Effect of clove (Syzygium aromaticum) and seaweed (Kappaphycus alvarezii) water extracts pretreatment on lipid oxidation in sun-dried sardines (Rastrineobola argentea) from Lake Victoria, Tanzania
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Evaluation of lead, mercury, cadmium and arsenic accumulation, and fatty acids' profile in muscle and cephalothorax of Parapenaeus longirostris (Mediterranean shrimp) and of Pandalus borealis (northern shrimp)
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Exploring the possibility of predicting long-term oxidative stability in prototype skincare formulations using various lipid oxidation-initiators
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Modified phosphatidylcholine with different alkyl chain length and covalently attached caffeic acid affects the physical and oxidative stability of omega-3 70% oil-in-water emulsions
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Oxygen permeability and oxidative stability of fish oil-loaded electrosprayed capsules measured by Electron Spin Resonance: Effect of dextran and glucose syrup as main encapsulating materials
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

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

Processing of brewing by-products to give food ingredient streams
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Recovery of microalgal biomass and metabolites from homogenized, swirl flash-dried microalgae
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Source, extraction, characterization and applications of novel antioxidants from seaweed.
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Stabilization of fish oil-loaded electrosprayed capsules with seaweed and commercial natural antioxidants: effect on the oxidative stability of capsule-enriched mayonnaise
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review
Controlling oxidation in skin care products with novel seaweed antioxidants

Different raw material for fishmeal and fish oil production – Sources, regulations, quality criteria, and research needs

Effects of modified DATEMs with different alkyl chain lengths on improving oxidative and physical stability of 70% fish oil-in-water emulsions

Emulsifying properties of potato peptides

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

Improving oxidative stability of skin care emulsions with antioxidant extracts from brown alga Fucus vesiculosus

Investigation of Lipid Oxidation in the Raw Materials of a Topical Skin Formulation: A Topical Skin Formulation Containing a High Lipid Content

Isolation of Fucoxanthin from Brown Algae and Its Antioxidant Activity: In Vitro and 5% Fish Oil-In-Water Emulsion
Lipid Oxidation and Degradation Products in Raw Materials: Low-Fat Topical Skin-Care Formulations
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

Lipid Oxidation In Fish Feed
Ljubic, A., Sørensen, A-D. M., Hjermitslev, N. & Jacobsen, C., 2018
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2018 › Research

Method of processing microalgae biomass
Research output: Patent › Patent – Annual report year: 2018 › Research

N-3 Pufa Enriched Emulsified Foods And Strategies For Their Stabilization
Jacobsen, C., 2018
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2018 › Research

New ingredients from seaweed for cosmetic applications
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2018 › Research › peer-review

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

Oocyte and egg quality indicators in European eel: Lipid droplet coalescence and fatty acid composition
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

Peptides: Production, bioactivity, functionality, and applications
Research output: Contribution to journal › Journal article – Annual report year: 2019 › Research › peer-review

Physical and oxidative stability of 5% fish oil-in-water emulsions stabilized by potato peptides predicted by bioinformatics
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2018 › Research › peer-review

Physicochemical characterization and oxidative stability of fish oil-loaded electrosprayed capsules: Combined use of whey protein and carbohydrates as wall materials
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

Preservation methods throughout the value chain: Fish oil.
Jacobsen, C., 2018
Research output: Non-textual form › Sound/Visual production (digital) – Annual report year: 2018 › Research

Production of fish protein and fish oil for human consumption
Jacobsen, C. & Silva Marinho, G., 2018
Research output: Non-textual form › 2D/3D (physical products) – Annual report year: 2018 › Research
Structure dependent antioxidant capacity of phlorotannins from Icelandic Fucus vesiculosus by UHPLC-DAD-ECD-QTOFMS
Research output: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

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: Contribution to journal › Journal article – Annual report year: 2018 › Research › peer-review

The oxidative stability of fish oil enriched cow and soy milk and the effect of adding rosemary extract
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2018 › Research › peer-review

The use of cod frames from the cod filleting for value-creation
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2018 › Research › peer-review

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

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

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

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

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

Development of fish oil-loaded nano-microcapsules by co-axial electrospraying: physical characterization and oxidative stability
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2017 › Research › peer-review
Effects of Different Lipophilized Ferulate Esters in Fish Oil-Enriched Milk: Partitioning, Interaction, Protein, and Lipid Oxidation
Research output: Contribution to journal › Journal article – Annual report year: 2017 › Research › peer-review

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

Interactive effects of salinity and light on growth of EPA and DHA rich-microalgae Pavlova lutheri
Research output: Contribution to conference › Poster – Annual report year: 2018 › Research › peer-review

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

Oxidative stability and microstructure of 5% fish-oil-enriched granola bars added natural antioxidants derived from brown alga Fucus vesiculosus
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

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

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

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

Protein-polysaccharide Mixtures as Wall Material in Fish Oil-loaded Nano-microcapsules Obtained by Electrospraying
PROVIDE a project aiming at protein valorization through informatics, hydrolysis, and separation
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2017 › Research › peer-review

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

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

Supplementation of docosahexaenoic acid (DHA), vitamin D$_3$ and uridine in combination with six weeks of cognitive and motor training in prepubescent children: a pilot study
Research output: Contribution to journal › Journal article – Annual report year: 2017 › Research › peer-review

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

Value utilization of discarded fish livers for production of omega-3 rich oil
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2018 › Research › peer-review

Value utilization of discarded fish livers for production of omega-3 rich oil
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2018 › Research › peer-review

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: Contribution to journal › Conference article – Annual report year: 2017 › Research › peer-review

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

Antioxidant Activity of Protein Hydrolysates Obtained from Common Carp (Cyprinus carpio) Discarded Roe
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2016 › Research › peer-review
Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

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

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

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: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2015 › Research › peer-review

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: Contribution to conference › Poster – Annual report year: 2015 › Research › peer-review

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

Fish Oils: Composition and Health Effects
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2015 › Research › peer-review

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

Isolation of glycoproteins from brown algae.

Lipids and Composition of Fatty Acids of Saccharina latissima Cultivated Year-round in Integrated Multi-trophic Aquaculture
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review
Microalgal bioremediation of nutrients in wastewater and production of food/feed ingredients
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2015 › Research › peer-review

New parameters for evaluating the quality of commercial krill oil capsules from the aspect of lipid oxidation and non-enzymatic browning reactions
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review

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

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

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

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

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

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

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: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review

The use of antioxidants in the preservation of food emulsion systems
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2015 › Research › peer-review
Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

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

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

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

Antioxidative strategies to minimize oxidation in formulated food systems containing fish oils and omega 3 fatty acids
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2014 › Research › peer-review

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

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

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

Effect of temperature towards lipid oxidation and non-enzymatic browning reactions in krill oil upon storage
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Effects of dietary fatty acids on the production and quality of eggs and larvae of Atlantic cod (Gadus morhua L.)
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Influence of Casein-Phospholipid Combinations as Emulsifier on the Physical and Oxidative Stability of Fish Oil-in-Water Emulsions
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review
Influence of dietary lipid and protein sources on the sensory quality of organic rainbow trout (Oncorhynchus mykiss) after ice storage
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

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

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

Omega-3 fatty acids-enriched foods: health benefits and challenges
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2014 › Research › peer-review

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

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

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

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

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

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

Characterization of Oxidative Stability of Fish Oil- and Plant Oil-Enriched Skimmed Milk
Research output: Contribution to journal › Journal article – Annual report year: 2013 › Research › peer-review
Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC-MS Analysis
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2013 › Research › peer-review

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

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

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

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

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

Enrichment of emulsified foods with omega-3 fatty acids
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2013 › Research › peer-review

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

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

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

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

Investigation of oxidative degradation and non-enzymatic browning reactions in krill and fish oils
Methods to assess secondary volatile lipid oxidation products in complex food matrices

Modification of essential fatty acid composition in broodstock of cultured European eel Anguilla anguilla L.

Notat fra DTU Fødevareinstituttet: Harske fiskeolier - om produktion, kvalitet og anvendelse af fiskeolie

Novel sources of omega-3 for food and feed

Organic plant ingredients in the diet of Rainbow trout (Oncorhynchus mykiss): Impact on fish muscle composition and oxidative stability

Oxidative changes during ice storage of rainbow trout (Oncorhynchus mykiss) fed different ratios of marine and vegetable feed ingredients

Oxidative Stability and Sensory Attributes of Fermented Milk Product Fortified with Fish Oil and Marine Phospholipids

Oxidative stability of krill oil (Euphausia superba)

Phenolic compounds and in vitro antioxidant activity of selected species of seaweeds from Danish coast

Phenolipids as antioxidants in omega-3 enriched food products

Physico-chemical properties, oxidative stability and non-enzymatic browning reactions in marine phospholipids emulsions and their applications for food enrichment
Preface Food Enrichment with Omega-3 Fatty Acids
Research output: Chapter in Book/Report/Conference proceeding > Preface/postscript – Annual report year: 2013 > Research

Recent advances in the field of omega-3-lipids
Research output: Contribution to conference > Conference abstract for conference – Annual report year: 2013 > Research

Retardation Of Lipid Oxidation In Fish Oil-Enriched Fish Pâté- Combination Effects
Research output: Contribution to journal > Journal article – Annual report year: 2013 > Research > peer-review

Role of hydrophobicity on antioxidant activity in lipid dispersions, From the polar paradox to the cut-off theory
Research output: Chapter in Book/Report/Conference proceeding > Book chapter – Annual report year: 2013 > Research > peer-review

Stabilization of omega-3 oils and enriched foods using antioxidants
Research output: Chapter in Book/Report/Conference proceeding > Book chapter – Annual report year: 2013 > Research > peer-review

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

Ultra structure of oil-in-water emulsions - a comparison of different microscopy- and preparation methods
Research output: Contribution to conference > Poster – Annual report year: 2014 > Research > peer-review

Activity of caffeic acid in different fish lipid matrices: A review
Research output: Contribution to journal > Journal article – Annual report year: 2012 > Research > peer-review

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

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

Antioxidative effect of seaweed extracts in 5% fish oil-in-water emulsion
Research output: Contribution to conference > Poster – Annual report year: 2012 > Research > peer-review
Composition and health benefits of potato peels
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2012 › Research › peer-review

Effect of Replacement of Marine Ingredients with Vegetable Oil and Protein on Oxidative Changes during Ice Storage of Rainbow Trout (Oncorhynchus mykiss)
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2012 › Research › peer-review

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

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

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

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

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

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

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

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

Lipid dynamics of herring (Clupea harengus L.) and sprat (Sprattus sprattus) as major prey species in the Baltic Sea
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2013 › Research
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: Contribution to conference › Conference abstract for conference – Annual report year: 2012 › Research › peer-review

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

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

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

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

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

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

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

Potato peel extract as a natural antioxidant in chilled storage of minced horse mackerel (Trachurus trachurus): Effect on lipid and protein oxidation
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

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

Reproduction of European eel: towards a self-sustained aquaculture (PRO-EEL)
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2012 › Research
Sensory and quality properties of fresh, frozen and packaged fish
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2012 › Research › peer-review

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

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

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

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

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

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

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

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

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

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

Deodorization optimization of Camelina sativa oil: Oxidative and sensory studies
Emulsification technique affects oxidative stability of fish oil-in-water emulsion
Research output: Contribution to journal › Journal article – Annual report year: 2011 › Research › peer-review

Impact of Endogenous Phenolics in Canola Oil on the Oxidative Stability of Oil-in-Water Emulsions
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2011 › Research

Lipid oxidation in omega-3 emulsions prepared with milk proteins
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2011 › Research › peer-review

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: Contribution to journal › Journal article – Annual report year: 2011 › Research › peer-review

Omega-3 PUFAs as food ingredi
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2011 › Research › peer-review

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

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

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

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

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

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

The effect of protein and lipid source in organic feed for (organic) rainbow trout on sensory quality
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2011 › Research
The effects of feed composition on the sensory quality of organic rainbow trout during ice storage  
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2011 › Research

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

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

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

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

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

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

Challenges when developing omega-3 enriched foods  
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research

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

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

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

Effect of lipophilization of dihydrocaffeic acid on its antioxidative properties in fish oil enriched emulsion  
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2010 › Research › peer-review
Enrichment of foods with omega-3 fatty acids: A multidisciplinary challenge
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2010 › Research › peer-review

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

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

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

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

Oxidation of fish oils and foods enriched with omega-3 polyunsaturated fatty acids
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2010 › Research › peer-review

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

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

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

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

The influence of emulsifier type on lipid oxidation in fish-oil-enriched light mayonnaise
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review
Understanding and reducing oxidative flavour deterioration in foods
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2010 › Research › peer-review

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

Antioxidant activities and phenolic content of some of the selected species of seaweeds from Danish coast
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research

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

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

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

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

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

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

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

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

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

Fødevarer beriget med flæskekål: Stabilitet - ernæring - forbrugernes accept
Research output: Contribution to journal › Journal article – Annual report year: 2009 › Communication
Fødevarer med fiskeolier undervejs
Research output: Contribution to journal › Journal article – Annual report year: 2009 › Communication

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

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

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

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

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

Lipid oxidation in fish oil enriched energy bars is affected by means of oil addition and addition of antioxidants
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research

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

Methods for reducing lipid oxidation in fish-oil-enriched energy bars
Research output: Contribution to journal › Journal article – Annual report year: 2009 › Research › peer-review

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

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

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

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

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

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

Preventing lipid oxidation in foods enriched with fish oil
Processing of marine lipids and factors affecting their quality when used for functional foods
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2009 › Research › peer-review

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

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

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

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

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

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

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

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

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

Application of structured lipids In food
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

Applications of natural antioxidants in omega-3-enriched foods
Research output: Contribution to journal › Journal article – Annual report year: 2008 › Research › peer-review
Protein and lipid oxidation in frozen rainbow trout
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

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

Successful production of viable eggs and larvae of European eel (Anguilla anguilla)
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

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

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

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

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

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

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

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

Fiere omega 3-fedtsyrer til forbrugerne
Research output: Contribution to journal › Journal article – Annual report year: 2007 › Communication
Healthy, nutritious and tasty fish for the future
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2007 › Research

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

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: Contribution to journal › Journal article – Annual report year: 2007 › Research › peer-review

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

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

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

Optimization of oxidative stability of omega-3 enriched foods
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2007 › Research › peer-review

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

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

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

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

Protection of lipid and protein fractions during processing and storage of horse mackerel paste
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2007 › Research
Protein and lipid oxidation during frozen storage of rainbow trout (Oncorhynchus mykiss)
Research output: Contribution to journal › Journal article – Annual report year: 2007 › Research › peer-review

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

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

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

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

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

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

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

Interaction between antioxidants, emulsiifiers and pH in omega-3 enriched oil-in-water emulsions
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2006 › Research

Oxidation of sarcoplasmic proteins from rainbow trout fed different diets
Baron, C., Pham, K. A. & Jacobsen, C., 2006, IFT annual meeting, Orlando, USA, June 2006.
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2006 › Research
Oxidative stability of diacylglycerol oil and butter blends containing diacylglycerols
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research › peer-review

Oxidative stability of fish oil enriched yoghurts
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2006 › Research › peer-review

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

Production and oxidative stability of a human milk fat substitute produced from lard by enzyme technology in a pilot packed-bed reactor
Nielsen, N. S., Yang, T., Xu, X. & Jacobsen, C., 2006, In : Food Chemistry. 94, 1, p. 53-60
Research output: Contribution to journal › Journal article – Annual report year: 2006 › Research › peer-review

Protein and lipid oxidation during frozen storage of rainbow trout
Research output: Contribution to conference › Poster – Annual report year: 2006 › Research

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

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

Using polyunsaturated fatty acids (PUFA) as functional ingredients
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2006 › Research › peer-review

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

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

Enzymatic interesterification of butterfat with rapeseed oil in a continuous packed bed reactor
Research output: Contribution to journal › Journal article – Annual report year: 2005 › Research › peer-review
Protection against oxidation of fish-oil-enriched milk emulsions through addition of rapeseed oil or antioxidants

Sensory stability and oxidation of fish oil enriched milk is affected by milk storage temperature and oil quality

Storage stability study for margarines produced by enzymatically interesterified fats compared to the margarines by the conventional methods I. Physical properties

UV treatment of fishmeal: A method to remove dioxins?

Apparatus for emulsion production in small scale and under controlled shear conditions

Chemical and olfactometric characterization of volatile flavor compounds in a fish oil enriched milk emulsion

Developing polyunsaturated fatty acids as functional ingredients

Effects of fish oil type, lipid antioxidants and presence of rapeseed oil on oxidative flavour stability of fish oil enriched milk

Effects of lactoferrin, phytic acid, and EDTA on oxidation in two food emulsions enriched with long-chain polyunsaturated fatty acids

Forbedrede smørbare fedtprodukter via enzymatisk modifikation af smørfedt

Modeling the sensory impact of defined combinations of volatile lipid oxidation products on fishy and metallic off-flavors
Progress of lipid oxidation in different fish oil enriched milk emulsions supplemented with EDTA
Research output: Chapter in Book/Report/Conference proceeding › Article in proceedings – Annual report year: 2003 › Research

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

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

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

Harskning i levnedsmidler med fiskeolie: Hvordan er det muligt at fremstille oxidationsstabile levnedsmidler beriget med fiskeolie?
Jacobsen, C., 2001, In: dansk kemi. 82, 10, p. 36-41
Research output: Contribution to journal › Journal article – Annual report year: 2001 › Research

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

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

Oxidation in fish oil enriched mayonnaise 4: Effect of ascorbic acid on iron release from the emulsifier interface and on the oxidative flavor deterioration in fish oil enriched mayonnaise
Research output: Contribution to journal › Journal article – Annual report year: 2000 › Research › peer-review

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

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