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Publications:

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

Alkyl caffeates as antioxidants in O/W emulsions: Impact of emulsifier type and endogenous tocopherols
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2016

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

Biomass composition of Arthrospira platensis during cultivation on industrial process water and harvesting
Publication: Research - peer-review › Journal article – Annual report year: 2017

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

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
Publication: Research - peer-review › Journal article – Annual report year: 2017

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

Investigation of Lipid Oxidation in High- and Low-Lipid-Containing Topical Skin Formulations
Publication: Research - peer-review › Journal article – Annual report year: 2017
Marine phospholipids: The current understanding of their oxidation mechanisms and potential uses for food fortification
Publication: Research - peer-review › Journal article – Annual report year: 2017

Micro-algae biomass as an alternative resource for fishmeal and fish oil in the production of fish feed
Publication: Research › Ph.D. thesis – Annual report year: 2017

Natural antioxidants derived from seaweed material
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2017

Peptides: Production, bioactivity, functionality, and applications
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2017

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

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

Quality changes of Antarctic krill powder during long term storage
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2017

Value utilization of discarded fish livers for production of omega-3 rich oil
Publication: 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
Publication: Research - peer-review › Conference article – Annual report year: 2017
Antioxidant activity of cod (Gadus morhua) protein hydrolysates: Fractionation and characterisation of peptide fractions
Publication: Research - peer-review › Journal article – Annual report year: 2016

Antioxidant Activity of Protein Hydrolysates Obtained from Common Carp (Cyprinus carpio) Discarded Roe
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2015

Bioactive compounds in industrial red seaweed used in carrageenan production
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2015

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

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

Enhancement of Protein and Pigment Content in Two Chlorella Species Cultivated on Industrial Process Water
Publication: 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
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Extraction, characterization and application of antioxidants from the Nordic brown alga Fucus vesiculosus
Publication: Research › Ph.D. thesis – Annual report year: 2016

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
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2016

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

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

Oxidative Stability of Nano-Microstructures containing fish oil
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2016

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

Variation in growth and quality of Saccharina latissima cultivated in the Faroe Islands
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2015

Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk
Publication: 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
Publication: 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
Publication: 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 Parapeneaus longirostris and Pandalus borealis
Publication: 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 Parapeneaus longirostris and Pandalus borealis
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2015

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

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

Microalgal bioremediation of nutrients in wastewater and production of food/feed ingredients
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2015

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

Oxidative stability of electrospun nanofibers loaded with fish oil
Publication: 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
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Production of omega-3 nanodelivery systems by emulsion electrospinning
Publication: 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
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2015

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

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

Antioxidative properties of some phototrophic microalgae grown in waste water
Publication: 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
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Development of healthy marine ingredients from waste products from smoked rainbow trout
Publication: 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
Publication: 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
Publication: 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.)
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2012

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

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

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

Quality changes in krill and krill products during their manufacturing process: the effect of temperature
Publication: 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
Publication: 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
Publication: 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.)
Publication: Research - peer-review › Journal article – Annual report year: 2013

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

Characterization of Oxidative Stability of Fish Oil- and Plant Oil-Enriched Skimmed Milk
Publication: 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
Publication: 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
Publication: 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
Publication: Research › Paper – Annual report year: 2014

Effect of emulsifier type, pH and iron on oxidative stability of 5% fish oil-in-water emulsions
Publication: Research - peer-review › Journal article – Annual report year: 2013

Effect of α-lactalbumin and β-lactoglobulin on the oxidative stability of 10% fish oil-in-water emulsions depends on pH
Publication: Research - peer-review › Journal article – Annual report year: 2013

Effects of organic plant oils and role of oxidation on nutrient utilization in juvenile rainbow trout (Oncorhynchus mykiss)
Publication: Research - peer-review › Journal article – Annual report year: 2012

Forage fish quality: seasonal lipid dynamics of herring (Clupea harengus L.) and sprat (Sprattus sprattus L.) in the Baltic Sea
Publication: Research - peer-review › Journal article – Annual report year: 2013

Homogenization Pressure and Temperature Affect Protein Partitioning and Oxidative Stability of Emulsions
Publication: Research - peer-review › Journal article – Annual report year: 2013

Impact of endogenous canola phenolics on the oxidative stability of oil-in-water emulsions
Publication: Research - peer-review › Journal article – Annual report year: 2013

Impact of primary amine group from aminophospholipids and amino acids on marine phospholipids stability: Non-enzymatic browning and lipid oxidation
Publication: Research - peer-review › Journal article – Annual report year: 2013

Investigation of oxidative degradation and non-enzymatic browning reactions in krill and fish oils
Publication: Research - peer-review › Journal article – Annual report year: 2013

Methods to assess secondary volatile lipid oxidation products in complex food matrices
Publication: Research › Conference abstract for conference – Annual report year: 2013

Modification of essential fatty acid composition in broodstock of cultured European eel Anguilla anguilla L.
Publication: Research - peer-review › Journal article – Annual report year: 2012

Notat fra DTU Fødevareinstituttet: Harske fiskeolier - om produktion, kvalitet og anvendelse af fiskeolie
Publication: Research › Report – Annual report year: 2013

Organic plant ingredients in the diet of Rainbow trout (Oncorhynchus mykiss): Impact on fish muscle composition and oxidative stability
Publication: Research - peer-review › Journal article – Annual report year: 2013

Oxidative changes during ice storage of rainbow trout (Oncorhynchus mykiss) fed different ratios of marine and vegetable feed ingredients
Publication: Research - peer-review › Journal article – Annual report year: 2013
Oxidative Stability and Sensory Attributes of Fermented Milk Product Fortified with Fish Oil and Marine Phospholipids
Publication: Research - peer-review › Journal article – Annual report year: 2013

Oxidative stability of krill oil (Euphausia superba)
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Phenolic compounds and in vitro antioxidant activity of selected species of seaweeds from Danish coast
Publication: Research - peer-review › Journal article – Annual report year: 2013

Phenolipids as antioxidants in omega-3 enriched food products
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Physico-chemical properties, oxidative stability and non-enzymatic browning in marine phospholipid emulsions and their use in food applications
Publication: Research › Ph.D. thesis – Annual report year: 2013

Physico-chemical properties, oxidative stability and non-enzymatic browning reactions in marine phospholipids emulsions and their applications for food enrichment
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Recent advances in the field of omega-3-lipids
Publication: Research › Conference abstract for conference – Annual report year: 2013

Retardation Of Lipid Oxidation In Fish Oil-Enriched Fish Pâté- Combination Effects
Publication: Research - peer-review › Journal article – Annual report year: 2013

Role of hydrophobicity on antioxidant activity in lipid dispersions, From the polar paradox to the cut-off theory
Publication: Research - peer-review › Book chapter – Annual report year: 2013

Ultra structure of oil-in-water emulsions a comparison of different microscopy- and preparation methods
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2014

Ultra structure of oil-in-water emulsions - a comparison of different microscopy- and preparation methods
Publication: Research - peer-review › Poster – Annual report year: 2014

Activity of caffeic acid in different fish lipid matrices: A review
Publication: Research - peer-review › Journal article – Annual report year: 2012

Addition of Fish Oil to Cream Cheese Affects Lipid Oxidation, Sensory Stability and Microstructure
Publication: Research - peer-review › Journal article – Annual report year: 2012

Antioxidant effect of seaweed extracts in food emulsion systems enriched with fish oil
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Antioxidative effect of seaweed extracts in 5% fish oil-in-water emulsion
Publication: Research - peer-review › Poster – Annual report year: 2012

Composition and health benefits of potato peels
Publication: Research - peer-review › Book chapter – Annual report year: 2012
Effect of Replacement of Marine Ingredients with Vegetable Oil and Protein on Oxidative Changes during Ice Storage of Rainbow Trout (Oncorhynchus mykiss)
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Emulsification technique affects oxidative stability of fish oil-in-water emulsions
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Factors affecting the oxidative stability of omega-3 emulsions prepared with milk proteins
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Factors Influencing the Effect of Milk-based Emulsifiers on Lipid Oxidation in Omega-3 Emulsions
Publication: Research › Ph.D. thesis – Annual report year: 2012

Food enrichment with marine phospholipid emulsions
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

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

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

Iron-mediated lipid oxidation in 70% fish oil-in-water emulsions: effect of emulsifier type and pH
Publication: 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.
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Linking lipid dynamics with the reproductive cycle in Baltic cod Gadus morhua
Publication: 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
Publication: 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
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

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

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

Oxidative Stability of Dispersions Prepared from Purified Marine Phospholipid and the Role of α-Tocopherol
Publication: Research - peer-review › Journal article – Annual report year: 2012
Phenolipids as antioxidants in emulsified systems
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

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

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

Reproduction of European Eel in Aquaculture (REEL): Consolidation and new production methods
Publication: Research › Report – Annual report year: 2012

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

Sensory and quality properties of fresh, frozen and packaged fish
Publication: 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
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

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

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

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

The choice of homogenisation equipment affects lipid oxidation in emulsions
Publication: 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
Publication: Research › Poster – Annual report year: 2012

The structure of omega3 food emulsions
Publication: 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.
Publication: Research › Conference abstract for conference – Annual report year: 2011

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

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

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

Lipid oxidation in omega-3 emulsions prepared with milk proteins
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2011

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

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

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

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

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

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

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

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

Antioxidant Activity of Potato Peel Extracts in a Fish-RapeseedOil Mixture and in Oil-In-Water Emulsions
Publication: Research - peer-review › Journal article – Annual report year: 2010
Antioxidant activity of yoghurt peptides: Part 2 – Characterisation of peptide fractions
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2010

Challenges when developing omega-3 enriched foods
Publication: Research › Journal article – Annual report year: 2010

Characterization of Emulsions of Fish Oil and Water by Cryo Scanning Electron Microscopy
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2010

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

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

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

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

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

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

Phenolic composition and in vitro antioxidant activities of selected species of seaweeds from Danish coast.
Publication: 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
Publication: Research › Poster – Annual report year: 2010
The effect of farmed trout on cardiovascular risk markers in healthy men
Publication: Research - peer-review › Journal article – Annual report year: 2010

The influence of emulsifier type on lipid oxidation in fish-oil-enriched light mayonnaise
Publication: 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
Publication: 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
Publication: Research › Conference abstract for conference – Annual report year: 2009

Antioxidant properties of modified rutin esters following lipase-catalyzed esterification
Publication: Research › Conference abstract for conference – Annual report year: 2009

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

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

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

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

Does feed composition affect oxidation of rainbow trout (Oncorhynchus mykiss) during frozen storage?
Publication: 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
Publication: Research › Conference abstract for conference – Annual report year: 2009

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

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

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

Fødevarer med fiskeolie undervejs
Publication: Communication › Journal article – Annual report year: 2009

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

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

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

Methods for reducing lipid oxidation in fish-oil-enriched energy bars
Publication: Research › Conference abstract for conference – Annual report year: 2009

Optimization of fatty acid composition in the diet for female broodstock eels
Publication: Research › Conference abstract for conference – Annual report year: 2009

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

Oxidation challenges in functional omega-3 oils and products there of: Preservation and protection techniques
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2009

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

Preventing lipid oxidation in foods enriched with fish oil
Publication: 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
Publication: Research - peer-review › Book chapter – Annual report year: 2009

Retaining nutritional and sensory quality of seafood products by antioxidant protection: Challenges and pitfalls
Publication: 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
Publication: Research › Poster – Annual report year: 2009

Sensory impact of volatile oxidation products in omega-3 enriched foods and prevention of off-flavours
Publication: 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
Publication: Research › Conference abstract for conference – Annual report year: 2009
The efficacy of compounds with different polarities as antioxidant in fish oil enriched emulsions
Publication: 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
Publication: Research › Poster – Annual report year: 2009

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

Antioxidant activity of potato peel extracts in bulk fish oil and oil in water emulsions
Publication: 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
Publication: Research › peer-review › Journal article – Annual report year: 2008

Application of structured lipids in food
Publication: Research › Poster – Annual report year: 2008

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

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

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

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

Impact of emulsifiers on the oxidative stability of 70% fish oil-in-water emulsions
Publication: Research › Poster – 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

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

Investigation of dairy components responsible for resistance of omega-3 enriched yoghurt to lipid oxidation
Publication: Research › Poster – Annual report year: 2008

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

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

Omega-3s in food emulsions: overview and case studies
Publication: Research - peer-review › Journal article – Annual report year: 2008
Oxidative stability of mayonnaise based salads enriched with fish oil
Publication: Research › Poster – Annual report year: 2008

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

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

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

Successful production of viable eggs and larvae of european eel (anguilla anguilla)
Publication: Research › Conference abstract for conference – Annual report year: 2008

Production of oxidatively stable fish oil enriched food emulsions
Publication: Research › Ph.D. thesis – Annual report year: 2007

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

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

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

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

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

Evaluation of lipid and protein oxidation during processing and storage of fatty fish mince
Publication: 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
Publication: Research › peer-review › Journal article – Annual report year: 2007

Flere omega 3-fettsyrer til forbrugerne
Publication: Communication › Journal article – Annual report year: 2007
Healthy, nutritious and tasty fish for the future
Publication: Research › Conference abstract in proceedings – Annual report year: 2007

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

Multivariate analysis of 2-DE protein patterns - Practical approaches
Publication: Research - peer-review › Journal article – Annual report year: 2007

Optimisation of oxidative stability of omega-3 enriched milk
Publication: Research › Conference abstract for conference – Annual report year: 2007

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

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

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

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

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

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

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

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

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

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

Production and Nutritional Aspects of Butter Enriched with Diacylglycerols
Publication: Research › Ph.D. thesis – Annual report year: 2006
Application of functional lipids in foods
Publication: Research - peer-review › Book chapter – Annual report year: 2006

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

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

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

Interaction between antioxidants, emulsifiers and pH in omega-3 enriched oil-in-water emulsions
Publication: Research › Conference abstract in proceedings – Annual report year: 2006

Oxidation of sarcoplasmic proteins from rainbow trout fed different diets
Publication: Research › Conference abstract in proceedings – Annual report year: 2006

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

Oxidative stability of fish oil enriched yoghurts
Publication: Research › Book chapter – Annual report year: 2006

Preventing oxidation in milk enriched with omega-3 fatty acids
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2006

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

Seafood research from fish to dish: Quality, safety and processing of wild and farmed fish
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2006

Using polyunsaturated fatty acids (PUFA) as functional ingredients
Publication: 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)
Publication: Research - peer-review › Journal article – Annual report year: 2005

Effects of antioxidants on the lipase-catalyzed acidolysis during production of structured lipids
Publication: Research - peer-review › Journal article – Annual report year: 2005
Enzymatic interesterification of butterfat with rapeseed oil in a continuous packed bed reactor
Publication: 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
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2005

UV treatment of fishmeal: A method to remove dioxins?
Publication: Research - peer-review › Journal article – Annual report year: 2005

Apparatus for emulsion production in small scale and under controlled shear conditions
Publication: Research - peer-review › Journal article – Annual report year: 2004

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

Developing polyunsaturated fatty acids as functional ingredients
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2004

Forbedrede smørbare fedtprodukter via enzymatisk modifikation af smørfedt
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2004

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

Comparison of wet-chemical methods for determination of lipid hydroperoxides
Publication: Research - peer-review › Journal article – Annual report year: 2003
Correlation between sensory analysis and dynamic headspace GC analysis in stored marinated herring
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2003

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

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

Oxidative flavour deterioration of fish oil enriched milk
Publication: Research - peer-review › Journal article – Annual report year: 2003

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

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

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

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

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

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

Volatile oxidation products formed in crude herring oil under accelerated oxidative conditions
Publication: 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?
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2001

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

Oxidation in fish oil enriched mayonnaise : Ascorbic acid and low pH increase oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001
A check list for multi-instrument projects
Publication: 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
Publication: 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
Publication: 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
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation mechanisms in mayonnaise enriched with fish oil
Publication: Research › Article in proceedings – Annual report year: 2000

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

Oxidation mechanisms in fish oil enriched emulsions
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 1999

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

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

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

Oxidation mechanisms in real food emulsions : Method for separation of mayonnaise by ultracentrifugation
Publication: 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
Publication: Research - peer-review › Journal article – Annual report year: 1996

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

**Novel microalgae based ingredients**
Project: PhD

**Protein valorization through informatics, hydrolysis, and separation**
Project

**Greenland seaweeds for human consumption**
Project

**Experimental project in physics and nanotechnology: Cryo SEM Characterization of Food NMS Containing PUFA**
Project

**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

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

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

**Development of omega-3 nanodelivery systems using electrospinning processing**
Project

**Seaweed polysaccharides production using enzymes technologies**
Project: PhD

**High value protein products in seaweed**
Project

**Ekstraktion af glycoprotein fra tang**
Project

**Udvikling af bæredygtige innovative fødevareingredienser på basis af ørredrestprodukter**
Project

**Udvikling af bæredygtige innovative fødevareingredienser på basis af ørredrestprodukter**
Project

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

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

Quality improvement of krill oil and other krill products  
Project  

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

Prediktiv modellering af kvalitetstab af laks gennem værdikæden  
Project: PhD  

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

Novel bioactive seaweed based ingredients and products  
Project  

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

Sensory factors in food satisfaction  
Project: PhD  

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

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

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

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

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

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

Nutritional Immunology  
Project  

Nutritional Immunology  
Project
Nutritional Immunology

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

Enzymatic Lipophilisation of Bioactive Compounds
Project: PhD

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

Fish oil enrichments
Project

Structured lipids for fish feed for rainbow trouts
Project

Production and Nutritional Aspectsof Butter Enriched with Diacylglycerols
Project: PhD

Oxidationsbeskyttelse af fiskeolieholdige produkter
Project: PhD

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

FAO Fish Oil
Project

Oxidationsmekanismer i fiskeolieholdige
Project: PhD

Oxidation mechanisms in fish oil enriched emulsions
Project

Activities:

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

Internation Seaweed Symposium (External organisation)
Activity: Membership › Membership of commitees, 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.

Lipid Oxidation and Antioxidant Division under EuroFedLipid (External organisation)
Activity: Membership › Membership of commitees, commissions, boards, councils, associations, organisations, or similar
European Journal of Lipid Science and Technology (Journal)
Activity: Research › Journal editor

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

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.

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

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

10th ILPS congress: Phospholipids – Sources, processing and applications
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

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

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

Kan fisks sundhedspotentiale udnyttes til innovativ produktudvikling?
Activity: Talks and presentations › Conference presentations

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

American Oil Chemists Society (External organisation)
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.

Omega-3 enrichment of foods for Danish SME's
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.

Omega-3 fatty acids in functional foods
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

Sundhedseffekter af rødvin og fiskeolie
Press / Media

Artikel Kosttilskud med antioxidanter
Press / Media

Laks' indhold af omega-3 fedtsyrer
Press / Media

Ingredienskonference
Press / Media

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

Flødeskum
Press / Media

Fisk og fiskeolie
Press / Media

Harske fiskeoliekapsler
Press / Media

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

Filmen "Food Inc"
Press / Media

Nu3Health
Press / Media

Coaching
Press / Media