Publications:

**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

**Instrumental 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
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