Publications:

Liquid Holding Capacity and Liquid Leakage of Raw Salmon and Trout Fillets
Publication: Research - peer-review › Journal article – Annual report year: 2017

Antioxidant activity of cod (Gadus morhua) protein hydrolysates: Fractionation and characterisation of peptide fractions
Publication: Research - peer-review › Journal article – Annual report year: 2016

Separation and characterisation of biomolecules in effluent from the herring industry
Publication: Research › Ph.D. thesis – Annual report year: 2015

Stock structure of Atlantic herring Clupea harengus in the Norwegian Sea and adjacent waters
Publication: Research - peer-review › Journal article – Annual report year: 2015

Antioxidant activity of Cod (Gadus morhua) protein hydrolysates: In vitro assays and evaluation in 5% fish oil-in-water emulsion
Publication: Research - peer-review › Journal article – Annual report year: 2014

Characterization of process induced changes in matjes herring, using 2D gel electrophoresis
Publication: Research - peer-review › Poster – Annual report year: 2014

Chemical Characterization, Antioxidant and Enzymatic Activity of Brines from Scandinavian Marinated Herring Products
Publication: Research - peer-review › Journal article – Annual report year: 2014

Discovery and characterization of novel bioactive peptides from marine secondary products
Publication: Research › Ph.D. thesis – Annual report year: 2014

Effect of Gastrointestinal Protease Digestion on Bioactivity of Marine Peptides
Publication: Research - peer-review › Journal article – Annual report year: 2014

Extraction and characterization of candidate bioactive compounds in different tissues from salmon (Salmo salar)
Publication: Research - peer-review › Journal article – Annual report year: 2015

Influence of dietary lipid and protein sources on the sensory quality of organic rainbow trout (Oncorhynchus mykiss) after ice storage
Publication: Research - peer-review › Journal article – Annual report year: 2012

Protein markers for the salting and ripening process in Herring production
Publication: Research - peer-review › Poster – Annual report year: 2014

Organic plant ingredients in the diet of Rainbow trout (Oncorhynchus mykiss): Impact on fish muscle composition and oxidative stability
Publication: Research - peer-review › Journal article – Annual report year: 2013

Oxidative changes during ice storage of rainbow trout (Oncorhynchus mykiss) fed different ratios of marine and vegetable feed Ingredients
Publication: Research - peer-review › Journal article – Annual report year: 2013
Antioxidative, DPP-IV and ACE inhibiting peptides from fish protein hydrolysed with intestinal proteases
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Effect of Replacement of Marine Ingredients with Vegetable Oil and Protein on Oxidative Changes during Ice Storage of Rainbow Trout (Oncorhynchus mykiss)
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Proteome Analysis of Pyloric Ceca: A Methodology for Fish Feed Development?
Publication: Research - peer-review › Journal article – Annual report year: 2012

Sensory and quality properties of fresh, frozen and packaged fish
Publication: Research - peer-review › Book chapter – Annual report year: 2012

Sensory Properties of Frozen Herring (Clupea harengus) from Different Catch Seasons and Locations
Publication: Research - peer-review › Journal article – Annual report year: 2012

The effect of protein and lipid source in organic feed for (organic) rainbow trout on sensory quality
Publication: Research › Poster – Annual report year: 2012

Vegetable based fish feed changes protein expression in muscle of rainbow trout (Oncorhynchus mykiss)
Publication: Research › Poster – Annual report year: 2012

Report from workshop on Bioactive peptides from aquatic raw materials: Copenhagen, 2 March 2010
Publication: Research › Report – Annual report year: 2011

Antioxidant Activity of Fish Protein Hydrolysates in in vitro Assays and in Oil-in-Water Emulsions.
Publication: Research › Conference abstract for conference – Annual report year: 2011

Differences in fish feed composition influence protein expression in the pyloric caeca in rainbow trout
Publication: Research - peer-review › Poster – Annual report year: 2011

Extraction and characterization of naturally occurring bioactive peptides from different tissues from Salmon (Salmo salar)
Publication: Research › Conference abstract in proceedings – Annual report year: 2011

Feed based on vegetable materials changes the muscle proteome of the carnivore rainbow trout
Publication: Research › Conference abstract in proceedings – Annual report year: 2011

The effect of protein and lipid source in organic feed for (organic) rainbow trout on sensory quality
Publication: Research › Conference abstract in proceedings – Annual report year: 2011

Vækst og kvalitet af motioneret regnbueørred
Publication: Research › Report – Annual report year: 2011

Fish health and fish quality: Effects of tissue regeneration from a molecular perspective
Publication: Research › Ph.D. thesis – Annual report year: 2010

Chemical processes responsible for quality deterioration in fish
Publication: Research - peer-review › Book chapter – Annual report year: 2010

Effect of Protein Hydrolysates on Pancreatic Cancer Cells
Publication: Research › Poster – Annual report year: 2010
How does feed with different levels of vegetable origin affect the sensory quality of ice storage Rainbow trout (Oncorhynchus mykiss)?
Purification and Characterization of Bioactive Peptides from Fish Protein Hydrolysates
Testing New Protein Ingredients for Fish Feed: In Vitro method for estimating protein digestibility in rainbow trout (Oncorhynchus mykiss)
The effect of farmed trout on cardiovascular risk markers in healthy men
PEPFISH: Utilisation of Bioactive Peptides from Fish Processing – Upgrading the Value of Secondary Products
Proteinafgrøder til økologiske regnbueørreder (Oncorhynchus mykiss)
Purification and Characterization of Peptides from Fish Protein Hydrolysates
Seafood and health: what is the full story
Acute single meal effects of trout and poultry on the human plasma proteome
A molecular approach to pre-harvest impact on post-harvest quality of trout
A molecular approach to pre-harvest impact on post-harvest quality of trout
Dambrugsørreder bliver vegetarer
Changes in liquid-holding capacity, water distribution and microstructure during chill storage of smoked salmon
Fatty acid composition of herring (Clupea harengus L.): influence of time and place of catch on n-3 PUFA content
Frozen storage of herring from different stocks and catching seasons. Changes in the sensory attributes
Healthy, nutritious and tasty fish for the future
New method to discriminate between cathepsin B and cathepsin L in crude extracts from fish muscle based on a simple acidification procedure
Publication: Research - peer-review › Journal article – Annual report year: 2007

Attachment of Pseudomonas fluorescens AH2 to stainless steel surfaces is reduced by conditioning with fractions of fish extract
Publication: Research › Poster – Annual report year: 2006

Effect of brining conditions on weight gain in herring (Clupea harengus) fillets
Publication: Research - peer-review › Journal article – Annual report year: 2005

Gammeldags modnede sild og ny teknologi
Publication: Research › Journal article – Annual report year: 2005

Lipid content in herring (Clupea harengus L.) - influence of biological factors and comparison of different methods of analyses: solvent extraction, Fatmeter, NIR and NMR
Publication: Research - peer-review › Journal article – Annual report year: 2005

Lipolysis og different oils using crude enzyme isolate from the intestinal tract of rainbow trout, Oncorhynchus mykiss
Publication: Research - peer-review › Journal article – Annual report year: 2005

Liquid holding capacity and instrumental and sensory texture properties of herring (Clupea harengus L.) related to biological and chemical parameters
Publication: Research - peer-review › Journal article – Annual report year: 2005

NIR: optimiser produktionen af gammeldags modnede sild
Publication: Research › Journal article – Annual report year: 2005

Seafood Enzymes
Publication: Education - peer-review › Book chapter – Annual report year: 2005

Sensory properties of marinated herring (Clupea harengus) processed from raw material from commercial landings
Publication: Research - peer-review › Journal article – Annual report year: 2005

Water distribution and mobility in herring muscle in relation to lipid content, season, fishing ground and biological parameters
Publication: Research - peer-review › Journal article – Annual report year: 2005

Determination of the protein content in brine from salted herring using near-infrared spectroscopy
Publication: Research - peer-review › Journal article – Annual report year: 2004

Er sild bare sild når de skal forarbejdes?
Publication: Research › Journal article – Annual report year: 2004

Sensory properties of marinated herring (Clupea harengus) - influence of fishing ground and season
Publication: Research - peer-review › Journal article – Annual report year: 2004

Cathepsin activity in herring (Clupea harengus L.) caught at different locations and different seasons
Publication: Research › Article in proceedings – Annual report year: 2003
Correlation between sensory analysis and dynamic headspace GC analysis in stored marinated herring
Publication: Research › Conference abstract in proceedings – Annual report year: 2003

Protein content in brine from salted herring measured by near-infrared spectroscopy: A possible fast indicator of ripening
Publication: Research › Article in proceedings – Annual report year: 2003

Sensory properties of herring - influence of fishing ground and season
Publication: Research › Conference article – Annual report year: 2003

A phenomenological study of ripening of salted herring. Assessing homogeneity of data from different countries and laboratories
Publication: Research - peer-review › Journal article – Annual report year: 2002

Proteolysis in salmon (Salmo salar) during cold storage: Effects of storage time and smoking process
Publication: Research - peer-review › Journal article – Annual report year: 2001

Purification and characterization of cathepsin D from herring muscle (Clupea harengus)
Publication: Research - peer-review › Journal article – Annual report year: 2001

Frozen herring as raw material for spice-salting
Publication: Research - peer-review › Journal article – Annual report year: 2000

In situ activity of chymotrypsin in sugar-salted herring during cold storage
Publication: Research - peer-review › Journal article – Annual report year: 2000

IT-baseret netværk for pelagiske fisk
Publication: Research › Journal article – Annual report year: 1999

Occurrence of low molecular weight peptides and free amino acids in spice salted herring
Publication: Research › Article in proceedings – Annual report year: 1999

Salting and ripening of herring - collection and analysis of research results and industrial experience within the Nordic countries
Publication: Research › Report – Annual report year: 1999

The influence of intestinal proteinases on ripening of salted herring
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Modning af kryddersild - udvikling og styring af en ny modningsproces, Forsøg 1 + Forsøg 2, Hirtshals
Publication: Research › Report – Annual report year: 1996

Proteolytic enzyme activities in salted herring during cold storage
Publication: Research › Ph.D. thesis – Annual report year: 1995

Ripening of spice-salted herring
Publication: Research › Report – Annual report year: 1995

Purification and characterization of elastase from the pyloric caeca of rainbow trout (Oncorhynchus mykiss)
Publication: Research - peer-review › Journal article – Annual report year: 1993
Purification and characterization of two chymotrypsin-like proteases from the pyloric caeca of rainbow trout oncorhynchus-mykiss

Publication: Research - peer-review › Journal article – Annual report year: 1992

Projects:

Udvikling af bæredygtige innovative fødevareingredienser på basis af ørredrestprodukter
Project

Separation and characterisation of biomolecules in effluents from the herring industry
Project: PhD

Pelagic industry processing effluents innovative and sustainable solutions
Project

Discovery and characterization of novel bioactive peptides from marine secondary products
Project: PhD

Aquatic Resources as a Source of Potential Natural Antioxidants for Food Industry
Project

Mucosal Fish Immunology and Pathology - Host Pathogen Interactions
Project: PhD

Utilisation of bioactive peptides from fish processing - Upgrading the value of secondary products.
Project

Fiskekvalitet og fiskehelse- sygdoms indflydelse på kødkvalitet hos fisk
Project: PhD

Integretert sporbar kvalitet af fisk
Project: PhD

Organic Aquaculture - the linkage between sustainable production and superior products
Project

Forbruger orienteret sensorisk kvalitets model for fisk og fiskeprodukter
Project: PhD

Structured lipids for fish feed for rainbow trouts
Project

Betydning af Lipidsammensætning og Bindevævets Stabilitet for Kvalitet af Røget Laks
Project: PhD

Sild- denlevende ressource- Det gode produkt
Project: PhD

Degradation of myofibrillar proteins from herring muscle by herring Cathepsin D
Project
Peptides and free amino acids on the quality of salted fish products
Project

Collection and Analysis of Research Results and Industrial Experience on the salting and ripening of herring
Project

Undersøgelse af de enzymatiske modningsprocesser i saltsild
Project: PhD

Press clippings:

Bioaktive marine peptider
Press / Media

Modning af gammeldagsmodnede sild
Press / Media

Nu3Health
Press / Media

Anvendelse af vegetabilisk baseret foder til opdraetsfisk
Press / Media