

(URL: <https://food.ku.dk/english/staff/?pure=en/persons/19897>)

Ole G. Mouritsen

Professor Emeritus, University of Copenhagen



Ole G. Mouritsen PhD DSc is a physicist and professor emeritus of gastrophysics and culinary food innovation at the University of Copenhagen. He is an elected fellow of the Royal Danish Academy of Sciences and Letters, the Danish Gastronomical Academy, Sigma Xi, and Gastronomische Academie Deutschlands. He is president of the Danish Gastronomical Academy and was the founding director of the Danish national center for taste Taste for Life and national center of excellence MEMPHYS-Center for Biomembrane Physics. He is the author of several scientific books and about 400 scientific papers and reports, in addition to being recipient of a number of prestigious science and science communication prizes. He is passionate about Japanese food culture and is appointed Japanese Cuisine Goodwill Ambassador. He was knighted to the Order Dannebrogordenen in 2012 and the Japanese Order of the Rising Sun as a Commander was bestowed upon him in 2017. In his spare time, he cooks, collaborates with chefs, furthers his knowledge of all aspects of food, and writes articles and books about the science of food and taste, including English editions *Sushi: Food for The Eye, the Body, and the Soul* (2009), *Seaweeds: Edible, Available & Sustainable* (2014), *Umami: Unlocking the Secrets of the Fifth Taste* (2014; in Chinese 2019), *Life-As a Matter of Fat* (2015), *Mouthfeel: How Texture Makes Taste* (2017), *Octopuses, Squid and Cuttlefish: Seafood for Today and Tomorrow* (2021), and *The Science and Art of Pickled Vegetables: Tsukemono* (2021).