Huiling Mu - DTU Orbit (01/10/2018)

Huiling Mu

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
The recovery of C-13-labeled oleic acid in rat lymph after administration of long chain triacylglycerols or specific structured triacylglycerols
Publication: Research - peer-review › Journal article – Annual report year: 2006

Analysis of lipids by new hyphenated techniques
Publication: Research - peer-review › Book chapter – Annual report year: 2005

Continuous Production of Structured Phospholipids in a Packed Red Reactor with Lipase from Thermomyces lanuginosa
Publication: Research - peer-review › Journal article – Annual report year: 2005

Diacylglycerol synthesis by enzymatic glycerolysis: Screening of commercially available lipases
Publication: Research - peer-review › Journal article – Annual report year: 2005

Diacylglycerol synthesis by lipase-catalyzed glycerolysis
Publication: Research - peer-review › Journal article – Annual report year: 2005

Differences in the intramolecular structure of structured oils do not affect pancreatic lipase activity in vitro or the absorption by rats of (n-3) fatty acids
Publication: Research - peer-review › Journal article – Annual report year: 2005

Effect of structured lipids based on fish oil on the growth and fatty acid composition in Rainbow Trout (Oncorhynchus mykiss)
Publication: Research - peer-review › Journal article – Annual report year: 2005

Enzymatic interesterification of butterfat with rapeseed oil in a continuous packed bed reactor
Publication: Research - peer-review › Journal article – Annual report year: 2005

Influence of dietary conjugated linoleic acid (CLA) and age at slaughtering on performance, slaughter- and meat quality, and lipoproteins in barrows
Publication: Research - peer-review › Journal article – Annual report year: 2005

Lipase-catalyzed acyl exchange of soybean phosphatidylcholine in n-hexane: a critical evaluation of both acyl incorporation and product recovery
Publication: Research - peer-review › Journal article – Annual report year: 2005

Lipolysis of 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

Lymphatic transport in rats of structured oils containing conjugated linoleic acids
Publication: Research - peer-review › Journal article – Annual report year: 2005

Monitoring of monoctanoyl phosphatidylcholine synthesis by enzymatic acidolysis between soybean phosphatidylcholine and caprylic acid by thin-layer chromatography with a flame ionization detector
Publication: Research - peer-review › Journal article – Annual report year: 2005

Parameters affecting incorporation and by-product formation during the production of structured phospholipids by lipase-catalyzed acidolysis in solvent free system
Publication: Research - peer-review › Journal article – Annual report year: 2005

Process optimization using response surface design and pilot plant production of dietary diacylglycerols by lipase-catalyzed glycerolysis
Size and number of lymph particles measured by a particle sizer during absorption of structured oils in rats

The metabolism of structured triacylglycerols

Diaclylglycerols from butterfat: Production by glycerolysis and short-path distillation and analysis of physical properties

Fate of chlorinated fatty acids in migrating sockeye salmon and their transfer to arctic grayling

Forbedrede smørbare fedtprodukter via enzymatisk modifikation af smørfedt

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

Positional distribution of decanoic acid: Effect on chylomicron and VLDL TAG structures and postprandial lipemia

The digestion of dietary triacylglycerols

Effect of orlistat on fat absorption in rats: A comparison of normal rats and rats with diverted bile and pancreatic juice

Fremstilling af et nyt smørprodukt med forbedrede ernæringsmæssige egenskaber

Influence of maternal dietary n-3 fatty acids on breast milk and liver lipids of rat dams and offspring - a preliminary study

Recoveries of rat lymph FA after administration of specific structured C-13-TAG

Absorption and metabolism of structured lipids

A packed-bed enzyme mini-reactor for the production of structured lipids using nonimmobilized lipases

Distribution of medium-chain FA in different lipid classes after administration of specific structured TAG in rats

Effect of 3 modified fats and a conventional fat on appetite, energy intake, energy expenditure, and substrate oxidation in healthy men
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

Parameters affecting diacylglycerol formation during the production of specific-structured lipids by lipase-catalyzed interesterification

Production of specifically structured lipids by enzymatic interesterification in a pilot enzyme bed reactor: process optimization by response surface methodology

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

Response factors of organochlorine compounds in the electrolytic conductivity detector

Chlorinated fatty acids in membrane lipids of fish

Production of specific-structured lipids by enzymatic interesterification: elucidation of acyl migration by response surface design

Production of Specific Structured Triacylglycerols by Lipase-Catalyzed Interesteerification in a Laboratory Scale Continuous Reactor

Halogenated fatty acids: I. Formation and occurrence in lipids

Halogenated fatty acids: II. Methods of determination in lipids

Synthesis of structured triacylglycerols by lipase in continuous reactor

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
Fedstoffer: 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