Caroline P. Baron - Research outputs - DTU Orbit (02/06/2019)


Gringer, Nina; Safafar, Hamed; du Mesnildot, Axelle; Nielsen, Henrik H.; Rogowska-Wrzesinska, Adelina; Undeland, Ingrid; Baron, Caroline P. / Antioxidative low molecular weight compounds in marinated herring (Clupea harengus) salt brine. In: Food Chemistry. 2016; Vol. 194. pp. 1164-1171.

Spanos, Dimitrios; Ann Tørngren, Mari; Christensen, Mette; Baron, Caroline P. / Effect of oxygen level on the oxidative stability of two different retail pork products stored using modified atmosphere packaging (MAP). In: Meat Science. 2016; Vol. 113. pp. 162-169.

Albertos, Irene; Gringer, Nina; Rico, Daniel; Baron, Caroline P. / Salted herring brine as a coating or additive for herring (Clupea harengus) products — A source of natural antioxidants?. In: Innovative Food Science and Emerging Technologies. 2016; Vol. 37. pp. 286-292.

Spanos, Dimitrios; Christensen, Mette; Ann Tørngren, Mari; Baron, Caroline P. / Visible spectroscopy as a tool for the assessment of storage conditions of fresh pork packaged in modified atmosphere. In: Meat Science. 2016; Vol. 113. pp. 154-161.

Spanos, Dimitrios; Ann Tørngren, Mari; Christensen, Mette; Baron, Caroline P. / Effect of Oxygen on the Oxidation of Two Different Map Retail Pork Meat Products. Poster session presented at 60th International Congress of Meat Science and Technology, Punta del Este, Uruguay. 1 p.

Osman, Ali; Gringer, Nina; Svendsen, Tore; Yuan, Linfeng; Hosseini, Seyed Vali; Baron, Caroline P.; Undeland, Ingrid. / Quantification of biomolecules in herring (Clupea harengus) industry processing waters and their recovery using electroflocculation and ultrafiltration. In: Food and Bioproducts Processing. 2015; Vol. 96. pp. 198-210.

Gringer, Nina; Hosseini, Seyed Vali; Svendsen, Tore; Undeland, Ingrid; Christensen, Morten Lykkegaard; Baron, Caroline P. / Recovery of biomolecules from marinated herring (Clupea harengus) brine using ultrafiltration through ceramic membranes. In: LWT- Food Science and Technology. 2015; Vol. 63, No. 1. pp. 423-429.


Green-Petersen, Ditte; Hyldig, Grethe; Jacobsen, Charlotte; Baron, Caroline P.; Lund, Ivar; Nielsen, Henrik Hauch; Jokumsen, Alfred. / Influence of dietary lipid and protein sources on the sensory quality of organic rainbow trout (Oncorhynchus mykiss) after ice storage. In: Journal of Aquatic Food Product Technology. 2014; Vol. 23, No. 4. pp. 333-346.


Baron, Caroline P.; Dalgaard, Paw; Pettersson, Andreas; Lekang, Odd Ivar; Olafsdóttir, Guðrún; Rustad, Turid. / Aqfood international master programme: sharing knowledge and experience with distance teaching & learning. Abstract from Aquaculture Europe 2013, Trondheim, Norway. 2 p.


Spanos, Dimitrios; Li, M.; Baron, Caroline P.; Larsson, L. / The impact of oxidation on the motility of single muscle-fibres expressing different myosin isoforms. Poster session presented at SFRR - Europe 2013 Meeting, Athens, Greece. 1 p.

Jacobsen, Charlotte; Eymard, Sylvie; Timm Heinrich, Maike; Svendsen, Gry Hougaard; Nielsen, Henrik Hauch; Baron, Caroline P.; Jacobsen, Charlotte. / Oxidative changes during ice storage of rainbow trout (Oncorhynchus mykiss) fed different ratios of marine and vegetable feed ingredients. In: Food Chemistry. 2013; Vol. 136, No. 3-4. pp. 1220-1230.

Lu, Henna Fung Sieng; Thomsen, Birgitte Raagaard; Hjulid, Grethe; Green-Petersen, Ditte; Nielsen, Nina Skall; Baron, Caroline P.; Jacobsen, Charlotte. / Oxidative Stability and Sensory Attributes of Fermented Milk Product Fortified with Fish Oil and Marine Phospholipids. In: J A O C S. 2013; Vol. 90, No. 11. pp. 1673-1683.

Lu, Henna Fung Sieng; Nielsen, Nina Skall; Baron, Caroline P.; Jacobsen, Charlotte. / Physico-chemical properties, oxidative stability and non-enzymatic browning reactions in marine phospholipids emulsions and their applications for food enrichment. Abstract from 104th AOCS Annual Meeting & Expo, Montreal, Canada. 1 p.


Spanos, Dimitrios; Li, M.; Baron, Caroline P.; Larsson, L. / The impact of oxidation on the motility of single muscle-fibres expressing different myosin isoforms. Poster session presented at SFRR - Europe 2013 Meeting, Athens, Greece. 1 p.

Jacobsen, Charlotte; Eymard, Sylvie; Timm Heinrich, Maike; Svendsen, Gry Hougaard; Nielsen, Henrik Hauch; Baron, Caroline P. / Effect of Replacement of Marine Ingredients with Vegetable Oil and Protein on Oxidative Changes during Ice Storage of Rainbow Trout (Oncorhynchus mykiss). Abstract from Novel Sources for Omega-3 for Food and Feed Copenhagen, Copenhagen, Denmark.

Lu, Henna Fung Sieng; Nielsen, Nina Skall; Baron, Caroline P.; Jacobsen, Charlotte. / Food enrichment with marine phospholipid emulsions. Abstract from Novel Sources for Omega-3 for Food and Feed Copenhagen, Copenhagen, Denmark.


Green-Petersen, Ditte ; Hyldig, Grethe ; Jacobsen, Charlotte ; Baron, Caroline P. ; Jokumsen, Alfred ; Lund, Ivar ; Nielsen, Henrik Hauch. / The effect of protein and lipid source in organic feed for (organic) rainbow trout on sensory quality. Poster session presented at EuroSense 2012 Fifth European Conference on Sensory and Consumer research, Berne, Switzerland.1 p.


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Lu, Henna Fung Sieng ; Nielsen, Nina Skall ; Baron, Caroline Pascale ; Jacobsen, Charlotte. / Oxidative stability of marine phospholipids. Abstract from 10th ILPS phospholipids Congress, Rotterdam, The Netherlands, .


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Green-Pedersen, Ditte ; Hyldig, Grethe ; Jacobsen, Charlotte ; Baron, Caroline P. ; Nielsen, Henrik. / The effects of feed composition on the sensory quality of organic rainbow trout during ice storage. Abstract from 41st Annual WEFTA Meeting, Gothenburg, Sweden.


Eymard, Sylvie ; Jacobsen, Charlotte ; Baron, Caroline. / Assessment of Washing with Antioxidant on the Oxidative Stability of Fatty Fish Mince during Processing and Storage. In: Journal of Agricultural and Food Chemistry. 2010 ; Vol. 58, No. 10. pp. 6182-6189.
Baron, Caroline ; Kjærsgård, Inger Vibeke Holst ; Jessen, Flemming ; Jacobsen, Charlotte. / Protein and lipid oxidation during frozen storage of rainbow trout (Oncorhynchus mykiss). In: Journal of Agricultural and Food Chemistry. 2007 ; Vol. 55, No. 20. pp. 8118-8125.

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Serensen, Ann-Dorit Moltke ; Baron, Caroline ; Bruni Let, Mette ; Jacobsen, Charlotte. / Effect of homogenisations condition on the composition on the fat globule membrane and oxidative stability in omega-3 enriched milk. AOCS annual meeting, St. Louis, Ohio, Missouri, May 2006.. 2006.


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