Curriculum vitae & Publication list

for

Ole G. Mouritsen

September 27, 2024

CURRICULUM VITAE

Name:	**OLE G. MOURITSEN**
Professional Titles:	Professor of Gastrophysics, PhD, DSc, FRS-DK, *R* Past director of National Danish Taste Center Taste for Life President of the Danish Gastronomical Academy
Date and Place of Birth:	May 4, 1950, Saxkjøbing, Denmark
Marital Status:	Married, two children (Jonas and Julie)
Present Address:	Langelinie 44, DK-5230 Odense M, Denmark (Tel: +45–6611–0858)
Citizenship:	Danish
Education:	Odense Katedralskole, 1967–1970 Aarhus University, 1970–1976
Degrees:	M.Sc. (cand.scient.) — Aarhus University, 1976 Ph.D. (lic.scient.) — Aarhus University, 1980 D.Sc. (dr.scient.) — Aarhus University, 1984
Scholarships:	Junior Research Fellowship 1976–1979 Senior Research Fellowships 1979–1985 Research Professorship 1985–1990
Academic Appointments:	Junior Researcher, Aarhus University, 1976–1979 Senior Researcher, Aarhus University, 1979–1985 Research Professor, Technical University of Denmark, 1985–1990 Full Professor, Technical University of Denmark, 1990–2001 Adjunct Professor, Helsinki University of Technology, 1998– Full Professor, University of Southern Denmark, 2001–2017 Director of the Danish Graduate School of Mol. Biophys., 1997-2015 Director of MEMPHYS-Center for Biomembrane Physics, 2001-2017 Director of National Danish Taste Center Taste for Life, 2014-2021 Full Professor, University of Copenhagen, 2017-2021 Emeritus professor, University of Copenhagen, 2021-
Awards and Honors:	Gold Medal in Chemistry, Aarhus University, 1975 A/S De Danske Spritfabrikker's Centennial Award, 1981 Kirstine Meyer født Bjerrum's Mindelegat, 1984 Villum Kann Rasmussen's Research Prize, 1990 NKT Research Prize, 1998, for research achievements in soft condensed matter and biological physics Hasselblad Foundation Research Award, 1998 National Prize for Science Communication, 2007 University of Southern Denmark Award for Research Communication, 2007 Royal Society of Chemistry Bourke Award and Silver Medal, 2008 Gourmand Best in the World Award, 2009, 2011, 2015, 2017, 2021

Book nominations in five categories
European Lipid Science Award, 2011
Awarded a knighthood in the Order of Dannebrog, 2012
Food+Media Award for best academic food communication, 2013
Chevalier de Cordon Bleu du Saint Esprit, 2014
Japanese Cuisine Goodwill Ambassador, 2016
DuPont Nutrition & Health Science Medal
for Excellence in Food Science, 2016
Order of the Rising Sun, Gold Rays With Neck Ribbon
(*Kyokujitsu chujusho*), 2017

Visiting Appointments:
Visiting Scientist, King's College, London, 1979
Visiting Scientist, University of British Columbia,
Vancouver, 1980–1981, 1982, 1983, 1989
Visiting Scientist, Concordia University, Montreal, 1980
Visiting Scientist, McGill University, Montreal, 1983, 1989

Elected Fellow of:
The Danish Academy of Technical Sciences (1991-2019)
The Royal Danish Academy of Sciences and Letters (1994)
The Danish Academy of Natural Sciences (2000)
The Danish Gastronomical Academy (2007)
Sigma Xi (2014)
Gastronomische Akademie Deutschlands (2019)

Associate of:
The Canadian Institute for Advanced Research (1991-2000)
McGill FCAR Center for the Physics of Materials

Member of:
Biophysical Society
APS American Physical Society
AAAS American Association for the Advancement of Science
Danish Physical Society
Danish Chemical Society
Swedish Biophysical Society
The Presidium of Experimentarium (1999-)

Editorial Board of:
Biochimica et Biophysica Acta: Biomembranes (1996-2001)
Chemistry and Physics of Lipids (1997-2013)
Flavour (2010-2017)
International Journal of Gastronomy and Food Science (2020-)

Advisory Editorial Board of:
Biophysical Chemistry (1996-)
European Biophysics Journal (with Biophys. Lett.) (1996-)
Computational Materials Science (1992-2005)
Aktuel Naturvidenskab (2000-)
Chemistry and Physics of Lipids (2011-2013)

Board/Adv. Bd. Member of:
Danish Chemical Society (1990-1993)
Danish Physical Society (1996-2001)
IUPAP Commission on Computational Physics (1996-1999)
IUPAP Commission on Stat. Physics (Ass.) (1997-1998)
Danish Nat. Committee for Theo. and Appl. Physics (1996-2001)
EU TMR-Physics Panel (1995-1998)

Council, Danish Academy of Technical Sciences (1995-1999)
Graduate School of Biophysics (1998-2017)
Graduate School of Non-linear Science (1998-2001)
Centre for Drug Design and Transport (1998-2002)
Theo. Chem. Sect. of the Danish Chemical Society (1999-2000)
Sci. Adv. Board Finnish Acad. Ctr. of Excellence (2000-2005)
LiPlasome Pharma A/S (2001-2008)
BIONET - Danish Center for Biophysics (2004-2009)
Hartmann Prize Committee (2001-2002)
Hans Christian Andersen Academy Committee (2001-2011)
The Carlsberg Bequest
to the Memory of Brewer J.C. Jacobsen (2003-2011)
Danish Center for Scientific Computing (2007-2011)
IUPAP Commission C6 on Biological Physics (2008-2011)
Palsgaard Estate A/S (2008-2020)
Nordic Food Lab, Advisory Board (2009-2017); Board (2014-2017)
Presidium of the Schou Foundation (2010-2020)
Nexus A/S (2010-2020)
Nordic Taste and Flavour Center (2014-)
Smag for Livet (2014-2021)
Food Fyn (2016-2019)
The Flavour Institute (2016-)
The Seaweed Health Foundation (2017-)
Taste Lab, The Alchemist (2020-)

Chairman of:

The Danish Academy of Technical Sciences' Group for
Basic and Auxiliary Sciences (1995-1999)
Danish National Committee for Biophysics (1998-2013)
Ørsted Lectures Committee (1999)
Carlsberg Chemistry Prize Committee (2004-2011)
Villum Kann Rasmussen Science Prize Committee (2005-2011)

Supervision: Have supervised and co-supervised 44 PhD-students

Principal Areas of Research: Statistical mechanics and thermodynamics, computer simulation techniques, phase transitions and critical phenomena, lipid physical chemistry, biomembrane physics and chemistry, surface and interface physics, materials science, gastrophysics.

Publications and Patents: – Published about 500 articles, books, and reports on the following subjects: Magnetic phase transitions and critical phenomena, martensitic and structural phase transitions, phase transitions in fluids, nuclear magnetic ordering, high–temperature series expansions, Monte Carlo methods, liquid crystals, overlayers on solid surfaces, one–dimensional spin systems, domain-growth kinetics, grain growth and grain boundaries, interfaces and melting, solidification, fractals and pattern formation, transport phenomena, high-temperature superconductivity, lipid monolayers and bilayers, biological membranes, cholesterol and proteins in membranes, liposomes, drug delivery, evolution, seaweeds, food science, taste science, gastrophysics.

– Co-edited five books on biophysics.

– Published 2 scientific monographs: "Computer Studies of Phase Transitions and Critical Phenomena" (Springer-Verlag, 1984); "Life - as a Matter of Fat: The Emerging Science of Lipidomics" (Springer-Verlag, 2005); 2nd Edition: "Life - as a Matter of fat: Lipids in a Membrane Biophysics Perspective (with L. A. Bagatelli), Springer (2016) [translated into Spanish in 2015].

– Published 8 popular science monographs in Danish on food and cooking, some translated into English, German, French, Japanese, Korean, and Chinese.

– Co-inventor on 4 patents related to drug delivery.

Science citations: As of September 2024 a total of around 17.000 citations and an h-index of 70 (Web of Science).

Most important scientific contributions: 1) Formulation of a quantitative, mechanistic model for lipid-protein interactions in membranes (the mattress model); 2) proposal of and characterization of the liquid-ordered phase in membranes and its key importance for understanding the effect of sterols on plasma membranes; 3) Quantitative description of lipid domains in membranes; 4) proposal, design, and construction of special liposomes (LiPlasomes) for drug delivery in cancer therapy using an endogenous, enzymatically controlled delivery mechanism; 5) Theoretical description of the glutamate-nucleotide synergy behind the molecular mechanism of the umami receptor.

Organizer of: Many national and international workshops and conferences; since 2000:

1. Topical Meeting on *Biophysics – Biological Physics*, Graduate School of Biophysics, Niels Bohr Institute, April 5, 2000.

2. Mini-workshop on *Mechanochemistry of Lipid Vesicles: Implications for Drug Carrier Design*. Royal Danish School of Pharmacy, May 15, 2000.

3. Summer Institute on *Biophysics and Biophysical Chemistry*, Technical University of Denmark, August and September, 2000.

4. *Being smart - a fishy matter of fat. Perspectives on polyunsaturated lipids.* One-day workshop. Technical University of Denmark, August 28, 2000.

5. *Biological Applications of Surface and Colloid Science*, 1st Joint Lund-Copenhagen PhD-student Meeting, University of Lund, October 2, 2000.

6. Fourth Topical Meeting on Biophysics-Biological Physics-Physical Biology, University of Copenhagen, May 22, 2001.

7. Workshop on the Structure of Biomembranes, Risø National Laboratory, May 29, 2001.

8. Fluorescence Techniques in Biophysics, Technical University of Denmark, June 18, 2001.

9. International Conference From Biomembranes to Cationic Liposomes & International Summer School of Biomembranes and Complexation, Helsinki, Finland, August 15-19, 2001.

10. Getting to the Centre of Matter: Explorations of the Nucleus, Technical University of Denmark, August 21, 2001.

11. Theory of Darwinian Evolution at the Turn of the Millennium, Royal Danish Academy of Sciences and Letters, Copenhagen, October 28, 2001.

12. Mini-workshop on Physical and Biophysical Properties of Long-chain Molecular Systems, University of Southern Denmark, December 3, 2001.

13. One-day workshop on *Fysik med relevans for biologi*, Roskilde University Center, March 25, 2002.

14. Inaugural Meeting Celebrating the Opening of Two New Centers of Excellence, NAC and MEMPHYS, May 27, 2002, University of Southern Denmark, Odense, Denmark.

15. Fifth Topical Meeting on Biophysics-Biological Physics-Physical Biology, University of Copenhagen, December 2, 2002.

16. LEO-MEMPHYS Meeting on Pulmonary Surfactants, University of Souther Denmark, March 14, 2003.

17. Hairy Interfaces and Stringy Molecules. An International Summer School and Workshop. University of Southern Denmark, Odense, Denmark, August 13-17, 2003.

18. Complexity and criticality. An International Symposium in Memory of Per Bak, University of Copenhagen, August 21-23, 2003.

19. Informal micro-workshop on Drug Research, University of Southern Denmark, January 22, 2004.

20. Informal Micro-workshop on PNA/DNA/peptides and their interaction with lipids, University of Southern Denmark, May 17, 2004.

21. Workshop on Skin: Redefining Borders, University of Denmark, December 16, 2004.

22. Biomembrane Organization and Protein Function - from Computation to Experiments. CECAM Workshop, Lyon, France, April 4-6, 2005.

23. Multi-scale Modelling of Macromolecule/membrane Interactions, CECAM Workshop, Lyon, France, August 29-31, 2005.

24. Session on Membrane Structure and Properties, 37th Joint Meeting on Membrane Transport, Sandbjerg, Denmark, June 1-3, 2005.

25. New Perspectives in Life Sciences, University of Southern Denmark, November 22, 2005.

26. Novel Technologies in Bio-imaging. University of Southern Denmark, June 15, 2006.

27. Mini-workshop on Biomembranes and Proteins: Spectroscopy and Modeling, University of Southern Denmark, June 21, 2006.

28. From Spins to Fats and Back Again. A Symposium in Honor of professor Martin J. Zuckermann, Simon Fraser University, Burnaby, Canada, August 5, 2006.

29. 2. Annual Meeting of BioNET-Danish Center for Experimental and Theoretical Biophysics, University of Southern Denmark, October 30-31, 2006.

30. Mini-workshop on Aquaporin Structure and Function, University of Southern Denmark, December 6, 2006.

31. 6th EBSA and European Biophysics Congress 2007. Workshop on Lipid Biophysics, London, July 15-19, 2007.

32. Wenner-Gren Foundation's International Symposium on The Human Skin Barrier as a Biomembrane Model, Stockholm, Sweden, June 27-30, 2007.

33. International and Interdisciplinary Symposium on Poly-unsaturated fatty Acids, neural Function & Mental Health, The Royal Danish Academy of Sciences and Letters, Copenhagen, Denmark, August 9, 2007.

34. MEMPHYS BioNano Workshop,University of Southern Denmark, Odense, Denmark, October 3, 2007.

35. MEMPHYS Biophysics Mini-workshop, University of Southern Denmark, Odense, Denmark, November 1, 2007.

36. Biophysics Mini-workhsop on Mucus, University of Southern Denmark, November 27, 2008.

37. The Interface of Lice. An International School on Biomembrane Physics, Chennai, India, January 7-18, 2008.

38. Joint Meeting of the Danish and GermanBiophysicists: Protein-protein Interactions. Hnfeld, Germany, May 21-24, 2009.

39. Seaweeds for Human Consumption, Bioactive Compounds, and Combating Diseases: An International Interdisciplinary Symposium, Carlsberg Academy, Royal Danish Academy of Sciences and Letters, Copenhagen, August 26-27, 2010.

40. Progress in Studies in the Reversal of Drug Resistance, University of Southern Denmark, June 4, 2012.

41. The Emerging Science of Gastrophysics: An International Interdisciplinary Symposium, The Royal Danish Academy of Sciences and Letters, Copenhagen, Denmark, August 27-28, 2012.

42. Faraday Discussions 161: Lipids and Membrane Biophysics, London, September 11-13, 2012.

43. Progress in Studies in the Reversal of Drug Resistance II, University of Southern Denmark, September 19, 2013.

44. Science of Taste: An Interdisciplinary Symposium, The Royal Danish Academy of Sciences and Letters, Copenhagen, Denmark, August 11-13, 2014.

45. XI International Seaweed Symposium 2016. Copenhagen, June 19-24, 2016.
46. Creative Tastebuds 2018, Aarhus, September 4-5, 2017.
47. Gastro-Science-Chef 2018, Copenhagen, June 14-15, 2018.
48. Creative Tastebuds 2020, Ebeltoft, Denmark, August 16-17, 2021.
49. Talking Sense, Royal Danish Academy of Sciences and Letters, Copenhagen, September 27-28, 2021.
50. Green transition by culinary science, art and craft, Royal Danish Academy of Sciences and Letters, Copenhagen, September 11-12, 2023.

Ph.D. Theses Supervised

1. Leonor Cruzeiro–Hansson, Technical University of Denmark: "Solitons and a Physical Model of Active Transport" (1986–1988).
2. John Hjort Ipsen, Technical University of Denmark: "Theoretical Studies of the Lipid Chain–Melting Transition in One– and Two–Component Model Membranes" (1986–1989).
3. Maria M. Sperotto, Technical University of Denmark: "Models of Lipid–Protein Interactions in Membranes" (1986–1989).
4. Dorthe Posselt, Risø National Laboratory and Technical University of Denmark: "Experimental Studies of Structural and Physical Properties of Polymers and Aggregates Which Can Be Described Using Fractal Models" (1987–1991).
5. Kent Jørgensen, Royal Danish School of Pharmacology and Technical University of Denmark: "Interaction of Foreign Molecules with Lipid Membranes" (1989–1991).
6. Jørgen Vitting Andersen, Technical University of Denmark: "Non–Equilibrium Phase Transitions and Ordering Processes in Lattice–Gas Models" (1989–1991).
7. Claus Jeppesen, Technical University of Denmark: "Computer Simulation of Ordering Processes in Soft and Hard Condensed Matter: Liquid Crystals, Polymers, Membranes and Interfacial Dynamics" (1989–1992).
8. Zhengping Zhang, McGill University, Montreal (co–supervised with M. J. Zuckermann): "Numerical Studies of Phase Behavior in Thermotropic and Lyotropic Liquid Crystals" (1989–1992).
9. Thomas Fiig, Risø National Laboratory and Technical University of Denmark: "Ordering Phenomena and Non-equilibrium Properties of Lattice Gas Models" (1991–1994).
10. Thomas Erik Ryssel Hønger, Technical University of Denmark: "Interplay Between Dynamic Properties and Functionality of Biomembranes. Dynamic Structure, Membrane Flexibility, and Morphological Instability Induced by Phospholipase A_2" (1991–1994).

11. Bernd Dammann, Technical University of Denmark: "Theory and Simulations of Soft and Fluctuating Interfaces" (1992–1996).

12. Henriette Gilhøj, Technical University of Denmark: "Non-equilibrium Ordering Processes and Self-organized Criticality" (1993–1995).

13. Per Lyngs Hansen, Technical University of Denmark: "Theoretical Investigations of Non-linear Phenomena in Fluctuating Membranes and Driven Interfaces" (1993–1997).

14. Jesper Lemmich, Technical University of Denmark: "Lipid Bilayers Studied by Small-angle Neutron Scattering" (1993–1996).

15. Jens Risbo, Technical University of Denmark: "Experimental and Theoretical Methodologies to Investigate Lipid Bilayer Phase Equilibria" (1994–1997).

16. Stephan Mannsteadt, Technical University of Denmark, Risø, and University of Copenhagen: "Model Simulation of the Structural Properties of Ceramic High-temperature Superconductors" (1993–)

17. Tamir Gil, Technical University of Denmark: "Wetting and Capillary Condensation as Means of Aggregation of Colloids in Two-dimensional Systems. A Model for Protein Aggregation in Membranes" (1995–1998).

18. Mads C. Sabra, Technical University of Denmark: "Physical Properties of Lipid Membranes with Proteins and Organic Solutes. Manipulating Membrane Structure" (1995–1998).

19. Morten Nielsen, McGill University, Montreal (co-supervised with M. J. Zuckermann): "Numerical Studies of ising Models Defined on a Random Lattice as Applied to the Phase Behavior of Lipid Bilayer Systems" (1995-1999).

20. Thomas Rosleff Bækmark, Technical University of Münich (co-supervised with Erich Sackmann): "Supported Membranes of Mixtures of Phospholipids and Lipo-polymers: Practical and Scientific Applications" (1996–1999).

21. Christa Trandum, Technical University of Denmark: "Alcohol-liposome Interactions: A Thermodynamic Investigation" (1996–1999).

22. Lars Kildemark Nielsen, Technical University of Denmark: "Small Scale Lateral Organisation in Lipid Membranes. An Atomic-force Microscopy Study" (1997–2000).

23. Pernille Høyrup, Technical University of Denmark: "Lipase Activity in Relation to the Physical Properties of Lipid Substrates" (1997–2001).

24. Tina Pedersen, Royal Danish School of Pharmacy (co-supervised with Kent Jørgensen and Sven Frøkjær): "Surface-modified Liposomes as Drug-delivery Systems" (1997–2001).

25. Carsten Svaneborg, Risø National Laboratory (co-supervised with Jan Skov Pedersen) "Computer Similation of Polymer and Colloid Systems" (1998–2001).

26. Torben Ishøy, Risø National Laboratory, University of Copenhagen, and Technical University of Denmark (co-supervised with Kell Mortensen and Stig Steenstrup) "Proteins near Interfaces: Structure, Folding, Adsorption, and Penetration." (1999–2004).

27. Morten Østergaard Jensen, Technical University of Denmark "Molecular Dynamics Simulations of Proteins, Biomembrane Systems, and Interfaces" (1999–2002).

28. Jesper Davidsen, Royal Danish School of Pharmacy (co-supervised with Kent Jørgensen, Charlotte Vermehren and Sven Frøkjær) "Phospholipase A_2 triggered targeting of liposomes" (1999–2002).

29. Thomas Kaasgaard, Technical University of Denmark (supervised by Kent Jrgensen and Ole G. Mouritsen) "Lipid bilayer investigations by atomic force microscopy. Domains, ripple phases, and interactions with enzymes, proteins, and peptides" (2000–2003).

30. Thomas Andresen, Technical University of Denmark (supervised by Kent Jrgensen, Robert Madsen, and Ole G. Mouritsen) "*De novo* organic synthesis and biophysical investigation of novel liposome systems in relation to drug delivery" (2001–2005).

31. Amy C. Rowat, University of Southern Denmark (supervised by John Hjort Ipsen and Ole G. Mouritsen) "Experimental Studies of the Physical Chemistry of Lipid Membranes" (1999–2004).

32. Michael Lomholt, University of Southern Denmark, (supervised by Ling Miao and Ole G. Mouritsen) "Theoretical study of non-equilibrium behavior of active fluid membranes" (2001–2005).

33. Danielle Keller, University of Southern Denmark and Risø National Laboratory (supervised by Niels Bent Larsen, Ian Max Møller, and Ole G. Mouritsen) "Supported Bilayers as Models of Biological Membranes" (2002–2005).

34. Ask Frode Jacobsen, University of Southern Denmark (supervised by Ling Miao, Claus Jeppesen, and Ole G. Mouritsen) "Molecular simulation of curvature-stress fields in membranes" (2002–2006).

35. Kristian Boye, University of Southern Denmark (supervised by Ling Miao, John Hjort Ipsen, Dennis Kim, and Ole G. Mouritsen) "Development and application of membrane micro-mechanical techniques" (2003–2007).

36. Esben Thormann, University of Southern Denmark (supervised by Per Lyngs Hansen, Adam Simonsen, and Ole. G. Mouritsen) "Dynamic force spectroscopic investigations of bond strength and energy landscapes in biological systems" (2003–2006).

37. Stinne Hørup Hansen, University of Southern Denmark (supervised by Claus Michelsen and Ole G. Mouritsen) "Biophysics as a Model for Interdisciplinary Teaching in Upper Secondary School" (2004–2008).

38. Brian Vad, University of Aarhus and University of Southern Denmark (supervised by Daniel Otzen and Ole G. Mouritsen) "Atomic force microscopy studies of membrane proteins" (2005–2009).

39. Eva Arnspang Christensen, University of Southern Denmark (supervised by Christoffer Lagerholm and Ole G. Mouritsen) "A global investigation of plasma membrane structure: a large-scale *in vivo* investigation of the lateral dynamics of plasma membrane proteins" (2006–2010).

40. Olav Sivertsen Garvik, University of Southern Denmark (supervised by John H. Ipsen, Beate Klosgen and Ole G. Mouritsen) "Micro-mechanics and microscopy of biomembranes" (2007–2010).

41. Jens Kühnle, University of Heidelberg and University of Southern Denmark (supervised by Matthias Weiss, Julian Shillcock, and Ole G. Mouritsen): "A model approach to the dynamics and shape variations of the Golgi apparatus" (2007-2010).

42. Jakub Kubiak, University of Southern Denmark (supervised by Christoffer Lagerholm, Luis Bagatolli and Ole G. Mouritsen) "Lateral organization of bacterial model membranes" (2008–2010).

43. Mathias P. Clausen, University of Southern Denmark (supervised by Ole G. Mouritsen, B. Christoffer Lagerholm, and Luis A. Bagatolli): "Single molecule investigations of phosphoinositide lipid signalling in FcoRI and EGFR signalosomes in vivo" (2009–2012).

44. Charlotte Vinther Schmidt, University of Copenhagen (supervised by Karsten Olsen and Ole G. Mouritsen) "Physico-chemical characterization of umami, flavor pairing, and texture in relation to sustainable food sources: Squid, oysters, and fermented beverages" (2017-2020).

Selected Invited Talks at Conferences/Workshops

1. March Meeting of the American Physical Society, Las Vegas, USA, March 31 – April 4, 1986: Invited talk entitled "Orientational and Compositional Ordering in Commensurate Molecular Monolayers Physisorbed on Graphite."

2. Danish Chemical Society, Copenhagen, May 6, 1986: Invited talk entitled "The Thickness of Biological Membranes – Importance for Function and Evolution."

3. 40–th WEH–Seminar on Physical Aspects of Membrane Structure and Function, Bad Honnef, West Germany, September 22–24, 1986: Invited talk entitled "Phase Transitions in Lipid Membranes."

4. 10–th Gwatt Workshop on Physics and the Living Matter, Gwatt, Switzerland, October 16–18, 1986: Invited talk entitled "Thermodynamics of Biological Membranes."

5. Topical Meeting on Non–Linear Dynamics and Chaos, Niels Bohr Institute, Copenhagen, Denmark, April 22, 1987: Invited talk on "Fractal Growth and Impurity–Controlled Solidification."

6. Workshop on Simulation Methods in Physics, Santiago, Chile, January 4–9, 1988: Series of invited lectures entitled "General Introduction to Monte Carlo Methods in the Study of Phase Transitions and Critical Phenomena," "Phase Transitions in Adsorbed Overlayers on Solid Substrates, "Pattern Formation and Aggregation in Lipid Membranes," and "Dynamics of Ordering Processes and Interface Dynamics."

7. Meeting on Makroskopiske Materialeegenskaber og Atomar/Molekylær Opbygning, DSM, Copenhagen, Denmark, February 4, 1988: Invited talk on "Fasediagrammer, Atomar Struktur og Computersimulering."

8. Workshop on Computer Simulations, Bad Honnef, West Germany, February 29 – March 3, 1988: Invited talk on "Computer Simulation of Lipid Membrane Phase Transitions."

9. Spring Meeting of the Danish Physical Society, Nyborg, Denmark, May 24–15, 1988: Invited talk on "Dynamics of Ordering Processes in Condensed Matter."

10. The Moscow Refusnik Seminar, Moscow, October 15, 1988: Talk on "Pattern Formation in Condensed Matter."

11. Nordic Study Conference on Complex Phenomena in Dynamical Systems at Spåtind, Norway, January 8–19, 1989: Two invited lectures on "Complex Phenomena and Dynamics of Lipid Membranes: Fluctuations, Interface Dynamics, and Growth."

12. Lipid Forum: Minisymposium om Membranlipider i Biologiske och Tekniska System, Stockholm, February 7–8, 1989: Invited talk entitled "Lipid–Cholesterol Interactions in Lecithin Membranes."

13. Danish Physical Society Topical Meeting on Computer Simulation in Statistical and Non–Linear Physics: Monte Carlo and Chaos, Aarhus University, March 14–15, 1989: Invited talk entitled "Kinetics of Ordering and Growth on Surfaces."

14. Workshop on Physics of Random Systems, Oslo University, April 25–26, 1989: Invited talk entitled "Dynamics of Random Networks of Interfaces."

15. 72th Canadian Chemical Conference, Symposium on Interfacial Phenomena: Structure and Thermodynamic Properties, Victoria, British Columbia, June 4–9, 1989: Invited talk entitled "Interface–Induced Phenomena in Lipid membranes."

16. Third Nordic Symposium on Computer Simulation, Lahti, Finland, August 25–26, 1989: Invited talk entitled "Computer Simulation of Interfacial Fluctuation Phenomena."

17. NATO Advanced Research Workshop on Kinetics of Ordering and Growth at Surfaces, Aquafredda de Maratea, Italy, September 18–22, 1989: Invited overview talk entitled "Kinetics of Ordering and Growth in 2–D Systems."

18. Symposium on Protein Engineering – the Way towards Enzyme Design, Oslo, Norway, September 28, 1989: Invited talk entitled " Principles of Lipid–Protein Interactions."

19. The Royal Danish Academy of Science and Letters, Copenhagen, November 6, 1989: Invited public lecture entitled "Physics of Biological Membranes."

20. The Royal Danish School of Pharmacy, Copenhagen, November 29, 1989: Invited general lecture entitled: "Physics of Biological Membranes."

21. 20th Anniversary of the Theoretical Chemistry Section of the Danish Chemical Society, Copenhagen, December 4, 1989: Invited talk entitled "Life of a Frustrated Molecule."

22. Workshop on Inter– and Intra–Membrane Interactions, Paris, France, December 14–15, 1989: Invited talk entitled "Dynamically Heterogeneous Membrane States – and How They Can Be Modulated by Foreign Molecules."

23. Workshop on Computer–Simulation Studies in Condensed Matter Physics, Athens, Georgia, February 12–16, 1990: Invited talk entitled "Computer Simulation Studies of Phase Transitions in Two–Dimensional Systems of Moleules with Internal Degrees of Freedom."

24. Canadian Institute of Advanced Research Workshop on Thin Flexible Surfaces and their Interactions, Vancouver, British Columbia, May 8–10, 1990: Invited talk entitled "Membrane Heterogeneity: A Perspective for Manipulating Structure–Function Relationships."

25. Meeting on Protein–Lipid Interactions: Future Directions, Oxford, England, September 16–19, 1990: Invited talk entitled "Dynamic Membrane Heterogeneity: Protein–Lipid Interactions Mediated by Lipid–Domain Interface Formation and the Effects of Cholesterol and Drugs."

26. II. Simulational Condensed Matter Physics Workshop, Heidelberg, Germany, October 17–19, 1990: Invited talk entitled "Impurity Effects on Phase Transitions in Lipid Membranes."

27. 35th Annual Meeting of the Biophysical Society, San Francisco, California, February 24–28, 1991: Invited talk entitled "Models of the Specific Heat Function of Lipid Membranes: Effects of Cholesterol and Anaesthetics."

28. Supercomputer Users' Meeting on Condensed Matter Physics/Materials Science, Linköping, Sweden, May 21–22, 1991: Invited talk entitled "Modeling of Oxygen Ordering Processes in High-T_c Superconducting Materials."

29. Nordic Research School on Simulation of Matter, Helsinki, Finland, June 10–14, 1991: Series of four invited lectures on computer simulation in materials science and on biological systems.

30. 2nd Meeting on Disorder in Molecular Solids, Garchy, France, June 27–27, 1991: Invited talk entitled "Dynamic Heterogeneity and Disorder: a Link Between Oxygen Order and high–T_c superconductivity."

31. Chaos, Correlations, and Complex Patterns, University of Copenhagen, Denmark, August 26–30, 1991: Series of three invited lectures on driven diffusive systems.

32. NATO Advanced Research Workshop on Computer Simulation in Liquid Crystals, Il Ciocco, Italy, September 15–20, 1991: Invited lectures entitled: "Nature's Preferred Liquid Crystal: The Lipid Bilayer Membrane — A Computer Simulator's Approach to Phase Transitions in Lipid Membranes" and "Computer Simulation of the Effects of Cholesterol, Proteins, and Drugs on Lipid Membrane Phase Behavior."

33. Minisymposium on Supermolecules, Macromolecules, and Molecular Aggregates, Danish Chemical Society, University of Copenhagen, November 10, 1992: "Soft Condensed Matter. Molecular Organization of Lipid membranes."

34. Conference on Computational Problems in Liquid Crystals, Kent State University, Ohio, November 13–14, 1992: "Computer Simulation of Orientational Ordering in the Lebwohl–Lasher Model: Pseudo–Spinodal Points and Fractional Brownian Motion."

35. Symposium on Polymer Theory, McGill University, Montreal, May 6–7, 1993: "Lipid–Protein Interactions in Membranes: The Hydrophobic Matching Condition."

36. CIAR Workshop on Polymer Materials Science, Xerox Research Centre of Canada, Toronto, May 10–12, 1993: "Nematic–Isotropic Phase Transition and Fractional Brownian Motion in Liquid Crystals."

37. Spring Meeting of the Danish Physical Society, Rødby, May 16–18, 1993: "Lipid–Protein Interactions in Membranes: The Hydrophobic Matching Condition."

38. 1st Copenhagen Symposium on Computer Simulation in Biology, Ecology, and Medicine, Copenhagen, August 23–25, 1993: "Computer Simulation of Heterogeneous Structures and Patterns in Biological Membranes."

39. ESF European Research Conference on Interfaces and Colloidal Systems. *Bilayer Membrane Systems*, University of York, September 3–8, 1993: "Dynamic Lipid–Bilayer Heterogeneity and Membrane Function."

40. Symposium on *Distance Based Approaches to Protein Structure Determination*, Technical University of Denmark, Lyngby, November 23–26, 1993: "Soft Condensed matter."

41. International Conference on Domain Organization in Biological Membranes, National Institutes of Health, Maryland, USA, March 2–3, 1994: "Static and Dynamic Membrane Heterogeneity and Its Influence on Macroscopic Membrane properties."

42. 38th Annual Meeting of the Biophysical Society, Workshop on Lipid-Protein Computation, New Orleans, Lousiana, USA, March 6–10, 1994: "Effects of Hydrophobic Matching in Lipid-Protein Bilayers."

43. FEBS Special Meeting on Biological Membranes, Helsinki/Espoo, Finland, June 27–July 1, 1994: "Models of Micro- and Nano-scale Heterogeneity in Lipid Bilayers."

44. Annual CCP5 Meeting on Order in Liquids, Sheffield Hallam University, Sheffield, England, September 5–7, 1994: "Local Order in Fluid Lipid Bilayers."

45. International Workshop on Characterization of Lipases for Industrical Applications: 3D Structure and Catalytic Mechanism, Bendor Island, Bandol, France, September 14–17, 1994: "Dynamic Heterogeneity of Fluid Lipid Bilayers."

46. Nordic Conference on Fish Quality – Role of Biological Membranes, Hillerød, Denmark, March 23-24, 1995: "Structure, Dynamics and Lateral Organization of Lipid Bilayer Membranes."

47. CIAR Workshop on Interfacing Hard and Soft Condensed Matter: Lessons from Nature, Insights for Nanotechnology, McGill University, Montreal, May 1-3, 1995: "Soft and Repulsive: Pseudo-criticality, Anomalous Swelling, and Critical Unbinding of Membranes."

48. 9th Nordic Symposium on Computer Simulation, Chalmars, Göteborg, Sweden, Aug. 25-27, 1995: "Soft Fluctuating Surfaces."

49. 1th International Conference on Proteins at Soft Surfaces, Munich, Germany, March 18-19, 1996: "Control of Lipid-protein Interactions and Enzyme Action by Lateral Membrane Heterogeneity."

50. European Nanotechnology Initiative Conference, SYMBION, Copenhagen, April 9-11, 1996: "Control of Enzyme (Lipase) Activity by nanoscale Structure of Lipid Aggregates."

51. First Siltavuori Symposium and Workshop: Update on Biomembranes – Coupling Betwwen Structure and Function, University of Helsinki, Finland, May 24-25, 1996: "Membrane Softness in Relation to Function."

52. 24th meeting of the Federation of European Biochemical Societies (FEBS), Barcelona, Spain, July 7-12, 1996: "From Molecular Interactions to Nanoscopic and Macroscopic Membrane Properties."

53. The Stockholm Biophysics Lectures, Stockholm, September 13, 1996: "Biomembranes: Physics of Soft, Repulsive, and Active Matter."

54. A Biophysics Day, Niels Bohr Institute, University of Copenhagen, October 11, 1996: "Lipids and Membranes."

55. Triangle Biophysics Symposium on Molecular Dynamics of Biomembranes, Chapel Hill, University of North Carolina, USA, October 24-26, 1996: "Dynamic Microheterogeneity and Lipid Domains in Membranes — Computer Simulation vs Experiment."

56. The International Symposium "In Search of a New Biomembrane Model," The Royal Danish Academy of Sciences and Letters, Copenhagen, August 13-16, 1997: "Membranes display nano-scale heterogeneity — beating the randomness of the fluid lipid bilayer."

57. Alfred Benzon Symposium 43 on Peptide and Protein Drug Delivery, Copenhagen, August 17-21, 1997: "Physical Properties of Lipid-bilayer Membranes."

58. Biophysical Chemistry at the Interface: Proteins, Lipids and Membranes. A Symposium in Honor of Thomas E. Thompson, on the Occation of His Retirement. University of Virginia Health Sciences Center, Virginia, November 6-7, 1997: " Lipid-protein Interactions as Means of Membrane Organization."

59. 8th ATI International Symposium – The Second Membrane Research Forum, Nagoya, Japan, March 4-5, 1998: "Lipid Domains and Protein Aggregates in Membranes."

60. Domain Organization in Membranes. Biological Implications. Research Workshop of the Israel Science Foundation, Jerusalem, March 16-19, 1998: "Nanometer-scale Domains in Lipid Membranes: Theory vs Experiment" and "Membrane Domain Organization in Relation to Active Proteins and Enzymes."

61. Novo-Nordisk Research Board Seminar, Novo-Nordisk A/S, Bagsværd, Denmark, May 26, 1998: "Lipid membranes: barrier, carrier, and target for protein function."

62. Minisymposium on Nanophase Chemistry: Assembly of Functional Molecular Architectures, The Danish Chemical Society, Copenhagen, May 27, 1998: "Nano-phase Physical Chemistry of Lipid Layers."

63. Annual meeting of the Danish Chemical Society, Odense University, Denmark, June 11, 1998: "Physical Chemistry of Biological Membranes."

64. International School of Liquid Crystals: Advances in the Computer Simulations of liquid Crystals, Erice, Sicily, June 11-21, 1998: Three lectures on "Phase Transitions in Lyotropics as Models for Biomembranes."

65. 25th International Symposium on Controlled Release of Bioactive Materials, Las Vegas, Nevada, USA, June 21-26, 1998: "Lipid Membrane Structure in Relation to Permeation."

66. 2nd International Workshop on Proteins and Soft Surfaces, University of Munich, Germany, October 24-26, 1998: "Active Proteins in Membranes."

67. NORDITA STAT-Mech-Network Meeting on Life, Order, and Disorder, Copenhagen, November 20-21, 1998: "Protein self-organization."

68. Symposium on 'Functional Cell membranes: Perspectives from Biophysics,' University of Helsinki, Helsinki, Finland, December 5, 1998: "Lateral organization of membranes by active proteins."

69. Danish Physical Society Winther School, Sandbjerg, January 18-22, 1999: "Physics of soft interfaces."

70. NORDITA Workshop on Biophysics, Copenhagen, February 1-2, 1999: "Membranes."

71. World of Physics - Creating the Future. Conference on Biomolecular Folding and Self-assembly, Institute of Physics and The Royal Society of Chemistry 1999 Congress, University of Salford, England, April 12-14, 1999: "Self-assembly and organization of proteins in lipid membranes."

72. Canadian Institute for Advanced Research All-Program Congress 'Knowledge Frontiers at the Edge of the Millenium,' Banff, Alberta, May 20-24, 1999: "Bringing soft interfaces to order: Cell membranes, technology, and the post-genomic era."

73. 4th Liquid Matter Conference, European Physical Society, Granada, July 3-7, 1999: "Nano-meter-scale structure of fluid lipid membranes."

74. 1th Nordic-Baltic Meeting on Surface and Colloid Science, Vilnius, Lithuania, August 21-25, 1999: "Membranes as Soft Surfaces."

75. Course on Simulation of Biological Processes, Portuguese Biophysical Society, Lisbon, October 1-3, 1999: "Monte Carlo Simulation of Membrane Organization."

76. Pathways in Protein Folding and Protein Aggregation, University of Copenhagen, October 6-9, 1999: "Physical Mechanisms of Protein Organization in Lipid Membranes."

77. Mainzer Physikalisches Kolloquium, Universität Mainz, December 7, 1999: "Physics of Cholesterol."

78. Workshop on Computational Stochastics, University of Aarhus, Denmark, January 17-23, 2000: "The third science – the computer experiment."

79. The Second LogP Symposium on Lipophilicity in Drug Disposition, University of Lausanne, Switzerland, March 5-9, 2000: "Structural studies of biological membranes and their significance in drug permeation."

80. Workshop on Liposomes: From Model Biomembranes to Transfection Vectors, University of Helsinki, Helsinki, Finland, March 13-25, 2000. Three lectures: "Liposomes *in silico*: What can we learn from computer simulations?" "Small-scale structure of lipid membranes," and " Degradation of liposomes by phospholipase - a clue to design smart liposomal drug-delivery systems?"

81. Membranes Biologiques de l'an 2000: Biomembranes at the Edge of the 21th Century - an International Workshop in Honor of Jean-Francois Tocanne, Toulouse, June 16, 2000: "Lipid domains in membranes - are they really there?"

82. Workshop on Membrane Structure and Drug Research, UCB Pharma, Braine-l'Alleud, Belgium, September 8, 2000: "Structure of lipid membranes in relation to drug research."

83. Chains on Interfaces. A EuroConference on the Physics of Surfactants and Polymers at Interfaces, Evora, Portugal, January 14-19, 2001: 'Nano-scale lipid membrane structure.'

84. Annual Spring Meeting of the Danish Physical Society, Nyborg, May 31-June 1, 2001: 'Physics innovation - a quest without a holy grail?'

85. 42nd International Conference on the Bioscience of Lipids, Bergen, June 4-9, 2001: 'Nano-structuring of lipid membranes.'

86. International Conference From Biomembranes to Cationic Liposomes & International Summer School of Biomembranes and Complexation, Helsinki, Finland, August 15-19, 2001: "Membranes and magic bullets."

87. Conference on Computational Physics (CCP 2001), Aachen, Germany, September 5-8, 2001: "Nano-scale structure in membranes in relation to enzyme action - computer simulation vs experiments.'

88. Workshop on Encapsulation of Food Ingredients, Danish Food Science Society, Copenhagen, February 26, 2002: "Liposomes as a laboratory for micro-encapsulation technologies."

89. International Workshop on Lipid-Peptide/Lipid-Protein Interactions, Gomadingen, Germany, March 25-27, 2002: "Membrane perturbations by integral membrane proteins and acylated peptides."

90. International Symposium on Lipid Signaling: Cellular events and their biophysical Mechanisms, Juan March Foundation, Madrid, Spain, May 20-22, 2002: "Biophysical mechanisms of phospholipase A_2 activation and their use in liposome-based drug delivery."

91. International Symposium on Aqueous Solutions: Experiment and Theory, Vancouver, Canada, June 2-5, 2002: "Aqueous membrane solutions: thermodynamics and functionality."

92. EuroConference on Physical Aspects and Applications to Biology and Chemistry, Reactivity in Organized Microstructures, Acquafredda di Maratea, Italy, June 22-27, 2002: "Enzyme reactivity in organized lipid nano-structures."

93. Inserm Workshop on Lipid Domains in Biological Membranes, La Roche-Posay, France, October 10-11, 2002: "Physical mechanisms of domain formation in membranes."

94. International Symposium on Lipids and Biomembranes: New Technologies, Davos, Switzerland, October 2-5, 2002: "Opening liposomes by phospholipase A_2 in liposome-based drug delivery."

95. Thermodynamics and Dynamics in Biological Systems. A Symposium in Honor of Rodney L. Biltonen on the Occasion of His Retirement, University of Virginia, Charlottesville, Virginia, USA, January 23-24, 2003: "Rod was right - membrane fluctuations do matter."

96. SprAM SI3M/DRFM CEA Lecture Series, Grenoble, France, February 10-12, 2003. Four lectures on "Membrane physics and membrane function - as a matter of fat."

97. Folkeuniversitetet i Odense. Forelæsningsserie om Nanoteknologi. March 11, 2003: "Naturens egen nanoteknologi."

98. Danish Center for Scientific Computing, Seminar Day, University of Copenhagen, June 3, 2003: "Membranes and proteins *in silico*."

99. EMBO Lecture Course on Cellular and Molecular Biology of Membranes, Cargese, Corsics, France, June 9-21, 2003: "Physical mechanisms of membrane lateral organization" and "Lipid insights from Nature - lessons for (nano)technology."

100. XVIII International Conference for Physics Students, University of Southern Denmark, Odense, August 7-12, 2003: "Physics in Biology."

101. XVII Annual Meeting of the European Colloid and Interface Science Society (ECIS 2003), Firenze, Italy, September 21-26, 2003: "Interfacial Enzymes in Targeted Liposome-based Drug Delivery."

102. Inserm Workshop on Biophysical Studies of Membrane Proteins, Strassbourg, France, October 15-17, 2003: "Lipid-protein Interactions in Membranes by Hydrophobic Matching."

103. International Symposium on Surface and Colloid Chemistry in the Life Sciences, Lund, Sweden, November 5-6, 2003: "Phospholipase A2 triggering in liposomal drug delivery."

104. Eliteforskningens Rolle. Symposium for Danmarks Grundforskningsfonds Centerledere, København, December 10, 2003: "Fysikken ind i biologien."

105. LogP2004 - The 3rd Lipophilicity Symposium Physicochemical and Biological Profiling in Drug Research, ETH, Zrich, February 29-March 4, 2004: "Membranes: from barriers to magic bullets."

106. Computational Soft Matter: from Synthetic Polymers to Proteins, NIC Winter School, Bonn, Germany, February 29-March 6, 2004: "Random-lattice simulations of biomembranes."

107. Membrane Protein Biophysics, International Summer School, Aalborg University, Denmark, April 27-29, 2004: "The lipid environment and lipid-protein interactions."

108. 6th Congress of the International Society for the Study of Fatty Acids and Lipids, Brighton, UK, June 27-July 1, 2004: "What's so special about cholesterol?"

109. Biomedicum Colloquium, University of Helsinki, September 20, 2004: "What's so special about cholesterol?"

110. Biophysical Discussions: Probing Membrane Microdomains, Asilomar, CA, USA, October 29-31, 2004: "A plead for ξ."

111. Modern Trends in Chemistry. Danish Chemical Society Winter Meeting, Aarhus University, January 21, 2005: "The physical chemistry of magic bullets."

112. GDR 2478-Protéines membranaires et assemblages colloïdaux. Atelier: Stabilisation et déstabilization de bicouches lipidiques, Fréjus, France, April 3-6, 2005: "Ordre, dsordre et cohsion: l'exemple des cholestrols."

113. CECAM Workshop on Biomembrane Organization and Protein Function - from Computation to Experiment, CECAM, Lyon, France, April 4-6, 2005: "Unresolved Problems in Biomembrane Organization."

114. 37th Joint Meeting on Membrane Transport, Sandbjerg, Denmark, June 1-3, 2005: "Membrane models - facts and fiction."

115. IUPAB-EBSA International Biophysics Congress 2005, Montpellier, France, August 27-September 1, 2005: "Physical characterization of membrane micro-domains."

116. Satellite meeting of the joint 15th IUPAB & 5th EBSA International Biophysics Congress on Membrane Imaging: From Molecules to Animals, Toulouse, France, September 2, 2005: Round-Table Chairman on "Status of Membrane Imaging."

117. 16th Lipid-binding Protein Workshop, University of Southern Denmark, October 6-7, 2005: "A biophysicist's perspective on lipids."

118. Annual Meeting of the AAAS, February 16-20, 2006, St. Louis, Missouri, USA. Symposium on Hybrid Interfaces and Integrative Nanobiotechnology: "Lipid-based Nanotechnologies for Drug Delivery."

119. Nanotechnology in Drug Research, The Pharmaceutical University of Denmark, Copenhagen, March 2, 2006: "Lipid-based nano-technologies for drug delivery."

120. National Meeting of the American Chemical Society, March 26-30, 2006, Atlanta, GA, USA. Symposium on Interactions of Peptides and Proteins with Membrane Surfaces: "Physics of the interaction of phospholipase A2 with lipid membranes."

121. COST D-22 Workshop on Protein-Lipid Interactions, Murcia, Spain, April 28-29, 2006: "Lipid-protein Interactions as a Key to Drug Delivery."

122. NORDITA Conference on Statistical Physics, Soft Matter, and Biological Physics, Copenhagen, may 8-11, 2006: "Physics of Interfacial Activation of Enzymes."

123. FEBS Special Meeting. New Concepts in Lipidology: From Lipidomics to Disease, Noordwijkerhout, The Nederlands, October 21-26, 2006: "Phospholipase Action as a key to Liposome-based Drug Delivery: the magic Bullet Revisited."

124. Interdisciplinary Workshop on Membranes and Drugs, Lund University, Sweden, October 26, 2006: "Liposomes and the Use of Enzymes to Trigger Drug Delivery and Overcome Permeability Barriers."

125. Symposium on Nano-medicine, Helsinki University, Biomedicum, Helsinki, Finland, January 15-16, 2007: "Enzymatic triggering in liposome-based drug delivery."

126. Symposium on Membrane Transport; Measurements, Visualization and Modeling, Mads Clausen Institute, Sønderborg, Denmark, January 29, 2007: "Biophysical techniques to assess membrane-drug interactions."

127. NanoBio-M. Workshop on Nanotechnology of Biological Membranes, Universidad Complutense, Madrid, Spain, April 24, 2007: "Nano-scale liposome-based drug delivery."

128. Conference on Innovation and Technology Transfer, Copenhagen, June 26, 2007: "Innovation and technology transfer in a university environment."

129. Wenner-Gren Foundation's International Symposium on The Human Skin Barrier as a Biomembrane Model, Stockholm, Sweden, June 27-30, 2007: "Remodeling of biomembranes by phospholipases."

130. International and Interdisciplinary Symposium on Poly-unsaturated Fatty Acids, Neural Function & Mental Health, The Royal Danish Academy of Sciences and Letters, Copenhagen, Denmark, August 9, 2007: "Effects of poly-unsaturated fatty acids on membranes."

131. Danish Colloid and Interface Symposium 2007, University of Aarhus, Denmark, August 16-17, 2007: "Colloids within interfaces: on the small-scale structure of lipid membranes."

132. Soft Surfaces and Interfaces: From basic physics to Biology. A Symposium in Honor of Myer Bloom, University of British Columbia, Vancouver, Canada, September 13-14, 2007: "Lipids on solid supports: from mica to the sushi bar."

133. The Niels Bohr Lecture, University of Copenhagen, November 28, 2007: "The magic bullet."

134. LCPPM Winter School, Leukerbad, Switzerland, February 12-15, 2008: "The magic bullet revisited".

135. Pharma Denmark Annual Meeting, Copenhagen, April 15, 2008: "Den magiske kugle i nanoteknologisk lys."

136. Niels Bohr Academy Lecture, University of Copenhagen, September 19, 2008: "Physics of sterols - and why a physicist eat seaweeds."

137. Royal Society of Chemistry Bourke Lecture, University of Oxford, Imperial College London, and University of Manchester, October 13-15, 2008: "The magic bullet revisited" and The physics of sterols."

138. TRAMP Symposium, Novo Nordisk, Denmark, October 21, 2008: "Sushi, science and health."

139. Odense Occasional Osteopetrosis Workshop, University of Southern Denmark, November 12, 2008: "Lipids and fatty acids in evolution: from eukaryotes to the human brain."

140. Danish Pharmacists' Annual Conference, Kolding, Denmark, January 24, 2009: "Is nanotechnology the future?"

141. Danish Japanese Society, Copenhagen, Denmark, May 26, 2009: "Kaiso. Seaweed. Vegetables from the Sea."

142. 4th Danish Conference on Biotechnology and Molecular Biology, Danish Biotechnological Society, Vejle, Denmark, May 29, 2009: "Enzymatic triggering in liposome-based drug delivery."

143. 25th Lipid Symposium, Elsinore, Denmark, June 15-17, 2009: "Lipidomics - *Quo vadis?*"

144. 20 years of biophysics. A Symposium on the Occasion of the 60th Anniversary of Manuel J. E. Prieto, Lisbon, Portugal, June 19, 2009: "Seaweeds, sterols, and membranes."

145. London Chemical Biology Conference 2009, London, UK, September 7-8, 2009: "Enzymes active at membrane Interfaces."

146. Lundbeck PhD symposium, Copenhagen, October 22, 2009: "Sushi, seaweeds & science - food for the brain."

147. Advances in Statistical Physics, Biophysics, and Complexity. A Symposium Held in Honor of hans C. Fogedby's 70th Birthday, Niels Bohr Institute, Copenhagen, Denmark, October 23, 2009: "Physics of Sterols."

148. Paris Book Fair Seminar on Cooking with Seaweed - a new trend?, Paris, February 15, 2010: "Cooking with seaweeds."

149. NORDITA Nordic Workshop on Statistical Physics: Biological, Complex, and Non-equilibrium Systems, Stockholm, March 17-19, 2010: "Lipid in membranes speak the language of curvature."

150. INSTRUCT-Danish national User Group Meeting, University of Aarhus, April 9, 2010: "Advanced imaging microscopy."

151. International Course on Toxicology 2010. Survival or Death as a Matter of Fat, Coimbra, Protugal, May 11-14, 2010: "Life as a matter of fat"; Lipids fighting cancer - the magic bullet revisited."

152. Lipid Dynamic Workshop, University of Helsinki, Finland, May 21, 2010: "Life from lipids - the Kinnunen legacy."

153. A celebration of DHA. On the Occasion of Prof. Michael Crawford's 80th Birthday, London, May 26-27, 2010: "The magic bullet - as a matter of fat."

154. International Workshop on Synthetic Biology, University of Copenhagen, August 25-27, 2010: "Lipid membrane biophysics and its relation to synthetic biology."

155. 7th Lipidomics Congress *Lipids in All States*, Anglet-Biarritz, France, October 3-6, 2010: "Lipids, curvature, and the action of lipid prodrugs."

156. Aktuell forskning kring fett. Konferens. Karolinska Institutet, Stockholm, October 22, 2010: "Fats and sterols in modern membrane research."

157. FOOD Denmark PhD Congress 2010: Functional Foods and Sustainable Food production, KU-Life, University of Copenhagen, November 23, 2010: "Seaweeds - a new source for functional foods?"

158. Plantekongres 2011, Herning, Denmark, January 11-12, 2011: "Syntesebiologi og fedtstoffer."

159. Plant Biotech Denmark, University of Copenhagen, March 3-4, 2011: "That creative and intelligent fat."

160. Jerusalem Liposomes. An International Conference, Jerusalem, Israel, May 15-19, 2011: "Liposomes with double pro-drugs."

161. Molecular Engineering Summer School, Utö, Finland, June 4-11, 2011: "Liposomes in drug delivery."

162. ESF-EMBO symposium on Biological surfaces and Interfaces, Sant Feliu de Guixols, Spain, June 26-July 1, 2011: "Lipids and liposomes for nano-medicine."

163. Euro Fed Lipid Congress 2011, Rotterdam, The Netherlands, September 18-21, 2011: "Lipids, curvature and nano-medicine". Award Lecture on the occasion of the European Lipid Science Award 2011.

164. COST CM0703 Systems Chemistry, Working Group 3: Integration of metabolic and compartmentalization subsystems, University of Southern Denmark, December 8-10, 2011: "Biophysics of lipid membranes."

165. Institute for Complex Molecular Systems, Technical University of Eindhoven, The Netherlands, February 16-17, 2012: "Physical chemistry of lipid membranes."

166. Technological Institute, Aarhus, Denmark, February 8, 2012: "Seaweeds: edible, tasty, healthy, available, and sustainably."

167. London Gastronomical Seminar, March 28, 2012: "Umami and seaweeds."

168. Scientific Meeting NWO-Study Group, Nijmegen, The Netherlands, June 8, 2012: "Lipids, curvature and nano-medicine."

169. Colloids and Nanomedicine, Amsterdam, July 15-17, 2012: "Liposomes with double lipid prodrugs."

170. The Emerging Science of Gastrophysics, An International Symposium, Copenhagen, August 28-28, 2012: "Molecular mechanism of the fifth taste: umami."

171. FutureFoodInnovation Conference, FOOD 2012, Aarhus, Denmark, September 7, 2012: "Tang. Fremtidens fdevarer?"

172. Macroalgae from research to Industry - in a Nordic Perspective, Grenaa, Denmark, September 19, 2012: "Seaweeds - in the Name of Deliciousness!"

173. DuPont-Danisco Innovation Seminar, Aarhus, Denmark,, Denmark, September 29, 2012: "Seaweeds - in the Name of Deliciousness!"

174. Danish Lipid Research Society. Kick-off Symposium, University of Southern Denmark, October 4, 2012: "Lipids in model membranes."

175. Biophysical Society 57th Annual Meeting, Membrane Structure & Assembly Subgroup, Philadelphia, PA, USA, February 1-6, 2013: "Fatty acids and lysolipids perturb lipid membranes: implications for drug delivery" (O. G. Mouritsen and A. Arouri, invited talk).

176. Experimental Cuisine Collective, New York, February 4, 2013: "Deliciousness and the science behind it" (O. G. Mouritsen).

177. 14th International Membrane Research Forum, Kyoto, March 15-17, 2013: "Active ion pumps and enzymes affect membrane dynamics and remodeling" (O. G. Mouritsen, invited talk).

178. Neutrons and Life Sciences, Lund University, Sweden, May 29-31, 2013: "Active ion pumps and enzymes modify membrane structure and dynamics" (O. G. Mouritsen, invited talk).

179. Progress in the Basic and Clinical Studies in the Reversal of Drug Resistance II, University of Southern Denmark, September 19, 2013: "Magic bullets with more magicliposomes with double lipid prodrugs" (O. G. Mouritsen, invited talk).

180. Exclusive SeminarRespiratory Scientific Forum, Sorø, Denmark, March 7-8, 2014: "Magic bullets with more magic - liposomes with double lipid prodrugs."

181. Science and Ideology: discussions on models that guide research into some biological phenomena and their social impact, Quito, Ecuador, July 9-11, 2014: "A physicist's view on membrane structure and function: the role of modeling."

182. Science & Food Speaker Series, University of California Los Angeles, April, 23, 2014: "Sushi science."

183. Science in the City, ESOF Meeting, Copenhagen, June 21, 2014: "The Science of Deliciousness."

184. First International Summer School CEI·MAR, Cadiz, Spain, July 14-17, 2014: "Seaweeds in the kitchen: from ancient to modern gastronomy."

185. Liposome Research Days, Copenhagen, August 4-7, 2014: "Active and sensing membranes: from physiology to gastronomy."

186. Annual Meeting of the German Biophysical Society, Lü beck, Germany, September 14-17, 2014: "Active proteins and enzymes working at membranes."

187. Food, Population and Health Global Patterns and Challenges. Royal Danish Academy of Sciences and Letters, Copenhagen, September 22-24, 2014: "Deliciousness as a means to regulate food intake and improve nutrition and health."

188. Computational Gastronomy: Food in the Age of Data, Kavli Royal Society International Centre, Chicheley Hall, UK, September 28-29, 2014: "Digital deliciousness."

189. Science & Cocktails, Copenhagen, October 7, 2014: "The science of deliciousness."

190. Nordic Taste & Flavour Center, Gotenborg, November 26, 2014: "What is umami? The historical and scientific background."

191. Artic Must, Ilulissat, Greenland, January 12-14, 2015: "Seaweeds local resources with global potential as foodstuff."

192. 10th Annual Biophysics PhD Meeting, Holbæk, Denmark, June 19, 2015: "The biophysics of flavour."

193. CEI-MAR Summer School: Seaweeds from Biology to Gastronomy, Cadiz, Spain, July 13-17, 2015: "Seaweeds in gastronomy."

194. 61th Benzon Symposium: Structural Biology on the Move, Copenhagen, August 24-27, 2014:"Active membranes and lipid-protein interactions."

195. ECRO: XXVth Annual Meeting of the European Chemoreception Research Organization, Istanbul, September 1-5, 2015: "Overview of umami flavour and health."

196. 3rd European Joint Theoretical/Experimental Meeting on Membranes, Stockholm, September 30-October 2, 2015: "Active membranes."

197. MARPOL Annual Meeting, Trondheim, Norway, November 13, 2015: "Seaweeds in gastronomy."

198. Dynamic Interactions at Biological Membranes. RTG Membrane Winter Seminar, Pitztal, Austria, November 27-29, 2015: Active and sensing membranes."

199. Umami Symposium: The Fifth Taste of Our Life - Collaboration of Cooking and Science for Human Health, Yokohama, Japan, June 3, 2016: "Experiences from Chef-scientists collaboration on flavour and mouthfeel."

200. International Symposium on Characteristics and Action Mechanism of the Substances Involved in *koku* Attribute in Food Palatability, Tokyo, Japan, June 10, 2016: " Flavour and Palatability of Fermented Sauces."

201. XXII International Seaweed Symposium 2016. Copenhagen, June 19-24, 2016: "Seaweeds in higher gastronomy (keynote interview with chef René Redzepi)."

202. XXII International Seaweed Symposium 2016. Copenhagen, June 19-24, 2016: "Those tasty weeds."

203. DuPont Award Ceremony on the occasion of the DuPont Nutrition & Health Science Medal for Excellence in Food Science. Aarhus, July 5, 2016: "Gastrophysics: From gastronomy to science and back again."

204. ESPEN-European Conference on Clinical Nutrition and Metabolism, Copenhagen, September 17, 2016: "The science of deliciousness and its possible clinical uses."

205. NUMA-MED 2016. Nuuk, Greenland, October 1-3, 2016: "Velsmag og velvære fra havet."

206. Gastrophysics Event, UK's Being Human Festival, University of London, 24. november, 2016: "Gastrophysics and mouthfeel."

207. Sous vide meat: culinary meat through value-adding technology. Muscle Based Food Network Seminar. Copenhagen, April 26, 2017: "The quest for umami."

208. GEMXIX: Congrs International du Groupe d'Etude des Membranes, Roscoff, France, November 5-8, 2017: " Membranes - we have come a long way by models."

209. 5th International Congress of Nutritionists, Zagreb, Croatia, November 17-19, 2017: "The science of deliciousness and its possible clinical uses."

210. European Joint Theoretical/Experimental Meeting on Membranes (EJTEMM2017) Krakow, Poland, December 6-7, 2017: "Higher sterols - a requisite for higher life?" and "The science of deliciousness."

211. Sous vide meat: culinary meat through value-adding technology. Muscle Based Food Network Seminar. Copenhagen, April 26, 2017: "The quest for umami."

212. GEMXIX: Congrs International du Groupe d'Etude des Membranes, Roscoff, France, November 5-8, 2017: " Membranes - we have come a long way by models."

213. 5th International Congress of Nutritionists, Zagreb, Croatia, November 17-19, 2017: "The science of deliciousness and its possible clinical uses."

214. European Joint Theoretical/Experimental Meeting on Membranes (EJTEMM2017) Krakow, Poland, December 6-7, 2017: "Higher sterols - a requisite for higher life?" and "The science of deliciousness."

215. Memorial Symposium for P. K. J. Kinnunen, Aalto University, Helsinki, April 9, 2018: "Life of lipids."

216. Annual Meeting of the Danish Physical Society, Middelfart, June 6, 2018: "Gastrophysics"

217. Gastro-Science-Chef 2018, Copenhagen, Denmark, June 13-14, 2018: "Gastrophysics as a means to outreach"

218. 1st Seaweed for Health Conference, Galway, Ireland, June 24-27, 2018: "Umami potential of brown seaweeds"

219. 1st Seaweed for Health Conference, Galway, Ireland, June 24-27, 2018: "Phycogastronomy"

220. Lipidomics Forum, ISAS Dortmund, Dortmund, Germany, November 11-13, 2018: "Gastrophysics for lipid biophysicists."

221. International Symposium on *Protein-membrane costructures: Structure, function and targeting*. Hellerup, Denmark, November 27, 2018: "Lipid-protein interactions: we have come a long way by models."

222. Public lecture at the 9th Australian Colloid and Interface Symposium, Hobart, Tasmania, Australia, February 3-7, 2019: "The science of taste"

223. Public lecture at the University of Tasmania/Tasmanian Institute of Agriculture, Launceston, Tasmania, Australia, 8. februar, 2019: "The science of taste with some applications to health and culinary food innovation"

224. Monash University, Melbourne, Australia, February 11, 2019: "Mouthfeel - how texture makes taste"

225. University of Melbourne, Australia, February 12, 2019: "A gastroscientist's take on taste and texture"

226. Sydney University Chemical Society, Sydney, February 13, 2019: "What is gastrophysics?"

227. Physics Days 2019, University of Helsinki, March 5-7, 2019: "Gastrophysics of food and flavour"

228. Centre for the Study of the Senses, University of London, London, 19. Marts, 2019: "A gastrophysicist's take on taste"

229. International Conference on Child Eating Behaviour, Birmingham, March 21-22, 2019: "Umami, mouthfeel, vegetables, and children"

230. Northern Lights on Food, ESS, Lund, Sweden, March 26, 2019: "Mouthfeel - how texture makes taste"

231. Self-assembly of Biomolecules and Soft Materials: Linking Experimental and Computational Techniques for Structure and Topology Investigations, University of Copenhagen, Denmark. June 6-14, 2019 : "1. Physical chemistry of lipids and lipid membranes. 2. Lipid-protein interactions and membrane functionality"

232. Prieto LXX Fest. Symposium on the occasion of prof. Manuel Prieto's 70th anniversary. Lisbon, June 28, 2019: "What is gastrophysics?"

233. Public lecture at the Institute for Advanced Studies, Kyoto University, Japan, September 2, 2019: How a gastrophysicist gets inspired by the Japanese cuisine

234. 9th Nordic Seaweed Conference: Meeting the UN sustainability goals by Innovation in Macroalgae as a Bioresource, Grenaa, Denmark, October 9-10, 2019: 'Umamification' of vegetables by macroalgae for eating more green

235. General colloqium at the Niels Bohr Institute, University of Copenhagen, 11. oktober, 2019: What is gastrophysics?

236. Corona/cancelled/ Leipniz Research Alliance, Bioactive Compounds and Biotechnology, Hamburg, April 20-22, 2020: Gastrophysics

237. Corona/cancelled/ Ceph-meeting, Naples, April 17-19, 2020: A role for cephalopods in a green future

238. Corona/cancelled/ Creative Tastebuds 2020. How can our sense of taste save the planet? Aarhus, May 11-12, 2020: How much green can we eat?

239. 1st Industry Workshop. Fraunhofer Future Food. Macroalgae - food for the future, Lubeck, Germany, September 17, 2020: Umami: the flavour of seaweed

240. Ceph2020. Virtual Event. September 20, 2020: Ceph gastrophysics

241. Gastronomy Shapers: Ole G. Mouritsen. Basque Culinary Center, January 21, 2021: Umamification of greens and the need for culinary sciences to promote a green transition

242. Food Matters Live, Sustainable food systems and the psychology of food choice, March 9-10, 2021: Taste for a green transition

243. What is gastrophysics and what can it be used for? Chalmers University of Technology, Sweden, March 26, 2021.

244. IISER Mohali, Department of Physical Sciences, Mohali India, On-line general lecture, July 10, 2021: A scientist's journey from spins via fats to foods

245. Creative Tastebuds, Ebeltoft, August 16-17, 2021: Taste, sustainability, and the green transition

246. Talking Sense, International Symposium, Royal Danish Academy of Sciences and Letters, Copenhagen, September 27-28, 2021: Necessity of talking taste to promote a green transition

247. 11th International Conference on Food Studies: Making Sense from Taste: Quality, context, Community. Copenhagen, October 28-30, 2021: Taste for sustainability and a green transition

248. Handbook of Molecular Gastronomy Series: 4 Session, December 1, 2021: Cephalopod gastronomy

249. The Time Nexus of Innovation: Innovating sustainable food between tradition and future. Carlsberg Academy, Copenhagen, November 22-23, 2021: Towards food innovation and sustainable eating by taste

250. Symposium on Blue Products. University of Turku, Aistikattila-multisensory laboratory, Turku, Finland, March 23, 2022: Umami potential of blue food to further a green transition

251. Symposium on Edible Seaweeds. On-line. Ritsumeikan University, Tokyo, and temple of Unshoji, March 27, 2022: Phycogastronomy in *shojin ryori*

252. Symposium om Barrierer for handling i den grnne omstilling tvrvidenskabeligt belyst. Det Kongelige Danske Videnskabernes Selskab, 24. maj, 2022: Barrierer og handlemuligheder p fdevareomrdet

253. Cheltenham Science Festival 2022, Cheltenham, UK, June 11-12, 2022: Science of oysters and champagne

254. Centre for the Study of the Senses, Institute of Philosophy, School of Advanced Study, University of London, June 13, 2022: Taste as a driver for a green transition: Umamification of greens and vegetables

255. Gastronomical Sciences, Universidade Nova de Lisboa, Portugal, June 28, 2022: Taste as a driver for a green transition: Umamification of greens and vegetables

256. Soil Ecology Lecture Series, Bejing, China, August 19, 2022: Taste as a driver for the green transition. https://www.koushare.com/lives/room/161116

257. Ernæringsfokuskonferencen 2022, Landbrug & Fødevarer, Kbenhavn, November 10, 2022: Sæt smag p den planterige kost

258. 4th Northern Lights on Food Conference. Lund, Sweden, June 7-9, 2023: Science of taste drives the green transition

259. Workshop on sustainable dietary transition. University of Minnesota, Minneapolis, September 18-20, 2023: Taste and the green transition

260. Shore-based Foods and Support of Mental Health: Human Health-Eating for Brain Health. An International Symposium. Washington, September 21, 2023: When blue is green: seafood as a driver in the green transition

261. Seaweed Summit 2. Symposium on Japanese heritage use of seaweeds, Oga, Akita, Japan, November 3-5, 2023: Seaweed gastronomy in Europe

262. IGTC General Meeting (International Glutamate Technical Committee), Brussels, November 9, 2023: Umami and its role in the green transition

263. Stockholm Gastronomy Conference 2023, Stockholm, Sweden, November 23-26, 2023: 1) Untapped, tasty marine food sources: scrap fish, mollusks, algae, and roe; 2) What policy makers (and others) must know about taste to facilitate the green transition; 3) Unlocking and communicating tacit chef knowledge via gastrophysics

264. Food & Art, Alternative MA, On-line, February 29, 2024: Taste drives the green transition

265. FoodDay 2024. Plantebaserede pionerer. København, 21. March, 2024: Videnskab, gastronomi og den plantebaserede omstilling.

266. Seaweed Forum, On-line, May 20, 2024: Taste of seaweed

267. Norsk Tare-netværk. Norwegian Seaweed Cluster. On-line. June 5, 2024: When blue is green - the role of seafood int he green transition

268. International symposium on Olfaction and Taste, Iceland, June 22-26, 2024: Seafoods for umamification of a sustainable plant/forward diet

269. Seaweed: Science and Gastronomy. Technical University of Denmark, Lyngby, July 1, 2024: The secret flavours of seaweeds

270. University of London, Dept. Philosophy, September 24, 2024: When blue is green: the role of seafood in the green transition.

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1. Fluctuation–induced first–order phase transitions studied by the Monte Carlo technique (O. G. Mouritsen, S. J. Knak Jensen and P. Bak) Phys. Rev. Lett. **39**, 629–632 (1977).

2. Static properties of spin systems with truncated secular dipolar coupling (O. G. Mouritsen and S. J. Knak Jensen) Phys. Rev. B **18**, 465–479 (1978).

3. Experimental investigation of the logarithmic correction to the mean–field order parameter of the four–dimensional Ising ferromagnet (O. G. Mouritsen and S. J. Knak Jensen) Phys. Rev. B **19**, 3663–3666 (1979).

4. Crossover from first–order to second–order phase transitions in a symmetry-breaking field: Monte Carlo, high-temperature series, and renormalization-group calculations (S. J. Knak Jensen, O. G. Mouritsen, E. Kjærsgaard Hansen, and P. Bak) Phys. Rev. B **19**, 5886–5901 (1979).

5. Is the phase transition of the three–state Potts model continuous in three dimensions? (S. J. Knak Jensen and O. G. Mouritsen) Phys. Rev. Lett. **43**, 1736–1739 (1979).

6. Correction to the leading singularity of the order parameter of the four–dimensional Ising ferromagnet (O. G. Mouritsen and S. J. Knak Jensen) J. Phys. A: Math. Gen. **12**, L339–L342 (1979).

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8. Nuclear antiferromagnetic susceptibilities of systems with two spin species (O. G. Mouritsen and S. J. Knak Jensen) Phys. Rev. B **22**, 1127–1134 (1980).

9. Phase transition and critical correlation functions in the spin–1/2 Ising model on a diamond lattice (O. G. Mouritsen) J. Phys. C: Solid St. Phys. **13**, 3909–3920 (1980).

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11. First–order phase transitions of Ising models with multispin interactions (O. G. Mouritsen, S. J. Knak Jensen and B. Frank) Phys. Rev. B. **23**, 976–979 (1981).

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14. Fluctuation–induced first–order phase transition in an anisotropic planar model of N_2 on Graphite (O. G. Mouritsen and A. J. Berlinsky) Phys. Rev. Lett. **48**, 181–184 (1982).

15. Critical parameters for the heat capacity of three–dimensional Ising ferromagnets (S. J. Knak Jensen and O. G. Mouritsen) J. Phys. A: Math. Gen. **15**, 2631–2636 (1982).

16. Theoretical analysis of the Ising ferromagnetic transition for cubic lattices (B. Frank, C. Y. Cheung and O. G. Mouritsen) J. Phys. C: Solid St. Phys. **15**, 1233–1249 (1982).

17. Effects of intramolecular motion on the magnetic resonance of anisotropic liquids: The equivalence of kinetic and equilibrium statistical mechanical approaches (E. E. Burnell, C. A. de Lange and O. G. Mouritsen) J. Magn. Reson. **50**, 188–196 (1982).

18. Cubic Ising lattices with four–spin interactions (O. G. Mouritsen, B. Frank and D. Mukamel) Phys. Rev. B **27**, 3018–3031 (1983).

19. Theory of the phase boundary for cubic Ising lattices with pair–quartet interactions (B. Frank and O. G. Mouritsen) J. Phys. C: Solid St. Phys. **16**, 2481–2496 (1983).

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