Publications:

The effect of three different ad libitum diets for weight loss maintenance: a randomized 18-month trial
Publication: Research - peer-review › Journal article – Annual report year: 2017

Absorption difference between diacylglycerol oil and butter blend containing diacylglycerol oil
Publication: Research - peer-review › Journal article – Annual report year: 2012

New human milk fat substitutes from butterfat to improve fat absorption
Publication: Research - peer-review › Journal article – Annual report year: 2010

Protein and energy metabolism of young male Wistar rats fed conjugated linoleic acid as structured triacylglycerol
Publication: Research - peer-review › Journal article – Annual report year: 2010

The protease inhibitors ritonavir and saquinavir influence lipid metabolism: a pig model for the rapid evaluation of new drugs
Publication: Research - peer-review › Journal article – Annual report year: 2010

Foods enriched with fish oil: Stability – nutrition – consumer acceptance
Publication: Research › Conference abstract for conference – Annual report year: 2009

Intramyocellular triglyceride content in man, influence of sex, obesity and glycaemic control
Publication: Research - peer-review › Journal article – Annual report year: 2009

Bioavailability of omega-3 long-chain polyunsaturated fatty acids from foods
Publication: Research › Journal article – Annual report year: 2008

Comparison of 3 ad libitum diets for weight-loss maintenance, risk of cardiovascular disease, and diabetes: A 6-mo randomized, controlled trial
Publication: Research - peer-review › Journal article – Annual report year: 2008

Intramyocellular triglyceride fatty acid composition implicates on muscle triglyceride turnover, insulin action and glycaemic control in man
Publication: Research - peer-review › Conference abstract in journal – Annual report year: 2008

Postprandial lipid responses of butter blend containing fish oil in a single-meal study in humans
Publication: Research - peer-review › Journal article – Annual report year: 2008

Butter blend containing fish oil improves the level of n-3 fatty acids in biological tissues of hamster
Publication: Research - peer-review › Journal article – Annual report year: 2007

Food matrices affect the bioavailability of (n-3) polyunsaturated fatty acids in a single meal study in humans
Publication: Research - peer-review › Journal article – Annual report year: 2007

Increased lipids in non-lipogenic tissues are indicators of the severity of type 2 diabetes in mice
Publication: Research - peer-review › Journal article – Annual report year: 2007
Oxidative stability of DHA-containing liposomes during cold storage
Publication: Research - peer-review › Journal article – Annual report year: 2007

Oxidative stability of Liposomes composed of docosahexaenoic acid-containing phospholipids
Publication: Research - peer-review › Journal article – Annual report year: 2007

Enzyme catalysed production of phospholipids with modified fatty acid profile
Publication: Research › Ph.D. thesis – Annual report year: 2006

Diacylglycerol oil does not affect portal vein transport of nonesterified fatty acids but decreases the postprandial plasma lipid response in catheterized Pigs
Publication: Research - peer-review › Journal article – Annual report year: 2006

Production and Nutritional Aspects of Butter Enriched with Diacylglycerols
Publication: Research › Ph.D. thesis – Annual report year: 2006

Absorption of structured lipids and their applications in the diet
Publication: Research - peer-review › Journal article – Annual report year: 2006

Application of ultrafiltration membranes for purification of structured phospholipids produced by lipase-catalyzed acidolysis
Publication: Research - peer-review › Journal article – Annual report year: 2006

Comparative Evaluation of the Emulsifying Properties of Phosphatidylcholine after Enzymatic Acyl Modification
Publication: Research - peer-review › Journal article – Annual report year: 2006

Different kinetic in incorporation and depletion of n-3 fatty acids in erythrocytes and leukocytes of mice
Publication: Research - peer-review › Journal article – Annual report year: 2006

Effects of dietary triacylglycerol structure on plasma and liver lipid levels in rats fed low-fat diets containing n-3 polyunsaturated fatty acids of marine origin
Publication: Research - peer-review › Book chapter – Annual report year: 2006

Elucidation of Acyl Migration During Lipase-Catalyzed Production of Structured Phospholipids
Publication: Research - peer-review › Journal article – Annual report year: 2006

Fish oil in various doses or flax oil in pregnancy and timing of spontaneous delivery: a randomised controlled trial
Publication: Research - peer-review › Journal article – Annual report year: 2006

Lymphatic recovery of exogenous oleic acid in rats on long chain or specific structured triacylglycerol diets
Publication: Research - peer-review › Journal article – Annual report year: 2006

Monitoring lipase-catalyzed butterfat interesterification with rapeseed oil by Fourier transform near-infrared spectroscopy
Publication: Research - peer-review › Journal article – Annual report year: 2006

Oxidative stability of diacylglycerol oil and butter blends containing diacylglycerols
Publication: Research - peer-review › Journal article – Annual report year: 2006

Strategies for lipase-catalyzed production and purification of structured phospholipids
Publication: Research - peer-review › Journal article – Annual report year: 2006

The Form of Dietary Conjugated Linoleic Acid Does Not Influence Plasma and Liver Triacylglycerol Concentrations in Syrian Golden Hamsters
Size and number of lymph particles measured by a particle sizer during absorption of structured oils in rats
Publication: Research - peer-review › Journal article – Annual report year: 2005

The metabolism of structured triacylglycerols
Publication: Research - peer-review › Journal article – Annual report year: 2005

Diacylglycerols from butterfat: Production by glycerolysis and short-path distillation and analysis of physical properties
Publication: Research - peer-review › Journal article – Annual report year: 2004

Fate of chlorinated fatty acids in migrating sockeye salmon and their transfer to arctic grayling
Publication: Research - peer-review › Journal article – Annual report year: 2004

Forbedrede smørbare fedtprodukter via enzymatisk modifikation af smørfæt
Publication: Research › Journal article – Annual report year: 2004

Influence of dietary triacylglycerol structure and level of n-3 fatty acids administered during development on brain phospholipids and memory and learning ability of rats
Publication: Research - peer-review › Journal article – Annual report year: 2004

Positional distribution of decanoic acid: Effect on chylomicron and VLDL TAG structures and postprandial lipemia
Publication: Research - peer-review › Journal article – Annual report year: 2004

The digestion of dietary triacylglycerols
Publication: Research - peer-review › Journal article – Annual report year: 2004

Effect of orlistat on fat absorption in rats: A comparison of normal rats and rats with diverted bile and pancreatic juice
Publication: Research - peer-review › Journal article – Annual report year: 2003

Fremstilling af et nyt smørprodukt med forbedrede ernæringsmæssige egenskaber
Publication: Research › Journal article – Annual report year: 2003

Influence of maternal dietary n-3 fatty acids on breast milk and liver lipids of rat dams and offspring - a preliminary study
Publication: Research - peer-review › Journal article – Annual report year: 2003

Recoveries of rat lymph FA after administration of specific structured C-13-TAG
Publication: Research - peer-review › Journal article – Annual report year: 2003

Absorption and metabolism of structured lipids
Publication: Research - peer-review › Journal article – Annual report year: 2002

A packed-bed enzyme mini-reactor for the production of structured lipids using nonimmobilized lipases
Publication: Research - peer-review › Journal article – Annual report year: 2002

Distribution of medium-chain FA in different lipid classes after administration of specific structured TAG in rats
Publication: Research - peer-review › Journal article – Annual report year: 2002

Effect of 3 modified fats and a conventional fat on appetite, energy intake, energy expenditure, and substrate oxidation in healthy men
Publication: Research - peer-review › Journal article – Annual report year: 2002
Production of structured phospholipids by lipase-catalyzed acidolysis: optimization using response surface methodology
Publication: Research - peer-review › Journal article – Annual report year: 2002

Absorption of structured lipids
Publication: Research › Book chapter – Annual report year: 2001

Intestinal absorption of specific structured triacylglycerols
Publication: Research - peer-review › Journal article – Annual report year: 2001

Intestinal metabolism of interesterified fat
Publication: Research › Book chapter – Annual report year: 2001

Production of margarine fats by enzymatic interesterification with silica-granulated Thermomyces lanuginosa lipase in a large-scale study
Publication: Research - peer-review › Journal article – Annual report year: 2001

Quantitation of acyl migration during lipase-catalyzed acidolysis, and of the regioisomers of structured triacylglycerols formed
Publication: Research - peer-review › Journal article – Annual report year: 2001

Regioisomers of octanoic acid-containing structured triacylglycerols analyzed by tandem mass spectrometry using ammonia negative ion chemical ionization
Publication: Research - peer-review › Journal article – Annual report year: 2001

Synthesis of structured triacylglycerols containing caproic acid by lipase-catalyzed acidolysis: Optimization by response surface methodology
Publication: Research - peer-review › Journal article – Annual report year: 2002

Application of atmospheric pressure chemical ionization liquid chromatography-mass spectrometry in identification of lymph triacylglycerols
Publication: Research - peer-review › Journal article – Annual report year: 2000

Chromatographic methods in the monitoring of lipase-catalyzed interesterification
Publication: Research - peer-review › Journal article – Annual report year: 2000

Effects of different medium-chain fatty acids on intestinal absorption of structured triacylglycerols
Publication: Research - peer-review › Journal article – Annual report year: 2000

Effects of triacylglycerol structure on fat absorption
Publication: Research - peer-review › Article in proceedings – Annual report year: 2000

Identification of diacylglycerols and triacylglycerols in a structured lipid sample by atmospheric pressure chemical ionization liquid chromatography/mass spectrometry
Publication: Research - peer-review › Journal article – Annual report year: 2000

Intestinal metabolism of interesterified fats
Publication: Research - peer-review › Article in proceedings – Annual report year: 2000

Lipase-catalyzed production of structured lipids via acidolysis of fish oil with caprylic acid
Publication: Research - peer-review › Journal article – Annual report year: 2000
Lipozyme IM-catalyzed interesterification for the production of margarine fats in a 1 kg scale stirred tank reactor
Publication: Research - peer-review › Journal article – Annual report year: 2000

Parameters affecting diacylglycerol formation during the production of specific-structured lipids by lipase-catalyzed interesterification
Publication: Research - peer-review › Journal article – Annual report year: 1999

Production of specifically structured lipids by enzymatic interesterification in a pilot enzyme bed reactor: process optimization by response surface methodology
Publication: Research - peer-review › Journal article – Annual report year: 1999

Production of structured lipids by lipase-catalyzed interesterification in a packed bed reactor: Effect of reaction parameters on the level of diacylglycerols in the products
Publication: Research - peer-review › Journal article – Annual report year: 1999

Response factors of organochlorine compounds in the electrolytic conductivity detector
Publication: Research - peer-review › Journal article – Annual report year: 1999

Chlorinated fatty acids in membrane lipids of fish
Publication: Research - peer-review › Journal article – Annual report year: 1998

Production of specific-structured lipids by enzymatic interesterification: elucidation of acyl migration by response surface design
Publication: Research - peer-review › Journal article – Annual report year: 1998

Production of Specific Structured Triacylglycerols by Lipase-Catalyzed Interesterification in a Laboratory Scale Continuous Reactor
Publication: Research - peer-review › Journal article – Annual report year: 1998

Halogenated fatty acids: I. Formation and occurrence in lipids
Publication: Research - peer-review › Journal article – Annual report year: 1997

Halogenated fatty acids: II. Methods of determination in lipids
Publication: Research - peer-review › Journal article – Annual report year: 1997

Synthesis of structured triacylglycerols by lipase in continuous reactor
Publication: Research - peer-review › Book chapter – Annual report year: 1997

Projects:

New human milk fat substitutes (HMFS) from butterfat to improve absorption of calcium and energy in infant Project

Enzymatic Production of Ceramide from Sphingomyelin
Project: PhD

Foods enriched with fish oil: stability-nutrition-consumer acceptance
Project
Fedtstoffer : Teknologi - kvalitet - ernæring
Project

Fiskefoder med strukturerede lipider til regnbueørred
Project

Den omvendte kostpyramide
Project

Enzyme Catalysed Production of Phospholipids with Modified Fatty Acid Profile
Project: PhD

Optimization of butter fat by enzymatic interesterification with plant oils
Project

Production and Nutritional Aspects of Butter Enriched with Diacylglycerols
Project: PhD

Dietary fats: Technology - Quality - Nutrition
Project

Absorption og metabolisme af omestrede triglycerider
Project: PhD

Absorption of interesterified fats
Project

Nutritional Effects of the Triacylglycerol structure of Dietary Fats
Project