2010: 5050000

- Finnish Funding Agency for Technology and Innovation (TEKES) - total amount of funding (in euros) TEKES has decided to allocate to the RC members during 1.1.2005-31.12.2010: 2300000

- European Union (EU) - total amount of funding (in euros) EU has decided to allocate to the RC members during 1.1.2005-31.12.2010: 1600000

- European Research Council (ERC) - total amount of funding (in euros) ERC has decided to allocate to the RC members during 1.1.2005-31.12.2010: 0

- International and national foundations - names of international and national foundations which have decided to allocate funding to the RC members during 1.1.2005-31.12.2010, and the amount of their funding (in euros).
  - names of the foundations: Tiuran säätö
  - Yrjö Janssonin säättö, Yrjö Jahnsson Foundation
  - Suomen kulttuurirahasto, The Finnish Cultural Foundation
  - Luonnontieteellinen Tutkimussäätiö
  - W Ehrströmin säätiö
  - Juho Vainion säätiö, Juho Vainio Foundation
  - Raisio yhtymän tutkimussäätiö
  - Daniscon tutkimussäätiö
  - Elintarvikkeiden tutkimussäätiö
  - FINSKA VETENSKAPS-SOCIETETEN
  - SITRA, The Finnish Innovation Fund
  - M Ehrnrooths Stiftelse
  - Tieteellisten seurain valtuuskunta, The Federation of Finnish Learned Societies

  - SNS/ SamNordisk Skogforskning
  - Nordforsk
  - Nordost
  - Kauppapuutarhaluitto
  - Tiuran säätiö
  - Yrjö Janssonin säättö, Yrjö Jahnsson Foundation
  - Suomen kulttuurirahasto, The Finnish Cultural Foundation
  - Luonnontieteellinen Tutkimussäätiö
  - W Ehrströmin säätiö
  - Juho Vainion säätiö, Juho Vainio Foundation
  - Raisio yhtymän tutkimussäätiö
  - Daniscon tutkimussäätiö
  - Elintarvikkeiden tutkimussäätiö
  - FINSKA VETENSKAPS-SOCIETETEN
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC STAGE 2 MATERIAL

- SITRA, The Finnish Innovation Fund
- M Ehrnrooths Stiftelse
- Tieteellisten seurain valtuuskunta, The Federation of Finnish Learned Societies
- SNS/ SamNordisk Skogforskning
- Nordforsk
- Nordost
- Kauppapuutarhalitto
- Raisio Oyj
- total amount of funding (in euros) from the above-mentioned foundations: 800000

Other international funding - names of other international funding organizations which have decided to allocate funding to the RC members during 1.1.2005-31.12.2010, and the amount of their funding (in euros).
- names of the funding organizations: Garyn Stoner
- ISIC
- ASHWell ASSOC
- EFSA
- total amount of funding (in euros) from the above-mentioned funding organizations: 170000

Other national funding (incl. EVO funding and Ministry of Education and Culture funded doctoral programme positions) - names of other national funding organizations which have decided to allocate funding to the RC members during 1.1.2005-31.12.2010, and the amount of their funding (in euros).
- names of the funding organizations: Valio
- MMM, The Ministry of Agriculture and Forestry
- STM, The Ministry of Social Affairs and Health
- OPM/OKM, The Ministry of Education and Culture
- YM, Ministry of the Environment
- Tullilaboratorio, Finnish Customs Laboratory
- Fazer
- Hartwall
- Additional funding:
  - A. Personal grants which is not included in the University book keeping: 1200000
  - B. University’s internal competitive funding : 730000
- total amount of funding (in euros) from the above-mentioned funding organizations: 4070000

B RC’S STRATEGIC ACTION PLAN FOR 2011–2013 (MAX. 4400 CHARACTERS WITH SPACES)

- Description of the RC’s future perspectives in respect to research and doctoral training.

We want to strengthen the brand of Food Sciences at the University of Helsinki. Our research will be innovative and highly significant in society both nationally and internationally.

We want the coherence within the RC to be strengthened. Our new departmental structure has already strengthened the collaboration between the PIs and made it possible to form a new joint teaching strategy in Food Sciences on all levels. This will certainly be reflected in the research foci of the PIs.
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC STAGE 2 MATERIAL

Many positions will be opened due to retirements during the next few years which will give us ample opportunities to direct our energies towards formulating new research fields for professorships and university lecturers. This is one of the main strategies of our department and the RC will have a crucial role in this development. Cooperation with external partners will be an option.

The RC is active in updating the national strategy for food research, in suggesting and developing new research programmes both at the Academy of Finland and at TEKES, and contributes to discussions focusing on EU funded research. These activities are important in order to ensure funding for the focus areas of food and nutrition research and to increase the RC’s possibilities for success in applying for this funding. We need more collaboration outside it, especially with the intersectoral partners.

Research is dependent on external funding. By active networking, the possibility of getting European funding increases, which also includes active lobbying. Nordic research funding is also important, and should be increased. Collaboration with industrial partners is of outmost importance in relation to direct research funding but also in relation to getting funding from TEKES.

The research activity of teachers and PIs have to increased and has to be encouraged, by active planning of research periods and sabbaticals, but also by increased networking within the RC. International cooperation is important for successful research and a further increase in internalization by different means for PIs and doctoral students are a part of the strategy.

The operational quality is at this moment good, but has to be continuously evaluated and upgraded. This a main strategic focus of the RC and the department.

The strategy of the University, the Department as well as the RC is to strengthen leadership and management skills by active education.

The emphasis in doctoral training is on increasing quality, networking and internationalisation. The future for doctoral training is comparably good. The ABS-Graduate School, which is important for our doctoral students is continuing and is of high quality with a good rate of graduated PhD-students. We will energetically take part in the development of activities of all relevant graduate schools. The university and the faculty give good guidance regarding for doctoral training. However, a great challenge is to make the doctoral training attractive for new students, with special focus on employment after graduation. We also have to focus on attracting foreign students for doctoral training, and increase the number of students going abroad, at least for short time visits. The networks of the PIs are of outmost importance in this respect.

The PIs discussed the process for compilation of the material at a meeting in January 2011 for stage 2. The main responsibility of collection and compilation of the material was given to three PIs. They started their work by dividing the different sections between each other. They asked the PIs to answer specific questions by e-mail before a specific deadline. Additional information was again asked by e-mail. The draft of the text was sent to the PIs for comments, which were taken into account in the final version. The information on funding was compiled by a financial secretary, and the PIs commented on the compilation. The PIs were urged to actively update the TUHAT-system.

9 SHORT DESCRIPTION OF HOW THE RC MEMBERS HAVE CONTRIBUTED TO THE COMPILATION OF THE STAGE 2 MATERIALS (MAX. 1100 CHARACTERS WITH SPACES).

The PIs discussed the process for compilation of the material at a meeting in January 2011 for stage 2. The main responsibility of collection and compilation of the material was given to three PIs. They started their work by dividing the different sections between each other. They asked the PIs to answer specific questions by e-mail before a specific deadline. Additional information was again asked by e-mail. The draft of the text was sent to the PIs for comments, which were taken into account in the final version. The information on funding was compiled by a financial secretary, and the PIs commented on the compilation. The PIs were urged to actively update the TUHAT-system.
1 Analysis of publications

- Associated person is one of Terhi Aaltonen, terhi.aaltonen@helsinki.fi, Aila Ahola, Antti Alavuotunki, antti.alavuotunki@helsinki.fi, Annelie Damerau, annelie.damerau@helsinki.fi, Kevin Deegan, kevin.deegan@helsinki.fi, Minnamari Edelmann, minnamari.edelmann@helsinki.fi, Fang Cheng, fang.cheng@helsinki.fi, Heini Karp, heini.karp@helsinki.fi, Otto Kaukonen, otto.kaukonen@helsinki.fi, Aino Kemppinen, aino.kemppinen@helsinki.fi, Sari Kirjonen, sari.kirjonen@helsinki.fi, Reeta Kivelä, reeta.kivelä@helsinki.fi, Taalvi Koskinen, taalvi.koskinen@helsinki.fi, Veera Kuusela, veera.kuusela@helsinki.fi, Marja Marttinen, marja.marttinen@helsinki.fi, Miisa Mattila, miisa.mattila@helsinki.fi, Antti Mäkinen, antti.mäkinen@helsinki.fi, Anu Pokka, anu.pokka@helsinki.fi, Aki Suominen, aki.suominen@helsinki.fi, Tanja Vahamäki, tanja.vahamaki@helsinki.fi, Laila Virolainen, laila.virolainen@helsinki.fi, Anna-Maija Lampi, anna-maija.lampi@helsinki.fi, Pyysi Vainio, pyysi.vainio@helsinki.fi, Iiris Hentila, iiris.hentila@helsinki.fi, Riku Talja, riku.talja@helsinki.fi, Johanna Herva, johanna.herva@helsinki.fi, Eero Puolanne, eero.puolanne@helsinki.fi, Jussi Heikinheimo, jussi.heikinheimo@helsinki.fi, Maria Lahtikorpi, maria.lahtikorpi@helsinki.fi, Laila Lehtonen, laila.lehtonen@helsinki.fi, Marja-Liisa Virkki, marja-liisa.virkki@helsinki.fi, Anna-Maija Lampi, anna-maija.lampi@helsinki.fi, Kirsi Jouppila, kirsi.jouppila@helsinki.fi, Christel Lamberg-Allardt, christel.lamberg-allardt@helsinki.fi

<table>
<thead>
<tr>
<th>Publication Year</th>
<th>2005</th>
<th>2006</th>
<th>2007</th>
<th>2008</th>
<th>2009</th>
<th>2010</th>
<th>Total Count 2005 - 2010</th>
</tr>
</thead>
<tbody>
<tr>
<td>A1 Refereed journal article</td>
<td>54</td>
<td>63</td>
<td>59</td>
<td>72</td>
<td>59</td>
<td>74</td>
<td>381</td>
</tr>
<tr>
<td>A2 Review in scientific journal</td>
<td>1</td>
<td>3</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>11</td>
</tr>
<tr>
<td>A3 Contribution to book/other compilations (referred)</td>
<td>9</td>
<td>11</td>
<td>7</td>
<td>5</td>
<td>9</td>
<td>5</td>
<td>46</td>
</tr>
<tr>
<td>A4 Article in conference publication (referred)</td>
<td>4</td>
<td>12</td>
<td>5</td>
<td>7</td>
<td>6</td>
<td>7</td>
<td>41</td>
</tr>
<tr>
<td>B1 Unreviewed article</td>
<td>27</td>
<td>20</td>
<td>30</td>
<td>54</td>
<td>12</td>
<td>1</td>
<td>262</td>
</tr>
<tr>
<td>B2 Contribution to book/other compilations (non-referred)</td>
<td>6</td>
<td>2</td>
<td>1</td>
<td>3</td>
<td>12</td>
<td></td>
<td></td>
</tr>
<tr>
<td>B3 Unreviewed article in conference proceedings</td>
<td>2</td>
<td>4</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A1 Published scientific monograph</td>
<td>2</td>
<td>3</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>7</td>
<td></td>
</tr>
<tr>
<td>C2 Edited book, compilation, conference proceeding or special issue of journal</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>3</td>
<td>11</td>
<td></td>
</tr>
<tr>
<td>D1 Article in professional journal</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>5</td>
<td>10</td>
<td></td>
</tr>
<tr>
<td>D2 Article in professional hand or guide book or in a professional data system, or text book material</td>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td>4</td>
<td>5</td>
<td></td>
</tr>
<tr>
<td>D3 Article in professional conference proceedings</td>
<td>1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>8</td>
</tr>
</tbody>
</table>

FoodNutri/Lamberg-Allardt
**FoodNutri/Lamberg-Allardt**

<table>
<thead>
<tr>
<th>Publication type</th>
<th>2005</th>
<th>2006</th>
<th>2007</th>
<th>2008</th>
<th>2009</th>
<th>2010</th>
<th>Total Count 2005 - 2010</th>
</tr>
</thead>
<tbody>
<tr>
<td>D5 Text book or professional handbook or guidebook or dictionary</td>
<td>1</td>
<td>1</td>
<td>1</td>
<td>3</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>E1 Popular article, newspaper article</td>
<td>10</td>
<td>16</td>
<td>15</td>
<td>14</td>
<td>11</td>
<td>4</td>
<td>70</td>
</tr>
<tr>
<td>E1 Popular contribution to book/other compilations</td>
<td>1</td>
<td>1</td>
<td>2</td>
<td></td>
<td></td>
<td></td>
<td>4</td>
</tr>
<tr>
<td>E2 Popular monograph</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1</td>
</tr>
</tbody>
</table>
2 Listing of publications

A1 Refereed journal article

2005


Koskinen, S, Nenonen, A, Tuorila, H 2005, ‘Intakes of cold cuts in the elderly are predicted by olfaction and mood, but not by flavor type or intensity of the products’, Physiology & Behavior, vol 85, no. 3, pp. 314-323.
FoodNutri/Lamberg-Allardt


Rey, AI, Hopia, A, Kivikari, R, Kähkönen, M 2005, 'Use of natural foodplant extracts: cloudberry (Rubus chamaemorus), beetroot (Beta vulgaris) or willow herb (Epilobium angustifolium) to reduce lipid oxidation of cooked pork patties', LWT-Science Food and Technology, vol 38, no. 4, pp. 363-370.


2006

Ajithkumar, A, Andersson, R, Silka-Aho, M, Tenkanen, M, Åman, P 2006, 'Isolation of cellotriosyl blocks from barley α-glucan with endo-1,4-α-glucanase from Trichoderma reesei', Carbohydrate Polymers, vol 64, pp. 233-238.


Hvitlainen, A, Perttilä-Backman, A, Tuorila, H 2006, 'How innovativeness relates to social representation of new foods and to the willingness to try and use such foods', Food Quality and Preference, vol 17, no. 5, pp. 353-361.


FoodNutri/Lamberg-Allardt


2007


Huttunen, MM, Pekkala, M, Ahlström, MEB, Lamberg-Allardt, CJE 2007, 'Effects of bioactive peptides isoleucine-proline-proline (IPP), valine-proline-proline (VPP) and leucine-lysine-proline (LKP) on gene expression of osteoblasts differentiated from human mesenchymal stem cells', British Journal of Nutrition, vol 98, pp. 780-788.


FoodNutri/Lamberg-Allardt


2008


FoodNutri/Lamberg-Allardt

tideesterase 7 inhibition by RNA interference on the gene expression and differennation of human mesenchymal stem cell
- derived osteoblasts', Bone, vol 43, no. 1, pp. 84-91.

forming biopolymer film determined by in situ xray diffraction and ultrasound reflection methods', Journal of Applied Physics, vol 104,
no. 2, pp. 023513.

Agricultural and Food Chemistry, vol 56, no. 21, pp. 9726-9731.

Pihlström, L, Tuomainen, PMS, Vikkari, L, Aseyev, Y, Tenkanen, M 2008, 'Structural comparison of arabinoxylans from two barley side-

Poisanen, E, Rääsänen, P 2008, 'A method for determining the muscle fibre length', Archiv fuer Tierzuch, vol 51, no. Special Issue 1,
pp. 41-44.

Raitakari, O, Jounala, M, Rönnemaa, T, Keltikangas-Järvinen, L, Rääsänen, P, Pietiläinen, M, Keltikangas, N, Jula, A, Talo, M,
International Journal of Epidemiology, vol 37, no. 6, pp. 1220-1226.

Rajakangas, J, Miskangas, M, Päliväranta, E, Mutanen, M 2008, 'Chemoprevention by white currant is mediated by the reduction of

no. 16, pp. 7472-7481.

Salminen, H, Jaaksola, H, Heinonen, M 2008, 'Modifications of tryptophan oxidation by phenolic-rich plant materials', Journal of

cells reveals extensive degradation of cytoskeletal proteins', FEMS Immunology and Medical Microbiology, vol 54, no. 3, pp. 375-384.


Shewry, PR, Pironen, V, Lampi, A, Nystrom, L, Li, Z, Rakszegi, M, Fras, A, Botto, D, Gebruers, K, Courtin, CM, Delcour, JA,
Andersson, AAM, Dimberg, L, Bedo, Z, Ward, JL 2008, 'Phytochemical and Fiber Components in Oat Varieties in the HEALTHGRAIN

Shewry, PR, Pironen, V, Lampi, A, Nystrom, L, Li, Z, Rakszegi, M, Fras, A, Botto, D, Gebruers, K, Courtin, CM, Delcour, JA,
Andersson, AAM, Dimberg, L, Bedo, Z, Ward, JL 2008, 'Phytochemicals and fiber components in oat varieties in the HEALTHGRAIN

Suokko, A, Poulsen, M, Savijoki, K, Kalkkinen, N, Varmanen, P 2008, 'Cpil is essential for induction of thermotolerance and is
potentially part of the HrcA regulon in Lactobacillus gasseri', Proteomics (Weinheim), vol 8, no. 5, pp. 1029-1041.

crystalline cellulose by heterologously produced cellulases of Melanocarpus albomyces', Journal of Biotechnology, vol 136, no. 3/4,
pp. 140-147.

Talja, RA, Peura, M, Serimaa, R, Joupulja, K 2008, 'Effect of amylose content on physical and mechanical properties of potato starch-
based edible films', Biomacromolecules, vol 9, no. 2, pp. 658-663.

Talja, RA, Helen, H, Ross, YH, Joupulja, K 2008, 'Effect of type and content of binary polyol mixtures on physical and mechanical

relationship to variables reflecting food consumption', Food Quality and Preference, vol 19, no. 1, pp. 51-61.

resistance independent of UmuC in Streptococcus uferi', Environmental Microbiology, vol 10, no. 8, pp. 2179-2183.

Tajale, J 2008, 'Application of active and kinase-deficient kinase collection for identification of kinases regulating hedgehog signaling',

Vikki, L, Aisyev, V, Pisonen, E 2008, 'Comparison of the thermal characteristics of connective tissue in loose structured and
normal structured porcine M. semimembranosus', Meat Science, vol 80, no. 4, pp. 1024-1030.

FoodNutri/Lamberg-Allardt


2009

Ahlström, M, Pekkinen, M, Lambarg-Allardt, C 2009, 'Dexamethasone downregulates the expression of parathyroid hormone-related protein (PTHrP) in mesenchymal stem cells', Steroids, vol 74, no. 2, pp. 277-282.


INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt


2010


FoodNutri/Lamberg-Allardt


A2 Review in scientific journal

2005


2006


2007


2008


2009


A3 Contribution to book/other compilations (referred)

2005
2006
Jouppila, K, Sundberg, S, Miettinen, S, Hyvönen, L 2006, Release of encapsulated aroma compounds from amorphous maltodextrin matrices, in M del Pilar E, J Wells-Chanes, P J Lillford, HR Corti (eds), Water properties of food, pharmaceutical, and biological materials, Food preservation technology series, no. 9, Taylor & Francis, Boca Raton, pp. 709-713.
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt


2007


2008


2009


2007


2008


Kivelä, R, Nyström, L, Sontag-Strohm, T 2008, 'gel structure protects cereal α-glucan from radical induced degradation in aqueous systems', in Papers presented at the Nordic Rheology Conference, Copenhagen, Denmark, August 27-29, 2008, pp. 185-188.


Mikkonen, K, Tenkanen, M, Willför, S, Hicks, KB, Yadav, MP 2008, Mannans and xylans as stabilizers of a model oil-in-water beverage system, Paper presented at Conference on Gums and Stabilisers for the Food Industry, Cambridge.


2009


2006


Puolanne, E. 2006. ‘Opinion of the Scientific Panel on dietetic products, nutrition and allergies (NDA) related to the safety of soni juice (juice of the fruits of Morinda citrifolia)’, EFSA Journal, vol 4, no. 5 (376).


Puolanne, E. 2006. ‘Opinion of the Scientific Panel on dietetic products, nutrition and allergies (NDA) related to a notification from Brewers of Europe and BFBI on lantimys used as a clarifying agent in brewing pursuant to Article 6 paragraph 11 of Directive 2000/13/EC - for permanent exemption from labelling’, EFSA Journal, vol 5, no. 8 (536).
Panel on Dietetic Products, Nutrition and Allergies


INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamber-Allardt


INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt


2009


yielding metabolism (ID 99, 190) and function of the immune system (ID 107) pursuant to Article 13(1) of Regulation (EC) No 1924/2006: Scientific Opinion of the Panel on Dietetic Products, Nutrition and Allergies , EFSA Journal, vol 7, no. 7 (1107).


INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt


2010

Varmanen, PK 2010, 'Maitotaulouden "pahat bakteerit" syynissä maitoteknologian oppiaineessa', Viri Lactis.

B2 Contribution to book/other compilations (non-refereed)

2005


2007

Lamberg-Allardt, C 2007, 'Vitamin D deficiency and unsufficiency: a global problem', Perspectives of Nutrition Research, Sixty years of nutrition science at the University of Helsinki, Helsingin Yliopisto, pp. 67.

INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt

2008

2010


2009


2010


C1 Published scientific monograph

2005

2006
Gates, F 2006, Characterisation of the mechanical properties of oats and oat flakes. EKT-series, no. 1366, University of Helsinki, Helsinki.


2007
<table>
<thead>
<tr>
<th>Year</th>
<th>Authors</th>
<th>Title and Publication Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>2005</td>
<td>Aro, Mutanen, Uusitupa</td>
<td>Ravitsemustiede, 2. uudistettu painos edn, Kustannus Oy Duodecim, Helsinki.</td>
</tr>
<tr>
<td>2007</td>
<td>Pajari, A, Räsänien, L, Mutanen, M</td>
<td>Perspectives of nutrition research: sixty years of nutrition science at the University of Helsinki, Finland, Division of Nutrition, Dept. of Applied Chemistry and Microbiology, University of Helsinki, Helsinki.</td>
</tr>
</tbody>
</table>
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt


2010

D2 Article in professional hand or guide book or in a professional data system, or text book material

2006

2010

D3 Article in professional conference proceedings

2010
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt


D4 Published development or research report

2007

2010

D5 Text book or professional handbook or guidebook or dictionary

2005
Tuorila, H, Appelbye, U 2005, Elintarvikkeiden ääntävaraiset tutkimusmenetelmät, Yliopistopaino, [Helsinki].

2008

2009

E1 Popular article, newspaper article

2005


INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF PUBLICATIONS DATA 2005-2010

FoodNutri/Lamberg-Allardt


2007
FoodNutri/Lamberg-Allardt


2009  

2010  

E1 Popular contribution to book/other compilations

2006  
Räsänen, L 2006, 'Pettu', in I Taipale (ed.), 100 sosiaalista innovaatiota Suomesta, tämämerkissäätetiit, [Helsinki], pp. 68.  

2007  
Räsänen, L 2007, 'Pettu: bread from the forest', in I Taipale (ed.), 100 social innovations from Finland, Baltic Sea Centre Foundation, Helsinki, pp. 30.  

2008  
FoodNutri/Lamberg-Allardt


E2 Popular monograph

2008

## 1 Analysis of activities 2005-2010

Associated person is one of Terhi Aaltonen, terhi.aaltonen@helsinki.fi, Aila Ahola, Antti Alavuotunki, antti.alavuotunki@helsinki.fi, Annelie Damerau, annelie.damerau@helsinki.fi, Kevin Deegan, kevin.deegan@helsinki.fi, Minnamari Edelmann, Minnamari.Edelmann@helsinki.fi, Fang Cheng, cheng.fang@helsinki.fi, Suvi Itkonen, suvi.itkonen@helsinki.fi, Pasi Kanerva, pasi.kanerva@helsinki.fi, Henri Karp, henri.karp@helsinki.fi, Otto Kaikkonen, otto.kaikkonen@helsinki.fi, Aimo Kemppinen, aimo.kemppinen@helsinki.fi, Satu Kirjonen, satu.kirjonen@helsinki.fi, Reeta Kivivirta, reeta.kivivirta@helsinki.fi, Tuuli Koskimäki, tuuli.koskimaki@helsinki.fi, Lisa Korhonen, lisa.korhonen@helsinki.fi, Kerttu Koskenniemi, kerttu.koskenniemi@helsinki.fi, Jesse Kusia, jesse.kusia@helsinki.fi, Päivi Kyyrö, pety.kyyro@helsinki.fi, Pia Laine, pia.laine@helsinki.fi, Marit Lathonen, marit.lathonen@helsinki.fi, Nikoopa Maara, nikoopa.maara@helsinki.fi, Maija Martinen, maija.martinen@helsinki.fi, Loukou Mati Rodrigues, loukou.mati-rodrigues@helsinki.fi, Merja Miskanga, merja.miskanga@helsinki.fi, Tarja Nummi, tarja.nummi@helsinki.fi, Helena Pastell, helena.pastell@helsinki.fi, Essi Meri-Arja Pääkkönen, essi.paakkonen@helsinki.fi, Johanna Riekajärvi-Tolsa, elisa.riekajarvi-tolsa@helsinki.fi, Hanna Sallinen, hanna.sallinen@helsinki.fi, Kristiina Sisto, kristiina.sisto@helsinki.fi, Laura M. Souppa, aki.souppa@helsinki.fi, Marcus Suoranta, aki.suoranta@helsinki.fi, Olli Törnwall, olli.tornwall@helsinki.fi, Liisa Vuorio, liisa.vuorio@helsinki.fi, Tiina Väihelin, tiina.vaahelin@helsinki.fi, Maria Vik-Ajus, maria.vik-ajus@helsinki.fi, Frederik Karl Gates, frederik.karl.gates@helsinki.fi, Fred Gregoire@helsinki.fi, Liisa Johansson, liisa.johansson@helsinki.fi, Johanna Karjala, johanna.karjala@helsinki.fi, Susanne Karjanto, susanne.karjanto@helsinki.fi, Veijo Kemppä, veijo.kemppa@helsinki.fi, Susi Kemppä, susi.kemppa@helsinki.fi, Anneli Kemppinen, anneli.kemppinen@helsinki.fi, Maarit Laaksonen, maarit.mw.kemppinen@helsinki.fi, Marita Laaksonen@helsinki.fi, Vesa Mikkelä, vesa.mikkel@helsinki.fi, Laura Nyström, laura.nystrom@helsinki.fi, Mirna Pekkonen, mirna.pekkonen@helsinki.fi, Riku Teija, heli.veijalainen@helsinki.fi, Heli Veijalainen@helsinki.fi, Kaisu Keinänen, kaisu.keinanen@helsinki.fi, Mikaar Ahlström, mikaar.ahlstrom@helsinki.fi, Merja Halonen, merja.halonen@helsinki.fi, Marja-Helena Helle, marja-helena.helle@helsinki.fi, Anna Maria Elisabeth Bäderström, anna.baderstrom@helsinki.fi, Mël Zahrul Islam, mel.zahrul.islam@helsinki.fi, Patricia Munson-Alatossava, patricia.munson@helsinki.fi, Seija Oikarinen, seija.oikarinen@helsinki.fi, Marja Anne-Piia Puotsalen, marja.anne-piia.puotsalen@helsinki.fi, Kirsi Savijoki, kirsi.savijoki@helsinki.fi, Aru Turepää, aru.turepaa@helsinki.fi, Tapani Alatossava, tapani.alatossava@helsinki.fi, Marina Heimonen, marina.heimonen@helsinki.fi, Lea Hyvönen, lea.hyvonen@helsinki.fi, Enso Poutanen, enso.poutanen@helsinki.fi, Maarit Helle, marit.helle@helsinki.fi, Eero Poutanen, eero.poutanen@helsinki.fi, Laura Räisänen, laura.raisaenen@helsinki.fi, Leena Rasamiett, leena.rasamiett@helsinki.fi, Henri Salo, henri.salo@helsinki.fi, Per Erik Sars, per.sars@helsinki.fi, Marja Tenkanen, marja.tenkanen@helsinki.fi, Hele Tuuri, hele.tuuri@helsinki.fi, Marjukai Aikola, marjukai.aikola@helsinki.fi, Riitta Frewel, riitta.frewel@helsinki.fi, Riitta Kiskinen, riitta.kiskinen@helsinki.fi, Merja Kärkkäinen, merja.kairkkanen@helsinki.fi, Anna-Maja Lampi, anna-maja.lampi@helsinki.fi, Juuso Loponen, juuso.loponen@helsinki.fi, Velmi Kuorikoski, velmi.kuorikoski@helsinki.fi, Anna-Mari Pajari, anna-mari.pajari@helsinki.fi, Maarit Rusuanen, marit.rusuanen@helsinki.fi, Tiula Sorsa-Salmi, tiula.sorsa-salmi@helsinki.fi, Peikka Kristian Varmanen, peikka.varmanen@helsinki.fi, Marja-Lisa Vitki, marja-lisa.vitki@helsinki.fi, Kirsi Jouspää, kirsi.jouspaa@helsinki.fi, Christel Lamberg-Allardt, christel.lamberg-allardt@helsinki.fi, Christel Lamberg-Allardt, christel.lamberg-allardt@helsinki.fi

<table>
<thead>
<tr>
<th>Activity type</th>
<th>Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervisor or co-supervisor of doctoral thesis</td>
<td>91</td>
</tr>
<tr>
<td>Prizes and awards</td>
<td>11</td>
</tr>
<tr>
<td>Editor of research journal</td>
<td>108</td>
</tr>
<tr>
<td>Peer review of manuscripts</td>
<td>247</td>
</tr>
<tr>
<td>Editor of communication journal</td>
<td>1</td>
</tr>
<tr>
<td>Editor of special theme number</td>
<td>2</td>
</tr>
<tr>
<td>Assessment of candidates for academic posts</td>
<td>21</td>
</tr>
<tr>
<td>Membership or other role in review committee</td>
<td>17</td>
</tr>
<tr>
<td>Membership or other role in research network</td>
<td>26</td>
</tr>
<tr>
<td>Membership or other role in national/international committees, council, board</td>
<td>136</td>
</tr>
<tr>
<td>Membership or other role in other Finnish or international organization</td>
<td>39</td>
</tr>
<tr>
<td>Membership or other role in public Finnish or international company/organisation</td>
<td>18</td>
</tr>
<tr>
<td>Other tasks of an expert in private sector</td>
<td>1</td>
</tr>
<tr>
<td>Participation in interview for written media</td>
<td>236</td>
</tr>
<tr>
<td>Participation in radio programme</td>
<td>46</td>
</tr>
<tr>
<td>Participation in TV programme</td>
<td>22</td>
</tr>
<tr>
<td>Activity type</td>
<td>Count</td>
</tr>
<tr>
<td>------------------------------------------------------</td>
<td>-------</td>
</tr>
<tr>
<td>Participation in interview for web based media</td>
<td>8</td>
</tr>
</tbody>
</table>
2 Listing of activities 2005-2010

Supervisor or co-supervisor of doctoral thesis

Susanna Kariluoto, Susanna.Kariluoto@helsinki.fi
Supervision of PhD thesis; co-supervisor, Susanna Kariluoto, 2010 → ...
Vera Mikkila, Vera.Mikkila@helsinki.fi
Supervision of Doctoral Studies, Vera Mikkila, 2008 → ...
Supervision of Doctoral Studies, Vera Mikkila, 2009 → ...
Kirsi Savijoki, kirsi.savijoki@helsinki.fi
Supervision of PhD thesis of Emilia Varhimo, Kirsi Savijoki, 2005 → 2010
Vera Mikkila, Vera.Mikkila@helsinki.fi
Supervision of Doctoral Studies, Vera Mikkila, 2008 → ...
Supervision of Doctoral Studies, Vera Mikkila, 2009 → ...

Tapani Alatossava, tapani.alatossava@helsinki.fi
Supervision of Doctoral Thesis, Tapani Alatossava, 2006 → ...
Supervision of Doctoral Thesis, Tapani Alatossava, 2006 → ...
Marina Heinonen, Marina.Heinonen@helsinki.fi
PhD supervision: Marja Kivikoski, Marina Heinonen, 1997 → ..., Finland
PhD supervision: Maart Reit, Marina Heinonen, 2000 → 2005, Finland
PhD supervision: Kaarina Viljanto, Marina Heinonen, 2001 → 2005, Finland
PhD supervision: Satu Vuorela, Marina Heinonen, 2001 → 2005, Finland
PhD supervision: Hanna Sahlin, Marina Heinonen, 2004 → 2009, Finland
PhD supervision: Petri Kylli, Marina Heinonen, 2005 → ..., Finland
PhD supervision: Tuul Kolbumäki, Marina Heinonen, 2009 → ..., Finland
PhD supervision: Dea Anton, Marina Heinonen, 2010 → ..., Estonia

Lea Hyvönen, Lea.Hyvonen@helsinki.fi

Vieno Piironen, Vieno.Piironen@helsinki.fi
Supervision of PhD thesis/Laura Soupas, Vieno Piironen, 2001 → 2006, Finland
Supervision of PhD thesis/Susi Kemmo, Vieno Piironen, 2001 → 2008, Finland
Supervision of PhD thesis/Laura Nyström, Vieno Piironen, 2003 → 2007, Finland
Supervision of PhD thesis: Co-supervisor of International collaboration, Vieno Piironen, 2006 → 2009, Austria
Supervision of PhD thesis/Mari Lehtonen, Vieno Piironen, 2007 → ..., Finland
Supervision of PhD thesis/Tanja Numme, Vieno Piironen, 2007 → ..., Finland
Supervision of PhD thesis/Annette Damara, Vieno Piironen, 2010 → ..., Finland
Supervision of PhD thesis/Miriam Eidekamm, Vieno Piironen, 2010 → ..., Finland

Leena Rääsänen, Leena.Rasanen@helsinki.fi

Hannu Salovaara, Hannu.Salovaara@helsinki.fi
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Per Erik Saris, Per.Saris@helsinki.fi
Keikkeverinen väitöskirjan ohjaus, Per Erik Saris, 2010 → ..., China
Keikkeverinen väitöskirjan ohjaus, Per Erik Saris, 2010 → ...
Keikkeverinen väitöskirjan ohjaus, Per Erik Saris, 2010 → ..., China
Väitöskirjanohjaus, Per Erik Saris, 18.06.2010 → ...

Maija Tenkanen, maija.tenkanen@helsinki.fi
Supervision of PhD thesis, Sanna Askolin, Maija Tenkanen, 2000 → 2006, Finland
Supervision of PhD thesis, Kirsu Mikkonen, Maija Tenkanen, 2006 → 2009, Finland
Supervision of PhD thesis, Ndegwa Muna, Maija Tenkanen, 2006 → ..., Finland
Supervision on PhD thesis, Leena M, Piikanen, Maija Tenkanen, 2006 → ..., Finland
Supervision of PhD thesis, Sun-Jhong, Maija Tenkanen, 2008 → ..., Finland
Co-supervision of PhD thesis, Satu Kiti, Maja Tenkanen, 2009 → ...
Supervision of PhD thesis, Susanna Helskinen, Maija Tenkanen, 2009 → ..., Finland

Hely Tuorila, Hely.Tuorila@helsinki.fi
Supervision of doctoral thesis, Anna-Hudiharinen (Bäckström), Hely Tuorila, 2001 → 2005, Finland
Supervision of doctoral thesis, Laila Seppälä, Hely Tuorila, 2009 → 2013, Finland
Supervision of doctoral thesis, Kevin Deegan, Hely Tuorila, 2010 → 2014, Finland

Maijaliisa Erkkola, maijaliisa.erkkola@helsinki.fi
Väitöskirjan ohjaus: Diet of adolescent Mozambican girls in Zambezia province: differences by socio-demographic groups and across seasons, Maijaliisa Erkkola, 2008 → ...
Väitöskirjan ohjaaminen: The diet of Finnish preschoolers: evaluation and improvement, Maijaliisa Erkkola, 2010 → ...

Riitta Freese, Riitta.Freese@helsinki.fi
Aila Ahol: Associations of diet and psychological factors in adult type I diabetics in Finland - Finnish multicentre study, Riitta Freese, 01.08.2008 → ..., Finland

Anna-Maija Lampi, Anna-Maija.Lampi@helsinki.fi
Väitöskirjan ohjaus, Anna-Maija Lampi, 01.10.2000 → 17.11.2006
Väitöskirjan ohjaus, Anna-Maija Lampi, 2001 → 14.03.2008
Väitöskirjan ohjaus, Anna-Maija Lampi, 2005 → 2007, Austria
Väitöskirjan ohjaus, Anna-Maija Lampi, 2006 → 2008, Austria
Väitöskirjan ohjaus, Anna-Maija Lampi, 2008 → 2009, Spain

Jussi Loponen, Jussi.Loponen@helsinki.fi
Päivi Kanerva, Jussi Loponen, 01.01.2007 → 31.12.2011
Pia Laine, Jussi Loponen, 01.01.2010 → 31.12.2011
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt


Prizes and awards

Aila Ahola Nuorten tutkijoiden kilpailu, II sija - Suomen Varenpainedystys r.y:n Kevätkokous 2010, Aila Ahola, 21.05.2010, Finland Reetta Kivelä, reetta.kivela@helsinki.fi Best Student Paper Competition, Reetta Kivelä, 27.10.2010, United States
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

HY stipendi, Reetta Kivelä, 2010 → ...

Ndegwa Maina, Henry.Maina@helsinki.fi
Award for Masters Thesis, Ndegwa Maina, 01.09.2006, Finland

Vera Mikkilä, Vera.Mikkila@helsinki.fi
Suomen Ravitsemustieteen yhdistyksen "Vuoden ravitsemusjulkaisu" -palkinto, Vera Mikkilä, 2006

Vieno Piironen, Vieno.Piironen@helsinki.fi
Order of the White Rose of Finland Knight 1st Class, Vieno Piironen, 06.12.2007, Finland

Hely Tuorila, Hely.Tuorila@helsinki.fi
Honorary Member of the Finnish Society of Food Science and Technology, Hely Tuorila, 2007 → ..., Finland

Medal of Honour of the Tavastia Nation, University of Helsinki, Hely Tuorila, 2007, Finland

Member of Finnish Academy of Science and Letters, Hely Tuorila, 2010 → ..., Finland

Riitta Freese, Riitta.Freese@helsinki.fi
Thorén-Tävö Foundation, Riitta Freese, 1990 → ..., Finland

Jussi Loponen, Jussi.Loponen@helsinki.fi
Food Research Report 1st Prize The Finnish Food and Drinks Industries' Federation, Jussi Loponen, 04.05.2010, Finland

Editor of research journal

Susanna Kariluoto, Susanna.Kariluoto@helsinki.fi
British Journal of Nutrition, Susanna Kariluoto, 01.01.2007 → 31.12.2007, United Kingdom

Vera Mikkilä, Vera.Mikkila@helsinki.fi

European Journal of Clinical Nutrition, Vera Mikkilä, 01.01.2006 → 31.12.2006, United Kingdom

Tapani Alatossava, tapani.alatossava@helsinki.fi
Agricultural and Food Science, Tapani Alatossava, 01.01.2006 → 31.12.2006

FEMS Microbiology Letters, Tapani Alatossava, 01.01.2006 → 31.12.2006

Food Microbiology, Tapani Alatossava, 01.01.2006 → 31.12.2006

Italian Journal of Food Science, Tapani Alatossava, 01.01.2006 → 31.12.2006

Journal of the Science of Food and Agriculture, Tapani Alatossava, 01.01.2006 → 31.12.2006

Microbiology, Tapani Alatossava, 01.01.2006 → 31.12.2006

Research in Microbiology, Tapani Alatossava, 01.01.2006 → 31.12.2006

Marina Heinonen, Marina.Heinonen@helsinki.fi
Reviewer: European Food Research and Technology, Marina Heinonen, 01.01.2005 → ..., Germany

Reviewer: Food Chemistry, Marina Heinonen, 01.01.2005 → ..., United Kingdom

Reviewer: Italian Journal of Food Research, Marina Heinonen, 01.01.2005 → 31.12.2005, Italy

Reviewer: Journal of Agricultural and Food Chemistry, Marina Heinonen, 01.01.2005 → ..., United States

Reviewer: Molecular Nutrition and Food Research, Marina Heinonen, 01.01.2005 → ..., Germany

Editorial board: Journal of Food Composition and Analysis, Marina Heinonen, 01.01.2006 → ...

Phytochemistry, Marina Heinonen, 01.01.2006 → 31.12.2006

Review: Trends in Food Science and Technology, Marina Heinonen, 01.01.2006 → 31.12.2006, United Kingdom

Reviewer: Journal of the Science of Food and Agriculture, Marina Heinonen, 01.01.2006 → ..., United States

Editorial board: Molecular Nutrition and Food Research, Marina Heinonen, 01.01.2007 → ..., Germany

Reviewer: Journal of Food Science, Marina Heinonen, 01.01.2007 → ..., United States

6
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Editorial board: Journal of Food Composition and Analysis, Marina Heimonen, 01.01.2008 → ..., Italy
Editorial board: European Journal of Clinical Nutrition, Marina Heimonen, 2009 → ..., Germany

Marja Mutanen, Marja.Mutanen@helsinki.fi

Differentialiation, Marja Mutanen, 01.01.2005 → 31.12.2005, United States
PNAS, Marja Mutanen, 01.01.2005 → 31.12.2005, United States
Int J Cancer, Marja Mutanen, 01.01.2006 → 31.12.2006

Vieno Piironen, Vieno.Piironen@helsinki.fi

Food Chemistry, member of editorial board, Vieno Piironen, 2000 → ..., United Kingdom

Eero Puolanne, Eero.Puolanne@helsinki.fi


Leena Räsänen, Leena.Rasanen@helsinki.fi

Editor of Soisialikkutieteellinen Akukauslehti, Leena Räsänen, 01.01.1998 → 31.12.2008, Finland
Editor of Bolus, Leena Räsänen, 01.01.2004 → 31.12.2008, Finland
Soisialikkutieteellinen Akukauslehti, Leena Räsänen, 01.01.2007 → 31.12.2007, Finland
Soisialikkutieteellinen Akukauslehti, Leena Räsänen, 01.01.2008 → 31.12.2008, Finland

Hannu Salovaara, Hannu.Salovaara@helsinki.fi

Agricultural and Food Science, Hannu Salovaara, 01.01.2006 → ...
Cereal Chemistry, Hannu Salovaara, 01.01.2006 → ...
Journal of Cereal Science, Hannu Salovaara, 01.01.2006 → ...

Per Erik Saris, Per.Saris@helsinki.fi

Agricultural and Food Sciences, Per Erik Saris, 01.01.2005 → 31.12.2005
FEBS Microbiology Lett, Per Erik Saris, 01.01.2005 → 31.12.2005, United Kingdom
Lett in Applied Microbiology, Per Erik Saris, 01.01.2005 → 31.12.2005, United Kingdom
Applied Microbiology and Biotechnology, Per Erik Saris, 01.01.2006 → 31.12.2006
Archives of Microbiology, Per Erik Saris, 01.01.2006 → 31.12.2006
BioMed Central, Per Erik Saris, 01.01.2006 → 31.12.2006
Bioresource Technology, Per Erik Saris, 01.01.2006 → 31.12.2006
Central European Journal of Biology, Per Erik Saris, 01.01.2006 → 31.12.2006
Food Controll, Per Erik Saris, 01.01.2006 → 31.12.2006
Journal of Applied Microbiology, Per Erik Saris, 01.01.2006 → 31.12.2006
Journal of Molecular Microbiology and Biotechnology, Per Erik Saris, 01.01.2006 → 31.12.2006
Journal of Zhejiang University SCIENCE, Per Erik Saris, 01.01.2006 → 31.12.2006
Letters in Applied Microbiology, Per Erik Saris, 01.01.2006 → 31.12.2006
Microbiology, Per Erik Saris, 01.01.2006 → 31.12.2006
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Research in Microbiology, Per Erik Saris, 01.01.2006 → 31.12.2006
Veterinary Dermatology, Per Erik Saris, 01.01.2006 → 31.12.2006
Applied Microbiology and Biotechnology, Per Erik Saris, 01.01.2007 → 31.12.2007
Cellular and Molecular Life Sciences, Per Erik Saris, 01.01.2007 → 31.12.2007
European Food Research and Technology, Per Erik Saris, 01.01.2007 → 31.12.2007
Journal of Applied Microbiology, Per Erik Saris, 01.01.2007 → 31.12.2007
Journal of Zhejiang University SCIENCE, Per Erik Saris, 01.01.2007 → 31.12.2007, China
Microbiology, Per Erik Saris, 01.01.2007 → 31.12.2007
Molecular Microbiology, Per Erik Saris, 01.01.2007 → 31.12.2007
Research in Microbiology, Per Erik Saris, 01.01.2007 → 31.12.2007
Applied Microbiology and Biotechnology, Per Erik Saris, 01.01.2008 → 31.12.2008, Netherlands
Biomedical Journal, Per Erik Saris, 01.01.2008 → 31.12.2008, Netherlands
International Journal of Food Science and Technology, Per Erik Saris, 01.01.2008 → 31.12.2008, Netherlands
Journal of Applied Microbiology, Per Erik Saris, 01.01.2008 → 31.12.2008
Molecular Microbiology, Per Erik Saris, 01.01.2008 → 31.12.2008, Netherlands
The Veterinary Journal, Per Erik Saris, 01.01.2008 → 31.12.2008, Netherlands
Veterinary Dermatology, Per Erik Saris, 01.01.2008 → 31.12.2008, Netherlands

Hely Tuorila, Hely.Tuorila@helsinki.fi
Member of Editorial Board: Food Quality and Preference, Hely Tuorila, 2005 → ..., United Kingdom
Member of Editorial Board: Food Science and Technology (LWT), Hely Tuorila, 2006 → ..., United Kingdom
Member of Editorial Board: Journal of Sensory Studies, Hely Tuorila, 2006 → ..., United States
Member of Editorial Board: Chemosensory Perception, Hely Tuorila, 2007 → ..., United States

Anna-Maija Lampi, Anna-Maija.Lampi@helsinki.fi
Food Chemistry, Anna-Maija Lampi, 01.01.2005 → 31.12.2005, United Kingdom
European Food Research and Technology, Anna-Maija Lampi, 01.01.2006 → 31.12.2006, Germany
European Journal of Lipid Science and Technology, Anna-Maija Lampi, 01.01.2006 → 31.12.2006, Germany
Food Chemistry, Anna-Maija Lampi, 01.01.2006 → 31.12.2006, United Kingdom
Journal of Agricultural and Food Chemistry, Anna-Maija Lampi, 01.01.2006 → 31.12.2006, United States
Analytical and Bioanalytical Chemistry, Anna-Maija Lampi, 01.01.2007 → 31.12.2007, United States
Cereal Chemistry, Anna-Maija Lampi, 01.01.2007 → 31.12.2007, United States
European Food Research and Technology, Anna-Maija Lampi, 01.01.2007 → 31.12.2007, Switzerland
European Journal of Lipid Science and Technology, Anna-Maija Lampi, 01.01.2007 → 31.12.2007, Germany
Journal of Chromatography A, Anna-Maija Lampi, 01.01.2007 → 31.12.2007, United States
Journal of Food Composition and Analysis, Anna-Maija Lampi, 01.01.2007 → 31.12.2007, United States
Journal of the American Oil Chemists’ Society, Anna-Maija Lampi, 01.01.2007 → 31.12.2007, United States
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Cereal Chemistry, Anna-Maija Lampi, 01.01.2008 → 31.12.2008, United States
European Food Research and Technology, Anna-Maija Lampi, 01.01.2008 → 31.12.2008, Germany
Journal of Food Science, Anna-Maija Lampi, 01.01.2008 → 31.12.2008, United States

Velimatti Ollilainen, Velimatti.Ollilainen@helsinki.fi
Journal of Agricultural and Food Chemistry, Velimatti Ollilainen, 01.01.2006 → 31.12.2006, United States

Marja-Liisa Virkki, Liisa.Virkki@helsinki.fi
Carbohydrate Research, Marja-Liisa Virkki, 01.01.2006 → 31.12.2006, Netherlands

Christel Lamberg-Allardt, Christel.Lamberg-Allardt@helsinki.fi
Journal of Nutrition and Metabolism, Associate Editor, Christel Lamberg-Allardt, 2008 → ...
Open Bone Journal, Associate Editor, Christel Lamberg-Allardt, 2008 → ...
Public Health Nutrition, Associate editor, Christel Lamberg-Allardt, 2010 → ...

Peer review of manuscripts

Asmo Kemppinen, Asmo.Kemppinen@helsinki.fi
Food Microbiology, Asmo Kemppinen, 05.2006

Liisa Johansson, Liisa.Johansson@helsinki.fi
Food Chemistry, Liisa Johansson, 01.01.2006, United Kingdom

Susanna Kariluoto, Susanna.Kariluoto@helsinki.fi
LWT - Food Science and Technology, Susanna Kariluoto, 01.01.2008 → 31.12.2008, United Kingdom

Virpi Kemi, virpi.kemi@helsinki.fi
Medicine &amp; Science in Sports and Exerciscs-lehti, Virpi Kemi, 28.04.2010

Laura Nyström, laura.nystrom@helsinki.fi
Enzyme and Microbial Technology, Laura Nyström, 01.31.2006 → 31.12.2006, United Kingdom
Food and Chemical Toxicology, Laura Nyström, 01.01.2006 → 31.12.2006, United Kingdom
Journal of Agricultural and Food Chemistry, Laura Nyström, 01.01.2006 → 31.12.2006, United States
Lipids, Laura Nyström, 01.01.2006 → 31.12.2006, United States
Cereal Chemistry, Laura Nyström, 01.01.2007, United States
Food Science and Technology, Laura Nyström, 01.01.2007 → 31.12.2007, Germany
Food and Chemical Toxicology, Laura Nyström, 01.01.2007 → 31.12.2007, United Kingdom
Journal of Agricultural and Food Chemistry, Laura Nyström, 01.01.2007 → 31.12.2007, United States
Molecular Nutrition and Food Research, Laura Nyström, 01.01.2007 → 31.12.2007, Germany

Helvi Viljakainen, Helvi.Viljakainen@helsinki.fi
Eur J Clin Nutr, Helvi Viljakainen, 01.07.2005, United Kingdom
European Journal of Clinical Research, Helvi Viljakainen, 01.01.2006 → 31.12.2006, United Kingdom
Expert Review of Endocrinology and Metabolism, Helvi Viljakainen, 01.01.2006 → 31.12.2006, United Kingdom
International Journal for Vitamin and Nutrition Research, Helvi Viljakainen, 01.01.2006 → 31.12.2006, Switzerland
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lambert-Allardt

Anna Maria Elisabeth Bäckström, anna.backstrom@helsinki.fi
Which perceived characteristics make product innovations appealing to the consumer? A study on the acceptance of fruit innovations using cross-cultural consumer segmentation, Anna Maria Elisabeth Bäckström, 01.11.2010 → 01.12.2010

Seija Oikarinen, Seija.Oikarinen@helsinki.fi

J. of Nutrition, Seija Oikarinen, 01.05.2005 → 31.05.2005, United States
Wageningen Academic Publishers, Seija Oikarinen, 01.01.2006 → 31.12.2006, Germany

Kirs Savijoki, kirs.savijoki@helsinki.fi
Invited reviewer for 'Proteomics', Kirs Savijoki, 2009 → ...
Invited reviewer for the Journal of Agricultural and Food Chemistry, Kirs Savijoki, 2009 → ...
Invited reviewer for the Journal of Food Safety, Kirs Savijoki, 2009 → ...
Invited reviewer for the Journal of Proteome Research, Kirs Savijoki, 2009 → ...
Invited reviewer for the Analytical Chemistry, Kirs Savijoki, 2010 → ...

Marina Heinonen, Marina.Heinonen@helsinki.fi
Reviewer: Analytica Chimica Acta, Marina Heinonen, 01.01.2005 → 31.12.2005, United States
Reviewer: Maataloustieteellinen akakuukirja, Marina Heinonen, 01.01.2005 → 31.12.2005, Finland
Reviewer: Phytochemical analysis, Marina Heinonen, 01.01.2005 → ..., United States
Reviewer: Scientia Horticulturae, Marina Heinonen, 01.01.2005 → 31.12.2005, United States
Reviewer: British Journal of Nutrition, Marina Heinonen, 01.01.2006 → ..., United Kingdom
Reviewer: Molecular Nutrition and Food Research, Marina Heinonen, 01.01.2006 → ..., United Kingdom
Reviewer: European Food Research and Technology, Marina Heinonen, 01.01.2006 → ..., Germany
Reviewer: Food Chemistry, Marina Heinonen, 01.01.2006 → ..., United Kingdom
Reviewer: Innovative Food Science and Emerging Technologies, Marina Heinonen, 01.01.2006 → 31.12.2006, United States
Reviewer: Journal of Chromatography A, Marina Heinonen, 01.01.2006 → 31.12.2006, United States
Reviewer: Journal of Food Composition and Analysis, Marina Heinonen, 01.01.2006 → ..., Italy
Reviewer: European Food Research and Technology, Marina Heinonen, 01.01.2007 → ..., Germany
Reviewer: Food Science and Technology, Marina Heinonen, 01.01.2007 → ..., Germany
Reviewer: Journal of Agriculture and Food Chemistry, Marina Heinonen, 01.01.2008 → ..., United States
Reviewer: Journal of Food Chemistry, Marina Heinonen, 01.01.2008 → ..., United Kingdom
Reviewer: Journal of Food Composition and Analysis, Marina Heinonen, 01.01.2008 → ..., Italy
Reviewer: Molecular Nutrition and Food Research, Marina Heinonen, 01.01.2008 → ..., Germany

Vieno Piironen, Vieno.Piironen@helsinki.fi
Food Chemistry, peer review of manuscripts, Vieno Piironen, 01.01.2005 → 31.12.2005, United Kingdom
J Agric Food Chem, peer review of manuscripts, Vieno Piironen, 2005, United States
J Food Comp Analysis, peer review of manuscripts, Vieno Piironen, 01.08.2005 → 31.08.2005, United States
Journal of Chromatography B, peer review of manuscripts, Vieno Piironen, 2005
Food Chemistry, peer review of manuscripts, Vieno Piironen, 01.01.2006 → 31.12.2006, United Kingdom
Food Chemistry, peer review of manuscripts, Vieno Piironen, 01.01.2007 → 31.12.2007, United Kingdom
Food Science and Nutrition, peer review of manuscripts, Vieno Piironen, 01.01.2007 → 31.12.2007, United Kingdom
J Agric Food Chem, peer review of manuscripts, Vieno Piironen, 01.01.2007 → 31.12.2007, United States
Cereal Chemistry, peer review of manuscript, Vieno Piironen, 01.01.2008 → 31.12.2008, United States
Food Chemistry, peer review of manuscripts, Vieno Piironen, 01.01.2008 → 31.12.2008, United Kingdom
LWT- Food Science and Technology, peer review of manuscripts, Vieno Piironen, 01.01.2008 → 31.12.2008, Germany
Food Chemistry, peer review of manuscripts, Vieno Piironen, 2009, United Kingdom
International Journal of Food Science and Technology, peer review of manuscripts, Vieno Piironen, 2009, United Kingdom
Journal of Agricultural and Food Chemistry, peer review of manuscripts, Vieno Piironen, 2009, United States
LWT - Food Science and Technology, peer review of manuscripts, Vieno Piironen, 2009, Switzerland
Chromatographia, peer review of manuscript, Vieno Piironen, 2010
Food Chemistry, peer review of manuscripts, Vieno Piironen, 2010, United Kingdom
Journal of Agricultural and Food Chemistry, peer review of manuscripts, Vieno Piironen, 2010, United States
Journal of Food Composition and Analysis, peer review of manuscripts, Vieno Piironen, 2010
Journal of Food Science, peer review of manuscript, Vieno Piironen, 2010, United States
LWT - Food Science and Technology, peer review of manuscripts, Vieno Piironen, 2010, Switzerland

Eero Puolanne, Eero.Puolanne@helsinki.fi
Meat Science, Eero Puolanne, 01.01.1996 → 2009, Netherlands
Agricultural & Food Research in Finland, Eero Puolanne 01.01.2008 → 31.12.2008
Livestock Science, Eero Puolanne, 2007 → ..., Netherlands
Food Research International, Eero Puolanne, 2010 → ...

Leena Räsänen, Leena.Rasanen@helsinki.fi
British J Nutrition, Leena Räsänen, 01.01.1999 → 31.12.2006, United Kingdom
Public Health Nutrition, Leena Räsänen, 01.01.2004 → 31.12.2007, United States
J of Public Health Nutrition, Leena Räsänen, 01.03.2005 → 31.12.2005, United Kingdom
Gerontology, Leena Räsänen, 01.01.2007 → 31.12.2007, Finland

Per Erik Saris, Per.Saris@helsinki.fi
APMIS, Per Erik Saris, 19.01.2009 → 31.01.2009
Agriculture and Food Science, Per Erik Saris, 01.03.2009 → 15.03.2009
Analysts, Per Erik Saris, 05.02.2009 → 25.02.2009
Applied Microbiology and Biotechnology, Per Erik Saris, 01.04.2009 → 20.04.2009
Applied Microbiology and Biotechnology, Per Erik Saris, 10.06.2009 → 20.08.2009
Food Science and Technology, Per Erik Saris, 01.11.2009 → 28.11.2009
Journal of Applied Microbiology, Per Erik Saris, 10.01.2009 → 31.01.2009
Journal of Applied Microbiology, Per Erik Saris, 05.01.2009 → 10.01.2009

11
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Journal of Applied Microbiology, Per Erik Saris, 10.05.2009 → 25.05.2009
Microbiology, Per Erik Saris, 05.04.2009 → 15.04.2009
Research in Microbiology, Per Erik Saris, 15.04.2009 → 25.04.2009
Turkish Journal of Biology, Per Erik Saris, 31.10.2009 → 30.10.2009
Veterinary Dermatology, Per Erik Saris, 01.03.2009 → 25.03.2009
Veterinary Journal, Per Erik Saris, 15.03.2009 → 25.03.2009
Agriculture and Food Science, Per Erik Saris, 10.01.2010 → 31.01.2010
Applied Microbiology, Per Erik Saris, 05.05.2010 → 15.05.2010
Applied Microbiology and Biotechnology, Per Erik Saris, 10.04.2010 → 20.04.2010
Applied Microbiology and Biotechnology, Per Erik Saris, 10.04.2010 → 25.04.2010
BMC Microbiology, Per Erik Saris, 01.06.2010 → 15.06.2010
Bacteriology and Parasitology, Per Erik Saris, 29.09.2010 → 10.10.2010
Current Microbiology, Per Erik Saris, 14.01.2010 → 25.01.2010
Food Science and Technology, Per Erik Saris, 10.01.2010 → 25.01.2010
International Dairy Journal, Per Erik Saris, 25.01.2010 → 15.02.2010
Journal of Applied Bacteriology, Per Erik Saris, 05.08.2010 → 26.08.2010
Journal of Basic Microbiology, Per Erik Saris, 21.01.2010 → 31.01.2010
Journal of Bionanoscience and Biotechnology, Per Erik Saris, 13.03.2010 → 25.03.2010
Journal of Dairy Sciences, Per Erik Saris, 05.09.2010 → 25.09.2010
Journal of Peptide Science, Per Erik Saris, 15.08.2010 → 30.08.2010
LWT Food and Science, Per Erik Saris, 15.10.2010 → 30.10.2010
Letters in Applied Microbiology, Per Erik Saris, 25.01.2010 → 07.02.2010
Microbial Biotechnology, Per Erik Saris, 12.01.2010 → 25.01.2010
Microbial Biotechnology, Per Erik Saris, 15.06.2010 → 21.06.2010
Natural Product Research, Per Erik Saris, 25.01.2010 → 10.02.2010
Referoena toiminen 2010 20 julkaisusarjassa 22 käsikirjoitusta, Per Erik Saris, 01.01.2010 → 31.12.2010
Revista de Biologia Marina y Oceanografía, Per Erik Saris, 30.11.2010 → 10.12.2010

Maija Tenkanen, maija.tenkanen@helsinki.fi

Applied and Environmental Microbiology, Maija Tenkanen, 2002 → 2010, United States
Biochemical Journal, Maija Tenkanen, 2002 → 2007, United Kingdom
Cellulose, Maija Tenkanen, 2002 → 2011, United States
Biochimica et Biophysica Acta, Maija Tenkanen, 2003 → 2010, United States
Analytica Chimica Acta, Maija Tenkanen, 2005, Netherlands
Biomacromolecules, Maija Tenkanen, 2005 → 2011, United States
Carbohydrate Polymers, Maija Tenkanen, 2005 → 2011, United Kingdom
Journal of Agricultural and Food Chemistry, Maija Tenkanen, 2005 → 2011, United States
Macromolecular Symposia, Maija Tenkanen, 2005, Germany
Enzyme and Microbial Technology, Maija Tenkanen, 2006 → 2011, United States
Journal of Pulp and Paper Science, Maija Tenkanen, 2006, Canada
Holzforschung, Maija Tenkanen, 2007 → 2011, Germany

12
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

International Journal of Biological Macromolecules, Maija Tenkanen, 2007, United Kingdom
Macromolecular Bioscience, Maija Tenkanen, 2007, United States
Molecules, Maija Tenkanen, 2007, Switzerland
Applied Biochemistry and Biotechnology, Maija Tenkanen, 2008, Germany
Journal of Basic Microbiology, Maija Tenkanen, 2008, Germany
LWT-Food Science and Technology, Maija Tenkanen, 2008 → 2011, United Kingdom
Bioresource Technology, Maija Tenkanen, 2009 → 2011
Cereal Chemistry, Maija Tenkanen, 2009
Journal of Molecular Catalysis B: Enzymatic, Maija Tenkanen, 2009
Biotechnology and Bioengineering, Maija Tenkanen, 2010
Journal of Applied Polymer Science, Maija Tenkanen, 2010 → 2011
Journal of Biotechnology, Maija Tenkanen, 2010
Journal of Cereal Science, Maija Tenkanen, 2010

Hely Tuorila, Hely.Tuorila@helsinki.fi
Reviewer: Jounral of Chemical Senses, Hely Tuorila, 2005 → 2007
Reviewer: European Food Research and Technology, Hely Tuorila, 2006
Reviewer: Journal of Neuroscience Methods, Hely Tuorila, 2006
Reviewer: Journal of Food Science, Hely Tuorila, 2007 → 2009
Reviewer: Trends in Food Science and Technology, Hely Tuorila, 2007
Reviewer: Journal of Nutrition Education and Behavior, Hely Tuorila, 2009
Reviewer: Public Health Nutrition, Hely Tuorila, 2009
Reviewer: Clinical Nutrition, Hely Tuorila, 2010
Reviewer: Experimental Brain Research, Hely Tuorila, 2010
Reviewer: Proceedings of the Academy of Sciences USA (PNAS), Hely Tuorila, 2010, United States

Maijaliisa Erkkola, maijaliisa.erkkola@helsinki.fi
Adherence to food-based dietary guidelines and evaluation of nutrient intake in 7-year-old children, Maijaliisa Erkkola, 2008
Early infant feeding and type 1 diabetes, Maijaliisa Erkkola, 2008
What do babies eat: evaluation of a food frequency questionnaire to assess the diets of infants aged twelve months, Maijaliisa Erkkola, 2008
Dietary habits and childhood asthma; a review, Maijaliisa Erkkola, 2009
Modifying effects of wealth on the response to nutrient supplementation in pregnancy on birth weight, duration of gestation and perinatal mortality in rural western China: double-blind cluster randomized controlled trial, Maijaliisa Erkkola, 2009
Nutrients and foods consumed by New Zealand children on schooldays and non-schooldays, Maijaliisa Erkkola, 2009
Socio-economic status and underweight and stunting in children from Lambaréné, Gabon, Maijaliisa Erkkola, 2009
The contribution of school meals and packed lunch to food consumption and nutrient intakes in UK primary school children from a low income population, Maijaliisa Erkkola, 2009
Validity and reproducibility of a semi-quantitative food frequency questionnaire for use among Portuguese pregnant women, Maijaliisa Erkkola, 2009
Vitamin D deficiency in children with eczema, Maijaliisa Erkkola, 2009
Cord blood 25-hydroxyvitamin D levels and risk of respiratory infection, childhood wheezing, and asthma, Maijaliisa Erkkola, 2010
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lambert-Allardt

Cord blood vitamin D deficiency predisposes to RSV lower respiratory tract infection, Maijalisia Erkkola, 2010
Dietary Habits of Female Urban Slum-dwellers in Mumbai, India, Maijalisia Erkkola, 2010
Energy intake misreporting among children and adolescents: A systematic literature review* for Maternal & Child Nutrition, Maijalisia Erkkola, 2010
Maternal dietary patterns during pregnancy and risk of wheeze and eczema in Japanese infants, Maijalisia Erkkola, 2010
Nonclassical Vitamin D Actions, Maijalisia Erkkola, 2010
Nutrient and food intakes differ among Latina subgroups during pregnancy, Maijalisia Erkkola, 2010
Relative validity of a food-frequency questionnaire to evaluate intake of schoolchildren living in the Brazilian Western Amazon., Maijalisia Erkkola, 2010
Validation of a food frequency questionnaire and options for data processing using the doubly labeled water method in children, Maijalisia Erkkola, 2010

Riitta Freese , Riitta.Freese@helsinki.fi
Atherosclerosis, Riitta Freese, 01.01.2005, Netherlands
British Journal of Nutrition, Riitta Freese, 01.01.2005 → 31.12,2005, United Kingdom
European Journal of Nutrition, Riitta Freese, 01.01,2006 → 31.12,2006, Germany
Public Health Nutrition, Riitta Freese, 01.01.2006 → 31.12,2006, United Kingdom
Food & Nutrition Research, Riitta Freese, 2010
Metabolism, Riitta Freese, 2010
Suomen Lääkärilehti, Riitta Freese, 2010, Finland

Riitta Kivikari , Riitta.Kivikari@helsinki.fi
Food Chemistry, Riitta Kivikart, 01.01.2005 → 31.12,2005, United Kingdom

Velimatti Ollilainen , Velimatti.Ollilainen@helsinki.fi
"Stability of Lutein in Wholegrain Bakery Products Naturally High in Lutein or Fortified with Free Lutein", Velimatti Ollilainen, 06.2010 →
Determination of Vitamin B12 in meat and meat products by RP-HPLC after enrichment and purification on an immunoaffinity column, Velimatti Ollilainen, 03.2010 → ... , United Kingdom
HPLC DETERMINATION OF THIAMINE AND RIBOFLAVIN IN GREEN LEAFY VEGETABLES, WITH SAMPLE PREPARATION USING CLARAJI DIASTASE 35 U/ml, Velimatti Ollilainen, 06.2010 → ... , United States
Influence of thermal processing on hydrolysis and stability of folate poly-glutamates in broccoli (Brassica oleracea var. Italica), tomato (Lycopersicon Esculentum) and carrot (Daucus carota), Velimatti Ollilainen, 01.2010 → ... , United Kingdom

Anne-Maria Pajari , Anne-Maria.Pajari@helsinki.fi
Proceedings of Dietary Fibre, Anne-Maria Pajari, 01.09.2006 → 01.11,2006, Finland
Food & Nutrition Research, Anne-Maria Pajari, 2010 → ...

Marita Ruusunen , Marita.Ruusunen@helsinki.fi
Journal of Animal Breeding and Genetics, reviewer, Marita Ruusunen, 03.2007
Livestock Science, reviewer, Marita Ruusunen, 09.2007
Meat Science, reviewer, Marita Ruusunen, 2007 → 2010
Agricultural and Food Science, reviewer, Marita Ruusunen, 12.2009
Appetite, reviewer, Marita Ruusunen, 03.2009
LWT - Food Science and Technology, reviewer, Marita Ruusunen, 09.2009
Journal of Animal Science, reviewer, Marita Ruusunen, 05.2010

Tuula Sontag-Strohm , Tuula.Sontag-Strohm@helsinki.fi
Agricultural and Food Science, Tuula Sontag-Strohm, 01.01,2000 → 2011
Cereal Chemistry, Tuula Sontag-Strohm, 2000 → 2011, United States
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Journal of Food Engineering, Tuula Sontag-Strohm, 2006 → 2011
Journal of the Institute of Brewing, Tuula Sontag-Strohm, 01.01.2006 → 31.12.2006
Food Research International, Tuula Sontag-Strohm, 2010 → ...

Pekka Kristian Varmanen, pekka.varmanen@helsinki.fi

Applied and Environmental Microbiology, Pekka Kristian Varmanen, 2006 → 2011
FEMS Letters in Microbiology, Pekka Kristian Varmanen, 2007
Infection and Immunity, Pekka Kristian Varmanen, 2007
Journal of Proteome Research, Pekka Kristian Varmanen, 2007
Journal of Racial/ethnic differences, Pekka Kristian Varmanen, 2008 → 2010
Proteomics, Pekka Kristian Varmanen, 2008 → 2011
Veterinary Microbiology, Pekka Kristian Varmanen, 2008 → 2011
BMC Genomics, Pekka Kristian Varmanen, 2009
Microbial Biotechnology, Pekka Kristian Varmanen, 2009
Microbiology-SGM, Pekka Kristian Varmanen, 2009 → 2011
Molecular Microbiology, Pekka Kristian Varmanen, 2009
Current Opinion in Biotechnology, Pekka Kristian Varmanen, 2010
Journal of Basic Microbiology, Pekka Kristian Varmanen, 2010
Journal of Biotechnology, Pekka Kristian Varmanen, 2010
Molecular and Cellular Proteomics, Pekka Kristian Varmanen, 2010 → 2011

Kirsi Jouppila, Kirsi.Jouppila@helsinki.fi

European Food Research and Technology, reviewer, Kirsi Jouppila, 10.2005
Food Chemistry, reviewer, Kirsi Jouppila, 04.2005
Journal of Agricultural and Food Chemistry, reviewer, Kirsi Jouppila, 06.2005
Journal of Food Science, reviewer, Kirsi Jouppila, 04.2005
Journal of Agricultural and Food Chemistry, reviewer, Kirsi Jouppila, 06.2006
Food Biophysics, reviewer, Kirsi Jouppila, 11.2007
Journal of Food Process Engineering, reviewer, Kirsi Jouppila, 12.2007
Journal of Food Science, reviewer, Kirsi Jouppila, 01.2007
Agricultural and Food Science, reviewer, Kirsi Jouppila, 08.2009

Christel Lamberg-Allardt, Christel.Lamberg-Allardt@helsinki.fi

British Journal of Nutrition, reviewer, Christel Lamberg-Allardt, 1998 → ..., United Kingdom
European Journal of Clinical Nutrition, reviewer, Christel Lamberg-Allardt, 01.01.2001 → ..., Netherlands
Calciified Tissue International, reviewer, Christel Lamberg-Allardt, 01.01.2002 → ..., United States
Life Sciences, reviewer, Christel Lamberg-Allardt, 01.01.2006 → 31.12.2005, United Kingdom
Agricultural and Food Science, reviewer, Christel Lamberg-Allardt, 01.01.2006 → 31.12.2006, Finland
BMC Public Health, Christel Lamberg-Allardt, 2006, United Kingdom
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Annals of Epidemiology, reviewer, Christel Lamberg-Allardt, 2007, United Kingdom
BMC Health, reviewer, Christel Lamberg-Allardt, 01.01.2007, United Kingdom
Public Health Nutrition, reviewer, Christel Lamberg-Allardt, 01.01.2007 → ..., United Kingdom
American Journal of Clinical Nutrition, reviewer, Christel Lamberg-Allardt, 2008 → ..., United States
Bone, reviewer, Christel Lamberg-Allardt, 2009 → ...
Nature (Endocrinology), reviewer, Christel Lamberg-Allardt, 2010 → ...

Editor of communication journal
Hely Tuorila, Hely.Tuorila@helsinki.fi
Editorial board: Food Today (EUFIC), Hely Tuorila, 01.01.2006 → 31.12.2011, Belgium

Editor of special theme number
Maijaliisa Erkkola, maijaliisa.erkkola@helsinki.fi
SLA: Väestöryhmittäiset erot ravitsemuksessa ja ruokakäytäntymisessä, teemanumeron erikoistoiminnoista, Maijaliisa Erkkola, 2010 → 2011

Christel Lamberg-Allardt, Christel.Lamberg-Allardt@helsinki.fi
Journal of Nutrition, coeditor of supplement on vitamin D, Christel Lamberg-Allardt, 11.2005, United States

Assessment of candidates for academic posts
Marina Heinonen, Marina.Heinonen@helsinki.fi
Academic post evaluation: Swedish Agricultural University, Marina Heinonen, 2006 → 2009, Sweden
Academic post evaluation: Univ. of Turku, Marina Heinonen, 2005, Finland
Academic post evaluation: Univ. of Kuopio, Marina Heinonen, 2006, Finland
Academic post evaluation: Univ. of Reading, Marina Heinonen, 2006 → 2007, United Kingdom
Academic post evaluation: University of Helsinki, Marina Heinonen, 2006 → ...
Academic post evaluation: Swedish Agricultural University, Marina Heinonen, 2007 → 2010, Sweden

Vieno Piironen, Vieno.Piironen@helsinki.fi
Assessment of competence for professorship, Vieno Piironen, 06.2005, Sweden
Assessment of academic qualifications, University of New South Wales, Vieno Piironen, 2009, Australia

Hannu Salovaara, Hannu.Salovaara@helsinki.fi
Statement in filling a professor position, Hannu Salovaara, 2008, United Kingdom
Statement when filling a professor position, Hannu Salovaara, 2010, Sweden
Statement when filling an Associate Professor position, Hannu Salovaara, 2010, Sweden

Hely Tuorila, Hely.Tuorila@helsinki.fi
Assessment of candidates for an academic post: Senior lecturer, Hely Tuorila, 2005, Sweden
Statement of academic qualification: Senior scientist, Hely Tuorila, 2006, United States
Assessment of academic qualification: Associate professor, Hely Tuorila, 2007, Canada
Assessment of candidates for an academic post: Professor, Hely Tuorila, 2007, Sweden
Assessment of academic qualification: Associate professor, Hely Tuorila, 2008, United Kingdom
Assessment of candidates for an academic post: Associate professor, Hely Tuorila, 2008, Denmark
FoodNutri/Lamberg-Allardt

Assessment of academic qualification: Docent (adjunct professor), Hely Tuorila, 2009, Finland

Riitta Freese, Riitta.Freese@helsinki.fi

Expert's opinion of the scientific merits of an Adjunct Professor applicant Kim Laitinen, Riitta Freese, 2006 → ..., Finland

Expert's opinion of the scientific merits of an Adjunct Professor applicant Maart Hartikainen, Riitta Freese, 2010, Finland

Kirsi Jouppila, Kirsi.Jouppila@helsinki.fi

Assessment of a candidate for the position of Associate University Lecturer, Kirsi Jouppila, 09.2008, Sweden

Membership or other role in review committee

Eero Puolanne, Eero.Puolanne@helsinki.fi

Evaluation of Danish Institute of Agricultural Sciences, Food Laboratory, Eero Puolanne, 07.09.2005 → 10.06.2005

Evaluation of Food Science Education in Estonia, Eero Puolanne, 09.04.2007 → 13.04.2007

Hämeen ammatikorkeakoulun laadunvarmistusjärjestelmän auottuvuus, Eero Puolanne, 15.09.2010 → 23.04.2011

Maija Tenkanen, maija.tenkanen@helsinki.fi

Evaluation of the research proposals, Bioenergy Programme, Metta, Maija Tenkanen, 2006, Finland

Evaluation of the research proposals, Programme of Development of Industrial Biotechnology, Lithuanian State Science and Studies Foundation, Maija Tenkanen, 2007, Lithuania

Evaluation of the research proposal, Odysseus Programme, Research Foundation Flanders, Maija Tenkanen, 2007, Belgium

Evaluation of high school research projects, Tutki - Kehitä - Kiipele, Maija Tenkanen, 2008 → 2011, Finland

Evaluation of the Vinnova Competence Centre BiMac Innovation, Maija Tenkanen, 2009, Sweden

Evaluation of the research proposal, Danish Agency for Science, Technology and Innovation, Maija Tenkanen, 2010, Denmark

Christel Lamberg-Allardt, Christel.Lamberg-Allardt@helsinki.fi

Assessment of Research Fellowships, Health Research Board, Ireland, Christel Lamberg-Allardt, 2006, Ireland

The Health Research Board, Ireland, Christel Lamberg-Allardt, 01.06.2006 → 30.06.2006, Ireland


Evaluation of projects, Food Standard Agency, UK, Christel Lamberg-Allardt, 2009 → 2010, United Kingdom


Review of proposal, Wellcome Trust, UK, Christel Lamberg-Allardt, 2010, United Kingdom

Review of proposal, National Science Foundation, USA, Christel Lamberg-Allardt, 2010, United States

Membership or other role in research network

Vera Mikkilä, Vera.Mikkila@helsinki.fi

Member of steering group, Vera Mikkilä, 2006 → ..., Finland

Kirsu Savijoki, kirsu.savijoki@helsinki.fi

Substitute Member of Management Committee of COST Action FA1002 Farm Animal Proteomics, Kirsu Savijoki, 2010 → ...

Viene Piironen, Vieno.Piironen@helsinki.fi

COST 927 Thermally processed foods: possible health implications, Vieno Piironen, 2004 → 2009

EuroFIR - European Food Information Resource, Vieno Piironen, 2005 → 2010

EuroFIR-ABBL, Vieno Piironen, 01.01.2009 → ...

BIFKI FOOD 3, Vieno Piironen, 01.01.2009 → ...

Healthforum, Vieno Piironen, 2010 → ...

Eero Puolanne, Eero.Puolanne@helsinki.fi

COST 925 Prenatal effects on meat quality, Eero Puolanne, 01.01.2004 → 31.12.2011

17
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Lihakeskuksen työpajo, Eero Pudasanne, 01.01.2009 → 31.12.2011
Hannu Salovaara, Hannu.Salovaara@helsinki.fi
Suomen keliakialiiton asiantuntijane

COST Action Proposal: CEREAL BETA-GLUCAN: NEW TOOLS FOR DIETARY FIBRE FUNCTIONALITY AND HEALTH, Hannu Salovaara, 2010 → …

COST Action Proposal: CEREAL BETA-GLUCAN: NEW TOOLS FOR DIETARY FIBRE FUNCTIONALITY AND HEALTH, Hannu Salovaara, 2010 → …, Belgium

Maija Tenkanen, maija.tenkanen@helsinki.fi
Member of the management committee, COST D29, Maija Tenkanen, 01.01.2004 → 30.06.2007

Member, COST E41, Maija Tenkanen, 2004 → 2008

Coordinator, researcher training network at the University of Helsinki: Natural Polymers, Maija Tenkanen, 2005 → …, Finland

Member of the management committee, COST 928, Maija Tenkanen, 2005 → 2010

Member of the management committee, NordForsk network: Food and Bioresource Enzyme Technology, Maija Tenkanen, 2009 → 2013

Supervisor and member of the management team, Glycoscience Graduate School, Maija Tenkanen, 2006 → …, Finland

Member, COST FP0602, Maija Tenkanen, 2007 → …

Member of the management committee, COST FP0901, Maija Tenkanen, 2009 → …

Coordinator, NordForsk network: Refining Lignocelluloses to Advanced Polymers and Fibers, Maija Tenkanen, 2010 → 2013

Supervisor and vice-chair of the management team, Graduate School of Biomass Refining, Maija Tenkanen, 2010 → …, Finland

Maijaliisa Erkkola, maijaliisa.erkkola@helsinki.fi

Pekka Kristian Varmanen, pekka.varmanen@helsinki.fi

Membership or other role in national/international committee, council, board

Attendance at the Committee of the Finnish Research Council, Antti Knaapila, 2005 → 2008, Finland

Chair of the Finnish Microbiology Research Network, Antti Knaapila, 2007, Finland

Chair of the Finnish Mycology Research Network, Antti Knaapila, 2007, Finland

Chair of the Finnish Mycology Research Network, Antti Knaapila, 2007, Finland

Kaisu Keskitalo, kaisu.vuokko@helsinki.fi

ETS:n aaltorakennusten tutkimuksen jaosto, Kaisu Keskitalo, 2008, Finland

ETS:n hallitus, Kaisu Keskitalo, 2008, Finland

Tapani Alatossava, tapani.alatossava@helsinki.fi

Chair of the Finnish Dairy Research Society, Tapani Alatossava, 01.01.2006 → …

Chair of the Finnish Mycology Research Network, Antti Knaapila, 2007, Finland

Chair of the Finnish Mycology Research Network, Antti Knaapila, 2007, Finland

Marina Heinonen, Marina.Heinonen@helsinki.fi

Board member: The Nordic Forum for Lipid Research and Technology (Lipoforum), Marina Heinonen, 1993 → …

Member of the board: Lipidforum (Nordic Forum for Lipid Research and Technology), Marina Heinonen, 08.1993 → …, Norway

Board member: National Novel Food Board, Marina Heinonen, 2000 → …, Finland

Member: EFSA, European Food Safety Authority, AFC Panel, Marina Heinonen, 01.07.2004 → 30.06.2006, Italy
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUTOR COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Research evaluation: Academy of Finland, Marina Heinonen, 2005 → ..., Finland
Member: EFSA, European Food Safety Authority, NDA Panel, Marina Heinonen, 01.07.2006 → 30.06.2009, Italy
Member: EFSA, European Food Safety Authority, NDA Panel/Working Group on Health Claims, Marina Heinonen, 01.07.2006 → ..., Italy
Member: International Scientific Advisory Board, ISAFRUIT, integrated EU project, Marina Heinonen, 2006 → 2010
Research evaluation: National Research Agency (ANR), France, Marina Heinonen, 01.01.2006 → 31.12.2006, France
Research programme chair: Academy of Finland/ELVIRA (Nutrition, health and food), Marina Heinonen, 2006 → 2011, Finland
Member: expert group for evaluation on health claims, Evira, Marina Heinonen, 01.01.2007 → 31.12.2009, Finland
Member: International Life Sciences Institute (ILSI) - Europe, Marina Heinonen, 01.01.2008 → 31.12.2010, Belgium
Member: EFSA, European Food Safety Authority, Working Group on Isoflavones, Marina Heinonen, 2009 → 2011
Member: Committee on public relations and societal impact: Faculty of Agriculture and Forestry, Marina Heinonen, 01.10.2010 → ..., Finland
Research evaluation: ERC Starting grants, Marina Heinonen, 2010 → 2011
Research evaluation: Fund for Scientific Research of Flanders (FWO), Belgium, Marina Heinonen, 2010

Lea Hyvönen, Lea.Hyvonen@helsinki.fi

Agronomilaitos, Lea Hyvönen, 01.01.2006 → 31.12.2006
Board Member: National Novel Food Board, Lea Hyvönen, 2006, Finland
FIDA, Lea Hyvönen, 01.01.2006 → 31.12.2006
ISEKI-food network, Lea Hyvönen, 01.01.2006 → 31.12.2006
ISEKI-food network, Lea Hyvönen, 01.01.2006 → 31.12.2006
MMTDK, tutkimus- ja jatkokoulutusasemakunta, Lea Hyvönen, 01.01.2006 → 31.12.2006
MMTDK, vahvistajakunta, Lea Hyvönen, 01.01.2006 → 31.12.2006
Slovenian Research Institute, Lea Hyvönen, 01.01.2006 → 31.12.2006
UusiElintarvikelaakorakunta, Lea Hyvönen, 01.01.2006 → 31.12.2006

Sari Mustonen
Elintarvikelaakoratoimikunnan aineistotyöntäjän tutkimusjohtaja, Sari Mustonen, 2007 → 2008, Finland

Marja Mutanen, Marja.Mutanen@helsinki.fi

Elintarvikelaakoratoimikunnan asiantuntijaryhmä, Marja Mutanen, 01.01.2005 → 31.12.2005, Finland
Korkeakoulun neuvottelutoimikunta asiantuntijaryhmä, Marja Mutanen, 01.01.2005 → 31.12.2005, Finland
International Union of Nutritional Sciences, Marja Mutanen, 01.01.2006 → 31.12.2006
Suomen ravitsemusmiekka yhdistys, Marja Mutanen, 01.01.2006 → 31.12.2006
KNS, Marja Mutanen, 01.01.2006 → 31.12.2006

Viene Piironen, Vieno.Piironen@helsinki.fi

UusiElintarvikelaakorakunta, Novel Food Committee, Vieno Piironen, 1999 → 2012, Finland
EGO/Rutkautavallusasiayhdistyhmä, Working group on food safety, member, Vieno Piironen, 01.01.2005 → 31.12.2005, Finland
SFK-N FOOD 2, Vieno Piironen, 2005 → 2008

ABS Graduate School (Applied Bioscience – Bioengineering, Food &amp; Nutrition) Board, Vieno Piironen, 2009 → ..., Finland
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lambert-Allardt

ETP Food for Life Finland, Vieno Pilronen, 2009 → ..., Finland
Maatalous-metsätieteiden rahaston hoitokunta, Foundation of Agricultural and Forest Sciences/administrative committee, Vieno Pilronen, 2010 → 2013, Finland
Eero Puolanne, Eero.Puolanne@helsinki.fi
International Congress of Meat Science and Technology, Eero Puolanne, 15.08.1985 → 31.08.2011
ICoMST Contact Secretary, Eero Puolanne, 1986 → ...
MMTDK, laakkeskuesien neuvottelukunta, Eero Puolanne, 01.08.1998 → 31.12.2009
HY/Työskentelytoimikunta, Eero Puolanne, 01.01.2004 → 31.12.2006
Laakoset johdotyönä jäsen, Eero Puolanne, 01.01.2004 → 31.12.2006
COST 525, Eero Puolanne, 01.01.2006 → 31.12.2006
Eihartiokotoollisuuslaitoksen liestetillinen neuvosto, Eero Puolanne, 01.01.2006 → 31.12.2006
HY, viikon hevostotilastojen johdotyönä, Eero Puolanne, 01.01.2006 → 31.12.2006
HY, konselot, Eero Puolanne, 01.01.2006 → 31.12.2006
HY, yliopistotutkijas, Eero Puolanne, 01.01.2006 → 31.12.2006
HY, yliopiston johdotyönä, Eero Puolanne, 01.01.2006 → 31.12.2006
Hy, keräyslistoikun johdotyönä, henkilöstösuunnitteluryhmä, Eero Puolanne, 01.01.2006 → 31.12.2006
Hy, johdotyönä keräyslistoikunnan kehittämisä, Eero Puolanne, 01.01.2006 → 31.12.2006
Hy, keräyslistoikunnan kehittämisä, Eero Puolanne, 01.01.2006 → 31.12.2006
Hy, ruokataloikun johdotyönä, Eero Puolanne, 01.01.2006 → 31.12.2006
MMTDK, UPU-asiantuntijaryhmä, Eero Puolanne, 01.01.2006 → 31.12.2006
MMTDK, liestotyönryhmä, Eero Puolanne, 01.01.2006 → 31.12.2006
Suomalainen biokasparatorina, Eero Puolanne, 01.01.2006 → 31.12.2013
Promontori, Eero Puolanne, 13.05.2008 → 08.08.2008
Viihdyttäjä, ruokataloikun jäsen, Eero Puolanne, 01.01.2009 → 31.12.2011
Karsalaskijo, johdotyönä jäsen, Eero Puolanne, 01.01.2010 → 31.03.2014
Leena Räsänen, Leena.Rasanen@helsinki.fi
Member of the scientific committee of Finnish Food and Drinks Industries’ Federation, Leena Räsänen, 01.01.1998 → 31.12.2008
Hannu Salovaara, Hannu.Salovaara@helsinki.fi
Suomen Keliakialiiton asiantuntijaneuvosto, Hannu Salovaara, 01.01.1997 → ...
AACC Oat Products Technical Committee, Hannu Salovaara, 01.01.2006 → 31.12.2006
Dietary Fibre 2006 (DF 06. Organizing Committee), Hannu Salovaara, 01.01.2006 → 31.12.2006
Eihartiokotoollisuuslaitoksen liestetillinen neuvottelukunta, Hannu Salovaara, 01.01.2006 → 31.12.2006
MMTDK, Opetuslaitoksen kehittämistoimikunta, Hannu Salovaara, 01.01.2006 → 31.12.2009
Suomen Keliakialiiton gluksenautten-tuoteoikeus asiantuntijaryhmä, Hannu Salovaara, 01.01.2006 → ...
Teaching Skills Committee of the Faculty of Agriculture and Forestry, Hannu Salovaara, 01.09.2009 → 2014, Finland
Uusielintarvikelautakunnan jäsen, Hannu Salovaara, 2009 → 2011
Member of evaluation panel 2010-, Hannu Salovaara, 2010, Sweden
Per Erik Saris, Per.Saris@helsinki.fi
Biobio-saura, Per Erik Saris, 01.01.2005 → 31.12.2005
Norges forskningsråd, Per Erik Saris, 01.01.2005 → 31.12.2005, Norway
Norges Forskningsråd, Per Erik Saris, 01.01.2006 → 31.12.2006, Norway
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Pepidipasto, Per Erik Sars, 01.01.2006 → 31.12.2006
Biblio soura/Pepidipasto, Per Erik Sars, 01.01.2007 → 31.12.2007, Finland
Norges Forskningsråd, Per Erik Sars, 01.01.2007 → 31.12.2007, Norway
Norges forskningsråd, Per Erik Sars, 01.01.2007 → 31.12.2007, Norway
Norges forskningsråd, Per Erik Sars, 01.01.2007 → 31.12.2007, Norway
European Peptide Society, Per Erik Sars, 01.01.2008 → 31.12.2008
Norges Forskningsråd, Per Erik Sars, 01.01.2008 → 31.12.2008
Suomen akateeminen työpaaja, Per Erik Sars, 01.01.2008 → 31.12.2008
Suomen pehotilaukka, Per Erik Sars, 01.01.2008 → 31.12.2008
Tutkimushankkeiden arvioijana panelistin jäsenenä Norjan tutkimusraatikoita, Per Erik Sars, 12.10.2010 → 13.10.2010, Norway

Maija Tenkanen, maija.tenkanen@helsinki.fi
Member of the management committee, Division of Biotechnology (Association of Finnish Chemical Societies), Maija Tenkanen, 2001 → ..., Finland
European Federation of Biotechnology, Maija Tenkanen, 01.01.2003 → 30.04.2005
Member, American Chemical Society (ACS), Maija Tenkanen, 2003 → 2005, United States
Member of the board, Foundation for Research of Natural Resources in Finland, Maija Tenkanen, 200g → ..., Finland
Member of the scientific advisory board, Food Research Foundation, Maija Tenkanen, 2009 → ..., Finland
Hely Tuorila, Hely.Tuorila@helsinki.fi
Member of Scientific Council of the University of Helsinki, Hely Tuorila, 01.01.2001 → 31.12.2006
Member of board: Nutrition, health risks and health sense among consumers, Hely Tuorila, 2005 → 2010, Finland
Member of publication task force: Federation of Finnish Learned Societies, Hely Tuorila, 01.01.2006 → 31.12.2006, Finland
Chair, Scientific board of the Finnish Food Research Foundation, Hely Tuorila, 2007 → 2009, Finland
Evaluation of Danish Food Science as a member of International advisory board of LMC, Denmark, Hely Tuorila, 19.10.2008 → 24.10.2008, Denmark
Member of International Advisory Board (LMC, Denmark), Hely Tuorila, 2008 → 2010, Denmark
Member of Scientific Advisory Board (CCFFT, Tallinn, Estonia), Hely Tuorila, 2009 → 2014, Estonia
Vice Director: Applied Biosciences (ABS) Graduate School, Hely Tuorila, 01.09.2009 → 31.08.2014, Finland
Vice chair of board: Foundations’ Post Doc Pool, Hely Tuorila, 2009 → 2011, Finland
Riitta Freese, Riitta.Freese@helsinki.fi
Finnish Society for Nutrition Research board member, Riitta Freese, 2001 → 2007, Finland
Novel Food Board of Finland, Riitta Freese, 2009 → ..., Finland
Anna-Maija Lampi, Anna-Maija.Lampi@helsinki.fi
DOCTORAL FELLOWSHIP PROGRAMME OF THE AUSTRIAN ACADEMY OF SCIENCES, Anna-Maija Lampi, 20.06.2007 → 31.12.2007, Austria
HY, Anna-Maija Lampi, 16.06.2007 → 31.12.2007, Finland
Veinamatti Ollilainen, Veinamatti.Ollilainen@helsinki.fi
European standardisation CEN TC275/WG9 Vitamin and Horizontal methods (EU), Veinamatti Ollilainen, 01.01.2005 → 31.12.2005
Anne-Maria Pajari, Anne-Maria.Pajari@helsinki.fi
Finnish Society for Nutrition Research board member, Anne-Maria Pajari, 2008 → ..., Finland
European Institute of Food and Nutrition Sciences, expert member, Anne-Maria Pajari, 2010 → ..., Germany
Tuula Sontag-Strohm, Tuula.Sontag-Strohm@helsinki.fi
Chairman of Finnish Association for Cereal Scientists. Suomen Viljateknikkojen Seura ry, Tuula Sontag-Strohm, 01.01.2004 → 31.12.2006

21
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Member of AACC Division of Education, Tuula Sontag-Strohm, 2005 → ..., United States
Member of AACC Oat Method Working Group, Tuula Sontag-Strohm, 2005 → ..., United States
Chairman of Nordic Cereal Congress 2006, Helsinki, Tuula Sontag-Strohm, 01.01.2006 → 31.12.2006

Kirsu Jouppila , Kirsu.Jouppila@helsinki.fi
Contact person of ISEKI-Food 3 academic network, Kirsu Jouppila, 2010 → ...
Management committee member, COST Action FA1001, Kirsu Jouppila, 2010 → ...

Christel Lamberg-Allardt , Christel.Lamberg-Allardt@helsinki.fi
EU Osteoporosis Consultation Panel, member, Christel Lamberg-Allardt, 2002 → ...
TBOP-doctoral programme, board member (former TULES-School ; former TBGS-school), Christel Lamberg-Allardt, 01.01.2002 → ..., Finland
Uuselintarvikelautakunta, Novel Food Board .Board deputy member, Christel Lamberg-Allardt, 2003 → 2008, Finland
Member of expert group for EFSA-FEEDAP Panel., Christel Lamberg-Allardt, 2004 → 2006, Belgium
12th vitamin D workshop, 2006, USA, member, programme committee, Christel Lamberg-Allardt, 2006 → 2006, United States
2nd International on Trace elements, member of organizing committee, Christel Lamberg-Allardt, 01.01.2005 → 31.12.2007
Vitamin D Council (USA), member, Christel Lamberg-Allardt, 01.01.2005 → ..., United States
Health claims, expert, Evira, Christel Lamberg-Allardt, 01.01.2007 → 31.12.2007, Finland
13th vitamin D workshop, October 2009, Belgium, member, programme committee, Christel Lamberg-Allardt, 2009 → 2009, United States
Finnish Osteoporosis Association(Suomen Osteoporoosiliitto), board member, Christel Lamberg-Allardt, 01.01.2008 → 31.12.2008
Valtion ravitsemusneuvottelukunta, National Nutrition Council, board member, Christel Lamberg-Allardt, 2008 → 2011
Uuselintarvikelautakunta, Novel Food Board Board member, Christel Lamberg-Allardt, 2009 → 2012
Nordic Nutrition Recommendations 2012, NNR5, Calcium Review Group, Chair, Christel Lamberg-Allardt, 2010 → 2012
Nordic Nutrition Recommendations 2012, NNR5, Vitamin D Review Group, Chair, Christel Lamberg-Allardt, 2010 → 2012

Membership or other role in public Finnish or international organization
Marina Heinonen , Marina.Heinonen@helsinki.fi
Olivetiin kemistän laad. hyödyntä, Marina Heinonen, 01.01.2006 → 31.12.2006
Member: National Novel Food Board (MMM), Marina Heinonen, 01.01.2007 → ..., Finland
Member: Research Council of Biosciences and environment, Academy of Finland, Marina Heinonen, 01.01.2007 → 31.12.2012
Lea Hyvönen , Lea.Hyvonen@helsinki.fi
ISEKI-Food Network: Representative of the University of Helsinki, Lea Hyvönen, 2000 → 2009
Board Member: Scientific and Research Foundation, Lea Hyvönen, 2006 → 2009, Finland
Viene Piironen , Vieno.Piironen@helsinki.fi
Elintarvikkeiden Tutkimuslaitos, Food Research Foundation, Scientific Advisory Committee, Vieno Piironen, 1999 → ..., Finland
EuCheMS (European Association for Chemical and Molecular Sciences), Food Chemistry Division, Vieno Piironen, 2005 → ...
Faculty of Agriculture and Forestry, Advisory Board on Food and Agricultural Sciences, Vieno Piironen, 01.01.2006 → 31.12.2009
Chemical risks of foods: expert network (EVRA), Vieno Piironen, 01.01.2008 → 31.12.2008, Finland
Suomen Tiedeakatemian, Finnish Academy of Science and Letters, Vieno Piironen, 2008 → ..., Finland
Suomen Tiedeakatemian, Finnish Academy of Science and Letters, Section of Agricultural and Forest Sciences, Vieno Piironen, 2009 → ...

22
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TAHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

Food/Nutri/Lambert-Allardt

Elintarvikkeiden Tutkimus- ja Saastamo, Food Research Foundation, Executive Committee, Vieno Pilronen, 2010 → ..., Finland
Leena Räsänen , Leena.Rasanen@helsinki.fi

The Central Union for the Welfare of the Aged, expert member of the nutrition, Leena Räsänen, 01.01.2001 → 31.12.2008, Finland
National Public Health Institute, member of Nutrition monitoring system committee, Leena Räsänen, 01.01.2003 → 31.12.2008, Finland

Per Erik Saris , Per.Saris@helsinki.fi

Elintarviketalouden PD-lautakunnan jäsen (PD=professional degree), Per Erik Saris, 01,01,2005 → 31,12,2005, Finland
Tietoellisen neuronvantajaryhmän jäsen, Per Erik Saris, 01,01,2005 → 31,12,2005, United States
Orgonics, Per Erik Saris, 01,01,2007 → 31,12,2007, United States
Orgonics, Per Erik Saris, 01,01,2008 → 31,12,2008, United States

Anna-Maija Lampi , Anna-Maija.Lampi@helsinki.fi

Elintarvikkeiden koostumustietopankin asiantuntijaryhmä, Anna-Maija Lampi, 01,01,2005 → 31,12,2005, Finland
Elintarvikkeiden koostumustietopankin asiantuntijaryhmä, Anna-Maija Lampi, 01,01,2006 → 31,12,2006
Elintarvikkeiden koostumustietopankin asiantuntijaryhmä, Anna-Maija Lampi, 01,01,2008 → 31,12,2008

Veikko Aarnio, Veikko.Aarnio@helsinki.fi

AEL: Elintarviketeollisuuden asiantuntijaryhmä jäsen, Veikko Aarnio, 01,01,2005 → 31,12,2005, Finland
ETS EMT Elintarviketiede ja Tietotekniikka - Elintarviketiede ja Tietotekniikka, Veikko Aarnio, 01,01,2005 → 31,12,2005, Finland
Elintarvikkeiden koostumustietopankin asiantuntijaryhmä, Veikko Aarnio, 01,01,2005 → 31,12,2005, Finland
Suomen Kemian Seura - Kemian Päivät - 2000, Kemian Päivät - 2000, Veikko Aarnio, 01,01,2005 → 31,12,2005, Finland
Tiedo 2000 -laiti avustaja, Veikko Aarnio, 01,01,2005 → 31,12,2005, Finland

Kirsu Jouppila , Kirsu.Jouppila@helsinki.fi

Member of the Finnish Society of Food Science and Technology (ETS), Kirsu Jouppila, 1985 → ..., Finland
Member of Institute of Food Technologists (IFT), Kirsu Jouppila, 1994 → ..., United States
Curator of the Food Science Student Association "Lipit", Kirsu Jouppila, 2003 → 2006, Finland
Member of the management group of Division of Process Engineering in ETS, Kirsu Jouppila, 2004 → 2008, Finland
Secretary of the management group of Division of Process Engineering in ETS, Kirsu Jouppila, 2005 → 2008, Finland
Member of the ISEKI-Food Association (IA), Kirsu Jouppila, 2008 → ...
Member of the management group of Division of Process Engineering in ETS, Kirsu Jouppila, 2010 → ..., Finland

Christel Lambert-Allardt , Christel.Lambert-Allardt@helsinki.fi

Ruokas Centre for Food Culture, Ruokas Ruokakulttuurikeskus, Chair of board, Christel Lambert-Allardt, 2005 → ..., Finland
2nd International on Trace elements, Christel Lambert-Allardt, 01,01,2006 → 31,12,2006, Finland
Centre for Food Culture, Ruokakulttuurikeskus, Centrum för matkultur, chair of board, Christel Lambert-Allardt, 01,01,2006 → ..., Finland
Ravistusmeterapeutti, Chapatu, koulutustyöryhmän, Christel Lambert-Allardt, 01,01,2007 → 31,12,2007, Finland
Vatakunnallisen ravistumuspalvelun koulutustyöryhmän, Christel Lambert-Allardt, 01,01,2008 → 31,12,2008
Vatton ravistumusuvateiteikkuntta, Christel Lambert-Allardt, 01,01,2008 → 31,12,2008

Membership or other role of body in private company/organisation

Marika Laaksonen , Marika.Laaksonen@helsinki.fi

Finnish Osteoporosis Association membership, Marika Laaksonen, 01,01,2005 → 31,12,2008, Finland

Tapani Alatossava , tapani.alatossava@helsinki.fi

EPANET-koodinvaltiohankkeen ohjausryhmä, Tapani Alatossava, 01,01,2005 → 31,12,2006
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Lea Hyvönen , Lea.Hyvonen@helsinki.fi
Kainuun Seura, Lea Hyvönen, 01.01.2006 → 31.12.2006
Eero Puolanne , Eero.Puolanne@helsinki.fi
Elintarvikkeiden Osamäkikeskus ELO, Eero Puolanne, 01.01.2006 → 31.12.2006
Foodwest, elintarvikkoasamiskeskus, Eero Puolanne, 01.01.2006 → 31.12.2006
Helsinki Business and Science Park Ltd:n halitus, Eero Puolanne, 01.01.2006 → 31.12.2011
Latokaranon yritystalousliitto:n hallitus, Eero Puolanne, 01.01.2006 → 31.12.2006
Lihateknologiy ry, Eero Puolanne, 01.01.2006 → 31.12.2010
Lihtedotus, Eero Puolanne, 01.01.2006 → 31.12.2011
Maa- ja metsätalousministeriö, laatustrategia-ohjausryhmä, Eero Puolanne, 01.01.2006 → 31.12.2006
Professoriliitto (Professor's Union), Eero Puolanne, 01.01.2006 → 31.12.2011
Seinäjoen yliopistokeskus, Eero Puolanne, 01.01.2006 → 31.12.2006

Hannu Salovaara , Hannu.Salovaara@helsinki.fi
Häätukseen puheenjohtaja, Hannu Salovaara, 1998 → …
Pyrillä-istiini, Hannu Salovaara, 01.01.2006 → 31.12.2006

Maijaliisa Erkkola , maijaliisa.erkkola@helsinki.fi
Bolus-ialaan neuvottelukunnan jäsen, Maijaliisa Erkkola, 2009 → …

Marita Ruusunen , Marita.Ruusunen@helsinki.fi
Society of Finnish Meat Technologists, Marita Ruusunen, 2001 → 2010, United States

Tuula Sontag-Strohm , Tuula.Sontag-Strohm@helsinki.fi
Member of the Expert Council for Finnish Coeliac Society, Tuula Sontag-Strohm, 01.01.2003 → 2011

Other tasks of an expert in private sector
Christel Lamberg-Allardt , Christel.Lamberg-Allardt@helsinki.fi
Victoriastiftelsen, Victoria Foundation, board member, Christel Lamberg-Allardt, 01.01.2005 → …, Finland

Participation in interview for written media
Essi Mari-Anna Paivärinta , Essi.Paivarinta@helsinki.fi

Antti Knaapila , Antti.Knaapila@helsinki.fi
Newspaper Interview in Aamulehti, Antti Knaapila, 19.08.2008
Newspaper Interview in uusimaa, Antti Knaapila, 22.08.2008

Marika Laaksonen , Marika.Laaksonen@helsinki.fi
Ilkakoulu opisto, Marika Laaksonen, 26.10.2005, Finland
Osteoporoosiliiton Huolehti liitosyli liikusta koulutus, Marika Laaksonen, 12.11.2005, Finland
Osteoporoosiliiton järjestämä Osteoporoosiliitto's ensiopiskelokoulu, Vaasa, Marika Laaksonen, 17.09.2005, Finland

Vera Mikkilä , Vera.Mikkila@helsinki.fi

Anna Maria Elisabeth Bäckström , anna.backstrom@helsinki.fi
FoodNutri/Lambert-Allardt

Kuluttajaidentiteetti ja lukusukutto, Anna Maria Elisabeth Bäckström, 2010

Marina Heinonen, Marina.Heinonen@helsinki.fi

Yliopistokirja, Marina Heinonen, 01.01.2000 – 31.12.2011, Finland


MM:n lehtikirjastosuus, Joensuu, Marin Heinonen, 02.11.2001 – 31.12.2011, Finland


Tiedotusläisruusu (Mikko Oy) Helsinki, Marina Heinonen, 03.05.2001 – 31.12.2011, Finland


Haastattelu (Päiväraita) Akrylamidi, Marina Heinonen, 01.01.2002 – 31.12.2011, Finland


Yleisradioehdokset: järjestää tilaisuuks Eurooppalaisille ruokatoimittajille (yleistäyksen esitelmä), Marina Heinonen, 05.11.2003 – 31.12.2011, Finland

Viikki päivävasteen esitelmä, Marina Heinonen, 03.10.2003 – 31.12.2011, Finland


Esitelmä, Rihimäen kansalaisopisto, Marina Heinonen, 03.02.2004 – 31.12.2011, Finland


Haastattelu (Chris Lindgren), Wikuri asiakkailehti, Marina Heinonen, 09.06.2004 – 31.12.2011, Finland

Haastattelu (Jaakko Ora), Terveydenlehti, Marina Heinonen, 11.08.2004 – 31.12.2011, Finland

Haastattelu (Johanna Mannila), Helsingin Sanomat, Marina Heinonen, 08.09.2004 – 31.12.2011, Finland


Haastattelu (Reetta Ahola), Voimin lehti, Marina Heinonen, 01.01.2004 – 31.12.2011, Finland


Haastattelu (Sari Keruva), Valtit Pelat lehti, Marina Heinonen, 11.05.2004 – 31.12.2011, Finland


Mieliavokirjotas, Helsingin Sanomat, Marina Heinonen, 29.01.2004 – 31.12.2011, Finland
FoodNutri/Lamberg-Allardt

Mielšitekrötösis, Helsingin Sanomat, Marina Heinonen, 02.11.2004 → 31.12.2011, Finland
Interview (written media, Domari): food additives vs. organic food, Marina Heinonen, 03.04.2007, Belgium
Interview (written media, Galains): vitamins, Marina Heinonen, 11.05.2007, Finland
Interview (written media: Luontaistveys): Vitamins in berries, Marina Heinonen, 25.05.2007, Finland
Interview (written media: Finfood), Marina Heinonen, 17.01.2008, Finland
Interview (written media: Hiyvä Terveis), Marina Heinonen, 03.01.2008, Finland
Interview (written media: Kauneus ja terveis), Marina Heinonen, 13.06.2008, Finland
Interview (written media: Luontaistveys), Marina Heinonen, 29.02.2008, Finland
Interview (written media: Maatalouden Pellervo), Marina Heinonen, 29.07.2008, Finland
Interview (written media: Metro), Marina Heinonen, 13.10.2008, Finland
Interview (written media: FIDA), Marina Heinonen, 03.11.2010
Interview (written media: Hiyvä Terveis), Marina Heinonen, 29.03.2010
Interview (written media: Itälehti), Marina Heinonen, 28.01.2010
Interview (written media: Kauneus ja terveis), Marina Heinonen, 06.09.2010
Interview (written media: Kotitalous-lehti), Marina Heinonen, 14.12.2010
Interview (written media: Kuluttaja-lehti), Marina Heinonen, 10.02.2010
Interview (written media: Luontaistveys), Marina Heinonen, 23.06.2010
Interview (written media: Mediauutiset), Marina Heinonen, 04.05.2010
Interview (written media: NYT-ilta, Helsingin Sanomat), Marina Heinonen, 19.01.2010
Interview (written media: Suomen Kuvalehti), Marina Heinonen, 23.04.2010
Interview (written media: Turun sanomat), Marina Heinonen, 24.03.2010
Interview (written media: Täysiväliä), Marina Heinonen, 08.04.2010
Interview (written media: Apu), Marina Heinonen, 23.07.2010
Interview (written media: Ruokatieto), Marina Heinonen, 24.09.2010

Lea Hyvönen, Lea.Hyvonen@helsinki.fi
Interview: Elinvarikkoiden sälyvyys, Lea Hyvönen, 17.05.2005, Finland
FIDAn syyskokous, Svenska handelshögskolan, Lea Hyvönen, 10.11.2006 → 31.12.2011, Finland
Näillä lisäaineita syöd joka päivä? Mainettaan parempit?; Lea Hyvönen, 07.04.2006

Sari Mustonen
Haastattelu Aamu-lehdestä, Sari Mustonen, 17.02.2007
Haastattelu Aumu-lehdestä, Sari Mustonen, 04.2007
Haastattelu Hiyvä Terveis-lehdestä, Sari Mustonen, 04.2007
Haastattelu Kehittyvää Elinvarikko -lehdestä, Sari Mustonen, 03.2007
Haastattelu Yliopisto-lehdestä, Sari Mustonen, 03.2007
Interview in magazine Elle, Sari Mustonen, 06.2008
Interview in magazine Opettaja, Sari Mustonen, 12.2008
Interview in magazine Pellervo, Sari Mustonen, 04.2008
Interview in magazine 60 degrees North - Natural Resources Magazine from Finland, Sari Mustonen, 01.2008

Marja Mutanen, Marja.Mutanen@helsinki.fi
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Estalmd Rotary ry:n kuukausikokouksessa, Marja Mutanen, 12.11.2002 → 31.12.2011, Finland
Haastattelu Aamulehdes, Marja Mutanen, 15.06.2002 → 31.12.2011, Finland
Haastattelu Häämeen Sanomissa, Marja Mutanen, 26.06.2002 → 31.12.2011, Finland
Haastattelu Itäsanomissa 26.8., Marja Mutanen, 28.08.2002 → 31.12.2011, Finland
Vantaan Sedeokesuva 18.5., Marja Mutanen, 18.05.2002 → 31.12.2011, Finland
Elinvarikko/Itä-Suomenlääkitys, Marja Mutanen, 04.06.2003 → 31.12.2011, Norway
Kotitap-aikoo (Haastattelu), Marja Mutanen, 04.05.2004 → 31.12.2011, Finland
Vation ravitsemusuuttelevottelukunnan seminaari, Marja Mutanen, 23.10.2004 → 31.12.2011, Finland
Terveysmessut, Marja Mutanen, 11.11.2005 → 31.12.2011, Finland

Leena Räsänen, Leena.Rasanen@helsinki.fi

Emtätehtävät, Leena Räsänen, 01.08.2000 → 31.12.2011, Finland
Aamulehtilta, Leena Räsänen, 12.03.2001 → 31.12.2011, Finland
Attrian juhlapäivityy, haastattelu, Leena Räsänen, 30.10.2002 → 31.12.2011, Finland
Eshdöö, Kullasaaren Marityhyödynteistä, Leena Räsänen, 01.01.2005 → 31.12.2011, Finland
Interview at magazine "Hyvä Terveys", Leena Räsänen, 14.01.2005, Finland
Interview at magazine "Lapsen maailma", Leena Räsänen, 24.08.2005, Finland
Presentation at Studia Generalia, Leena Räsänen, 10.02.2005, Finland
presentation at Studia Generalia, Leena Räsänen, 13.10.2005, Finland
Interview at Helsingin Sanomat, Leena Räsänen, 18.11.2007, Finland
Interview at magazine "Itälähti", Leena Räsänen, 03.05.2007, Finland
Interview at magazine "Itä-Häme", Leena Räsänen, 26.03.2007, Finland
Interview at magazine "Kahvi ja Terveys", Leena Räsänen, 28.08.2007, Finland

Hannu Salovaara, Hannu.Salovaara@helsinki.fi

Maaseudun tulevaisuus, Hannu Salovaara, 11.06.1998 → 31.12.2011, Finland
Pelastava terveyteen, Haastattelu, Tekninen ajankohtaisuus Radioaatiori, (toimittaja Anu Hopia), Hannu Salovaara, 01.04.1998 → 31.12.2011, Finland
Helsingin Sanomat, Sunnuntai D 1-2, haastattelu, Hannu Salovaara, 18.06.2000 → 31.12.2011, Finland
Södra Woche lederbütäreiff, Hannu Salovaara, 26.01.2001 → 31.12.2011, Finland
Lempäälän lukon aamunuutaja, Hannu Salovaara, 07.02.2001 → 31.12.2011, Finland
Asiantuntijalautausto, Hannu Salovaara, 2009 → ...

Haastattelut, Hannu Salovaara, 2009 → ...

Per Erik Saris, Per.Ericsar@helsinki.fi

Raseborgs vänner-yhteistyön vuosikokouksessa / Fisstema, Per Erik Saris, 12.10.1999 → 31.12.2011, Finland
Ekenäs yritysliikaa / Estalmd, Per Erik Saris, 09.05.2000 → 31.12.2011, Norway
Hanakko suomalaisessa kansalaisopiston tapaamisessa Hankoniemen ystäisöllä / Estalmd, Per Erik Saris, 02.02.2000 → 31.12.2011, Norway
FoodNutri/Lambert-Allardt

Helsingin Sanomat, Helsinki 13.09.2010


Kultainen kerran seminaari, Helsinki, Per Erik Saris, 06.11.2002 → 31.12.2011, Norway

Haastattelu Danonen uutisjulkaisuun, Per Erik Saris, 28.01.2010

Haastattelu Helsingin Sanomien, Per Erik Saris, 13.09.2010

Haastattelu Terveys ja Kauneus lehteen, Per Erik Saris, 24.11.2010

Hely Tuorila, Hely.Tuorila@helsinki.fi

Interview: Coffee and cigarettes, as much as you wish, Image magazine, Hely Tuorila, 01.2005, Finland

Interview: Food is a source of inspiration for a food scientist, Meira Nova company magazine, Hely Tuorila, 04.2005, Finland

Interview: Mämmi is a healthful goodie, ET magazine, Hely Tuorila, 04.2005, Finland

Interview: A must to get something good - craving for sweet, Me magazine, Hely Tuorila, 01.2006, Finland

Interview: Candy consumption has doubled during the past ten years, Keskil-Uusimaa newspaper, Hely Tuorila, 26.02.2006, Finland

Interview: Good taste is exciting for the senses, Oulun Ystävät company magazine, Hely Tuorila, 03.2006, Finland

Interview: Taste preferences in genes? Isalmen Sanomat newspaper, Hely Tuorila, 23.11.2006, Finland

Interview: Tracing tastes, Saarionen company magazine, Hely Tuorila, 2006, Finland

Interview: Does warm water quench the thirst as well as the cold water does, Tiede science magazine, Hely Tuorila, 05.2007, Finland

Interview: Food neophobia is inherited from parents, Turun Sanomat newspaper, Hely Tuorila, 13.04.2007, Finland

Interview: More than half of choosiness is inherited, Aamulehti newspaper, Hely Tuorila, 13.10.2007, Finland

Interview: Not only laughing frankfurters, Yliopisto magazine, Hely Tuorila, 03.2007, Finland

Interview: School children in taste school, Apu magazine, Hely Tuorila, 2007, Finland

Interview: Taste school gives words to experiences, Aromi professional magazine, Hely Tuorila, 04.2007, Finland

Interview: Taste school taught children to precise perceptions, Kehittävä Elintarvike professional magazine, Hely Tuorila, 02.2007, Finland

Interview: Taste school taught school to describe foods, Opettaja professional magazine, Hely Tuorila, 2007, Finland

Interview: Taste school teaches children to notice their senses, Maaseudun Televäistäus newspaper, Hely Tuorila, 19.02.2007, Finland

Interview: Tracing tastes, Maku magazine, Hely Tuorila, 01.2007, Finland

Interview: Tracing tasty healthiness, Fazer Täysjyvä company magazine, Hely Tuorila, 01.2007, Finland

Interview: What a drop-dead smell, Hälmeen Sanomat newspaper, Hely Tuorila, 26.08.2007, Finland

Interview: With some training, kids start liking sushi and bratwurst, Aamulehti newspaper, Hely Tuorila, 17.02.2007, Finland

Interview: Are food preferences inherited? Terveydenhoitaja professional magazine, Hely Tuorila, 01.2008, Finland

Interview: Basic tastes and calcium. Turun Sanomat, newspaper, Hely Tuorila, 27.08.2008, Finland

Interview: Take care of major issues in salt use, Sydän magazine, Hely Tuorila, 01.2008, Finland

Interview: Doesn't food taste? Blame your genes, Kauneus ja Terveys magazine, Hely Tuorila, 12.09.2009, Finland

Interview: Emotional eating, Kodin Kuvailehti magazine, Hely Tuorila, 09.2009, Finland

Interview: Food neophobia, Iltasanomat, Hely Tuorila, 09.01.2009, Finland

Interview: Rälying in senses, Iltaisanomat Plus, Hely Tuorila, 07.11.2009, Finland

Interview: Risks of overloading of senses, Kotiilääkärin magazine, Hely Tuorila, 08.2009, Finland
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Interview: Sense of smell, smell perceptions, Apu magazine, Hely Tuorila, 03.2009, Finland

Interview: Taste perceptions and preferences, Painonvartijat magazine, Hely Tuorila, 01.2009, Finland

Interview: Taste preferences, STT News Service, Hely Tuorila, 11.03.2009, Finland

Interview: Taste preferences, genetcs and experience, Teknikka ja Talous professional magazine, Hely Tuorila, 03.2009, Finland

Interview: Craving for sweet, Terveydskii magazine, Hely Tuorila, 09.2010, Finland

Interview: Does organic food taste better? Tiede, science magazine, Hely Tuorila, 10.08.2010, Finland

Interview: On appealing "junk food", Painonvartijat magazine, Hely Tuorila, 02.09.2010, Finland

Interview: On food preferences, Opettiita professional magazine, Hely Tuorila, 02.2010, Finland

Interview: Role of MSG in foods, Tunun Sanomat, newspaper, Hely Tuorila, 19.01.2010, Finland

Interview: Snäla på saltet, Råd och Rön professional magazine, Hely Tuorila, 2010, Sweden

Maijaliisa Erkkola, maijaliisa.erkkola@helsinki.fi

Interview: Hyvä Terveys -lehteen, Maijaliisa Erkkola, 01.2008

Interview: Järkeä juomavalintoihin, haastattelu Terve Tietoisuus-lehteen, Maijaliisa Erkkola, 11.2010

Interview: Kasvimet ja hedelmät kysyvät käsivälissyyttä lapsiperheessä. Haastattelu Varti -lehteen, Maijaliisa Erkkola, 20.10.2010

Interview: Laita lisää kasviksia lasten lautakielelle. Haastattelu Kulutuslehti-lehteen, Maijaliisa Erkkola, 12.2010

Interview: Myönteiset kokemukset ruoasta edistävät lapsen hyvää ravitsemusta. Maijaliisa Erkkola, 14.12.2010

Interview: Piienen lapsen lautakielelle tarvitaan lisää kasviksia, haastattelu Nutricia Baby Oy:n lehdistötiedotteeseen, Maijaliisa Erkkola, 20.10.2010

Interview: Sokarolu lapsoon, haastattelu Piltti-päälleen, Maijaliisa Erkkola, 2010

Interview: Somruukoa ruokkaa kaikilla aisteilla, haastattelu Kaleva-lehteen, Maijaliisa Erkkola, 04.09.2010

Interview: Äiti ja isä, myös teidän lautakielteenne on löytytävää kasviksiä. Haastattelut Aamulehteen., Maijaliisa Erkkola, 15.10.2010

Riitta Freese, Riitta.Freese@helsinki.fi

Interview: Hufvudstadsbladet newspaper on health effects of tea, Riitta Freese, 01.01.2010, Finland

Interview: Kuluttaja magazine on Mediterranean and Baltic diets, Riitta Freese, 09.09.2006, Finland

Interview: Kuluttaja magazine on Mediterranean and Baltic diets, Riitta Freese, 01.01.2007, Finland

Interview: Kuluttaja magazine on Mediterranean and Baltic diets, Riitta Freese, 01.01.2007, Finland

Interview: Hufvudstadsbladet newspaper on weight loss diets, Riitta Freese, 27.02.2009, Finland

Interview: Kuluttaja magazine on diet, Riitta Freese, 01.01.2010, Finland

Anna-Maija Lampi, Anna-Maia.Lampi@helsinki.fi


Jussi Loponen, Jussi.Loponen@helsinki.fi

Kelsaakkotkin pääsevät rukaisen leivän makuun, Jussi Loponen, 19.04.2010, Finland
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TAHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Ruista keliaakikolle? (Rye for celiacs), Jussi Loponen, 01.06.2010, Finland
Tastily gluten-free, Jussi Loponen, 29.07.2010, Finland

Veilimatti Ollilainen, Veilimatti.Ollilainen@helsinki.fi


Anne-Maria Pajari, Anne-Maria.Pajari@helsinki.fi

Kodin Kuvaletti, Anne-Maria Pajari, 24.10.2002, United States

Tuula Sontag-Strohm, Tuula.Sontag-Strohm@helsinki.fi

Kun haluat parempia proteineja, Tuula Sontag-Strohm, 10.12.2010

Christel Lamberg-Allardt, Christel.Lamberg-Allardt@helsinki.fi

Interview, Hyvä Terveys, vitamin D, Christel Lamberg-Allardt, 01.01.2005, Finland
Interview, Apteekin Hydylättä, vitamin D, Christel Lamberg-Allardt, 2007, Finland
Interview, Kauneus ja terveys, Vitamin D, Christel Lamberg-Allardt, 2007, Finland
Interview, Terveydeksi!, vitamin D, Christel Lamberg-Allardt, 2007, Finland
Interview, Valitut Palat, vitamin D, Christel Lamberg-Allardt, 2007, Finland
Interview, Aamulehti, vitamin D, Christel Lamberg-Allardt, 17.10.2008, Finland
Interview, Hotellit, vitamin D, Christel Lamberg-Allardt, 03.12.2008, Sweden
Interview, Hyvä terveys, Nutritional building bricks, Christel Lamberg-Allardt, 01.08.2008, Finland
Interview, Tehy-lehti, vitamin D, Christel Lamberg-Allardt, 13.10.2008, Finland
Interview, Apteekkarilehti, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Avilsi, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Gloria, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Helsingin Sanomat, Vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Helsingin Sanomat, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Hufvudstadsbladet, Vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Kaksplus, Vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Kodin Pellervo, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Mediaplanet, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Ravitsemuskaitsaus, Vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Tiedo, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Netpages of the Medical Journal (Suomen Lääkärilehti), Vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Verman D-vitamiiniviesti, vitamin D, Christel Lamberg-Allardt, 2009, Finland
Interview, Helsinki Times, Vitamin D, Christel Lamberg-Allardt, 15.10.2010, Finland
Interview, Aamulehti, vitamin D, Christel Lamberg-Allardt, 18.02.2010, Finland
Interview, Diabeteslehti, vitamin D, Christel Lamberg-Allardt, 03.10.2010, Finland
Interview, Endocrine News(USA), vitamin D, Christel Lamberg-Allardt, 05.2010, United States
Interview, Hämeen Sanomat, vitamin D, Christel Lamberg-Allardt, 28.04.2010, Finland
Interview, Itälehti, vitamin D, Christel Lamberg-Allardt, 18.03.2010, Finland
Interview, Kuluttaja-lehti, Maitoa moneen makuun (Milk for all tastes), Christel Lamberg-Allardt, 2010

Participation in radio programme
Kaisu Keskitalo, Kaisu.Vuokko@helsinki.fi
MTV3 News, Kaisu Keskitalo, 07.03.2008
Yle News, Kaisu Keskitalo, 07.03.2008
Yle XM Radio, Kaisu Keskitalo, 06.03.2008
Yle1 Radio Ykkösaamu, Kaisu Keskitalo, 11.03.2008

Marina Heinonen, Marina.Heinonen@helsinki.fi
Interview (Radio YLE): healthy food, Marina Heinonen, 15.02.2007, Belgium
Interview (Radio YLE), Marina Heinonen, 17.01.2008, Finland
Interview (Radio YleX), Marina Heinonen, 21.10.2008, Finland
Interview (Radio), Marina Heinonen, 12.10.2008, Finland
Interview (Radio, New Zealand), Marina Heinonen, 19.11.2008, New Zealand

Leena Räsänen, Leena.Rasanen@helsinki.fi
Radio programme at Yleisradio, Leena Räsänen, 16.06.2005, Finland
Radio programme at Yleisradio, Leena Räsänen, 16.02.2005, Finland

Hely Tuorila, Hely.Tuorila@helsinki.fi
Interview: Chemical senses and food preferences, YLEQ, Hely Tuorila, 01.2005, Finland
Interview: Taste of salt, Radio Suomi YLE”, Hely Tuorila, 02.2005, Finland
Interview: Taste and smell perceptions, radio program Radiaattori, YLE1, Hely Tuorila, 03.10.2007, Finland
Interview: Children’s food preferences, Kajaanin radio, Hely Tuorila, 12.03.2009, Finland
Interview: Children’s food preferences, Radio program YLE2, Hely Tuorila, 03.2009, Finland
Interview: Children’s food preferences, Radio program (YLEX), Hely Tuorila, 11.03.2009, Finland
Interview: Salt is a taste issue, Science Program Reseptori (YLE1), Hely Tuorila, 02.2009, Finland
Interview in Radio News: Taste of champagne, Hely Tuorila, 09.11.2010, Finland

Riitta Freese, Riitta.Freese@helsinki.fi
Interview on YLE radio news about trans fatty acids, Riitta Freese, 27.08.2007, Finland

Tuula Sontag-Strohm, Tuula.Sontag-Strohm@helsinki.fi
Interview for radio program "huoltoasema" in YLEFI, Tuula Sontag-Strohm, 16.04.2005
Interview in Radio Program Huoltoasema YLEFI, Tuula Sontag-Strohm, 28.05.2005
Interview in Radio program Huoltoasema YLEFI, Tuula Sontag-Strohm, 07.05.2005

Christel Lamberg-Allardt, Christel.Lamberg-Allardt@helsinki.fi
Interview, Radio Suomi, vitamin D, Christel Lamberg-Allardt, 29.05.2005, Finland
Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 21.01.2005, Finland
Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 25.02.2005, Finland
Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 27.03.2005, Finland
Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 09.11.2005, Finland
Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 18.03.2005, Finland
Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 18.02.2005
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 11.02.2005, Finland
Interview, YLE Radio Vega, Nutrition, Christel Lamberg-Allardt, 11.02.2005, Finland
Interview, YLE Radio Vega; Nutrition, Christel Lamberg-Allardt, 28.01.2005, Finland
Interview, Yle Radio Extrem, Christel Lamberg-Allardt, 07.02.2006, Finland
Interview: Yle Radio Extrem; Food additives, Christel Lamberg-Allardt, 03.12.2006, Finland
Interview: Radio Vega; Vitamin D, Christel Lamberg-Allardt, 11.02.2008, Finland
Interview: Radio Helmi; Vitamin D, Christel Lamberg-Allardt, 20.09.2008, Finland
Interview, Yle Vega, Vitamin D, Christel Lamberg-Allardt, 14.08.2009, Finland
Interview, Yle Vega, Vitamin D, Christel Lamberg-Allardt, 12.09.2009, Finland
Interview, Ylen 1, prime time news, vitamin D, Christel Lamberg-Allardt, 17.08.2010, Finland
Interview, Radio Nova, Vitamin D, Christel Lamberg-Allardt, 18.10.2010, Finland

Participation in TV programme

Liisa Johansson, Liisa.Johansson@helsinki.fi
Interview in TV 2, Programme “AKUUTI”, Liisa Johansson, 15.05.2007, United Kingdom

Virpi Kemi, virpi.kemi@helsinki.fi
Aamu-TV, Virpi Kemi, 01.02.2008

Marina Heinonen, Marina.Heinonen@helsinki.fi
Interview (TV Yle 1/Science), Marina Heinonen, 12.06.2008, Finland
Interview (TV YLE uutiset), Marina Heinonen, 10.02.2010, Finland

Sari Mustonen
TV-haastattelu Huomenta Suomi, Sari Mustonen, 21.02.2007
Tv interview in Prisma Studio, Sari Mustonen, 06.02.2008

Marja Mutanen, Marja.Mutanen@helsinki.fi
Akutti TV2, Marja Mutanen, 05.08.2005 → 31.12.2011, Finland
TV1 onjunta nauhaan ravitsemuksellista, Marja Mutanen, 28.10.2005 → 31.12.2011, Finland

Per Erik Saris, Per.Saris@helsinki.fi

Hely Tuorila, Hely.Tuorila@helsinki.fi
Interview: Genetics of taste preferences, MTV3 news, Hely Tuorila, 22.09.2005, Finland
Interview: Taste preferences, Good morning Finland (MTV3), Hely Tuorila, 22.09.2006, Finland
Interview: Nose in the major role, Science popularization program YLE Teenaa, Hely Tuorila, 08.11.2007 → 13.11.2007, Finland
Interview: Food preferences and food neophobia, Yle Teenaa, Hely Tuorila, 07.05.2009, Finland

Veilamatti Ollilainen, Veilamatti.Ollilainen@helsinki.fi
Viikki-Päivä 2005/Uudemnaa aikautditu TV, Veilamatti Ollilainen, 06.10.2005 → 31.12.2011, Finland

Christel Lamberg-Allardt, Christel.Lamberg-Allardt@helsinki.fi
Interview, Akutti- programme, YLE, Christel Lamberg-Allardt, 24.05.2005, Finland
Interview: Nelonen News, Christel Lamberg-Allardt, 17.10.2008, Finland
Interview, Christel Lamberg-Allardt, 24.09.2009
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING AT THE UNIVERSITY OF HELSINKI

RC-SPECIFIC TUHAT COMPILATIONS OF OTHER SCIENTIFIC ACTIVITIES 2005-2010

FoodNutri/Lamberg-Allardt

Interview, Christel Lamberg-Allardt, 23.11.2009
Interview, Christel Lamberg-Allardt, 2009
Interview, Akuutti-programme, Vitamin D, Christel Lamberg-Allardt, 02.02.2010
Phone interview, Christel Lamberg-Allardt, 27.09.2010
YLE FST 5 prime time news, Christel Lamberg-Allardt, 16.10.2010

Participation in interview for web based media
Marina Heinonen, Marina.Heinonen@helsinki.fi
Interview (Univ. of Helsinki HUB media), Marina Heinonen, 01.02.2010
Interview (University of Helsinki web media), Marina Heinonen, 04.07.2010

Sari Mustonen
Haastattelu Finfoodin uutisissa, Sari Mustonen, 16.11.2007
Haastattelu maatalous-metsätiedettäisen tiedekunnan verkkosivulla, Sari Mustonen, 16.02.2007
Haastattelu www.finfood.fi ja elisa.net, Sari Mustonen, 16.02.2007

Hely Tuorila, Hely.Tuorila@helsinki.fi
Interview: Taste school, Ruoka & Viini, elisa.net/uutiset, Hely Tuorila, 16.02.2007
Interview: How is the taste of umami?, Hely Tuorila, 11.2010, Finland

Maijaliisa Erkkola, maijaliisa.erkkola@helsinki.fi
Puhtaa on välälä, haastattelu Partiojohtajien verkkosivuille, Maijaliisa Erkkola, 06.2009
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING
AT THE UNIVERSITY OF HELSINKI

by CWTS, Leiden University, the Netherlands

Research Group: Lamberg-Allardt C

Basic statistics

- Number of publications (P) 354
- Number of citations (TCS) 2,025
- Number of citations per publication (MCS) 5.72
- Percentage of uncited publications 22%
- Field-normalized number of citations per publication (MNCS) 1.33
- Field-normalized average journal impact (MNJS) 1.28
- Field-normalized proportion highly cited publications (top 10%) 1.13
- Internal coverage .82

Trend analyses

Collaboration

Performance (MNCS) by collaboration type
INTERNATIONAL EVALUATION OF RESEARCH AND DOCTORAL TRAINING
AT THE UNIVERSITY OF HELSINKI

by CWTS, Leiden University, the Netherlands

Research profile

![Research profile chart]

Threshold: $P > 10$