Publications:

A randomized controlled trial of the effect of fish oil supplementation in late pregnancy and early lactation on the n-3 fatty acid content in human breast milk
Publication: Research - peer-review › Journal article – Annual report year: 2004

Free polyunsaturated fatty acids cause taste deterioration of salmon during frozen storage
Publication: Research - peer-review › Journal article – Annual report year: 2000

Protection of fish oil from oxidation by microcapsulation 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

Biological variation of lipid constituents and distribution of tocopherols and astaxanthin in farmed Atlantic salmon (Salmo salar)
Publication: Research - peer-review › Journal article – Annual report year: 1998

Headspace and extraction methods for analysis of volatile and semivolatile compounds in fish: Chemical and sensory assessment of lipid-derived volatiles
Publication: Research › Book chapter – Annual report year: 1998

Sensory and chemical changes in farmed Atlantic salmon (Salmo salar) during frozen storage
Publication: Research - peer-review › Journal article – Annual report year: 1998

Analysis of hydroxy fatty acids from Ricinus communis and Dimorphoteca pluvialis by gas and supercritical fluid chromatography
Publication: Research - peer-review › Journal article – Annual report year: 1997

Analysis of seed oil from Ricinus communis and Dimorphoteca pluvialis by gas and supercritical fluid chromatography
Publication: Research - peer-review › Journal article – Annual report year: 1997

Ischemic stroke and n-3 fatty acid
Publication: Research - peer-review › Journal article – Annual report year: 1997

Methods to evaluate fish freshness in research and industry
Publication: Research - peer-review › Journal article – Annual report year: 1997

Optimizing headspace sampling temperature and time for analysis of volatile oxidation products in fish oil
Publication: Research - peer-review › Journal article – Annual report year: 1997

Erythrocyte levels compared with reported dietary intake of marine n-3 fatty acids in pregnant women
Publication: Research - peer-review › Journal article – Annual report year: 1995
Gestation length and birth weight in relation to intake of marine n-3 fatty acids
Publication: Research - peer-review › Journal article – Annual report year: 1995

Projects:

FAO Fish Oil
Project

Antioxidative defence
Project

Fish Meal Quality assessed by analysis of volatiles
Project

Studies of low volatility oxidation products of sensory significance
Project

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

Analytical Chemistry
Project

Lipid Chemistry
Project