Charlotte Jacobsen - DTU Orbit (17/11/2018)
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Research outputs:

Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and phosphatidylcholine as emulsifiers
Research output: Research - peer-review › Journal article – Annual report year: 2019

Combination of sodium caseinate and succinylated alginate improved stability of high fat fish oil-in-water emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2018

Biomass composition of Arthrospira platensis during cultivation on industrial process water and harvesting
Research output: Research - peer-review › Journal article – Annual report year: 2018

Biopolymers for the Nano-microencapsulation of Bioactive Ingredients by Electrohydrodynamic Processing
Research output: Research - peer-review › Book chapter – Annual report year: 2018

Extraction of unsaturated fatty acid-rich oil from common carp (Cyprinus carpio) roe and production of defatted roe hydrolysates with functional, antioxidant, and antibacterial properties
Research output: Research - peer-review › Journal article – Annual report year: 2018

Improving oxidative stability of skin care emulsions with antioxidant extracts from brown alga Fucus vesiculosus
Research output: Research - peer-review › Journal article – Annual report year: 2018

Investigation of Lipid Oxidation in the Raw Materials of a Topical Skin Formulation: A Topical Skin Formulation Containing a High Lipid Content
Research output: Research - peer-review › Journal article – Annual report year: 2018

Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: In Vitro and 5% Fish Oil-In-Water Emulsion
Research output: Research - peer-review › Journal article – Annual report year: 2018

Lipid Oxidation and Degradation Products In Raw Materials: Low-Fat Topical Skin-Care Formulations
Research output: Research - peer-review › Journal article – Annual report year: 2018

Odour Detection Threshold Determination of Volatile Compounds in Topical Skin Formulations
Research output: Research - peer-review › Journal article – Annual report year: 2018

Oocyte and egg quality indicators in European eel: Lipid droplet coalescence and fatty acid composition
Research output: Research - peer-review › Journal article – Annual report year: 2018
Physicochemical characterization and oxidative stability of fish oil-loaded electrosprayed capsules: Combined use of whey protein and carbohydrates as wall materials
Research output: Research - peer-review, Journal article – Annual report year: 2018

Structure dependent antioxidant capacity of phlorotannins from Icelandic Fucus vesiculosus by UHPLC-DAD-ECD-QTOFMS
Research output: Research - peer-review, Journal article – Annual report year: 2018

The effect of rosemary (Rosmarinus officinalis L.) extract on the oxidative stability of lipids in cow and soy milk enriched with fish oil
Research output: Research - peer-review, Journal article – Annual report year: 2018

Use of Electrohydrodynamic Processing for Encapsulation of Sensitive Bioactive Compounds and Applications in Food
Research output: Research - peer-review, Journal article – Annual report year: 2018

Alkyl caffeates as antioxidants in O/W emulsions: Impact of emulsifier type and endogenous tocopherols
Research output: Research - peer-review, Journal article – Annual report year: 2017

Antioxidant effect of water and acetone extracts of Fucus vesiculosus on oxidative stability of skin care emulsions
Research output: Research - peer-review, Journal article – Annual report year: 2016

Antioxidant Efficacies of Rutin and Rutin Esters in Bulk Oil and Oil-in-Water Emulsion
Research output: Research - peer-review, Journal article – Annual report year: 2017

Development of carbohydrate-based nano-microstructures loaded with fish oil by using electrohydrodynamic processing
Research output: Research - peer-review, Journal article – Annual report year: 2017

Development of fish oil-loaded nano-microcapsules by co-axial electrospraying: physical characterization and oxidative stability
Research output: Research - peer-review, Conference abstract for conference – Annual report year: 2017

Effects of Different Lipophilized Ferulate Esters in Fish Oil-Enriched Milk: Partitioning, Interaction, Protein, and Lipid Oxidation
Research output: Research - peer-review, Journal article – Annual report year: 2017

Improving oxidative stability of liquid fish oil supplements for pets
Research output: Research - peer-review, Journal article – Annual report year: 2017

Investigation of Lipid Oxidation in High- and Low-Lipid-Containing Topical Skin Formulations
Research output: Research - peer-review, Journal article – Annual report year: 2017

Marine phospholipids: The current understanding of their oxidation mechanisms and potential uses for food fortification
Research output: Research - peer-review, Journal article – Annual report year: 2017

Natural antioxidants derived from seaweed materials
Research output: Research - peer-review, Conference abstract in proceedings – Annual report year: 2017
Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown alga Fucus vesiculosus
Research output: Research - peer-review › Journal article – Annual report year: 2016

Oxidative stability of pullulan electrospun fibers containing fish oil: Effect of oil content and natural antioxidants addition
Research output: Research - peer-review › Journal article – Annual report year: 2017

Physical and oxidative stability of fish oil-in-water emulsions fortified with enzymatic hydrolysates from common carp (Cyprinus carpio) roe
Research output: Research - peer-review › Journal article – Annual report year: 2017

Physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with combinations of sodium caseinate and sodium alginate
Research output: Research - peer-review › Journal article – Annual report year: 2017

Protein-polysaccharide Mixtures as Wall Material in Fish Oil-loaded Nano-microcapsules Obtained by Electrospraying
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Provision of a project aiming at protein valorization through informatics, hydrolysis, and separation
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Quality changes of Antarctic krill powder during long term storage
Research output: Research - peer-review › Journal article – Annual report year: 2016

Storage conditions affect oxidative stability and nutritional composition of freeze-dried Nannochloropsis salina: Oxidation of dried Nannochloropsis salina during storage
Research output: Research - peer-review › Journal article – Annual report year: 2017

Supplementation of docosahexaenoic acid (DHA), vitamin D3 and uridine in combination with six weeks of cognitive and motor training in prepubescent children: a pilot study
Research output: Research - peer-review › Journal article – Annual report year: 2017

Value utilization of discarded fish livers for production of omega-3 rich oil
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2017

Variation in growth, yield and protein concentration in Saccharina latissima (Laminariales, Phaeophyceae) cultivated with different wave and current exposures in the Faroe Islands
Research output: Research - peer-review › Conference article – Annual report year: 2017

Antioxidant activity of cod (Gadus morhua) protein hydrolysates: Fractionation and characterisation of peptide fractions
Research output: Research - peer-review › Journal article – Annual report year: 2016

Antioxidant Activity of Protein Hydrolysates Obtained from Common Carp (Cyprinus carpio) Discarded Roe
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel (Scomber scombrus): Effect on Lipid and Protein Oxidation
Research output: Research - peer-review › Journal article – Annual report year: 2015

Bioactive compounds in industrial red seaweed used in carrageenan production
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2016
Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC–MS Analysis
Research output: Research - peer-review › Journal article – Annual report year: 2016

Development of a broodstock diet to improve developmental competence of embryos in European eel, Anguilla anguilla
Research output: Research - peer-review › Journal article – Annual report year: 2015

Effekten af støgetid og -temperatur på kvaliteten af spiseolier
Research output: Research - peer-review › Report – Annual report year: 2016

Encapsulation of fish oil in nanofibers by emulsion electrospinning: Physical characterization and oxidative stability
Research output: Research - peer-review › Journal article – Annual report year: 2016

Enhancement of Protein and Pigment Content in Two Chlorella Species Cultivated on Industrial Process Water
Research output: Research - peer-review › Journal article – Annual report year: 2016

Evaluation of the antioxidant activity in food model system of fish peptides released during simulated gastrointestinal digestion
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2016

 Extraction, characterization and application of antioxidants from the Nordic brown alga Fucus vesiculosus

Fish oil extracted from fish-fillet by-products is weakly linked to the extraction temperatures but strongly linked to the omega-3 content of the raw material
Research output: Research - peer-review › Journal article – Annual report year: 2015

High-EPA Biomass from Nannochloropsis salina Cultivated in a Flat-Panel Photo-Bioreactor on a Process Water-Enriched Growth Medium
Research output: Research - peer-review › Journal article – Annual report year: 2016

Marine ecosystem connectivity mediated by migrant–resident interactions and the concomitant cross-system flux of lipids
Research output: Research - peer-review › Journal article – Annual report year: 2016

Oxidative Stability and Shelf Life of Food Emulsions
Research output: Research - peer-review › Book chapter – Annual report year: 2016

Oxidative Stability and Shelf Life of Foods Containing Oils and Fats
Research output: Research - peer-review › Book – Annual report year: 2016

Oxidative stability during storage of fish oil from filleting by-products of rainbow trout (Oncorhynchus mykiss) is largely independent of the processing and production temperature
Research output: Research - peer-review › Journal article – Annual report year: 2015

Oxidative Stability of Granola Bars Enriched with Multilayered Fish Oil Emulsion in the Presence of Novel Brown Seaweed Based Antioxidants
Research output: Research - peer-review › Journal article – Annual report year: 2016

Oxidative Stability of Nano-Microstructures containing fish oil
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Oxidative stability of pullulan nanofibers loaded with fish oil: effect of oil content and antioxidants addition
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2016
Physical and Oxidative Stability of Fish Oil-In-Water Emulsions Stabilized with Fish Protein Hydrolysates
Research output: Research - peer-review › Journal article – Annual report year: 2016

Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise
Research output: Research - peer-review › Journal article – Annual report year: 2015

Variation in growth and quality of Saccharina latissima cultivated in the Faroe Islands
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Alkyl chain length impacts the antioxidative effect of lipophilized ferulic acid in fish oil enriched milk
Research output: Research - peer-review › Journal article – Annual report year: 2015

Antioxidant Activity of Seaweed Extracts: In Vitro Assays, Evaluation in 5 % Fish Oil-in-Water Emulsions and Characterization
Research output: Research - peer-review › Journal article – Annual report year: 2015

Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk
Research output: Research - peer-review › Journal article – Annual report year: 2014

Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater
Research output: Research - peer-review › Journal article – Annual report year: 2015

Characterisation and antioxidant evaluation of Icelandic F. vesiculosus extracts in vitro and in fish-oil-enriched milk and mayonnaise
Research output: Research - peer-review › Journal article – Annual report year: 2015

Determination of toxic elements (Pb, Hg, Cd, As) and fatty acids in muscles and cephalothoraxes in a Mediterranean and a northern rose shrimp: a comparative study of Parapenaeus longirostris and Pandalus borealis
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

Determination of toxic elements (Pb, Hg, Cd, As) and fatty acids in muscles and cephalothoraxes in a Mediterranean and a northern rose shrimp: a comparative study of Parapenaeus longirostris and Pandalus borealis
Research output: Research - peer-review › Poster – Annual report year: 2015

Emulsifying and antioxidant properties of fish protein hydrolysates obtained from discarded species: evaluation on fish oil-in-water emulsions
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

Impact of dietary fatty acids on muscle composition, liver lipids, milt composition and sperm performance in European eel
Research output: Research - peer-review › Journal article – Annual report year: 2015

Isolation of glycoproteins from brown algae.
Research output: Research › Patent – Annual report year: 2015

Lipids and Composition of Fatty Acids of Saccharina latissima Cultivated Year-round in Integrated Multi-trophic Aquaculture
Research output: Research - peer-review › Journal article – Annual report year: 2015

Microalgal bioremediation of nutrients in wastewater and production of food/feed ingredients
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015
New parameters for evaluating the quality of commercial krill oil capsules from the aspect of lipid oxidation and non-enzymatic browning reactions
Research output: Research - peer-review › Journal article – Annual report year: 2015

Nutramara conference: Arnessing Marine Bioresources for Innovations in the Food Industry
Research output: Research - peer-review › Poster – Annual report year: 2015

Oxidative stability of electrospun nanofibers loaded with fish oil
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2016

Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Production of omega-3 nanodelivery systems by emulsion electrospinning
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2016

Production of omega-3 rich fish oil from by-products of Danish trout farms
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

Some strategies for the stabilization of long chain n-3 PUFA-enriched foods: A review
Research output: Research - peer-review › Review – Annual report year: 2015

The effect of thermal treatment on the quality changes of Antarctic krill meal during the manufacturing process: High processing temperatures decrease product quality
Research output: Research - peer-review › Journal article – Annual report year: 2015

Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine
Research output: Research - peer-review › Journal article – Annual report year: 2014

Antioxidant activity of Cod (Gadus morhua) protein hydrolysates: In vitro assays and evaluation in 5% fish oil-in-water emulsion
Research output: Research - peer-review › Journal article – Annual report year: 2014

Antioxidant properties and efficacies of synthesized alkyl caffeates, ferulates, and coumarates
Research output: Research - peer-review › Journal article – Annual report year: 2015

Antioxidative properties of some phototropic microalgae grown in waste water
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2015

Development of harvesting and up concentration technologies for microalgae as an ingredient in fish feed
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Development of healthy marine ingredients from waste products from smoked rainbow trout
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Development of volatile compounds during storage of different skin care products at various conditions
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2014

Effect of temperature towards lipid oxidation and non-enzymatic browning reactions in krill oil upon storage
Research output: Research - peer-review › Journal article – Annual report year: 2014
Effects of dietary fatty acids on the production and quality of eggs and larvae of Atlantic cod (Gadus morhua L.)
Research output: Research - peer-review › Journal article – Annual report year: 2014

Influence of Casein-Phospholipid Combinations as Emulsifier on the Physical and Oxidative Stability of Fish Oil-in-Water Emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2014

Influence of dietary lipid and protein sources on the sensory quality of organic rainbow trout (Oncorhynchus mykiss) after ice storage
Research output: Research - peer-review › Journal article – Annual report year: 2012

Lipid oxidation during instrumented dynamic in vitro digestion of marine oil-enriched milk
Research output: Research - peer-review › Poster – Annual report year: 2014

Lipid profiling of some autotrophic microalgae grown on waste water
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2015

Oxidative stability and non-enzymatic browning reactions in Antarctic krill oil (Euphausia superba)
Research output: Research - peer-review › Journal article – Annual report year: 2014

Quality changes in krill and krill products during their manufacturing process: the effect of temperature
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2014

The degree of lipophilization affects antioxidative efficacy of ferulates in omega-3 enriched milk
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2014

Antioxidant Effect of Seaweed Extracts in Vitro and in Food Emulsion Systems Enriched With Fish Oil
Research output: Research › Conference abstract for conference – Annual report year: 2013

A review on broodstock nutrition of marine pelagic spawners: the curious case of the freshwater eels (Anguilla spp.)
Research output: Research - peer-review › Journal article – Annual report year: 2013

Caffeates as antioxidants in emulsions and the effect of tocopherols
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Characterization of Oxidative Stability of Fish Oil- and Plant Oil-Enriched Skimmed Milk
Research output: Research - peer-review › Journal article – Annual report year: 2013

Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC-MS Analysis
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Comparison of two methods for extraction of volatiles from marine PL emulsions: Short Communication
Research output: Research - peer-review › Journal article – Annual report year: 2013

Development of a broodstock diet to improve embryonic development competence in female European eel Anguilla anguilla
Research output: Research › Paper – Annual report year: 2014

Effect of emulsifier type, pH and iron on oxidative stability of 5% fish oil-in-water emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2013
Food enrichment with marine phospholipid emulsions
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Individual whey protein components influence lipid oxidation dependent on pH
Research output: Research - peer-review › Poster – Annual report year: 2012

Investigation of lipid oxidation and non-enzymatic browning reactions in marine PL emulsions
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Iron-mediated lipid oxidation in 70% fish oil-in-ater emulsions: effect of emulsifier type and pH
Research output: Research - peer-review › Journal article – Annual report year: 2012

Is Solid Phase Microextraction (SPME) an appropriate method for extraction of volatile oxidation products from complex food systems.
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Linking lipid dynamics with the reproductive cycle in Baltic cod Gadus morhua
Research output: Research - peer-review › Journal article – Annual report year: 2012

Lipid dynamics of herring (Clupea harengus L.) and sprat (Sprattus sprattus) as major prey species in the Baltic Sea
Research output: Research › Conference abstract for conference – Annual report year: 2013

Lipid oxidation in fish oil enriched oil-in-water emulsions and cream cheese with pre-emulsified fish oil is affected differently by the emulsifier used
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Lipophilization of dihydrocaffeic acid affects its antioxidative properties in fish-oil-enriched emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2012

New natural antioxidants for protecting omega-3 rich products.
Research output: Research - peer-review › Journal article – Annual report year: 2012

Oxidative degradation and non-enzymatic browning due to the interaction between oxidised lipids and primary amine groups in different marine PL emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2012

Oxidative Stability of Dispersions Prepared from Purified Marine Phospholipid and the Role of α-Tocopherol
Research output: Research - peer-review › Journal article – Annual report year: 2012

Phenolipids as antioxidants in emulsified systems
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Phenolipids as antioxidants in emulsified systems and the effect of alkyl chain length
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Physico-chemical Properties of Marine Phospholipid Emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2012

Potato peel extract as a natural antioxidant in chilled storage of minced horse mackerel (Trachurus trachurus): Effect on lipid and protein oxidation
Research output: Research - peer-review › Journal article – Annual report year: 2012
Reproduction of European Eel in Aquaculture (REEL): Consolidation and new production methods
Research output: Research › Report – Annual report year: 2012

Reproduction of European eel: towards a self-sustained aquaculture (PRO-EEL)
Research output: Research › Conference abstract for conference – Annual report year: 2012

Sensory and quality properties of fresh, frozen and packaged fish
Research output: Research - peer-review › Book chapter – Annual report year: 2012

Solid phase microextraction (SPME) for extraction of volatile oxidation products from complex food systems – Pros and cons
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Stability and Stabilization of Omega-3 Oils as such and in Selected Foods
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

System Development from Organic Solvents to Ionic Liquids for Synthesizing Ascorbyl Esters with Conjugated Linoleic Acids
Research output: Research - peer-review › Journal article – Annual report year: 2012

The antioxidative effect of lipophilized rutin and dihydrocaffeic acid in fish oil enriched milk
Research output: Research - peer-review › Journal article – Annual report year: 2012

The choice of homogenisation equipment affects lipid oxidation in emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2012

The effect of protein and lipid source in organic feed for (organic) rainbow trout on sensory quality
Research output: Research › Poster – Annual report year: 2012

The structure of omega3 food emulsions
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Antioxidant Activity of Fish Protein Hydrolysates In in vitro Assays and In Oil-in-Water Emulsions.
Research output: Research › Conference abstract for conference – Annual report year: 2011

Cryo-FIB SEM for Characterization of the Structure of Fish Oil Emulsions
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2011

Cryo-FIB SEM for Characterization of the Structure of Fish Oil Emulsions
Research output: Research - peer-review › Poster – Annual report year: 2011

Deodorization optimization of Camelina sativa oil: Oxidative and sensory studies
Research output: Research - peer-review › Journal article – Annual report year: 2011

Emulsification technique affects oxidative stability of fish oil-in-water emulsion
Research output: Research › Conference abstract for conference – Annual report year: 2011

Impact of Endogenous Phenolics in Canola Oil on the Oxidative Stability of Oil-in-Water Emulsions
Research output: Research › Conference abstract for conference – Annual report year: 2011
Lipid oxidation in omega-3 emulsions prepared with milk proteins
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2011

Moderate exercise of rainbow trout induces only minor differences in fatty acid profile, texture, white muscle fibres and proximate chemical composition of fillets
Research output: Research - peer-review › Journal article – Annual report year: 2011

Oxidative stability of 70% fish oil-in-water emulsions: Impact of emulsifiers and pH
Research output: Research - peer-review › Journal article – Annual report year: 2011

Oxidative stability of marine phospholipids
Research output: Research › Conference abstract for conference – Annual report year: 2011

Oxidative Stability of Marine Phospholipids in the Liposomal Form and Their Applications
Research output: Research - peer-review › Journal article – Annual report year: 2011

Phenolics and Lipophilized Phenolics as Antioxidants in Fish Oil Enriched Emulsions,
Research output: Research › Conference abstract for conference – Annual report year: 2011

Prevention of lipid oxidation in omega-3 enriched foods by antioxidants and the use of delivery systems.
Research output: Research › Conference abstract for conference – Annual report year: 2011

Storage stability of marine phospholipids emulsions
Research output: Research › Conference abstract for conference – Annual report year: 2011

The effect of protein and lipid source in organic feed for (organic) rainbow trout on sensory quality
Research output: Research › Conference abstract in proceedings – Annual report year: 2011

The effects of feed composition on the sensory quality of organic rainbow trout during ice storage
Research output: Research › Conference abstract for conference – Annual report year: 2011

The efficacy of compounds with different polarities as antioxidant in emulsions with omega-3 lipids
Research output: Research - peer-review › Journal article – Annual report year: 2011

Vækst og kvalitet af motioneret regnbueørred
Research output: Research › Report – Annual report year: 2011

Antioxidant Activity of Potato Peel Extracts in a Fish-Rapeseed Oil Mixture and in Oil-in-Water Emulsions
Research output: Research - peer-review › Journal article – Annual report year: 2010

Antioxidant activity of yoghurt peptides: Part 2 – Characterisation of peptide fractions
Research output: Research - peer-review › Journal article – Annual report year: 2010

Antioxidant properties of modified rutin esters by DPPH, reducing power, iron chelation and human low density lipoprotein assays
Research output: Research - peer-review › Journal article – Annual report year: 2010

Assessment of Washing with Antioxidant on the Oxidative Stability of Fatty Fish Mince during Processing and Storage
Research output: Research - peer-review › Journal article – Annual report year: 2010

Challenges when developing omega-3 enriched foods
Research output: Research › Journal article – Annual report year: 2010
Characterization of Emulsions of Fish Oil and Water by Cryo Scanning Electron Microscopy
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Chemical processes responsible for quality deterioration in fish
Research output: Research - peer-review › Book chapter – Annual report year: 2010

Effect of emulsifiers and physical structure on lipid oxidation in omega-3 emulsions
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Effect of lipophilization of dihydrocaffeic acid on its antioxidative properties in fish oil enriched emulsion
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Enrichment of foods with omega-3 fatty acids: A multidisciplinary challenge
Research output: Research - peer-review › Book chapter – Annual report year: 2010

Human milk fat substitute from butterfat: production by enzymatic interesterification and evaluation of oxidative stability
Research output: Research - peer-review › Journal article – Annual report year: 2010

Influence of lipids and fatty acid composition on Baltic cod (Gadus morhua L.) maturation and timing of spawning
Research output: Research › Conference abstract for conference – Annual report year: 2010

Inhibition of haemoglobin-mediated lipid oxidation in washed cod muscle and cod protein isolates by Fucus vesiculosus extract and fraction
Research output: Research - peer-review › Journal article – Annual report year: 2010

Lipophilized phenolics as antioxidants in fish oil enriched food systems
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Oxidative stability of fish oil-enriched mayonnaise-based salads
Research output: Research - peer-review › Journal article – Annual report year: 2010

Phenolic composition and in vitro antioxidant activities of selected species of seaweeds from Danish coast.
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2010

Seasonal lipid dynamics of sprat (Sprattus sprattus) and herring (Clupea harengus) in the Baltic Sea
Research output: Research › Poster – Annual report year: 2010

The effect of farmed trout on cardiovascular risk markers in healthy men
Research output: Research - peer-review › Journal article – Annual report year: 2010

The influence of emulsifier type on lipid oxidation in fish-oil-enriched light mayonnaise
Research output: Research - peer-review › Journal article – Annual report year: 2010

Additions of caffeic acid, ascorbyl palmitate or gamma-tocopherol to fish oil-enriched energy bars affect lipid oxidation differently
Research output: Research - peer-review › Journal article – Annual report year: 2009

Antioxidant activities and phenolic content of some of the selected species of seaweeds from Danish coast
Research output: Research › Conference abstract for conference – Annual report year: 2009
Antioxidant properties of modified rutin esters following lipase-catalyzed esterification
Research output: Research › Conference abstract for conference – Annual report year: 2009

Antioxidant strategies to prevent lipid oxidation in omega-3 enriched food emulsions
Research output: Research › Conference abstract for conference – Annual report year: 2009

Application of omega-3 oils in foods and emulsified products
Research output: Research › Conference abstract for conference – Annual report year: 2009

Can increased water velocities improve quality of farmed rainbow trout
Research output: Research › Conference abstract for conference – Annual report year: 2009

Challenges when developing omega-3 enriched foods
Research output: Research › Conference abstract for conference – Annual report year: 2009

Does feed composition affect oxidation of rainbow trout (Oncorhynchus mykiss) during frozen storage?
Research output: Research › peer-review › Journal article – Annual report year: 2009

Effect of emulsifier type, iron and pH on the oxidative stability of 5% fish oil-in-water emulsions
Research output: Research › Conference abstract for conference – Annual report year: 2009

Effect of fish oil concentration and emulsifier on lipid oxidation in fish oil enriched mayonnaise
Research output: Research › Conference abstract for conference – Annual report year: 2009

Effect of ingredients on oxidative stability of fish oil-enriched drinking yoghurt
Research output: Research › peer-review › Journal article – Annual report year: 2009

Fødevarer beriget med fiskeolie: Stabilitet – ernæring – forbrugernes accept
Research output: Communication › Journal article – Annual report year: 2009

Fødevarer med fiskeolier undervejs
Research output: Communication › Journal article – Annual report year: 2009

Foods enriched with fish oil: Stability – nutrition – consumer acceptance
Research output: Research › Conference abstract for conference – Annual report year: 2009

Influence of feeding regimes on composition and oxidative stability of rainbow trout (Oncorhynchus mykiss)
Research output: Research › Conference abstract for conference – Annual report year: 2009

Influence of feeding regimes on fish composition and oxidative stability
Research output: Research › Conference abstract for conference – Annual report year: 2009

Lipid oxidation in fish oil enriched energy bars is affected by means of oil addition and addition of antioxidants
Research output: Research › Poster – Annual report year: 2009

Marifumc - Hvorfor er fisk så sundt?
Research output: Communication › Journal article – Annual report year: 2009

Methods for reducing lipid oxidation in fish-oil-enriched energy bars
Research output: Research - peer-review › Journal article – Annual report year: 2009
Optimization of fatty acid composition in the diet for female broodstock eels
Research output: Research › Conference abstract for conference – Annual report year: 2009

Oxidation challenges in functional foods and nutraceuticals
Research output: Research › Conference abstract for conference – Annual report year: 2009

Oxidation challenges in functional omega-3 oils and products there of: Preservation and protection techniques
Research output: Research › Conference abstract for conference – Annual report year: 2009

Oxidation of lipid and protein in horse mackerel (Trachurus trachurus) mince and washed minces during processing and storage
Research output: Research - peer-review › Journal article – Annual report year: 2009

Oxidative stability of fish fillets depending on feeding regime
Research output: Research › Conference abstract for conference – Annual report year: 2009

Potato peel extract - A natural antioxidant for retarding lipid oxidation in bulk fish oil and oil in water emulsions
Research output: Research › Conference abstract for conference – Annual report year: 2009

Preventing lipid oxidation in foods enriched with fish oil
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2009

Processing of marine lipids and factors affecting their quality when used for functional foods
Research output: Research - peer-review › Book chapter – Annual report year: 2009

Retaining nutritional and sensory quality of seafood products by antioxidant protection: Challenges and pitfalls
Research output: Research › Conference abstract for conference – Annual report year: 2009

Seasonal lipid dynamics of herring and sprat in the Baltic Sea and possible implications for cod reproduction
Research output: Research › Poster – Annual report year: 2009

Sensory impact of volatile oxidation products in omega-3 enriched foods and prevention of off-flavours
Research output: Research › Conference abstract for conference – Annual report year: 2009

The effect of different fish feeds on the sensory quality in farmed trout after frozen storage
Research output: Research › Conference abstract for conference – Annual report year: 2009

The efficacy of compounds with different polarities as antioxidant in fish oil enriched emulsions
Research output: Research › Conference abstract for conference – Annual report year: 2009

The protective effect of emulsifiers on 70% oil-in-water emulsions, to be used as delivery system of omega-3s to food
Research output: Research › Poster – Annual report year: 2009

A molecular approach to pre-harvest impact on post-harvest quality of trout
Research output: Research › Paper – Annual report year: 2008

Antioxidant activity of potato peel extracts in bulk fish oil and oil in water emulsions
Research output: Research › Conference abstract for conference – Annual report year: 2008

Antioxidant strategies for preventing oxidative flavour deterioration of foods enriched with n-3 polyunsaturated lipids: a comparative evaluation
Research output: Research - peer-review › Journal article – Annual report year: 2008
Application of structured lipids in food
Research output: Research › Poster – Annual report year: 2008

Applications of natural antioxidants in omega-3-enriched foods
Research output: Research › peer-review › Journal article – Annual report year: 2008

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

Enrichment of foods with omega-3 fatty acids
Research output: Research › Conference abstract for conference – Annual report year: 2008

Healthy polyunsaturated fatty acids (PUFAs) for food enrichment
Research output: Research › Book chapter – Annual report year: 2008

Impact of emulsifiers on the oxidative stability of 70% fish oil-in-water emulsions
Research output: Research › Poster – Annual report year: 2008

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

Interactions between phenolic compounds, emulsifiers and pH in Omega-3 enriched emulsions
Research output: Research › Poster – Annual report year: 2008

Investigation of dairy components responsible for resistance of omega-3 enriched yoghurt to lipid oxidation
Research output: Research › Conference abstract for conference – Annual report year: 2008

Investigation of dairy components responsible for resistance of omega-3 enriched yoghurt to lipid oxidation
Research output: Research › Conference abstract for conference – Annual report year: 2008

Measuring oxidative stability in functional lipids
Research output: Research › peer-review › Book chapter – Annual report year: 2008

Omega-3s in food emulsions: overview and case studies
Research output: Research › peer-review › Journal article – Annual report year: 2008

Oxidative stability of mayonnaise based salads enriched with fish oil
Research output: Research › Poster – Annual report year: 2008

Preventing lipid oxidation in seafood
Research output: Research › peer-review › Book chapter – Annual report year: 2008

Protein and lipid oxidation in frozen rainbow trout
Research output: Research › Poster – Annual report year: 2008

Sådan ændres produktionsål til moderfisk
Research output: Research › Conference abstract for conference – Annual report year: 2008

Successful production of viable eggs and larvae of European eel (anguilla anguilla)
Research output: Research › Conference abstract for conference – Annual report year: 2008
Production of oxidatively stable fish oil enriched food emulsions
Research output: Research › Ph.D. thesis – Annual report year: 2007

Application of antioxidants during short-path distillation of structured lipids
Research output: Research › peer-review › Journal article – Annual report year: 2007

Ascorbyl palmitate, gamma-tocopherol, and EDTA affect lipid oxidation in fish oil enriched salad dressing differently
Research output: Research › peer-review › Journal article – Annual report year: 2007

Comparison of methods to reduce dioxin and polychlorinated biphenyls contents in fishmeal: Extraction and enzymatic treatments
Research output: Research › peer-review › Journal article – Annual report year: 2007

Comparison of oxidative stability in omega-3 PUFA enriched dairy products
Research output: Research › Conference abstract for conference – Annual report year: 2007

Enzymatic structural modification of antioxidants for omega-3 oil protection
Research output: Research › Conference abstract for conference – Annual report year: 2007

Enzymatic structural modification of antioxidants for omega-3 oil protection
Research output: Research › Conference abstract for conference – Annual report year: 2007

Evaluation of lipid and protein oxidation during processing and storage of fatty fish mince
Research output: Research › Conference abstract for conference – Annual report year: 2007

Evaluation of lipid and protein oxidation during processing and storage of fatty fish mince
Research output: Research › Conference abstract for conference – Annual report year: 2007

Fatty acid composition of herring (Clupea harengus L.): influence of time and place of catch on n-3 PUFA content
Research output: Research › peer-review › Journal article – Annual report year: 2007

Flere omega 3-fedtsyrer til forbrugerne
Research output: Communication › Journal article – Annual report year: 2007

Healthy, nutritious and tasty fish for the future
Research output: Research › Conference abstract in proceedings – Annual report year: 2007

Homogenization conditions affect the oxidative stability of fish oil enriched milk emulsions: Lipid oxidation
Research output: Research › peer-review › Journal article – Annual report year: 2007

Homogenization conditions affect the oxidative stability of fish oil enriched milk emulsions: Oxidation linked to changes in protein composition at the oil-water interface
Research output: Research › peer-review › Journal article – Annual report year: 2007

Lipid oxidation in milk, yoghurt, and salad dressing enriched with neat fish oil or pre-emulsified fish oil
Research output: Research › peer-review › Journal article – Annual report year: 2007

Multivariate analysis of 2-DE protein patterns - Practical approaches
Research output: Research › peer-review › Journal article – Annual report year: 2007
Optimisation of oxidative stability of omega-3 enriched milk
Research output: Research › Conference abstract for conference – Annual report year: 2007

Optimization of oxidative stability of omega-3 enriched foods
Research output: Research - peer-review › Book chapter – Annual report year: 2007

Oxidative stability in a variety of omega-3 PUFA enriched products
Research output: Research › Conference abstract for conference – Annual report year: 2007

Oxidative stability of fish oil enriched drinking yoghurt
Research output: Research - peer-review › Journal article – Annual report year: 2007

Oxidative stability of mayonnaise based salads enriched with fish oil
Research output: Research › Poster – Annual report year: 2007

Oxidative stability of mayonnaise based salads enriched with fish oil
Research output: Research › Poster – Annual report year: 2007

Protection of lipid and protein fractions during processing and storage of horse mackerel paste
Research output: Research › Conference abstract for conference – Annual report year: 2007

Protein and lipid oxidation during frozen storage of rainbow trout (Oncorhynchus mykiss)
Research output: Research - peer-review › Journal article – Annual report year: 2007

Protein and lipid oxidation in frozen rainbow trout
Research output: Research › Conference abstract in proceedings – Annual report year: 2007

Successful production of European eel larvae
Research output: Research › Conference abstract for conference – Annual report year: 2007

The effect of different feeds on the sensory quality in farmed trout after frozen storage
Research output: Research › Conference abstract in proceedings – Annual report year: 2007

Production and Nutritional Aspects of Butter Enriched with Diacylglycerols
Research output: Research › Ph.D. thesis – Annual report year: 2006

Application of functional lipids in foods
Research output: Research - peer-review › Book chapter – Annual report year: 2006

Deodorization of lipase-interesterified butterfat and rapeseed oil blends in a pilot deodorizer
Research output: Research - peer-review › Journal article – Annual report year: 2006

Effect of homogenisations condition on the composition on the fat globule membrane and oxidative stability in omega-3 enriched milk
Research output: Research › Conference abstract in proceedings – Annual report year: 2006

Evaluation of oxidative stability during processing and storage of fatty fish mince
Research output: Research › Conference abstract in proceedings – Annual report year: 2006

Interaction between antioxidants, emulsifiers and pH in omega-3 enriched oil-in-water emulsions
Research output: Research › Conference abstract in proceedings – Annual report year: 2006
Oxidation of sarcoplasmic proteins from rainbow trout fed different diets
Research output: Research → Conference abstract in proceedings – Annual report year: 2006

Oxidative stability of diacylglycerol oil and butter blends containing diacylglycerols
Research output: Research - peer-review → Journal article – Annual report year: 2006

Oxidative stability of fish oil enriched yoghurts
Research output: Research - peer-review → Book chapter – Annual report year: 2006

Preventing oxidation in milk enriched with omega-3 fatty acids
Research output: Research → Journal article – Annual report year: 2006

Production and oxidative stability of a human milk fat substitute produced from lard by enzyme technology in a pilot packed-bed reactor
Research output: Research - peer-review → Journal article – Annual report year: 2006

Protein and lipid oxidation during frozen storage of rainbow trout
Research output: Research → Poster – Annual report year: 2006

Seafood research from fish to dish: Quality, safety and processing of wild and farmed fish
Research output: Research - peer-review → Book – Annual report year: 2006

Storage stability of margarines produced from enzymatically interesterified fats compared to those prepared by conventional methods - Chemical properties
Research output: Research - peer-review → Journal article – Annual report year: 2006

Using polyunsaturated fatty acids (PUFA) as functional ingredients
Research output: Research - peer-review → Book chapter – Annual report year: 2006

Effect of structured lipids based on fish oil on the growth and fatty acid composition in Rainbow Trout (Oncorhynchus mykiss)
Research output: Research - peer-review → Journal article – Annual report year: 2005

Effects of antioxidants on the lipase-catalyzed acidolysis during production of structured lipids
Research output: Research - peer-review → Journal article – Annual report year: 2005

Enzymatic interesterification of butterfat with rapeseed oil in a continuous packed bed reactor
Research output: Research - peer-review → Journal article – Annual report year: 2005

Protection against oxidation of fish-oil-enriched milk emulsions through addition of rapeseed oil or antioxidants
Research output: Research - peer-review → Journal article – Annual report year: 2005

Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality
Research output: Research - peer-review → Journal article – Annual report year: 2005

Storage stability study for margarines produced by enzymatically interesterified fats compared to the margarines by the conventional methods I. Physical properties
Research output: Research - peer-review → Journal article – Annual report year: 2005

UV treatment of fishmeal: A method to remove dioxins?
Research output: Research - peer-review → Journal article – Annual report year: 2005
Apparatus for emulsion production in small scale and under controlled shear conditions  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Chemical and olfactometric characterization of volatile flavor compounds in a fish oil enriched milk emulsion  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Developing polyunsaturated fatty acids as functional ingredients  
Research output: Research - peer-review › Book chapter – Annual report year: 2004

Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Effects of lactoferrin, phytic acid, and EDTA on oxidation in two food emulsions enriched with long-chain polyunsaturated fatty acids  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Forbedrede smørbare fedtprodukter via enzymatisk modifikation af smørfedt  
Research output: Research › Journal article – Annual report year: 2004

Modeling the sensory impact of defined combinations of volatile lipid oxidation products on fishy and metallic off-flavors  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Oxidative stability during storage of structured lipids produced from fish oil and caprylic acid  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Oxidative stability of mayonnaise and milk drink produced with structured lipids based on fish oil and caprylic acid  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Oxidative stability of structured lipids containing C18:0, C18:1, C18:2, C18:3 or CLA in sn 2-position - as bulk lipids and in milk drinks  
Research output: Research - peer-review › Journal article – Annual report year: 2004

Comparison of wet-chemical methods for determination of lipid hydroperoxides  
Research output: Research - peer-review › Journal article – Annual report year: 2003

Correlation between sensory analysis and dynamic headspace GC analysis in stored marinated herring  
Research output: Research › Conference abstract in proceedings – Annual report year: 2003

Effect of astaxanthin and canthaxanthin on lipid and protein oxidation of fish feed exposed to UVA  
Research output: Research - peer-review › Journal article – Annual report year: 2003

Fremstilling af et nyt smørprodukt med forbedrede ernæringsmæssige egenskaber  
Research output: Research › Journal article – Annual report year: 2003

Levnedsmidler med fiskeolie - hvorfor og hvordan?  
Research output: Research › Journal article – Annual report year: 2003

Oxidative flavour deterioration of fish oil enriched milk  
Research output: Research - peer-review › Journal article – Annual report year: 2003
Oxidative stability of mayonnaise containing structured lipids produced from sunflower oil and caprylic acid
Research output: Research - peer-review › Journal article – Annual report year: 2003

Oxidative stability of milk drinks containing structured lipids produced from sunflower oil and caprylic acid
Research output: Research - peer-review › Journal article – Annual report year: 2003

Oxidative stability of structured lipids produced from sunflower oil and caprylic acid
Research output: Research - peer-review › Journal article – Annual report year: 2003

Progress of lipid oxidation in different fish oil enriched milk emulsions supplemented with EDTA
Research output: Research › Article in proceedings – Annual report year: 2003

Evaluation of oil quality during production and purification of structured lipids
Research output: Research › Journal article – Annual report year: 2002

Purification and deodorization of structured lipids by short path distillation
Research output: Research - peer-review › Journal article – Annual report year: 2002

Volatile oxidation products formed in crude herring oil under accelerated oxidative conditions
Research output: Research - peer-review › Journal article – Annual report year: 2002

Harskning i levnedsmidler med fiskeolie : Hvordan er det muligt at fremstille oxidationsstabile levnedsmidler beriget med fiskeolie?
Research output: Research › Journal article – Annual report year: 2001

Lipid oxidation in fish oil enriched mayonnaise : Calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration
Research output: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil-enriched mayonnaise 4 : Effect of tocopherol concentration on oxidative deterioration
Research output: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil enriched mayonnaise : Ascorbic acid and low pH increase oxidative deterioration
Research output: Research - peer-review › Journal article – Annual report year: 2001

A check list for multi-instrument projects
Research output: Research › Report – Annual report year: 2000

Effect of ascorbic acid on iron release from the emulsifier interface and on the oxidative flavor deterioration in fish oil enriched mayonnaise
Research output: Research - peer-review › Journal article – Annual report year: 2000

Mechanism of initiation of oxidation in mayonnaise enriched with fish oil as studied by electron spin resonance spectroscopy
Research output: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish-oil-enriched mayonnaise 2 : Assessment of the efficacy of different tocopherol antioxidant systems by discriminant partial least squares regression analysis
Research output: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish oil-enriched mayonnaise 3 : Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis
Research output: Research - peer-review › Journal article – Annual report year: 2000
Oxidation mechanisms in mayonnaise enriched with fish oil
Research output: Research › Article in proceedings – Annual report year: 2000

Multivariate data analysis for more effective R&D and better quality control in the laboratory
Research output: Research › Journal article – Annual report year: 1999

Oxidation in fish-oil-enriched mayonnaise 1: Assessment of propyl gallate as an antioxidant by discriminant partial least squares regression analysis
Research output: Research › peer-review › Journal article – Annual report year: 1999

Oxidation mechanisms in fish oil enriched emulsions
Research output: Research › Ph.D. thesis – Annual report year: 1999

Oxidation mechanisms in real food emulsions: Oil-water partition coefficients of selected volatile off-flavor compounds in mayonnaise
Research output: Research › peer-review › Journal article – Annual report year: 1999

Partitioning of selected antioxidants in mayonnaise
Research output: Research › peer-review › Journal article – Annual report year: 1999

Sensory impact of lipid oxidation in complex food systems
Research output: Research › peer-review › Journal article – Annual report year: 1999

Interactions between functional ingredients, antioxidants and off-flavour compounds in mayonnaise with fish oil
Research output: Research › Conference abstract for conference – Annual report year: 1998

Oxidation mechanisms in real food emulsions: Method for separation of mayonnaise by ultracentrifugation
Research output: Research › peer-review › Journal article – Annual report year: 1998

Fate of the synergistic antioxidant system ascorbic acid, lecithin, and tocopherol in mayonnaise: Partition of ascorbic acid
Research output: Research › peer-review › Journal article – Annual report year: 1996

Formulation of fish diets with reduced phosphorus content
Research output: Research › peer-review › Journal article – Annual report year: 1995

Projects:

Novel microalgae based ingredients
Project: PhD

Greenland seaweeds for human consumption
Project: Research

PROVIDE - Protein valorization through informatics, hydrolysis, and separation
Project: Research

Experimental project in physics and nanotechnology: Cryo SEM Characterization of Food NMS Containing PUFA
Project: Research
Prediktiv modellering af kvalitetstab af laks gennem værdikæden  
Project: PhD

Valorization of red seaweed biomasses towards future sustainability (VALSEA), Multiextraction of Bioactive Compounds from Macroalgae  
Project: Research

Valorization of red seaweed biomasses towards future sustainability (VALSEA), Multiextraction of Bioactive Compounds from Macroalgae  
Project: PhD

Optimization of processes, yield and biomass composition in large scale macroalgal cultivation in open ocean environments  
Project: PhD

Seaweed polysaccharides production using enzymes technologies  
Project: PhD

New analytical process programs- and technologies for optimasation of acid marinated herring production  
Project: PhD

Production of margarine fats by lipase-catalysed interesterification a process, quality, and nutritional study for industrial application  
Project: PhD

Production and Nutritional Aspects of Butter Enriched with Diacylglycerols  
Project: PhD

Oxidationsbeskyttelse af fiskeolieholdige produkter  
Project: PhD

Muscle-specific stability of pork packaged in modified atmosphere during refrigerated storage  
Project: PhD

Extraction and characterisation of highly biocative ingredients from Nordic marine algae  
Project: PhD

Innovative Applications of marine phospholipids for development of healthy foods  
Project: PhD

Effects of emulgating dietary fat with dairy phospholipids on establishment of the gut microbiota  
Project: PhD

Reproductive Ecology: Effect of dietary fatty acids on ovarian maturation, spawning time and quality of eggs and larvae in Eastern Baltic cod  
Project: PhD

Metabolic mechanisms behind the type 2 diabetes susceptible phenotype in low birth weight individuals  
Project: PhD

Micro -algae biomass as an alternative resource for fishmeal and fish oil in the production of fish feed  
Project: PhD
Lipid oxidation in skin care products
Project: PhD

Improvement of Oxidative Stability of Fish Oil Enriched Foods - Ingredients Interactions and Antioxidant Effects
Project: PhD

Sensory factors in food satisfaction
Project: PhD

Omega-3 food emulsions: Control and Investigation of Molecular Structure in Relation to Lipid Oxidation
Project: PhD

Oxidationsmekanism i fiskeolieholdige
Project: PhD

Lipid Oxidation in High Fat Omega-3 Delivery Emulsions
Project: PhD

Development of omega-3 nanodelivery systems using electrospinning processing
Project: Research

High value protein products in seaweed
Project: Research

Ekstraktion af glycoprotein fra tang
Project: Research

Udvikling af bæredygtige innovative fødevareingredienser på basis af ørredrestprodukter
Project: Research

Aquatic Resources as a Source of Potential Natural Antioxidants for Food Industry
Project: Research

Phenolipids as antioxidants in omega-3 model and real food systems - Effect of alkyl chain length and concentration
Project: Research

Nutritious and tasty omega-3 rich foods for a slim and healthy population
Project: Research

Structured lipids for fish feed for rainbow trouts
Project: Research

Fish oil enrichments
Project: Research

Phenolipids as antioxidants in omega-3 model and real food systems - Effect of alkyl chain length and concentration
Project: Research

Udvikling af bæredygtige innovative fødevareingredienser på basis af ørredrestprodukter
Project: Research
Quality improvement of krill oil and other krill products
Project: Research

FAO Fish Oil
Project: Research

Oxidation mechanisms in fish oil enriched emulsions
Project: Research

Nutritional Immunology
Project: Research

Nutritional Immunology
Project: Research

Nutritional Immunology
Project: Research

Activities:

Danish Fish Levy Fond (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

EuroFedLipid seminar on lipid oxidation and antioxidant
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Internation Seaweed Symposium (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Lipid Oxidation and Antioxidant Division under EuroFedLipid (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Microalgae workshop
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

11th EuroFedLipid Conference
Activity: Attending an event › Participating in or organising a conference

Temadag om fiskeolie
Activity: Talks and presentations › Conference presentations

105th AOCS Annual Meeting & Expo (Event)
Activity: Research › Peer review of manuscripts

European Journal of Lipid Science and Technology (Journal)
Activity: Research › Journal editor

EuroFedLipid and Nordic Lipidforum on: Novel sources of omega-3 fatty acids for food, feed and pharma
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.
10th ILPS congress: Phospholipids – Sources, processing and applications
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Journal of American Oil Chemist’s Society (Journal)
Activity: Research › Journal editor

Journal of Aquatic Food Products (Journal)
Activity: Research › Journal editor

Nu3Health and HEFI projects
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Kan fisk's sundhedspotentiale udnyttes til innovativ produktudvikling?
Activity: Talks and presentations › Conference presentations

Biohazard Panel (External organisation)
Activity: Membership › Membership of research networks or expert groups

National Food Institute (Organisational unit)
Activity: Membership › Membership of research networks or expert groups

Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Marine Lipid Division under EuroFedLipid (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

National Food Institute (Organisational unit)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Seminar on phospholipids
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

The opening seminar of the “Lipid Cluster at DTU”
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

American Oil Chemists Society (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Omega-3 enrichment of foods for Danish SME's
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Omega-3 fatty acids in functional foods
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Phospholipid network under the Øresund Food Network
Activity: Other

The good fat – the technology behind new products
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.
Lipid Oxidation board under The American Oil Chemists Society (External organisation)
Activity: Membership › Membership of committees, commissions, boards, councils, associations, organisations, or similar

Meeting between West European Fish Technology Association and the European Section of the American Oil Chemists Society, Ghent, Belgium
Activity: Other

Officially appointed examiner at the University of Copenhagen, Denmark
Activity: Examinations and supervision › External examination

Organisation of opening seminar for the Food Biotechnology Center, SISIR
Activity: Other

Prizes:

Danisco Award, 2003 (250,000 DKK)
Prize: Prizes, scholarships, distinctions

Edwin Frankel Best Paper Award (The American Oil Chemist Society), 2010
Prize: Prizes, scholarships, distinctions

Edwin Frankel Best Paper Award (The American Oil Chemist Society), 2011
Prize: Prizes, scholarships, distinctions

La Médaille Chevreul 2010, Association Francaise pour l'étude des Corps Gras
Prize: Prizes, scholarships, distinctions

Marcuse Lecturer grant (Lipidforum), 1999
Prize: Prizes, scholarships, distinctions

Outstanding paper presentation award (The American Oil Chemist Society), 1999
Prize: Prizes, scholarships, distinctions

Ph.D. student conference grant (Lipidforum) 1998
Prize: Prizes, scholarships, distinctions

Winner of Agro Business Park's Innovation competition 2014
Prize: Prizes, scholarships, distinctions

Winner of Copenhagen Congress and Event Award 2017
Prize: Prizes, scholarships, distinctions

Press clippings:

Sundhedsværdi af dansk makrel på dåse
Press/Media: Press / Media

Sundhedseffekter af rødvin og fiskeolie
Press/Media: Press / Media
Artikel Kosttilskud med antioxidanter
Press/Media: Press / Media

Laks' indhold af omega-3 fedtsyrer
Press/Media: Press / Media

Ingredienskonference
Press/Media: Press / Media

Æg's indhold af næringsstoffer i sammenhæng med produktionsform
Press/Media: Press / Media

Flødeskum
Press/Media: Press / Media

Fisk og fiskeolie
Press/Media: Press / Media

Harske fiskeoliekapsler
Press/Media: Press / Media

Omega-3 indhold og kvalitet af fiskeoliekapsler fra Helsecare
Press/Media: Press / Media

Filmen “Food Inc”
Press/Media: Press / Media

Nu3Health
Press/Media: Press / Media

Coaching
Press/Media: Press / Media

Nu3Health
Press/Media: Press / Media

Omega-3 indhold i opdrættede fisk
Press/Media: Press / Media

Omega-3 indhold i fisk
Press/Media: Press / Media

Prisforskelle på fiskeoliekapsler
Press/Media: Press / Media

Omega-3 indhold i fisk
Press/Media: Press / Media