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