Suggestion for a subdivision of processed meat products on the Danish market based on their content of carcinogenic compounds

Carcinogenic effects in humans are ascribed to processed meat by organisations such as International Agency for Research on Cancer, World Cancer Research Fund and American Institute for Cancer Research. However, the term ‘processed meat’ covers a heterogenic group of products whose content of potential hazards differ considerably. To improve estimates of associations between processed meat intake and cancer risk we investigated ways to divide processed meat into subgroups that more precisely reflects its carcinogenic characteristics. We collected ingredient lists and declarations of salt content for >1000 processed meat products on the Danish market and combined the information with knowledge related to processing parameters. Some compounds that could affect the products’ carcinogenic characteristics, alone or in combination, were evaluated and compared for 12 types of processed meat products, and we suggest subgrouping of processed meat with similar level of carcinogenic potential, which could improve the understanding of the cancer risk associated with processed meat intake in scientific human studies.

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H., Hansen, M., Biltoft-Jensen, A. P., Christensen, T., Ygil, K. H., Olesen, P. T.
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Web of Science (2018): Indexed yes
BFI (2017): BFI-level 2
Scopus rating (2017): CiteScore 3.39 SJR 1.643 SNIP 1.9
Web of Science (2017): Impact factor 2.821
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 2
Scopus rating (2016): CiteScore 3.33 SJR 1.792 SNIP 1.929
Web of Science (2016): Impact factor 3.126
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 2
Scopus rating (2015): CiteScore 3.04 SJR 1.917 SNIP 1.858
Web of Science (2015): Impact factor 2.801
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 2
Indtag af sportsernæringsprodukter blandt 15-55-årige danskere

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H., Biltoft-Jensen, A. P., Kørup, K., Matthiessen, J.
Saltindhold i færdigpakkaede supper der sælges i danske dagligvarebutikker - notat

General information
State: Published
Organisations: Division of Risk Assessment and Nutrition, National Food Institute
Contributors: Ygil, K. H., Christensen, T., Trolle, E., Mejborn, H.
Number of pages: 7
Publication date: 2018

Saltindhold i færdigpakket ost der sælges i danske dagligvarebutikker - notat

General information
State: Published
Organisations: Division of Risk Assessment and Nutrition, National Food Institute
Contributors: Ygil, K. H., Christensen, T., Trolle, E., Mejborn, H.
Number of pages: 10
Publication date: 2018

Saltindhold i fiskekonserves, skaldyrkonserves og sildekonserves der sælges i danske dagligvarebutikker - notat

General information
State: Published
Organisations: Division of Risk Assessment and Nutrition, National Food Institute
Contributors: Ygil, K. H., Christensen, T., Trolle, E., Mejborn, H.
Number of pages: 7
Publication date: 2018
Dietary fibre in Europe: current state of knowledge on definitions, sources, recommendations, intakes and relationships to health

Research into the analysis, physical properties and health effects of dietary fibre has continued steadily over the last 40-50 years. From the knowledge gained, countries have developed guidelines for their populations on the optimal amount of fibre to be consumed each day. Food composition tables from many countries now contain values for the dietary fibre content of foods, and, from these, combined with dietary surveys, population intakes have been determined. The present review assessed the uniformity of the analytical methods used, health claims permitted, recommendations and intakes, particularly from national surveys across Europe and around the world. It also assessed current knowledge on health effects of dietary fibre and related the impact of different fibre types on health. The overall intent was to be able to provide more detailed guidance on the types of fibre which should be consumed for good health, rather than simply a total intake figure, the current situation. Analysis of data indicated a fair degree of uniformity in the definition of dietary fibre, the method used for analysis, the recommended amount to be consumed and a growing literature on effects on digestive health and disease risk. However, national dietary survey data showed that intakes do not reach recommendations and very few countries provide guidance on the types of fibre that are preferable to achieve recommended intakes. Research gaps were identified and ideas suggested to provide information for more detailed advice to the public about specific food sources that should be consumed to achieve health benefits.
Whole grains are a key component of a healthy diet, and enabling consumers to easily choose foods with a high whole-grain content is an important step for better prevention of chronic disease. Several definitions exist for whole-grain foods,
yet these do not account for the diversity of food products that contain cereals. With the goal of creating a relatively simple whole-grain food definition that aligns with whole-grain intake recommendations and can be applied across all product categories, the Healthgrain Forum, a not-for-profit consortium of academics and industry working with cereal foods, established a working group to gather input from academics and industry to develop guidance on labeling the whole-grain content of foods. The Healthgrain Forum recommends that a food may be labeled as "whole grain" if it contains ≥30% whole-grain ingredients in the overall product and contains more whole grain than refined grain ingredients, both on a dry-weight basis. For the purposes of calculation, added bran and germ are not considered refined-grain ingredients. Additional recommendations are also made on labeling whole-grain content in mixed-cereal foods, such as pizza and ready meals, and a need to meet healthy nutrition criteria. This definition allows easy comparison across product categories because it is based on dry weight and strongly encourages a move from generic whole-grain labels to reporting the actual percentage of whole grain in a product. Although this definition is for guidance only, we hope that it will encourage more countries to adopt regulation around the labeling of whole grains and stimulate greater awareness and consumption of whole grains in the general population.

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition, Chalmers University of Technology, Netherlands Organisation for Applied Scientific Research - TNO, Nestlé Research Centre, Newcastle University, Thielecke Consultancy
Contributors: Ross, A. B., van der Kamp, J., King, R., Lê, K., Mejborn, H., Seal, C. J., Thielecke, F.
Pages: 525-531
Publication date: 2017
Peer-reviewed: Yes

Publication information
Journal: Advances in Nutrition
Volume: 8
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ISSN (Print): 2161-8313
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 5.47
Web of Science (2017): Impact factor 6.853
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 4.77
Web of Science (2016): Impact factor 5.233
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 4.46
Web of Science (2015): Impact factor 5.201
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 4.86
Web of Science (2014): Impact factor 5.386
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 4.19
Web of Science (2013): Impact factor 4.891
Scopus rating (2012): CiteScore 13
Web of Science (2012): Impact factor 3.245
Original language: English
Keywords: cereal, dietary guidelines, dietary intake, food guidelines, food labelling, food regulation, public policy, whole grains
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Article
Additional material
DOIs:
10.3945/an.116.014001
Source: FindIt
Source-ID: 2372303611
Research output: Research - peer-review; Journal article – Annual report year: 2017
Effekten af stegetid og -temperatur på kvaliteten af spiseolier

General information
State: Published
Organisations: National Food Institute, Research Group for Bioactives – Analysis and Application, National Veterinary Institute, Section for Bacteriology, Pathology and Parasitology, Division of Risk Assessment and Nutrition, Technical University of Denmark
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Publisher: DTU Fødevareinstituttet, Danmarks Tekniske Universitet
ISBN (Electronic): 978-87-93109-76-6
Original language: Danish
Electronic versions:
Rapport_Effekten_af_stegetid_og_temperatur_paa_kvaliteten_af_spiseolier.pdf
Research output: Research - peer-review ▶ Report – Annual report year: 2016

Mechanisms behind cancer risks associated with consumption of red and processed meat

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition, Copenhagen Center for Health Technology, Research Group for Gut Microbiology and Immunology
Number of pages: 73
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Place of publication: Søborg
Publisher: National Food Institute, Technical University of Denmark
ISBN (Electronic): 978-87-93109-82-7
Original language: English
Electronic versions:
Research output: Research - peer-review ▶ Report – Annual report year: 2016

Substantial equivalence evaluation of Isomalto-oligosaccharides in relation to Regulation EC 258/97

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 3
Publication date: 2016

Publication information
Place of publication: Søborg
Publisher: National Food Institute, Technical University of Denmark
Original language: English

Bibliographical note
Novel food evaluation
Source: PublicationPreSubmission
Source-ID: 134770744
Research output: Commissioned ▶ Report – Annual report year: 2017

Substantial equivalent evaluation of African chia seeds (Salvia hispanica L.) in relation to Regulation EC 258/97: An evaluation of Indian chia seeds
Substantial equivalent evaluation of African chia seeds (Salvia hispanica L.) in relation to Regulation EC 258/97: An evaluation of African chia seeds

Substantial equivalent evaluation of seeds from Chia (Salvia hispanica L.) in relation to Regulation EC 258/97

Fuldkornsdefinition – opdateret: Notat

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 4
Publication date: 2016

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Place of publication: Søborg
Publisher: National Food Institute, Technical University of Denmark
Original language: English

Bibliographical note
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General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 5
Publication date: 2016

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Place of publication: Søborg
Publisher: National Food Institute, Technical University of Denmark
Original language: English

Bibliographical note
Novel food evaluation
Source: PublicationPreSubmission
Source-ID: 134770613
Research output: Commissioned › Report – Annual report year: 2017

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Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 4
Publication date: 2016

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Place of publication: Søborg
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Original language: English

Bibliographical note
Novel food evaluation
Source: PublicationPreSubmission
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Research output: Commissioned › Report – Annual report year: 2017
Helhedssyn på nødder: en risk-benefit vurdering

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition, Research Group for Risk-Benefit, Research Group for Analytical Food Chemistry
Contributors: Mejborn, H., Jakobsen, L. S., Olesen, P. T., Jørgensen, K., Christensen, T., Nauta, M., Poulsen, M.
Number of pages: 69
Publication date: 2015

Initial assessment report under Article 4 of Regulation (EC) No 258/97 Initial assessment of lactitol as a novel food

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 11
Publication date: 2015

Nødder kan være en del af en sund kost

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition, Research Group for Risk-Benefit
Contributors: Mejborn, H., Olesen, P. T., Jakobsen, L. S., Poulsen, M.
Pages: 24-27
Publication date: 2015
Risk evaluation of seeds from Chia (Salvia hispanica L.) in relation to Regulation EC 258/97

General information
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Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 4
Publication date: 2015

Publication information
Place of publication: Søborg
Publisher: National Food Institute, Technical University of Denmark
Original language: English

Bibliographical note
Novel food evaluation

Vitamin D intake-status relationship among Danes aged 4-60 years during winter

General information
State: Published
Organisations: National Food Institute, Research Group for Risk-Benefit, Division of Risk Assessment and Nutrition, Department of Applied Mathematics and Computer Science, Statistics and Data Analysis, University of Copenhagen
Contributors: Andersen, R., Madsen, K. H., Mejborn, H., Andersen, E. W., Mølgaard, C., Grønborg, I. M., Rasmussen, L. B., Tetens, I.
Number of pages: 2
Pages: 120-121
Publication date: 2015
Peer-reviewed: Yes

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Journal: Annals of Nutrition and Metabolism
Volume: 67
Issue number: Suppl. 1
ISSN (Print): 0250-5807
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BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 2.78 SJR 1.317 SNIP 1.057
Web of Science (2017): Impact factor 3.051
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 2.69 SJR 1.215 SNIP 1.003
Risk evaluation (Substantial equivalent evaluation) of seeds from [Black] Chia (Salvia hispanica L.) in relation to Regulation EC 258/97

General information
State: Published
Common variants in CYP2R1 and GC genes are both determinants of serum 25-hydroxyvitamin D concentrations after UVB irradiation and after consumption of vitamin D3-fortified bread and milk during winter in Denmark

Background: Little is known about how the genetic variation in vitamin D modulating genes influences ultraviolet (UV)B–induced 25-hydroxyvitamin D [25(OH)D] concentrations. In the Food with vitamin D (VitmaD) study, we showed that common genetic variants rs10741657 and rs10766197 in 25-hydroxylase (CYP2R1) and rs842999 and rs4588 in vitamin D binding protein (GC) predict 25(OH)D concentrations at late summer and after 6-mo consumption of cholecalciferol (vitamin D3)–fortified bread and milk.

Objectives: In the current study, called the Vitamin D in genes (VitDgen) study, we analyzed associations between the increase in 25(OH)D concentrations after a given dose of artificial UVB irradiation and 25 single nucleotide polymorphisms located in or near genes involved in vitamin D synthesis, transport, activation, or degradation as previously described for the VitmaD study. Second, we aimed to determine whether the genetic variations in CYP2R1 and GC have similar effects on 25(OH)D concentrations after artificial UVB irradiation and supplementation by vitamin D3–fortified bread and milk.

Design: The VitDgen study includes 92 healthy Danes who received 4 whole-body UVB treatments with a total dose of 6 or 7.5 standard erythema doses during a 10-d period in winter. The VitmaD study included 201 healthy Danish families who were given vitamin D3–fortified bread and milk or placebo for 6 mo during the winter.

Results: After UVB treatments, rs10741657 in CYP2R1 and rs4588 in GC predicted UVB-induced 25(OH)D concentrations as previously shown in the VitmaD study. Compared with noncarriers, carriers of 4 risk alleles of rs10741657 and rs4588 had lowest concentrations and smallest increases in 25(OH)D concentrations after 4 UVB treatments and largest decreases in 25(OH)D concentrations after 6-mo consumption of vitamin D3–fortified bread and milk.

Conclusion: Common genetic variants in the CYP2R1 and GC genes modify 25(OH)D concentrations in the same manner after artificial UVB-induced vitamin D and consumption of vitamin D3–fortified bread and milk. The VitDgen study was registered at clinicaltrials.gov as NCT01741233. The VitmaD study was registered at clinicaltrials.gov as NCT01184716.
Web of Science (2017): Impact factor 6.549
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 2
Scopus rating (2016): CiteScore 5.97 SJR 3.782 SNIP 2.325
Web of Science (2016): Impact factor 6.926
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 2
Scopus rating (2015): CiteScore 5.87 SJR 3.899 SNIP 2.394
Web of Science (2015): Impact factor 6.703
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 2
Scopus rating (2014): CiteScore 5.71 SJR 3.853 SNIP 2.385
Web of Science (2014): Impact factor 6.77
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 2
Scopus rating (2013): CiteScore 6.38 SJR 4.055 SNIP 2.58
Web of Science (2013): Impact factor 6.918
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 2
Scopus rating (2012): CiteScore 6.05 SJR 3.744 SNIP 2.432
Web of Science (2012): Impact factor 6.504
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 2
Scopus rating (2011): CiteScore 6.23 SJR 3.607 SNIP 2.467
Web of Science (2011): Impact factor 6.669
ISI indexed (2011): ISI indexed yes
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 2
Scopus rating (2010): SJR 3.307 SNIP 2.234
BFI (2009): BFI-level 2
Scopus rating (2009): SJR 3.25 SNIP 2.453
BFI (2008): BFI-level 2
Scopus rating (2008): SJR 3.346 SNIP 2.259
Web of Science (2008): Indexed yes
Scopus rating (2007): SJR 3.39 SNIP 2.497
Web of Science (2007): Indexed yes
Scopus rating (2006): SJR 3.245 SNIP 2.397
Web of Science (2006): Indexed yes
Scopus rating (2005): SJR 2.829 SNIP 2.36
Web of Science (2005): Indexed yes
Scopus rating (2004): SJR 2.57 SNIP 2.45
Web of Science (2004): Indexed yes
Scopus rating (2003): SJR 2.664 SNIP 2.594
Web of Science (2003): Indexed yes
Scopus rating (2002): SJR 2.33 SNIP 2.549
Web of Science (2002): Indexed yes
Scopus rating (2001): SJR 2.283 SNIP 2.21
Web of Science (2001): Indexed yes
Scopus rating (2000): SJR 1.771 SNIP 2.185
Web of Science (2000): Indexed yes
Common Variants in CYP2R1 and GC Genes Predict Vitamin D Concentrations in Healthy Danish Children and Adults

Environmental factors such as diet, intake of vitamin D supplements and exposure to sunlight are known to influence serum vitamin D concentrations. Genetic epidemiology of vitamin D is in its infancy and a better understanding of how genetic variation influences vitamin D concentration is needed. We aimed to analyse previously reported vitamin D-related polymorphisms in relation to serum 25(OH)D concentrations in 201 healthy Danish families with dependent children in late summer in Denmark. Serum 25(OH)D concentrations and a total of 25 SNPs in GC, VDR, CYP2R1, CYP24A1, CYP27B1, C10or88 and DHCR7/NADSYN1 genes were analysed in 758 participants. Genotype distributions were in Hardy-Weinberg equilibrium for the adult population for all the studied polymorphisms. Four SNPs in CYP2R1 (rs1562902, rs7116978, rs10741657 and rs10766197) and six SNPs in GC (rs4588, rs842999, rs2282679, rs12512631, rs16846876 and rs17467825) were statistically significantly associated with serum 25(OH)D concentrations in children, adults and all combined. Several of the SNPs were in strong linkage disequilibrium, and the associations were driven by CYP2R1-rs10741657 and rs10766197, and by GC-rs4588 and rs842999. Genetic risk score analysis showed that carriers with no risk alleles of CYP2R1-rs10741657 and rs10766197, and/or GC rs4588 and rs842999 had significantly higher serum 25(OH)D concentrations compared to carriers of all risk alleles. To conclude, our results provide supporting evidence that common polymorphisms in GC and CYP2R1 are associated with serum 25(OH)D concentrations in the Caucasian population and that certain haplotypes may predispose to lower 25(OH)D concentrations in late summer in Denmark.

General information
State: Published
Organisations: National Food Institute, Division of Nutrition, Division of Toxicology and Risk Assessment, Department of Applied Mathematics and Computer Science, Statistics and Data Analysis, Aarhus University, National Research Centre for the Working Environment
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Peer-reviewed: Yes

Publication information
Journal: P L o S One
Volume: 9
Issue number: 2
Article number: e89907
ISSN (Print): 1932-6203
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 3.01 SJR 1.164 SNIP 1.111
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 3.11 SJR 1.236 SNIP 1.101
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 3.32 SJR 1.427 SNIP 1.136
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 3.54 SJR 1.559 SNIP 1.148
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 3.94 SJR 1.772 SNIP 1.153
ISI indexed (2013): ISI indexed yes
Bibliographical note
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Source: dtu
Source-ID: n::oai:DTIC-ART:pubmed/436064613::38783
Research output: Research - peer-review › Journal article – Annual report year: 2014

Danskernes fuldkornsindtag 2011-2013

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Contributors: Mejborn, H., Ygil, K. H., Fagt, S., Trolle, E., Karup, K., Christensen, T.
Pages: 1-7
Publication date: 2014
Peer-reviewed: Yes

Publication information
Journal: E-artikel fra DTU Fødevareinstitutet
Volume: 2014
Issue number: 4
ISSN (Print): 1904-5581
Original language: Danish
Electronic versions:
Danskernes_fuldkornsindtag_2011_2013.pdf
Source: PublicationPreSubmission
Source-ID: 95106628
Research output: Research - peer-review › Journal article – Annual report year: 2014
Effectiveness of offering healthy labelled meals in improving the nutritional quality of lunch meals eaten in a worksite canteen

Healthier meal selections at restaurants and canteens are often limited and not actively promoted. In this Danish study the effectiveness of a healthy labelling certification program in improving dietary intake and influencing edible plate waste was evaluated in a quasi-experimental study design. Employees from an intervention worksite canteen and a matched control canteen were included in the study at baseline (February 2012), after completing the certification process (end-point) and six month from end-point (follow-up) (total n=270). In order to estimate nutrient composition of the consumed lunch meals and plate waste a validated digital photographic method was used combining estimation of food intake with food nutrient composition data. Food satisfaction was rated by participants using a questionnaire. Several significant positive nutritional effects were observed at the intervention canteen including a mean decrease in energy density in the consumed meals from 561kJ/100g at baseline to 368 and 407kJ/100g at end-point and follow-up, respectively (P<0.001). No significant changes were seen with regard to food satisfaction and plate waste. In the control canteen no positive nutritional effects were observed. The results of the study highlight the potential of using healthy labelling certification programs as a possible driver for increasing both the availability and awareness of healthy meal choices, thereby improving dietary intake when eating out.

General information
State: Published
Organisations: Department of Applied Mathematics and Computer Science, Statistics and Data Analysis, National Food Institute, Division of Nutrition
Contributors: Lassen, A. D., Beck, A. M., Leedo, E., Andersen, E. W., Christensen, T., Mejborn, H., Thorsen, A. V., Tetens, I.
Pages: 128-134
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Peer-reviewed: Yes

Publication information
Journal: Appetite
Volume: 75
Issue number: 1
ISSN (Print): 0195-6663
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 3.44 SJR 1.441 SNIP 1.268
Web of Science (2017): Impact factor 3.174
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 3.71 SJR 1.662 SNIP 1.376
Web of Science (2016): Impact factor 3.403
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 3.43 SJR 1.429 SNIP 1.394
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 3.2 SJR 1.401 SNIP 1.325
Web of Science (2014): Impact factor 2.691
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 3.01 SJR 1.243 SNIP 1.238
Web of Science (2013): Impact factor 2.52
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): CiteScore 3.1 SJR 1.279 SNIP 1.351
Web of Science (2012): Impact factor 2.541
Real-life use of vitamin D₃-fortified bread and milk during a winter season: the effects of CYP2R1 and GC genes on 25-hydroxyvitamin D concentrations in Danish families, the VitmaD study.

Common genetic variants rs10741657 and rs10766197 in CYP2R1 and rs4588 and rs842999 in GC and a combined genetic risk score (GRS) of these four variants influence late summer 25-hydroxyvitamin D (25(OH)D) concentrations. The objectives were to identify those who are most at risk of developing low vitamin D status during winter and to assess whether vitamin D₃-fortified bread and milk will increase 25(OH)D concentrations in those with genetically determined low 25(OH)D concentrations at late summer. We used data from the VitmaD study. Participants were allocated to either vitamin D₃-fortified bread and milk or non-fortified bread and milk during winter. In the fortification group, CYP2R1 (rs10741657) and GC (rs4588 and rs842999) were statistically significantly associated with winter 25(OH)D concentrations and CYP2R1 (rs10766197) was borderline significant. There was a negative linear trend between 25(OH)D concentrations and carriage of 0-8 risk alleles (p <0.0001). No association was found for the control group (p = 0.1428). There was a significant positive linear relationship between different quintiles of total vitamin D intake and the increase in...
25(OH)D concentrations among carriers of 0-2 (p = 0.0012), 3 (p = 0.0001), 4 (p = 0.0118) or 5 (p = 0.0029) risk alleles, but not among carriers of 6-8 risk alleles (p = 0.1051). Carriers of a high GRS were more prone to be vitamin D deficient compared to carriers of a low GRS. Furthermore, rs4588-AA carriers have a low but very stable 25(OH)D concentration, and interestingly, also low PTH level.

**General information**

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Organisations: National Food Institute, Division of Nutrition, Division of Toxicology and Risk Assessment, Department of Applied Mathematics and Computer Science, Statistics and Data Analysis, Aarhus University
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Peer-reviewed: Yes

**Publication information**
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Volume: 9
Issue number: 4
Article number: 413
ISSN (Print): 1555-8932
Ratings:
- BFI (2018): BFI-level 1
- Web of Science (2018): Indexed yes
- BFI (2017): BFI-level 1
- Scopus rating (2017): CiteScore 2.74 SJR 1.084 SNIP 0.789
- Web of Science (2017): Impact factor 3.211
- Web of Science (2017): Indexed yes
- BFI (2016): BFI-level 1
- Scopus rating (2016): CiteScore 2.67 SJR 1.207 SNIP 0.833
- Web of Science (2016): Impact factor 2.797
- BFI (2015): BFI-level 1
- Scopus rating (2015): CiteScore 2.53 SJR 1.02 SNIP 0.671
- Web of Science (2015): Impact factor 2.398
- BFI (2014): BFI-level 1
- Scopus rating (2014): CiteScore 3.4 SJR 1.243 SNIP 0.935
- Web of Science (2014): Impact factor 2.794
- Web of Science (2014): Indexed yes
- BFI (2013): BFI-level 1
- Scopus rating (2013): CiteScore 2.91 SJR 1.187 SNIP 0.944
- Web of Science (2013): Impact factor 3.419
- ISI indexed (2013): ISI indexed yes
- BFI (2012): BFI-level 1
- Scopus rating (2012): CiteScore 3.54 SJR 1.191 SNIP 0.99
- Web of Science (2012): Impact factor 3.329
- ISI indexed (2012): ISI indexed yes
- BFI (2011): BFI-level 1
- Scopus rating (2011): CiteScore 2.56 SJR 0.892 SNIP 0.719
- Web of Science (2011): Impact factor 2.507
- ISI indexed (2011): ISI indexed yes
- Web of Science (2011): Indexed yes
- BFI (2010): BFI-level 1
- Scopus rating (2010): SJR 0.731 SNIP 0.496
- BFI (2009): BFI-level 1
- Scopus rating (2009): SJR 0.371 SNIP 0.262
- BFI (2008): BFI-level 1
**Substantial equivalent evaluation of Red Grape Cell Powder**

**General information**
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 3
Publication date: 2014

**Publication Information**
Place of publication: Søborg
Publisher: National Food Institute, Technical University of Denmark
Original language: English

**Bibliographical note**
Novel food evaluation
Source: PublicationPreSubmission
Source-ID: 134786492
Research output: Commissioned › Report – Annual report year: 2014

**Vitamin D status and its determinants in children and adults among families in late summer in Denmark.**

The impact of the familial relationship on vitamin D status has not been investigated previously. The objective of the present cross-sectional study was to assess serum 25-hydroxyvitamin D (25(OH)D) concentration and its determinants in children and adults among families in late summer in Denmark (56°N). Data obtained from 755 apparently healthy children (4-17 years) and adults (18-60 years) recruited as families (n 200) in the VitmaD study were analysed. Blood samples were collected in September-October, and serum 25(OH)D concentration was measured by liquid chromatography-tandem MS. Information on potential determinants was obtained using questionnaires. The geometric mean serum 25(OH)D concentration was 72·1 (interquartile range 61·5-86·7) nmol/l (range 9-162 nmol/l), with 9% of the subjects having 25(OH)D concentrations <50 nmol/l. The intra-family correlation was 0·27 in all subjects, 0·24 in the adults and 0·42 in the children. Serum 25(OH)D concentration was negatively associated with BMI (P<0·001) and positively associated with dietary vitamin D intake (P= 0·008), multivitamin use (P= 0·019), solarium use (P= 0·006), outdoor stay (P= 0·001), sun preference (P= 0·002) and sun vacation (P<0·001), but was not associated with lifestyle-related factors in the adults when these were assessed together with the other determinants. In conclusion, the majority of children and adults among the families had serum 25(OH)D concentrations >50 nmol/l in late summer in Denmark. Both dietary and sun-related factors were determinants of vitamin D status and the familial component was stronger for the children than for the adults.

**General information**
State: Published
Organisations: National Food Institute, Division of Nutrition, Department of Applied Mathematics and Computer Science, Statistics and Data Analysis, Research Group for Risk-Benefit, University of Copenhagen, Odense University Hospital
Contributors: Madsen, K. H., Rasmussen, L. B., Mejborn, H., Andersen, E. W., Mølgaard, C., Nissen, I., Tetens, I., Andersen, R.
Pages: 776-784
Publication date: 2014
Peer-reviewed: Yes

**Publication information**
Journal: British Journal of Nutrition
Volume: 112
Issue number: 5
ISSN (Print): 0007-1145
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 3.65 SJR 1.756 SNIP 1.555
Web of Science (2017): Impact factor 4.586
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 3.46 SJR 2.055 SNIP 1.535
Web of Science (2016): Impact factor 4.844
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 3.52 SJR 1.583 SNIP 1.442
Web of Science (2015): Impact factor 4.051
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 3.18 SJR 1.532 SNIP 1.273
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 3.61 SJR 2.746 SNIP 2.479
Web of Science (2013): Impact factor 3.861
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): CiteScore 3.12 SJR 2.308 SNIP 2.427
Web of Science (2012): Impact factor 5.5
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): CiteScore 3.13 SJR 2.085 SNIP 1.649
Web of Science (2011): Impact factor 4.842
ISI indexed (2011): ISI indexed yes
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 1.236 SNIP 1.253
Web of Science (2010): Impact factor 3.774
Web of Science (2010): Indexed yes
BFI (2009): BFI-level 1
Scopus rating (2009): SJR 0.627 SNIP 0.572
Web of Science (2009): Indexed yes
BFI (2008): BFI-level 2
Scopus rating (2008): SJR 0.966 SNIP 1.2
Web of Science (2008): Indexed yes
Scopus rating (2007): SJR 0.987 SNIP 1.255
Web of Science (2007): Indexed yes
Scopus rating (2006): SJR 0.715 SNIP 0.925
Web of Science (2006): Indexed yes
Scopus rating (2005): SJR 0.519 SNIP 1.139
Web of Science (2005): Indexed yes
Scopus rating (2004): SJR 0.626 SNIP 1.088
Web of Science (2004): Indexed yes
Scopus rating (2003): SJR 0.727 SNIP 1.509
Web of Science (2003): Indexed yes
Evidensgrundlaget for danske råd om kost og fysisk aktivitet

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Number of pages: 164
Publication date: 2013
Randomized controlled trial of the effects of vitamin D–fortified milk and bread on serum 25-hydroxyvitamin D concentrations in families in Denmark during winter: the VitmaD study1-3

Background: Vitamin D intakes are lower than dietary recommendations in most populations, and thus, a low vitamin D status is widespread, especially during winter.

Objective: We investigated the effects of increasing vitamin D intake to the recommended amount by fortification of milk and bread on serum 25-hydroxyvitamin D [25(OH)D] concentrations in families during winter in Denmark.

Design: The study was a randomized controlled trial in 782 children and adults (4–60 y old) recruited as 201 families. Families were randomly assigned to vitamin D–fortified or nonfortified milk and bread for 6 mo starting in September. The milk and bread replaced the participants’ usual consumptions of products.

Results: Median (IQR) vitamin D intakes (habitual diet plus fortified products) were 9.4 μg/d (6.5, 12.3 μg/d) and 2.2 μg/d (1.5, 3.0 μg/d) in fortification and control groups, respectively. Geometric mean (IQR) serum 25(OH)D concentrations decreased from 73.1 nmol/L (61.9, 88.5 nmol/L) to 67.6 nmol/L (56.2, 79.4 nmol/L) in the fortification group and from 71.1 nmol/L (61.2, 85.9 nmol/L) to 41.7 nmol/L (29.5, 58.9 nmol/L) in the control group (both P < 0.001). The final 25(OH)D concentration was significantly higher in the fortification group than in the control group (P < 0.001). By the end of the study, <1% of subjects in the fortification group and 25% of subjects in the control group had 25(OH)D concentrations <30 nmol/L and 16% and 65% of subjects, respectively, had 25(OH)D concentrations <50 nmol/L.

Conclusion: Vitamin D fortification of milk and bread reduces the decrease in serum 25(OH)D concentrations during winter and ensures 25(OH)D concentrations >50 nmol/L in children and adults in Denmark. This trial was registered at clinicaltrials.gov as NCT01184716.

General information
State: Published
Organisations: National Food Institute, Division of Nutrition, Division of Food Chemistry, Department of Applied Mathematics and Computer Science , Statistics and Data Analysis
Contributors: Madsen, K. H., Rasmussen, L. B., Andersen, R., Mølgaard, C., Jakobsen, J., Bjerrum, P. J., Andersen, E. W., Mejborn, H., Tetens, I.
Pages: 374-381
Publication date: 2013
Peer-reviewed: Yes

Publication information
Journal: American Journal of Clinical Nutrition
Volume: 98
Issue number: 2
ISSN (Print): 0002-9165
Ratings:
BFI (2018): BFI-level 2
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 2
Scopus rating (2017): CiteScore 5.62 SJR 3.438 SNIP 2.191
Web of Science (2017): Impact factor 6.549
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 2
Scopus rating (2016): CiteScore 5.97 SJR 3.782 SNIP 2.325
Web of Science (2016): Impact factor 6.926
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 2
**Seasonal changes in vitamin D status among Danish adolescent girls and elderly women: the influence of sun exposure and vitamin D intake.**

**Background/objectives:** To determine seasonal variation in vitamin D status in healthy Caucasian adolescent girls and elderly community-dwelling women living in Denmark, and to quantify the impact of sun exposure and intake on the seasonal changes in vitamin D status.

**Subjects/methods:** A 1-year longitudinal observational study of 54 girls (11-13 years) and 52 women (70-75 years). The participants were examined three times (winter-summer-winter). Serum 25-hydroxyvitamin D (S-25OHD) concentration and vitamin D intake were measured at each visit. Sun exposure was measured during summer.

**Results:** S-25OHD concentrations (winter, summer, winter) were median (25, 75 percentiles) 23.4 (16.5, 36.4), 60.3 (42.7, 67.7), 29.5 (22.2, 40.4) and 47.2 (27.3, 61.1), 67.3 (35.1, 79.2), 50.5 (32.7, 65.5) nmol/l for girls and women, respectively. The usual sun habits were determinant (P=0.002) for change in vitamin D status from winter to summer. Vitamin D intake from supplements (P

**General information**

**State:** Published

**Organisations:** National Food Institute, Division of Nutrition, Division of Food Chemistry, Technical University of Denmark, University of Copenhagen

**Contributors:** Andersen, R., Brot, C., Jakobsen, J., Mejborn, H., Mølgaard, C., Skovgaard, L. T., Trolle, E., Tetens, I., Ovesen, L.

**Number of pages:** 5

**Pages:** 270-274

**Publication date:** 2013

**Peer-reviewed:** Yes

**Publication information**

**Journal:** European Journal of Clinical Nutrition

**Volume:** 67

**Issue number:** 3

**ISSN (Print):** 0954-3007

**Ratings:**

- BFI (2018): BFI-level 1
- Web of Science (2018): Indexed yes
- BFI (2017): BFI-level 1
- Scopus rating (2017): CiteScore 2.66 SJR 1.249 SNIP 1.062
- Web of Science (2017): Impact factor 2.954
- Web of Science (2017): Indexed yes
- BFI (2016): BFI-level 1
- Scopus rating (2016): CiteScore 2.8 SJR 1.444 SNIP 1.189
- Web of Science (2016): Impact factor 3.057
- Web of Science (2016): Indexed yes
- BFI (2015): BFI-level 1
- Scopus rating (2015): CiteScore 2.86 SJR 1.5 SNIP 1.228
- Web of Science (2015): Impact factor 2.935
- Web of Science (2015): Indexed yes
- BFI (2014): BFI-level 1
- Scopus rating (2014): CiteScore 2.78 SJR 1.561 SNIP 1.174
- Web of Science (2014): Impact factor 2.709
- Web of Science (2014): Indexed yes
- BFI (2013): BFI-level 1
- Scopus rating (2013): CiteScore 3.15 SJR 1.44 SNIP 1.324
- Web of Science (2013): Impact factor 2.95
- ISI indexed (2013): ISI indexed yes
- Web of Science (2013): Indexed yes
- BFI (2012): BFI-level 1
- Scopus rating (2012): CiteScore 3 SJR 1.459 SNIP 1.215
- Web of Science (2012): Impact factor 2.756
- ISI indexed (2012): ISI indexed yes
Background and objectives:

The beneficial effect of vitamin D in bone health is acknowledged and the vitamin has also been associated with several chronic diseases. It is therefore relevant to determine the prevalence of vitamin D insufficiency in different groups, and vitamin D statuses within families have not been studied previously. The objective of the present study was to evaluate serum 25-hydroxyvitamin D (25(OH)D) concentrations among families in Denmark (56 °N) after seasonal UVB peak and to ascertain determining factors.

Methods:

Cross-sectional study with 755 children and adults (4-60 y) recruited as families in the VitmaD study. Blood samples were collected in September-October 2010, and vitamin D status was measured as serum 25(OH)D concentration by LC-MS/MS. Vitamin D intake and life style factors were assessed in self-administered questionnaires. Determinants of vitamin D status were identified in a linear mixed model with family as a random variable.

Results:

Mean (±SD) serum 25(OH)D concentration was 75 ± 20 nmol/l (range 9-162 nmol/l) and only 10 % had 25(OH)D <50 nmol/l. Determinants of serum 25(OH)D were age (p=0.036), BMI class (p=0.001), multi vitamin use (p=0.033), sun behaviour (p=0.005), outdoor stay (p=0.033), sun vacation (p<0.001), and physical activity (p=0.040). Gender (p=0.692)
and vitamin D intake (p=0.238) were not associated to serum 25(OH)D.

Conclusions:
The prevalence of vitamin D insufficiency among families in Denmark was low after seasonal UVB peak. Sun vacation was the strongest determinant for vitamin D status at this time of the year.

General information
State: Published
Organisations: National Food Institute, Division of Nutrition, Department of Applied Mathematics and Computer Science, Statistics and Data Analysis, University of Copenhagen
Contributors: Madsen, K. H., Mejborn, H., Tetens, I., Andersen, E. W., Mølgaard, C., Andersen, R., Rasmussen, L. B.
Number of pages: 1
Pages: 1446
Publication date: 2013
Peer-reviewed: Yes

Publication information
Journal: Annals of Nutrition and Metabolism
Volume: 63
Issue number: Suppl. 1
Article number: PO2445
ISSN (Print): 0250-6807
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 2.78 SJR 1.317 SNIP 1.057
Web of Science (2017): Impact factor 3.051
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 2.69 SJR 1.215 SNIP 1.003
Web of Science (2016): Impact factor 2.424
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 2.55 SJR 1.074 SNIP 1.016
Web of Science (2015): Impact factor 2.461
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 2.64 SJR 1.294 SNIP 1.096
Web of Science (2014): Impact factor 2.618
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 2.46 SJR 0.957 SNIP 1.036
Web of Science (2013): Impact factor 2.747
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): CiteScore 2.35 SJR 0.867 SNIP 0.89
Web of Science (2012): Impact factor 1.661
ISI indexed (2012): ISI indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): CiteScore 2.38 SJR 0.889 SNIP 0.95
Web of Science (2011): Impact factor 2.257
ISI indexed (2011): ISI indexed yes
Web of Science (2011): Indexed yes
BFI (2010): BFI-level 1
Scopus rating (2010): SJR 0.768 SNIP 0.834
Web of Science (2010): Impact factor 2.173
BFI (2009): BFI-level 1
Den ernæringsmæssige og sundhedsmæssige betydning af brug af sødestoffer i fødevarer: Notat

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 19
Publication date: 2012

Publication information
Place of publication: Søborg
Publisher: DTU Fødevareinstituttet, Danmarks Tekniske Universitet
Original language: Danish

Bibliographical note
Notat til Fødevarestyrelsen
Source: PublicationPreSubmission
Source-ID: 134770463
Research output: Commissioned › Report – Annual report year: 2012

Emæringsmæssige konsekvenser af en 2% afpudsning af fuldkorn: Notat

General information
State: Published
Organisations: National Food Institute, Division of Risk Assessment and Nutrition
Contributors: Mejborn, H.
Number of pages: 23
Publication date: 2012

Publication information
Place of publication: Søborg
Publisher: DTU Fødevareinstituttet, Danmarks Tekniske Universitet
Original language: Danish

Bibliographical note
Notat til Fødevarestyrelsen
Source: PublicationPreSubmission
Source-ID: 134770480
Research output: Commissioned › Report – Annual report year: 2012
Nøglehullet på spisesteder: Undersøgelse af ordningens effekt på kundernes frokostindtag i en dansk personalekantine

General information
State: Published
Organisations: National Food Institute, Division of Nutrition, Copenhagen University Hospital
Contributors: Lassen, A. D., Tetens, I., Mejborn, H., Christensen, T., Leedo, E., Beck, A. M.
Number of pages: 24
Publication date: 2012

Publication information
Place of publication: Søborg
Publisher: Danmarks Tekniske Universitet, Fødevareinstituttet
ISBN (Electronic): 978-87-92763-54-9
Original language: Danish
Electronic versions:
Rapport - Nøglehulsmærke Intervention rapport FINAL.pdf
Source: dtu
Source-ID: u::6043
Research output: Research › Report – Annual report year: 2012

Æg i kosten og betydningen for sundhed og sygdom

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Contributors: Mejborn, H., Jacobsen, S. M., Trolle, E.
Number of pages: 35
Publication date: Sep 2011

Publication information
Place of publication: Søborg
Publisher: Danmarks Tekniske Universitet, Fødevareinstituttet
Edition: 1
ISBN (Print): 978-87-92763-06-8
Original language: Danish
Research output: Research › Report – Annual report year: 2011

Phytate – a natural component in plant food

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Contributors: Frølich, W., Mejborn, H., Tetens, I.
Number of pages: 3
Publication date: 2011
Peer-reviewed: No

Publication information
Journal: E-artikel fra DTU Fødevareinstitutet
Issue number: 1
ISSN (Print): 1904-5581
Original language: English
Research output: Research › Journal article – Annual report year: 2011

D-vitamin. Opdatering af videnskabelig evidens for sygdomsforebyggelse og anbefalinger

General information
State: Published
Organisations: Division of Nutrition, National Food Institute, Division of Toxicology and Risk Assessment, Division of Food Chemistry
Number of pages: 84
Publication date: Jun 2010
Development of a valid, yet simple and easy nutrition profiling model

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H., Biltoft-Jensen, A. P., Ygil, K. H., Trolle, E., Tetens, I.
Number of pages: 18
Publication date: Feb 2009

Fordele og ulemper ved alternative mærkningsordninger til GDA

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Contributors: Mejborn, H.
Number of pages: 73
Pages: 31-36
Publication date: 2009

Fordøle og ulemper ved GDA-mærket

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Contributors: Mejborn, H.
Number of pages: 73
Pages: 17-22
Publication date: 2009
Vitamin D supplementation does not affect serum lipids and lipoproteins in Pakistani immigrants

Potential long-term negative effects of increased vitamin D consumption are not thoroughly examined. The aim of this study was to investigate possible negative effects of vitamin D supplementation on serum lipids and lipoproteins. A 1-year long randomised double-blinded placebo-controlled intervention study with two doses of vitamin D3 (10 and 20 g/day) was carried out among 89 women (18–53 years of age) and 84 men (18–64 years of age) of Pakistani origin living in Denmark with low vitamin D status. This study did not find changes in total cholesterol, LDL-cholesterol, HDL-cholesterol, LDL-cholesterol/HDL-cholesterol ratio, VLDL-cholesterol and triacylglycerol after daily supplementation with 10 or 20 g vitamin D for 1 year. In conclusion, increasing the vitamin D intake by 10–20 g per day for 1 year is safe for Pakistani immigrants with regards to serum lipids and lipoproteins.

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Andersen, R., Brot, C., Mejborn, H., Mølgaard, C., Skovgaard, L. T., Trolle, E., Ovesen, L.
Pages: 1150-1153
Publication date: 2009
Peer-reviewed: Yes

Publication Information
Journal: European Journal of Clinical Nutrition
Volume: 63
Issue number: 9
ISSN (Print): 0954-3007
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 2.66 SJR 1.249 SNIP 1.062
Web of Science (2017): Impact factor 2.954
Web of Science (2017): Indexed yes
BFI (2016): BFI-level 1
Scopus rating (2016): CiteScore 2.8 SJR 1.444 SNIP 1.189
Web of Science (2016): Impact factor 3.057
Web of Science (2016): Indexed yes
BFI (2015): BFI-level 1
Scopus rating (2015): CiteScore 2.86 SJR 1.5 SNIP 1.228
Web of Science (2015): Impact factor 2.935
Web of Science (2015): Indexed yes
BFI (2014): BFI-level 1
Scopus rating (2014): CiteScore 2.78 SJR 1.561 SNIP 1.174
Web of Science (2014): Impact factor 2.709
Web of Science (2014): Indexed yes
BFI (2013): BFI-level 1
Scopus rating (2013): CiteScore 3.15 SJR 1.44 SNIP 1.324
Web of Science (2013): Impact factor 2.95
ISI indexed (2013): ISI indexed yes
Web of Science (2013): Indexed yes
BFI (2012): BFI-level 1
Scopus rating (2012): CiteScore 3 SJR 1.459 SNIP 1.215
Web of Science (2012): Impact factor 2.756
ISI indexed (2012): ISI indexed yes
Web of Science (2012): Indexed yes
BFI (2011): BFI-level 1
Scopus rating (2011): CiteScore 2.66 SJR 1.308 SNIP 1.14
Web of Science (2011): Impact factor 2.462
ISI indexed (2011): ISI indexed yes
Wholegrain in Denmark - definition and recommendations for intake

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Contributors: Mejborn, H.
Publication date: 2009

Event information
Event: The role of cereal foods in Nordic and Baltic dietary strategies
Location: Vilnius, Lithuania
Source: orbit
Source-ID: 246614
Research output: Research › Sound/Visual production (digital) – Annual report year: 2009

Fuldkorn - Definition og vidensgrundlag for anbefaling af fuldkornsindtag i Danmark

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Number of pages: 101
Publication date: Nov 2008
Ernæringsmærkning i DK og Norden

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H.
Publication date: 2008

Event information
Event: FairSpeak konference: “Spin eller fair snak – når fødevarer taler”
Source: orbit
Source-ID: 235540
Research output: Research › Sound/Visual production (digital) – Annual report year: 2008

Fuldkorn – definition og anbefaling

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H.
Publication date: 2008

Event information
Event: Selskabet for Ernæringsforskning/Levnedsmiddelselskabet, 27. november 2008
Location: Frederiksberg, Denmark
Source: orbit
Source-ID: 235545
Research output: Research › Sound/Visual production (digital) – Annual report year: 2008

Fuldkorn: Hvad er det, og hvor meget kan vi med fordel spise?

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H.
Publication date: 2008

Event information
Event: Danish Meat Associations videnskabelige orienteringsmøde for diætister
Location: Copenhagen, Denmark
Source: orbit
Source-ID: 235541
Research output: Research › Sound/Visual production (digital) – Annual report year: 2008

Hvorfor mere fuldkorn til danskere?

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H.
Publication date: 2008

Event information
Vitamin D supplements do not affect serum lipids and lipoproteins

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Andersen, R., Brot, C., Mejborn, H., Mølgaard, C., Skovgaard, L. T., Trolle, E., Ovesen, L.
Publication date: 2008
Peer-reviewed: No
Event: Abstract from 9th Nordic Nutrition Conference, Copenhagen, Denmark.
Source: orbit
Source-ID: 236662
Research output: Research › Conference abstract for conference – Annual report year: 2008

Whole grain intake in the Danish population

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Biltoft-Jensen, A. P., Ygil, K. H., Fagt, S., Matthiessen, J., Christensen, T., Groth, M. V., Mejborn, H., Trolle, E.
Publication date: 2008
Peer-reviewed: Yes
Event: Poster session presented at 9th Nordic Nutrition Conference, Copenhagen, Denmark.
Source: orbit
Source-ID: 234789
Research output: Research › peer-review › Poster – Annual report year: 2008

Wholegrain intake in the Danish population

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Biltoft-Jensen, A. P., Ygil, K. H., Fagt, S., Matthiessen, J., Christensen, T., Groth, M. V., Mejborn, H., Trolle, E.
Publication date: 2008
Peer-reviewed: Yes
Event: Abstract from 9th Nordic Nutrition Conference, Copenhagen, Denmark.
Source: orbit
Source-ID: 234332
Research output: Research › peer-review › Conference abstract for conference – Annual report year: 2008

Wholegrain – the Danish definition
Health claims on foods and food supplements: Existing practice in Nordic and Baltic countries

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H.
Number of pages: 26
Publication date: Nov 2007

Publication information
Publisher: National Food Institute, Technical University of Denmark
Edition: 1
ISBN (Print): 978-87-92158-13-0
Original language: English
Source: orbit
Source-ID: 237815
Research output: Communication › Report – Annual report year: 2007

Development of basis for a wholegrain campaign

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H.
Publication date: 2007

Event information
Event: Current and future health-related claims on rye and oat – the Northern approach’
Location: Riga, Latvia
Source: orbit
Source-ID: 237816
Research output: Research › Sound/Visual production (digital) – Annual report year: 2007

Implications of the new EC Regulation on health claims made on foods for changes in handling practice in the Nordic and Baltic countries

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H.
Publication date: 2007

Event information
Event: Nordic Functional Food – Health Claims
Location: Helsinki, Finland
Source: orbit
Source-ID: 237817
Research output: Research › Sound/Visual production (digital) – Annual report year: 2007
D-vitaminstatus i den danske befolkning bør forbedres

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mosekilde, L., Brot, C., Hylstrup, L., Mortensen, L., Mølgård, C., Rasmussen, S. E., Mejborn, H., Rasmussen, L. B.
Pages: 895-897
Publication date: 2005
Peer-reviewed: Yes

Publication information
Journal: Ugeskrift for læger
Volume: 167
ISSN (Print): 0041-5782
Ratings:
BFI (2018): BFI-level 1
Web of Science (2018): Indexed yes
BFI (2017): BFI-level 1
Scopus rating (2017): CiteScore 0.04 SJR 0.115 SNIP 0.02
Web of Science (2017): Indexed yes
Danskerne får for lidt D-vitamin

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Rasmussen, L. B., Mejborn, H.
Publication date: 2004
Peer-reviewed: Unknown

Publication information
Journal: Helse
Volume: 8
Issue number: 78
ISSN (Print): 0018-0149
Ratings:
ISI indexed (2013): ISI indexed no
ISI indexed (2012): ISI indexed no
D-vitaminstatus i den danske befolkning bør forbedres

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Contributors: Mejborn, H., Brot, C., Hansen, H. B., Koch, B., Hyldstrup, L., Mortensen, L., Mosekilde, L., Mølgård, C., Petersen, T., Rasmussen, S. E., Rasmussen, L. B.
Publication date: 2004

Publication information
Place of publication: Søborg, Danmark
Publisher: Danmarks Fødevare- og Veterinærforskning
Edition: 1
ISBN (Print): 87-988795-4-5
Original language: Danish
Source: orbit
Source-ID: 247743
Research output: Communication › Journal article – Annual report year: 2004

Jern - bør forsyningen i den danske befolkning forbedres?

General information
State: Published
Organisations: National Food Institute, Division of Nutrition
Number of pages: 64
Publication date: 2002

Publication information
ISBN (Print): 87-91189-52-7
Original language: Danish
(FødevareRapport; No. 2002:18).
Source: orbit
Source-ID: 243381
Research output: Research › Report – Annual report year: 2004

Guidelines and conditions for use of health claims in Denmark

General information
State: Published
Organisations: Division of Nutrition, National Food Institute, Division of Toxicology and Risk Assessment
Contributors: Mejborn, H., Dragsted, L. O., Dyerberg, J., Koch, B., Poulsen, M., Trolle, E., Ovesen, L.
Pages: 35-39
Publication date: 2001
Peer-reviewed: Yes

Publication information
Journal: Scandinavian Journal of Nutrition/Næringsforskning
Volume: 45
ISSN (Print): 1102-6480
Ratings:
BFI (2008): BFI-level 1
Scopus rating (2008): SJR 0.126
Scopus rating (2007): SJR 0.191
Scopus rating (2006): SJR 0.175
Safety evaluation of fructans

General information
State: Published
Organisations: Division of Nutrition, National Food Institute, Division of Toxicology and Risk Assessment
Contributors: Knudsen, I., Andersen, R., Mejborn, H., Poulsen, M., Andersson, C., Gudmundsdóttir, E., Hallikainen, A., Mølck, A., Paulsen, J. E.
Publication date: 2000

Publication information
Publisher: Nordisk Råd
Original language: English
(TemaNord; No. 523).
Source: orbit
Source-ID: 246605
Research output: Research › Report – Annual report year: 2000

Sundhedsanprisninger af levnedsmidler: - det faglige grundlag og forslag til vilkår for anvendelsen af sundhedsanprisninger

General information
State: Published
Organisations: Division of Nutrition, National Food Institute
Number of pages: 59
Publication date: 2000

Publication information
ISBN (Print): 87-90978-52-8
Original language: Danish
(FødevareRapport; No. 2000:24).
Source: orbit
Source-ID: 246606
Research output: Research › Report – Annual report year: 2000

Projects:

Dietary quality, meat intake and health
The aim of the project is to evaluate if Danes eating a healthy diet with a high intake of red and processed meat have the same risk of developing cancer and heart diseases as others with a similar dietary pattern, but with a low intake of meat.<br/>There is a trend of decreasing meat intake among consumers. One reason is that meat intake has been associated with increased risk of disease, mainly cancer. Due to the relatively high percentage of saturated fatty acids in meat, an increased risk of heart diseases may also been associated with high meat intake. However, the scientific evidence of an association between meat intake and disease and mortality is based on studies of varying quality. For example, several studies have shown that a high intake of meat is often associated with an unhealthy lifestyle, which can impair the results.<br/>In Denmark, the national dietary surveys provide detailed, good quality data about dietary intake, and national administrative health and death registers are also of very high quality. Thus, combining these data makes it possible to perform high quality estimates of associations between meat intake in population groups with different dietary quality and the risk of disease and death.<br/>The project includes a description of which foods that characterise the diet
of healthy Danes that to a great extent follow the official, national dietary guidelines and and live up to the Nordic Nutrition Recommendations, and whos diet contain a high level of red and processed meat. It also provides an estimate of the association between red and processed meat intake and the risk of developing colorectal cancer or heart disease.

The results can be used as a solid base by nutrition and health professionals and by the meat industry to the public discussion about the role of meat in a healthy diet, so the consumers can make an informed choice.

The project has received financial support from "Promilleafgiftsfonden for landbrug".

Mejborn, H., Project Coordinator, Division of Risk Assessment and Nutrition, National Food Institute
Biltoft-Jensen, A. P., Project Participant, Division of Risk Assessment and Nutrition, National Food Institute

01/01/2019 → 31/12/2019

Keywords: Processed meat, Cancer, Heart disease
Nature of activity type: Research
Collaborators: National Institute of Public Health, University of Southern Denmark
Project: Research

Ny nordisk mad og måltider - udvikling og validering af en velegnet kostundersøgelsesmetode til 8-10 årige børn
Biltoft-Jensen, A. P., PhD Student, National Food Institute
Tetens, I., Main Supervisor, National Food Institute
Andersen, L. F., Supervisor
Brockhoff, P. B., Supervisor, Department of Informatics and Mathematical Modeling
Trolle, E., Supervisor, National Food Institute
Mejborn, H., Examiner, National Food Institute
Due, P., Examiner
Larsson, C., Examiner

Eksternt finansieret virksomhed
01/05/2009 → 06/02/2013
Award relations: Ny nordisk mad og måltider - udvikling og validering af en velegnet kostundersøgelsesmetode til 8-10 årige børn
Project: PhD

Befolkningens forståelse af kostråd, sund kost- og aktivitetsvaner
Sørensen, M. R., PhD Student, National Food Institute
Tetens, I., Main Supervisor, National Food Institute
Andersen, E. W., Supervisor, Department of Informatics and Mathematical Modeling
Holm, L., Supervisor
Matthiessen, J., Supervisor, National Food Institute
Mejborn, H., Examiner, National Food Institute
Lien, N., Examiner
Rasmussen, M., Examiner
Rasmussen, M., Examiner
Institut stipendie (DTU) Samf.
01/10/2012 → 08/02/2017
Award relations: Befolkningens forståelse af kostråd, sund kost- og aktivitetsvaner
Project: PhD

Opdatering af det videnskabelige grundlag for kostråd

Tetens, I., Project Manager, National Food Institute, Division of Nutrition
Knudsen, V. K., Contact Person, National Food Institute, Division of Nutrition
Gondolf, U. H., Contact Person
Tjønneland, A., Project Participant, Kræftens Bekæmpelse
Astrup, A., Project Participant, Institut for Idræt og Ernæring, Københavns Universitet
Trolle, E., Project Participant, National Food Institute, Division of Nutrition
Mejborn, H., Project Participant, National Food Institute, Division of Nutrition
Hermansen, K., Project Participant, Aarhus Amtskommune
Andersen, L. B., Project Participant, University of Southern Denmark
Uhre Jakobsen, M., Project Participant, Aarhus University
Schwarz, P., Project Participant, Københavns Universitet/Glostrup Hospital
Keyhole certification of canteens and restaurants

In January 2012 the Danish Veterinary and Food Administration’s Keyhole certification of canteens and restaurants is launched. The Keyhole aims to ensure that it is easier to make healthy choices at work, in institutions, when eating out or travelling. The specific aim of the present study is to study opportunities and limitations for a certification scheme, and to evaluate the effect of the scheme in relation to increasing the availability and accessibility of more healthy food options.

Project financing: the Danish Veterinary and Food Administration External collaboration Danish Veterinary and Food Administration. The work is based on partnerships and anchored in the food professions and a series of canteen chains and food wholesalers.

Helhedssyn på nødder
Rådgivningsprojekt for Fødevarestyrelsen

Towards a strategy for optimal vitamin D fortification, OPTIFORD

The overall research plan for the project included five specific objectives achieved through five work packages, of which Danish Institute for Food and Veterinary Research (DFVF) participated in two: To assess the dose necessary to replenish vitamin D status in an immigrant population group with minimal sun exposure and to determine the effect on bone mass (WP3) To examine the influence of dissimilarities in environmental and behaviouristic patterns on supply levels of vitamin D between different European countries (WP4) Besides, Division of Nutrition was the scientific, administrative and financial coordinator of the project.

Vitamin D fortification

Several studies have shown that vitamin D status in the general population gradually decreases over the Winter season. This projects aims at studying the effectiveness of vitamin D fortification of commonly consumed foods in alleviating this reduction in vit D status in families.

Project: Research

Project: Research

Project: Research

Project: Research

Project: Research

Tetens, I., Project Manager, National Food Institute, Division of Nutrition
Rasmussen, L. B., Project Participant, National Food Institute, Division of Nutrition
Mejborn, H., Project Participant, National Food Institute, Division of Nutrition
Andersen, R., Project Participant, National Food Institute, Division of Nutrition
Madsen, K. H., Project Participant, National Food Institute, Division of Nutrition
01/11/2009 → 15/11/2012
Collaborators: Arla Foods, Danish Agency for Science and Higher Education, Øresund Food, Lantmännen Unibake
Project: Research

Activities:

Food Labelling and Claims
Period: 11 Oct 2017
Heddie Mejborn (Guest lecturer)
National Food Institute
Division of Risk Assessment and Nutrition
Degree of recognition: Local

Related event
Integregt produktudvikling i fødevareindustrien
11/10/2017 → …
Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities

Better Training for Safer Foods
Period: 11 Sep 2017 → 15 Sep 2017
Heddie Mejborn (Speaker)
National Food Institute
Division of Risk Assessment and Nutrition
Description
Training coordinator and tutor
Degree of recognition: International

Related event
Better Training for Safer Foods
11/09/2017 → 15/09/2017
Tallinn, Estonia
Activity: Talks and presentations › Conference presentations

Better Training for Safer Foods
Period: 6 Feb 2017 → 10 Feb 2017
Heddie Mejborn (Organizer)
National Food Institute
Division of Risk Assessment and Nutrition
Description
Training coordinator and tutor
Degree of recognition: International

Related event
Better Training for Safer Foods
06/02/2017 → 10/02/2017
Rome, Italy
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.
Sundhedsmaessig helhedsvurdering af nødder
Period: 22 Nov 2016
Heddie Mejborn (Speaker)
National Food Institute
Division of Risk Assessment and Nutrition

Related external organisation
The Danish Society of Engineers, IDA
Kalvebod Brygge 31-33, DK-1780, Copenhagen V, Denmark
Activity: Talks and presentations › Conference presentations

Kompetence projekt for rådgivere ved fødevareinstituttet
Period: 1 Nov 2016 → 27 Mar 2017
Heddie Mejborn (Organizer)
National Food Institute
Division of Risk Assessment and Nutrition

Related event
Kompetence projekt for rådgivere ved fødevareinstituttet
01/11/2016 → 27/03/2017
Denmark
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

Integreret produktudvikling i fødevareindustrien
Period: 5 Oct 2016
Heddie Mejborn (Participant)
National Food Institute
Division of Risk Assessment and Nutrition

Description
Food Labelling and claims
Degree of recognition: International

Related event
Integreret produktudvikling i fødevareindustrien
01/09/2014 → …
Kgs. Lyngby, Denmark
Activity: Other

RDTU – kompetenceudvikling i forskningsbaseret rådgivning
Period: 26 Sep 2016 → 7 Nov 2016
Heddie Mejborn (Organizer)
National Food Institute
Division of Risk Assessment and Nutrition

Description
RDTU

Related event
RDTU – kompetenceudvikling i forskningsbaseret rådgivning
26/09/2016 → 07/11/2016
Denmark
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.
Det troede vi, vi vidste ... om nødder
Period: 18 Sep 2015
Heddie Mejborn (Speaker)
National Food Institute
Division of Risk Assessment and Nutrition
Degree of recognition: National

Related event
Vidensdag i Fagligt Selskab for Ernæringsprofessionelle
18/09/2015 → …
Copenhagen, Denmark
Activity: Talks and presentations › Conference presentations

Whole grain intake in Danes
Period: 12 Nov 2014
Heddie Mejborn (Lecturer)
National Food Institute
Division of Nutrition

Description
Foredrag

Selskabet for Ernæringsforskning.

Related external organisation
Unknown external organisation
Activity: Talks and presentations › Conference presentations

Whole-grain intake in Danes
Period: 12 Nov 2014
Heddie Mejborn (Speaker)
National Food Institute
Division of Risk Assessment and Nutrition
Degree of recognition: National

Related event
Selskabet for Ernæringsforskning
12/11/2014 → …
Copenhagen, Denmark
Activity: Talks and presentations › Conference presentations

Integreret produktudvikling i fødevareindustrien
Period: 8 Oct 2014
Heddie Mejborn (Guest lecturer)
Division of Nutrition
National Food Institute

Description
Gæsteforelæser

Related event
Integreret produktudvikling i fødevareindustrien
Kgs. Lyngby, Denmark
Activity: Talks and presentations › Guest lectures, external teaching and course activities at other universities

**Kost- og Ernæringsforbundets inspirationsmøder**
Period: 8 Sep 2014 → 10 Sep 2014
Heddie Mejborn (Speaker)
National Food Institute
Division of Risk Assessment and Nutrition

**Description**
Ernærings- og sundhedsmæssige effekter af fuldkorn.
Degree of recognition: National

**Related event**
**Kost- og Ernæringsforbundets inspirationsmøder**
08/09/2014 → 10/09/2014
Denmark
Activity: Talks and presentations › Talks and presentations in private or public companies and organisations

**Better Training Safer Food**
Period: 19 Nov 2012 → 23 Nov 2012
Heddie Mejborn (Organizer)
Division of Nutrition
National Food Institute

**Description**
Training coordinator and tutor

BTSF (Better Training for Safer Food) course: Risk Assessment in Nutrition

**Related event**
**Better Training Safer Food: Risk Assessment in Nutrition**
19/11/2012 → 23/11/2012
Vilnius, Lithuania
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

**HealthGrain Forum (External organisation)**
Period: 26 Apr 2012 → …
Heddie Mejborn (Participant)
National Food Institute
Division of Nutrition

**Description**
Diskussionsforum om fuldkorn med deltagelse af forskere og fødevareproducenter

Deltager på vegne af det danske ‘Fuldkornspartnerskabet’

Body type: Netværk
Degree of recognition: International

**Related external organisation**
**HealthGrain Forum**
Activity: Membership › Membership of research networks or expert groups
Fordele og ulemper ved alternative mærkningsordninger til GDA
Period: 5 Aug 2010
Heddie Mejborn (Speaker)
National Food Institute
Division of Nutrition

Related external organisation
Unknown external organisation
Activity: Talks and presentations › Conference presentations

Fordele og ulemper ved GDA-mærket
Period: 5 Aug 2010
Heddie Mejborn (Speaker)
National Food Institute
Division of Nutrition

Description
Place: Christiansborg

Related external organisation
Unknown external organisation
Activity: Talks and presentations › Conference presentations

OPTIFORD: Towards a strategy for optimal vitamin D fortification
Period: 1 Jan 2004 → …
Heddie Mejborn (Speaker)
National Food Institute
Division of Nutrition

Description
Place: Nutrition and Ageing Workshop, Brussels, Belgium

Related external organisation
Unknown external organisation
Activity: Talks and presentations › Conference presentations

Press clippings:

Fordelene ved at spise fuldkorn
Heddie Mejborn
18/01/2018
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Fordelene ved at spise fuldkorn
18/01/2018
Politiken (National), Denmark, Print
Line Feltholt
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Fedt i kosten
Heddie Mejborn
Man behøver ikke at undgå fedt i kosten  
11/09/2017  
Ritzau Fokus, Denmark  
Anna Raabæk  
Heddie Mejborn  
National Food Institute, Division of Risk Assessment and Nutrition  
Press/Media: Press / Media

Mættede fedtsyrer  
Heddie Mejborn  
24/08/2017  
National Food Institute, Division of Risk Assessment and Nutrition  
Media coverage (1)

Skær ned på de mættede fedtsyrer  
24/08/2017  
Ritzau Fokus (National), Denmark, Web  
Anna Raabæk  
Heddie Mejborn  
National Food Institute, Division of Risk Assessment and Nutrition  
Press/Media: Press / Media

Mættede fedtsyrer  
Heddie Mejborn  
23/08/2017  
National Food Institute, Division of Risk Assessment and Nutrition  
Media coverage (1)

Skær ned på mættede fedtsyrer  
23/08/2017  
Ritzau Fokus (National), Denmark, Other  
Anna Raabæk  
Heddie Mejborn  
National Food Institute, Division of Risk Assessment and Nutrition  
Press/Media: Press / Media

Er animalsk gelatine usundt?  
Heddie Mejborn  
01/06/2017  
National Food Institute, Division of Risk Assessment and Nutrition  
Media contribution (1)

Er animalsk gelatine usundt?  
01/06/2017  
BT, Denmark  
Heddie Mejborn  
National Food Institute, Division of Risk Assessment and Nutrition  
Press/Media: Press / Media

Er det ok at spise pasta?  
Heddie Mejborn  
04/05/2017  
National Food Institute, Division of Risk Assessment and Nutrition  
Media coverage (1)
Sundsprofil af hvid vs fuldkornspasta
04/05/2017
Ritzau Fokus (National), Denmark, Other
Cecilie Lyngberg
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Biodynamiske fødevarer og sundhed
Heddie Mejborn
27/04/2017
National Food Institute, Division of Risk Assessment and Nutrition

Media coverage (1)

Er biodynamisk dyrkede fødevarer sundere end konventionelle?
27/04/2017
GELB Kommunikation ApS, Denmark, Other
Marie Vestergaard Magni
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Hvorfor er det godt at spise brød?
Heddie Mejborn
24/04/2017
National Food Institute, Division of Risk Assessment and Nutrition

Media coverage (1)

Grunde til at spise brød og dermed få kostfibre
24/04/2017
Ritzau Fokus (National), Denmark, Other
Cecilie Lyngberg
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Æg og kolesterol
Heddie Mejborn
30/01/2017
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Æg og kolesterol
30/01/2017
DR Madmagasinet, Television
Elna Bruun
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Hvordan bruger man light produkter fornuftigt?
Heddie Mejborn
24/01/2017
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Hvordan bruger man light produkter fornuftigt?
24/01/2017
Ritzau Fokus, Print
Sukker i ingrediensliste og næringsdeklaration
Heddie Mejborn
07/12/2016

Subject
Hvordan forskellige typer sukker skal skrives på ingredienslisten på fødevarer.
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Sukker i ingrediensliste og næringsdeklaration
07/12/2016
DR Kontant, Television
Thomas Lemke
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Er High Fructose Corn Sirup (HFCS) skadeligt?
Heddie Mejborn
05/12/2016
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Er High Fructose Corn Sirup (HFCS) skadeligt?
05/12/2016
DR Kontant, Television
Thomas Lemke
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Findes der superfoods?
Heddie Mejborn
30/09/2016
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Findes der superfoods?
30/09/2016
DR Lev Nu, Web
Dorthe Kyhn
http://www.dr.dk/levnu/mad/ekspert-om-superfood-der-findes-ikke-mirakel-mad
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Artikel i Søndagsavisen
Heddie Mejborn
18/08/2016

Subject
Artikel i Søndagsavisen
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)
Artikel i Søndagsavisen
18/08/2016
Søndagsavisen, Print
Christina Ledertoug
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Opdrætsfisk, specielt norske laks
Heddie Mejborn
01/08/2016

Subject
Opdrætsfisk, specielt norske laks
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Opdrætsfisk, specielt norske laks
01/08/2016
P4, Radio
Henrik
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

DTU's rapport om kød og kræft.
Heddie Mejborn
04/07/2016

Subject
DTU's rapport om kød og kræft.
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

DTU's rapport om kød og kræft.
04/07/2016
Food Navigator, Web
Natalie Morrison
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Kokosolie's fortræffelige egenskaber
Heddie Mejborn
18/05/2016
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Kokosolie's fortræffelige egenskaber
18/05/2016
TV 2 Digital, Web
CHRISTIAN SEJER RASMUSSEN
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Stegeolier, oxidation og dannelse af transfedtsyrer ved opvarmning
Heddie Mejborn
14/04/2016
National Food Institute, Division of Risk Assessment and Nutrition
Stægeolier, oxidation og dannelse af transfedtsyrer ved opvarmning
14/04/2016
TV 2 Digital, Web
CHRISTIAN SEJER RASMUSSEN
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Er chokolade sundt
Heddie Mejborn
16/03/2016
National Food Institute, Division of Risk Assessment and Nutrition

Er æg sunde?
Heddie Mejborn
24/02/2016
National Food Institute, Division of Risk Assessment and Nutrition

Kan man leve af kartoffler og batater i et år?
Heddie Mejborn
04/02/2016
National Food Institute, Division of Risk Assessment and Nutrition

Fuldkorn og risiko for sygdom
Heddie Mejborn
22/01/2016
National Food Institute, Division of Risk Assessment and Nutrition
Media contribution (1)

Fuldkorn og risiko for sygdom
22/01/2016
P3-nyheder, Radio
SISEL RAVN
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Fuldkorn
Heddie Mejborn
21/01/2016

Subject
Fuldkorn
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Fuldkorn
21/01/2016
Ritzau, Web
NIELS NØRGAARD
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Forskelige typer af slankekuré
Heddie Mejborn
30/10/2015

Subject
Forskelige typer af slankekuré
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Forskelige typer af slankekuré
30/10/2015
Jyllandsposten og jp.dk, Web
MORTEN ZAHLE
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Nødder
Heddie Mejborn
19/10/2015

Subject
Nødder
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Nødder
19/10/2015
Samvirke, Print
INGER HOUMAN ABILDGAARD
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media
Den sundhedsmæssige effekt af nødder
Heddie Mejborn
20/05/2015

Subject
Den sundhedsmæssige effekt af nødder
National Food Institute, Division of Risk Assessment and Nutrition

Media contribution (1)

Den sundhedsmæssige effekt af nødder
20/05/2015
TV2 Digital, Web
Christian Sejer Rasmussen
Heddie Mejborn
National Food Institute, Division of Risk Assessment and Nutrition
Press/Media: Press / Media

Anmeldelse af hollandsk bog
Heddie Mejborn
15/01/2015

Subject
Journalisten skriver (anmelder?) en ny hollandsk? bog om kostråd for en sund aldring skrevet af en "forsker" hvis navn jeg ikke fik fat i. Bogen kritiserer de fleste europæiske kostråd, inkl. den danske kostpyramide, men ikke i så høj grad kostrådene (fra FVST)
National Food Institute, Division of Nutrition

Media contribution (1)

Anmeldelse af hollandsk bog
15/01/2015
Jyllandsposten, Web
Edith Rasmussen
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

Anbefaling for indtag af æg
Heddie Mejborn
13/01/2015

Subject
Anbefaling for indtag af æg
National Food Institute, Division of Nutrition

Media contribution (1)

Anbefaling for indtag af æg
13/01/2015
Samvirke, Print
Inger Abildgaard
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

High-fructose corn syrup og sundhed: Sukker og sygdom
Heddie Mejborn
05/11/2014
National Food Institute, Division of Nutrition

Media contribution (1)
High-fructose corn syrup og sundhed: Sukker og sygdom
05/11/2014
DR, Web
Thomas Helsborg
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

High-Fructose-Corn-Syrup (HFCS)
Heddie Mejborn
05/11/2014

Subject
High-Fructose-Corn-Syrup (HFCS)
National Food Institute, Division of Nutrition

Media contribution (1)

High-Fructose-Corn-Syrup (HFCS)
05/11/2014
DR, Television
Thomas Helsborg
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

Fuldkorn og sundhed
Heddie Mejborn
26/05/2014
National Food Institute, Division of Nutrition

Media contribution (1)

Fuldkorn og sundhed
26/05/2014
DR, Radio
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

Kostfibre, indtag og betydning for sundhed: Fibre
Heddie Mejborn
24/02/2014
National Food Institute, Division of Nutrition

Media contribution (1)

Kostfibre, indtag og betydning for sundhed: Fibre
24/02/2014
Magasinet Sundhed, Print
Karin Svenneveig
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

Lightprodukter
Heddie Mejborn
06/08/2013
National Food Institute, Division of Nutrition

Media contribution (1)

Lightprodukter
06/08/2013
Tænk, Print
Tage Majland
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

Fuldkorn
Heddie Mejborn
24/06/2013
National Food Institute, Division of Nutrition
Media contribution (1)

Æg og sundhed
Heddie Mejborn
01/02/2013
National Food Institute, Division of Nutrition
Media contribution (1)

Æg og sundhed
01/02/2013
Foodculture.dk, Web
Mads Pedersen
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

Fuldkorn, rugbrød
Heddie Mejborn
23/01/2013
National Food Institute, Division of Nutrition
Media contribution (1)

Fuldkorn, rugbrød
23/01/2013
Sundhed, Print
Birgitte Aabo
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

Light sodavand
Heddie Mejborn
11/10/2012
National Food Institute, Division of Nutrition
Media contribution (1)

Light sodavand
11/10/2012
Diabetesforeningens medlemsblad, Print
Helen H. Heidemann
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

**Fuldkorn**
Heddie Mejborn
03/07/2012
National Food Institute, Division of Nutrition

**Media contribution (1)**

Fuldkorn
03/07/2012
B.T., Print
Lisbeth Kjær Larsen
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

**Sødestoffer**
Heddie Mejborn
22/06/2012
National Food Institute, Division of Nutrition

**Media contribution (1)**

Sødestoffer
22/06/2012
Kristeligt Dagblad, Print
Annette Hagerup
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

**Næringsindhold i müsli**
Heddie Mejborn
07/06/2012
National Food Institute, Division of Nutrition

**Media contribution (1)**

Næringsindhold i müsli
07/06/2012
TÆNK, Print
Kim Wiesener
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media

**Korn (fuldkorn)**
Heddie Mejborn
19/04/2012
National Food Institute, Division of Nutrition

**Media contribution (1)**

Korn (fuldkorn)
19/04/2012
Dr.dk, Web
Susanne Vigsø Grøn
Heddie Mejborn
National Food Institute, Division of Nutrition
Press/Media: Press / Media