

BIOGRAPHY

27/06/2011.



Title and name

Dr. Leon Brimer

Nationality

Danish.

Panel

CEF - Food contact materials, enzymes, flavourings and processing aids..

Education

M.Sc. in Pharmacy , The Faculty of Pharmaceutical Sciences, University of Copenhagen (Denmark), 1978

Ph.D. (pharm.) with emphasis on natural product- and analytical chemistry. The Faculty of Pharmaceutical Sciences, University of Copenhagen (Denmark), 1986

D.Sc. (Doctor of Science; pharm.) with emphasis of food processing - the fate of toxins during fermentation, The Faculty of Pharmaceutical Sciences, University of Copenhagen (Denmark), 2000

Scientific and risk assessment experience

- Absorption and disposition of xenobiotics in animals and humans
 - Analytical Chemistry
 - Food and feed fermentation
 - Enzymes used in food processing
 - Risk assessment of natural compounds in food and feed.
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Main scientific publications

More than 80 scientific papers in international Journals and Books

10 more relevant papers are:

1. Tayel, A.A., El-Tras, W.F., Moussa, S., El.Baz, A.F., Mahrous, H., Salem, M.F. and Brimer, L. (2011). Antibacterial action of zinc oxide nanoparticles against foodborne pathogens. Journal of Food Safety 31, 211-218.
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2. Nyirenda, D.B., Chiwona-Karltun, L., Chitundu, M., Haggblade, S. and Brimer, L. (2011). Chemical food safety of cassava products in regions adopting cassava production and processing – experience from Southern Africa. *Food and Chemical Toxicology* 49, 607-612
 3. Gnonlonfin, B.G.J., Katerere, D.R., Adjovi, Y., Brimer, L., Shephard, G.S. and Sanni, A. (2010). Determination of aflatoxins in processed dried cassava root: validation of new analytical method for cassava flour. *The Journal of AOAC International* 93, 1882-1887
 4. Andersen, K.B., Skaanild, M.T., Bertelsen, M.F. and Brimer, L. (2010). Yew intoxication in brown bears; a novel approach to diagnosis. *European Journal of Wildlife Research* 56 (6), 915-921.
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5. Kolind-Hansen, L. and Brimer, L. (2010). The retail market for fresh cassava root tubers in the European Union (EU); the case of Copenhagen, Denmark. A chemical food safety issue? *Journal of the Science of Food and Agriculture* 90, 252-256.
 6. Thuesen, L.R., Bertelsen, M.F., Brimer, L. and Skaanild, M.T. (2009). Selected pharmacokinetic parameters for Cefovecin in hens and green iguanas. *Journal of Veterinary Pharmacology and Therapeutics* 32, 613-617.
 7. Brimer, L., ElSheikh, Sanaa H. and Furu, P. (2007). Preliminary investigation of the disposition of the molluscicidal saponin deltonin from *Balanites aegyptiaca* (L.) Del. in a snail species (*Biomphalaria glabrata*) and in the mouse. *Journal of Pesticide Science* 32 (3), 213-221.
 8. Chiwona-Karltun, L., Brimer, L., Saka, J.D.K., Mhone, A.R., Mkumbira, J., Johansson, L., Bokanga, M., Mahungu, N.M. and Rosling, H. (2004). Bitter taste in cassava roots correlates with cyanogenic glucoside levels. *J. Sci. Food Agric.* 84, 581-590.
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9. Lei, V., Amoa-Awua, W.K.A. and Brimer, L. (1999). Ability to degrade cyanogenic glycosides using *Lactobacillus plantarum* strains from spontaneous cassava fermentation and other microorganisms. *Int. J. Food Microbiol.* 53, 169-184.
 10. Petruccioli, M., Brimer, L., Cicalini, A.R., Pulci, V. and Federici, F. (1999). Production and properties of the linamarase and amygdalase activities of *Penicillium aurantiogriseum* P35. *Biosci. Biotechnol. Biochem.* 63, 805-812.
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