

## A. International scientific publications

**J-O. Andersen**, P. McNair, E. Rembialkowska, R. Kazimierczak, M. Zupancic, I. Skerbot (2019): A novel method for assessing antimicrobial, color retainment and slice healing properties of the fruit of cucumber (*Cucumis sativus* L.) as complementary quality parameters (submitted).

J. Fritz, M. Athmann, **J-O. Andersen**, P. Doesburg, U. Geier, G. Mergardt (2019): Advanced panel training on visual Gestalt evaluation of biocrystallization images: ranking wheat samples from different extract decomposition stages and different production systems. *Biological Agriculture and Horticulture*. 35 / 1, 21-32. doi: 10.1080/01448765.2018.1492457.

P. Doesburg, **J-O. Andersen**, C. Scherr, S. Baumgartner (2016): Replication of specific effects of a *Stannum metallicum* 30x preparation in a cress seedling/biocrystallization test system (submitted).

J. Kahl, N. Busscher, G. Mergardt, **J-O. Andersen**, P. Doesburg, A.A. Meelursarn, A. Ploeger (2015): Standardization and performance test of crystallization with additives on wheat samples. *Food Analytical Methods*. Doi 10.1007/s12161-015-0142-6.

J. Kahl, **J-O. Andersen**, M. Athmann, N. Busscher, P. Doesburg, J. Fritz, U. Geier, G. Mergardt (2015): Laboratory intercomparison for biocrystallization (crystallization with additives) applied to different wheat varieties. *Elemente der Naturwissenschaft* **102**, 5-13.

P. Doesburg, M. Huber, **J-O. Andersen**, M. Athmann, G. van der Bie, J. Fritz, U. Geier, J. Hoekman, J. Kahl, G. Mergardt, N. Busscher. (2015): Standardization and performance of a visual Gestalt evaluation of biocrystallization patterns reflecting ripening and decomposition processes in food samples. *Biological Agriculture & Horticulture*, online 24.12.2014. Doi: 10.1080/01448765.2014.993705.

St. Baumgartner, P. Doesburg, C. Scherr, **J-O. Andersen** (2012): Development of a biocrystallisation method for examining effects of homeopathic preparations on germinating cress seeds. *Evidence-based Complementary and Alternative Medicine*. Doi: 10.1155/2012/125945.

F. Schweizer, **J-O. Andersen**, J. Laursen (2010): Beobachtungen bei der Kupferchloridkristallisation: vom 'Eiweiss-Vorbild' zum 'Kupferchlorid-Nachbild'. *Elemente der Naturwissenschaft* **92**, 62-93.

N. Busscher, J. Kahl, **J-O. Andersen**, M. Huber, G. Mergardt, P. Doesburg, M. Paulsen, A. Ploeger (2010): Standardization of the biocrystallization method for carrot samples. *Biological Agriculture and Horticulture*, **27**, 1-23.

M. Huber, **J-O. Andersen**, J. Kahl, N. Busscher, P. Doesburg, G. Mergardt, S. Kretschmer, A. Zalecka, A. Meelursarn, A. Ploeger, D. Nierop, L. van de Vijver, E. Baars (2010): Validation of the Visual Evaluation of Biocrystallizations. Development of a reliable and valid instrument for visual evaluation according to ISO-Norms for sensory analyses. *Biological Agriculture and Horticulture*. **27**, 25-40.

N. Busscher, J. Kahl, **J-O. Andersen**, M. Huber, G. Mergardt, A. Ploeger (2006): Das Verfahren der Biokristallisation und das Konzept der Selbstorganisation. *Elemente der Naturwissenschaft* **85**, 91-103.

J. Kahl, M. Huber, N. Busscher, S. Kretschmer, **J-O. Andersen**, G. Mergardt, M. Paulsen, P. Doesburg, A. Meier-Ploeger (2005): Entwicklung der Biokristallisation für die Unterscheidung von Proben mittels computerunterstützter Texturanalyse und visueller Bildauswertung, Beiträge zur 8. Wissenschaftstagung zum Ökol. Landbau, Kassel, März 1-4, 563-564.

J. Kahl, N. Busscher, G. Mergardt, **J-O. Andersen**, M. Huber, A. Meier-Ploeger (2004): Bestimmung der Zeitabhängigkeit der Kristallisationsvorgänge bei der Kupferchlorid-kristallisation als eine Voraussetzung zur Validierung der Methode. *Elemente der Naturwissenschaft* **80**, 85-94.

**J-O. Andersen**, M. Huber, N. Busscher, J. Kahl, A. Meier-Ploeger (2003): A concentration matrix procedure for determining optimal combinations of concentrations in biocrystallization. *Elemente der Naturwissenschaft* **79**, 97-114.

## **B. Selected conference contributions (posters, lectures, proceedings)**

**J-O. Andersen (2018)**: A novel method for assessing vitality of the fruit of cucumber (*Cucumis sativus* L.) as complementary quality parameters. 1<sup>st</sup> International Biodynamic Research Conference. Dornach (CH) September 5-8.

P- Doesburg, **J-O. Andersen**, C. Scherr, S. Baumgartner (2015): Replication of Specific Effects of a *Stannum Metallicum* 30x Preparation in a Cress Seedling / Biocrystallisation Test System. HRI 2nd International Homeopathy Research Conference. Rome, June 5-7.

S. Baumgartner, P. Doesburg, C. Scherr, **J. Andersen (2012)**: Development of a biocrystallisation method for examining effects of homeopathic preparations on germinating cress seeds. International Research Congress on Integrative Medicine and Health. Portland, Oregon, USA. May 15-18.

**J-O. Andersen (2010)**: Food Quality and Health. Life Forces in Nature and in the Child. R. Steiner School Mbagathi, Nairobi, April 8.

**J-O. Andersen**, S. Baumgartner (2010): Eignung der Biokristallisation als Untersuchungssystem für potenzierte Substanzen. Symposium Potenzierforschung, University of Bern, February 12.

**J-O. Andersen (2007)**: A biocrystallisation method for examining gluten quality, with perspectives for breeding and wheat intolerance/gluten allergy research. Tagung Bildschaffende Methoden, Louis Bolk Institute, Driebergen, April 26.

**J-O. Andersen (2006)**: Computerised image analysis of biocrystallisation images. Tagung Bildschaffende Methoden, Montbeliard, April 6-7.

**J-O. Andersen (2005)**: Ability to resist degradation from stressful conditions as a quality indicator. Proceedings of the 1<sup>st</sup> FQH conference Frick 2005, November 28-29.

J. Kahl, N. Busscher, G. Mergardt, **J-O. Andersen**, P. Doesburg, M. Paulsen, M. Huber, A. Meier-Ploeger (2005) Potential and limitations of the biocrystallization method for different food samples, DGQ-Jahrestagung, Karlsruhe, March 14-15.

J. Kahl, M. Huber, N. Busscher, S. Kretschmer, **J-O. Andersen**, G. Mergardt, M. Paulsen, P. Doesburg, A. Meier-Ploeger (2005); Entwicklung der Biokristallisation für die Unterscheidung von Proben mittels computerunterstützter Texturanalyse und visueller Bildauswertung, 8. Wissenschaftstagung zum Ökol. Landbau, Kassel, March 1-4.

J. Kahl, N. Busscher, M. Huber, **J-O. Andersen**, S. Kromidas, A. Meier-Ploeger (2005); FoodPicture a new screening method for the characterization of organic food. 17<sup>th</sup> Soil Association Annual Conference, Newcastle, UK, January 6-9.

N. Busscher, J. Kahl, **J-O. Andersen**, M. Huber, G. Mergardt, M. Paulsen, P. Doesburg, A. Meier-Ploeger (2004); Characterization of the biocrystallisation method on selected plants using visual evaluation and

computerized image analysis; Quality of organic production and its improvement; Kaunas, Lithuania, October 14-15.

J. Kahl, N. Busscher, M. Huber, **J-O. Andersen**, S. Kromidas, A. Meier-Ploeger (2004); Validation of the biocrystallisation method on selected plants using computerized image analysis; Euroanalysis XIII, Salamanca, Spain, September 5-9.

N. Busscher, J. Kahl, **J-O. Andersen**, M. Huber (2004); Das Wesen der Validierung, Forschertagung biologisch-dynamischer Landbau, Denmark, June, 10-13.

J. Kahl, M. Huber, S. Kretschmer, **J-O. Andersen**, N. Busscher, G. Mergardt, M. Paulsen, P. Doesburg, A. Meier-Ploeger (2004); Development of a validated tool for the visual evaluation of copperchloride crystallisation pattern for food quality analysis, DGQ-Jahrestagung, Potsdam, March 22-23.

J. Kahl, **J-O. Andersen**, N. Busscher, M. Huber, A. Meier-Ploeger (2003); Reproducibility and comparability of holistic methods to assess qualitative features of agricultural and food products; Such is Life, Lunteren, May 14-17.

J. Kahl, N. Busscher, G. Mergardt, **J-O. Andersen**, M. Huber, A. Meier-Ploeger (2003); Vergleichbarkeit von Qualitätsuntersuchungen mit den bildschaffenden Methoden (Kupferchlorid-Kristallisation); 7. Wissenschaftstagung zum Ökol. Landbau, Wien, February 24-26.

**J-O. Andersen (2002)**: Konzentrationsmatrix – wie sich Pflanzensaft und Reagens begegnen. Tagung Bildschaffende Methoden, Witzhausen, June 6-7.

**J-O. Andersen (2002)**: Biocrystallisation as a tool for evaluating products and processes. Future Food, LMC conference at The Technical University of Denmark, January 16-17.

**J-O. Andersen (2001)**: Health and quality of organic products. Organic Food and Farming – Towards Partnership and Action in Europe. The Danish Ministry of Food, Agriculture and Fisheries, May 11.

**J-O. Andersen (2000)**: Holistic approaches to plant quality and nutrition. Cirencester Millennium Conference 2000, Soil Association, UK, January 8.

## C. Books

**J-O. Andersen (2016; in Danish)**: Vitalitet – fra muld til mave. Kahrius. ISBN: 978-8771532012. 136p.

**J-O. Andersen (2019; in English)**: Vitality – from soil to stomach. BoD. ISBN: 978-8743008903. 145s.

## D. Selected national and international lectures and courses

**A new method for investigating the vitality of foods (2018)**: Nordic Biodynamic Forum, Steiner School, Vejle, November 16.

**How to balance between health and restricted diets (2018)**: Pedagogical seminar, Hadruplund, October 9.

**Food quality for the growing child (2018)**: Pedagogical course, Hadruplund, September 27-28.

**How to implement vitality in the daily diet? (2018)**: Midgaard, Ørsted, pedagogical seminar, June 21<sup>st</sup>.

**How can we experience and sense vitality directly? (2018)**: Marjatta, public course, Faxe, April 12-13.

**Health and vitality - from childhood to old age (2018)**: Audonicon, course at pedagogical seminar, March 26-27.

**Farming system, plant growth and human health (2018)**: Økologisk Forum, Oslo, Norge, February 2-3.

**A new view on health based on vitality (2018)**: Danish Nutritionist Therapeut Association, Copenhagen January 27.

**Agriculture, food quality and health (2018)**: Pedagogical course, Hadruplund, January 19-20.

**Vitality from soil to stomach (2017)**. Vendepunkt, Aarhus, March 22<sup>nd</sup>.

**Biodynamics, metamorfosis and vitality (2016).** Social therapeutic seminar, Hadruplund, November 4-5.

**Vitality – from soil to stomach (2016).** Frihedsforum, Copenhagen, September 28.

**Our foods and health – a question of compounds and vitality (2015).** Hertha Culture Ass., April 13.

**Nutritional overview (2015).** Teacher seminar, Audonicon, March 30-31st.

**Fødevarer, sundhed og biokrystallisation (2015).** Teacher seminar, Audonicon, March 25.

**Biodynamic Agriculture and Health Aspects (2015).** Organic Agricultural Course, University of Copenhagen, Plant and Environmental Sciences, Copenhagen, March 16.

**Fruit formation (2015).** Course, Marjatta Culture Centre, February 25-27.

**Biodynamic Research and Food Quality (2014).** Grundtvig Learning Partnership Project, Hertha Community, August 30.

**The secrets of Nature (2013).** Course, Marjatta Culture Centre, October 2-4.

**Is it healthy to drink milk? (2012).** NaturBalance-Huset Midtjylland, Herning, April 16.

**Recent investigations with the biocrystallisation method (2010).** Biodynamic Ass., Kullerup Courses, November 21.

**Allergy and food-intolerance – what is the background? (2010).** Biodynamic Consumer Ass., Copenhagen, November 20.

**Foods with life, soul and identity (2010).** Exhibition 'Mennesket i Midten', Copenhagen, September 19.

**How to reach a holistic view on fruit quality? (2010).** Grundtvig European Learning Partnership, Vestjyllands Højskole, May 16.

**What is happening to our milk? (2010).** Biodynamic Consumer Ass., Copenhagen, April 17.

**The phantastic protein (2010).** Nutritional course 'Jorden kalder', Skanderborg, March 6.

**Milk quality (2009).** Nordic Research Ring, Höör, Sweden, November 21.

**Research in food quality – methods and some results. (2009).** Science seminar, Copenhagen, September 27.

**Are we eating living foods – or stone for bread? (2009).** Exhibition 'Mennesket i Midten' Copenhagen, March 3.

**How to examine our foods for more than chemical substances? (2009).** Stoetteforeningen for R. Steiner paedagogik, Vejle, March 11.

**The phantastic protein (2009).** Nutritional course 'Jorden kalder', Skanderborg, March 21.

**Allergic diseases – can biodynamic foods make a difference? (2009).** Vendepunkt Kulturformidling, Aarhus, March 18.

**Food quality and health – compounds, structures or holistic entities? (2009).** Stoetteforeningen for R. Steiner paedagogik, Vejle, March 11.

**Biodynamic research and food quality (2009).** Hertha Community, Galten, February 19.

**Food quality – the part and the whole (2009).** Nutritional course 'Jorden kalder', Skanderborg, February 18.

**The 3<sup>rd</sup> lecture of the Agricultural Course (2009).** Biodynamisk Forening, Kullerup, January 24.

**Foods – as seen from spiritual and natural science (2008).** Odder Kulturforening, November 24.

**Healthy from Danish grains? (2008).** Vendepunkt Kulturformidling, October 30.

**Protein quality and health (2008).** Biodynamic Consumer Ass., Copenhagen, September 27.

**Biodynamic research (2008).** Visionspartiet, NaturSundhedsDag, Copenhagen, April 12.

**Milk as basis for a research strategy (2007).** Nordic Research Ring, Skanderborg, November 23.

**The vitality of our foods – myth or reality? (2007).** Biodynamic Consumer Ass., Copenhagen Oct. 27.

**Food quality – the part and the whole (2007).** Biodynamic Consumer Ass., Copenhagen, March 16.

**Food quality and cultivation systems (2007).** Cancer Ass. Tidslerne, Aarhus February 19.

**Atre we living from nutrients, soil or light? (2007).** Audonicon, Skanderborg, February 5.

**Gluten quality of wheat as reflected in biocrystallisation (2006).** Annual meeting, Nordic Research Ring, Järna, Sweden, November 25.

**Biodynamic farming, research and food quality (2006).** R. Steiner Teacher-seminarium, Aarhus, October 6.

**Food quality – compounds and forces (2006).** Audonicon, Skanderborg, October 2.

**Food quality – the parts and thje whole (2006).** Ecowest Farmer Group Meeting, Hertha Community, August 19.

- Food quality between farming and certification (2006).** International Demeter Association, Hertha Community, June 28.
- Food kvalitet – basic concepts and methods (2006).** Student Group Meeting, Vestjyllands Hoejskole January 17.
- The effect of farming systems on the nutritional quality? (2005).** Annual meeting, Nordic Biodynamic Forum, Fokhol Gaard, Norway, November 18.
- Nutritional quality (2005).** Easter conference 'Menneske, jordbrug og ernæring', Det oekologiske Hus, Ranheim, Norway, March 19-21.
- Organic farming, research and food quality (2005).** International student group from Den oekologiske Landbrugsskole, Hertha Community, January 12.
- Nutritional quality (2004).** Anniversary symposium 'Mennesket og verden', Dansk Helios. Skanderborg, October 16.
- Farming systems, biocrystallisation and food quality (2004).** International course 'Introduction to the picture-developing methods', Biodynamic Research Ass., May 11.
- Biocrystallisation and food quality (2004).** Annual meeting, Sjællandske Familielandbrug, Febr. 28.
- Biodynamisk forskning i foedevarekvalitet (2002).** Annual meeting, Specialudvalget for Oekologi, Hertha Community May 30.
- Holistic research, biocrystallisation and food quality (2002).** Group of researchers, Danish Environmental Institute, Hertha Community April 11.
- Holistic approach to farming and food quality (2002).** Student Group from Beder Agricultural School, Hertha Community March 25.
- Holistic methods and food quality – which methods are available? (2002).** Course at Roervig Folkehoejskole, February 1.
- Further development of the biokrystallisation method (2001).** Annual meeting, Nordisk Forskningsring, Järna, Sweden, November 25.
- Ansätze zur quantitative Bildauswertung (2001).** European workshop 'Bildschaffende Methoden zur Beurteilung von Lebensmittelqualität' by AlnaturA / FIV, Frick, November 16.
- Holistic approaches to farming and food quality (2001).** R. Steiner Skolen, Hjoerring, September 19.
- Organic foods and human health – where do we stand today? (2001).** Course 'Mad og Samfund', The Agricultural University, Copenhagen, September 18.
- Food quality and health (2001).** Annual meeting, Triodos Banc, London; February 10.
- Nature, science and food quality (2000).** International symposium, Maharishi University of Management, Vlodrop, Holland, July 22.