Publications:

**Emulsifier type, metal chelation and pH affect oxidative stability of n-3-enriched emulsions**
Publication: Research - peer-review › Journal article – Annual report year: 2008

**Interactions between iron, phenolic compounds, emulsifiers, and pH in omega-3-enriched oil-in-water emulsions**
Publication: Research - peer-review › Journal article – Annual report year: 2008

**Interaction between antioxidants, emulsifiers and pH in omega-3 enriched oil-in-water emulsions**
Publication: Research › Conference abstract in proceedings – Annual report year: 2006

**Flavour release from model systems - In vitro and in vivo instrumental measurements**
Publication: Research › Ph.D. thesis – Annual report year: 2005

**Flavor release measurement from gum model system**
Publication: Research - peer-review › Journal article – Annual report year: 2004

**Release of peppermint flavour compounds from chewing gum: effect of oral functions**
Publication: Research - peer-review › Journal article – Annual report year: 2004

**Effect of sweetener on release of flavour compounds from chewing gum**
Publication: Research › Article in proceedings – Annual report year: 2003

**Flavor release measurement by atmospheric pressure chemical ionization ion trap mass spectrometry, construction of interface and mathematical modeling of release profiles**
Publication: Research - peer-review › Journal article – Annual report year: 2003

**Stability to oxidation of spray-dried fish oil powder microencapsulated using milk ingredients**
Publication: Research - peer-review › Journal article – Annual report year: 2001

**Flavour release of aldehydes and diacetyl in oil/water systems**
Publication: Research - peer-review › Conference article – Annual report year: 2000

**Protection of fish oil from oxidation by microencapsulation using freeze-drying techniques**
Publication: Research - peer-review › Journal article – Annual report year: 2000

**Flavour release of aldehydes and diacetyl in oil/water systems**
Publication: Research › Article in proceedings – Annual report year: 1999

**Isolation and quantification of volatiles in fish by dynamic headspace sampling and mass spectrometry**
Publication: Research - peer-review › Journal article – Annual report year: 1999

**Aromadannelse i et "functional ingredients" produkt**
Publication: Research › Journal article – Annual report year: 1997

**Forprojekt oxidationsmekanismer i fiskeolieholdigt mayonnaise**
Publication: Research › Report – Annual report year: 1996
Projects:

Flavour Release from Model Systems - In Vitro and In Vivo Instrumental Measurements
Project: PhD

Retronasal flavour measurement and perception of foods
Project

NUTRIFISH - Nutritional Studies on Dried Functional Ingredients Containing n-3 Polyunsaturated Fatty Acids
Project

Analytical Chemistry
Project