Hanne Refsgaard - DTU Orbit (31/12/2017)

Refsgaard, Hanne
Department of Systems Biology - Research Associate Professor, Former

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**
Refsgaard, H., Brockhoff, P. M. B. & Jensen, B. 2000 In : Journal of Agricultural and Food Chemistry. 48, 8, p. 3280-3285
Publication: Research - peer-review › Journal article – Annual report year: 2000

**Instrumentel måling af smag**
Refsgaard, H. 2000
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
Refsgaard, H., Brockhoff, P. B. & Jensen, B. 1998 In : Journal of Agricultural and Food Chemistry. 46, 9, p. 3473-3479
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
01/05/2013 → 30/09/2016
Project: PhD

In silico ADME classification of chemical (NCE) and biological (NBE) drug candidates
01/02/2005 → 07/09/2006
Project: PhD

Antioxidative defence
Refsgaard, H., Jensen, B., Leif Skibsted, Bittmarie Sandstrom, Dragsted, L. O. & Andersen, H.
01/05/1999 → 30/04/2001
Project

Retronasal flavour measurement and perception of foods
Haahr, A., Refsgaard, H., Stahnke, L. H. & Bredie, W.
01/02/1999 → 01/02/2002
Project

Studies of low volatility oxidation products of sensory significance
Jensen, B., Refsgaard, H. & Holmberg, I.
01/01/1998 → 31/12/2000
Project