In silico modelling of permeation enhancement potency in Caco-2 monolayers based on molecular descriptors and random forest
Publication: Research - peer-review › Journal article – Annual report year: 2015

Effect of sweetener on release of flavour compounds from chewing gum
Publication: Research › Article in proceedings – Annual report year: 2003

Flavor release measurement by atmospheric pressure chemical ionization ion trap mass spectrometry, construction of interface and mathematical modeling of release profiles
Publication: Research - peer-review › Journal article – Annual report year: 2003

Flavour release of aldehydes and diacetyl in oil/water systems
Publication: Research - peer-review › Conference article – Annual report year: 2000

Free polyunsaturated fatty acids cause taste deterioration of salmon during frozen storage
Publication: Research - peer-review › Journal article – Annual report year: 2000

Instrumentel måling af smag
Publication: Research - peer-review › Book – Annual report year: 2000

Modifications of proteins by polyunsaturated fatty acid peroxidation products
Publication: Research - peer-review › Journal article – Annual report year: 2000

Flavour release of aldehydes and diacetyl in oil/water systems
Publication: Research › Article in proceedings – Annual report year: 1999

Isolation and quantification of volatiles in fish by dynamic headspace sampling and mass spectrometry
Publication: Research - peer-review › Journal article – Annual report year: 1999

Biological variation of lipid constituents and distribution of tocopherols and astaxanthin in farmed Atlantic salmon (Salmo salar)
Publication: Research - peer-review › Journal article – Annual report year: 1998

Headspace and extraction methods for analysis of volatile and semivolatile compounds in fish : Chemical and sensory assessment of lipid-derived volatiles
Publication: Research › Book chapter – Annual report year: 1998

Sensory and chemical changes in farmed Atlantic salmon (Salmo salar) during frozen storage
Publication: Research - peer-review › Journal article – Annual report year: 1998

Sensory and chemical changes of salmon during frozen storage
Publication: Research - peer-review › Article in proceedings – Annual report year: 1996

Inactivation of Copper, Zinc Superoxide Dismutase from Saccharomyces Cerevisiae in Lipid Food Model Systems
Publication: Research - peer-review › Journal article – Annual report year: 1992
Tilskud af selen og vitamin E til ungtyre
Publication: Research › Journal article – Annual report year: 1983

Projects:

Characterization of absorption enhancers for orally administered therapeutic peptides in tablet formulations - applying statistical learning
Project: PhD

In silico ADME classification of chemical (NCE) and biological (NBE) drug candidates
Project: PhD

Antioxidative defence
Project

Retronasal flavour measurement and perception of foods
Project

Studies of low volatility oxidation products of sensory significance
Project