


Gringer, Nina et al. "Recovery of biomolecules from marinated herring (Clupea harengus) brine using ultrafiltration through ceramic membranes". LWT - Food Science and Technology. 2015, 63(1). 423-429. https://doi.org/10.1016/j.lwt.2015.03.001


Jacobsen, Charlotte et al. *Effect of Replacement of Marine Ingredients with Vegetable Oil and Protein on Oxidative Changes during Ice Storage of Rainbow Trout (Oncorhynchus mykiss)*. 2012.


Baron, Caroline, Grethe Nyberg, and Charlotte Jacobsen. "Does feed composition affect oxidation of rainbow trout (Oncorhynchus mykiss) during frozen storage?". *Journal of Agricultural and Food Chemistry*. 2009, 57(10). 4185-4194. https://doi.org/10.1021/jf803552h


Baron, Caroline et al. "Protein and lipid oxidation during frozen storage of rainbow trout (Oncorhynchus mykiss)". *Journal of Agricultural and Food Chemistry*. 2007, 55(20). 8118-8125. https://doi.org/10.1021/jf070686f


Baron, Caroline, K.A. Pham, and Charlotte Jacobsen "Oxidation of sarcoplasmic proteins from rainbow trout fed different diets". IFT annual meeting, Orlando, USA, June 2006. 2006.

Baron, Caroline et al. Protein and lipid oxidation during frozen storage of rainbow trout. 2006.


