Gunhild Kofoed Hølmer - DTU Orbit (04/03/2018)
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Publications:

Changes in volatile compounds from sliced Havarti cheese during storage analyzed by dynamic headspace GC/MS
Publication: Research - peer-review › Journal article – Annual report year: 2002

Development of volatile compounds in processed cheese during storage
Publication: Research - peer-review › Journal article – Annual report year: 2002

Effect of 6 dietary fatty acids on the postprandial lipid profile, plasma fatty acids, lipoprotein lipase, and cholesterol ester transfer activities in healthy young men
Publication: Research - peer-review › Journal article – Annual report year: 2001

Characterization of volatiles from cultured dairy spreads during storage by dynamic headspace GC/MS
Publication: Research - peer-review › Journal article – Annual report year: 2001

Effect of randomization of mixtures of butter oil and vegetable oil on absorption and lipid metabolism in rats
Publication: Research - peer-review › Journal article – Annual report year: 2001

Lack of effect of fish oil supplementation on coagulation and transcapillary escape rate of albumin in insulin-dependent diabetic patients with diabetic nephropathy
Publication: Research - peer-review › 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

Lipophilic antioxidants and polyunsaturated fatty acids in lipoprotein classes: distribution and interaction
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

Regiospecific analysis of neutral ether lipids by liquid chromatography/electrospray ionization/single quadrupole mass spectrometry: validation with synthetic compounds
Publication: Research - peer-review › Journal article – Annual report year: 2001

Determination of neutral lipid hydroperoxides by size exclusion HPLC with fluorometric detection. Application to fish oil enriched mayonnaises during storage
Publication: Research - peer-review › Journal article – Annual report year: 2000

Dynamic headspace gas chromatography/mass spectrometry characterization of volatiles produced in fish oil enriched mayonnaise during storage
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

An optimized method for fatty acid analysis, including quantification of trans fatty acids, in human adipose tissue by gas-liquid chromatography
Publication: Research - peer-review › Journal article – Annual report year: 1999

Coenzyme Q10 in health and disease
Publication: Research - peer-review › Journal article – Annual report year: 1999

Effect of modified dairy fat on fasting and postprandial haemostatic variables in healthy young men
Publication: Research - peer-review › Journal article – Annual report year: 1999

Effects of butter oil blends with increased concentrations of stearic, oleic and linolenic acid on blood lipids in young adults
Publication: Research - peer-review › 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

The effect of palm oil, lard, and puff-pastry margarine on postprandial lipid and hormone responses in normal-weight and obese young women
Publication: Research - peer-review › Journal article – Annual report year: 1999

Biochemistry of trans-monoenoic fatty acids.
Publication: Research - peer-review › Book chapter – Annual report year: 1998

Effect of Formula Supplemented with Docosahexaenoic Acid and gamma-Linolenic Acid on Fatty Acid Status and Visual Acuity in Term Infants
Publication: Research - peer-review › Journal article – Annual report year: 1998

Effect of modified dairy fat on postprandial and fasting plasma lipids and lipoproteins in healthy young men
Publication: Research - peer-review › Journal article – Annual report year: 1998

Influence of moderate amounts of trans fatty acids on the formation of polyunsaturated fatty acids
Publication: Research - peer-review › Journal article – Annual report year: 1998

Absorption and metabolism of the primary oxidation product: hydroperoxy-linoleic acid.
Publication: Research › Article in proceedings – Annual report year: 1997

Coenzyme Q10 in the diet - daily intake and relative bioavailability
Publication: Research - peer-review › Article in proceedings – Annual report year: 1997

Effekt og sikkerhed af kosttilskud indeholdende Q10: Efficacy and safety of dietary supplementation containing Q10].
Publication: Research - peer-review › Journal article – Annual report year: 1997

Intestinal absorption of coenzyme Q(10) administered in a meal or as capsules to healthy subjects
Publication: Research - peer-review › Journal article – Annual report year: 1997

Smørfedt og smørfedtblandingers ernæringsmæssige betydning
Publication: Research › Journal article – Annual report year: 1997
Antioxidanter kan modvirke lipidoxidation
Publication: Research - peer-review › Journal article – Annual report year: 1996

Fish Oil in Diabetic Nephropathy
Publication: Research - peer-review › Journal article – Annual report year: 1996

GC/MS analysis of volatile aroma components in butter during storage in different catering packaging
Publication: Research - peer-review › Journal article – Annual report year: 1996

Isomere fedtsyres omsætning og metaboliske effekter på cellulært niveau
Publication: Research › Article in proceedings – Annual report year: 1996

Karakterisering af lipid oxidation i mejeriprodukter
Publication: Research › Journal article – Annual report year: 1996

Lipidoxidation, determination in butter and dairy spreads by HPLC
Publication: Research - peer-review › Journal article – Annual report year: 1996

Nutritional value of micro-encapsulated fish oils in rats
Publication: Research - peer-review › Journal article – Annual report year: 1996

The coenzyme Q10 content of the average Danish diet
Publication: Research - peer-review › Journal article – Annual report year: 1996

Trans-Fedtsyrer og fosterudvikling
Publication: Research › Journal article – Annual report year: 1996

Visual acuity and erythrocyte docosahexaenoic acid status in breast-fed and formula-fed term infants during the first four months of life
Publication: Research - peer-review › Journal article – Annual report year: 1996

Influence of (n-3) polyunsaturated fatty acids on pig platelets and erythrocytes
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 1992

Projects:

Studies on EFA deficiency in rats
Project

Studies on the correlation between antioxidants and PUFA-oxidation in vivo, possible relations to LDL-oxidation and platelet activation
Project

Intercomparison of methods for the determination of trans fatty acids in edible fats and certification of three materials containing trans.
Project

Undersøgelser over samspillet mellem polyumættede fedtsyrer og antioxidanter med særligt henblik på værdien af kosttilskud
Project: PhD
Oxidationsmekanismer i fiskeolieholdige
Project: PhD

Lipid oxidation in dairy products
Project

The use of partially hydrogenated fish oil in the feeding of pigs.
Project

Oxidation mechanisms in fish oil enriched emulsions
Project

Trans fatty acids versus saturated fatty acids in the diet. Relation to PUFA and blood lipids.
Project

Trans-Fedtsyrer Versus mættede fedtsyrer i føden - relationer til metabolismen af polyumættede fedtsyrer og blodlipider
Project: PhD

Absorption and antioxidative effects of vitamin E and coenzyme Q
Project

Undersøgelse af anti-oxidanters fysiologiske effekter.
Project: PhD

Nutritionally improved milk fat products
Project

Smørfedtblandingerens ernæringsmæssige egenskaber
Project: PhD

Effects of ingestion of n-3 PUFA from fish oils.
Project

Karakterisering af lipidoxidation i mejeriprodukter.
Project: PhD

Oxidation and flavours in fish oil and other fish products
Project: PhD

Absorption og metabolisme af lipid oxidationsprodukter i højere organismer
Project: PhD