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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
Petersen, E., Mu, H., Porsgaard, T. & Bertelsen, L. S. 2010 In : Antiviral Therapy. 15, 2, p. 243-251
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
Mu, H. 2008 In : Agro Food Industry Hi-Tech. 19, 4, p. 24-26
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
Mu, H. 2006 In : Lipid Technology. 18, 12, p. 271-274
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
Vikbjerg, A. F., Rusig, J-Y., Jonsson, G. E., Mu, H. & Xu, X. 2006 In : Journal of Agricultural and Food Chemistry. 54, 9, p. 3310-3316
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
Vistisen, B., Mu, H. & Hey, C-E. 2006 In : LIPIDS. 41, 9, p. 827-834
Publication: Research - peer-review › Journal article – Annual report year: 2006

Monitoring lipase-catalyzed butterfat interesterification with rapeseed oil by Fourier transform near-infrared spectroscopy
Zhang, H., Mu, H. & Xu, X. 2006 In : Analytical and Bioanalytical Chemistry. 386, 6, p. 1889-1897
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
Publication: Research - peer-review › Journal article – Annual report year: 2006

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
Kristensen, J. B., Xu, X. & Mu, H. 2005 In : Journal of the American Oil Chemists Society. 82, 5, p. 329-334
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

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
Lauridsen, C., Mu, H. & Henckel, P. 2005 In : Meat Science. 69, p. 393-399
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
Vikbjerg, A. F., Mu, H. & Xu, X. 2005 In : Biotechnology Progress. 21, p. 397-404
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 monoocanoyl 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
Publication: Research - peer-review › Journal article – Annual report year: 2005
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 smørfedt
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
Mu, H. & Høy, C-E. 2004 In : Progress in Lipid Research. 43, p. 105-133
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
Vistisen, B., Mu, H. & Høy, C-E. 2002 In : Abstracts of Papers of the American Chemical Society. 223, p. 017-AGFD

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
Mu, H. & Høy, C-E. 2002 In : Lipids. 37, 3, p. 329-331

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

Absorption of structured lipids

Intestinal absorption of specific structured triacylglycerols

Intestinal metabolism of interesterified fat

Production of margarine fats by enzymatic interesterification with silica-granulated Thermomyces lanuginosa lipase in a large-scale study

Quantitation of acyl migration during lipase-catalyzed acidolysis, and of the regioisomers of structured triacylglycerols formed

Regioisomers of octanoic acid-containing structured triacylglycerols analyzed by tandem mass spectrometry using ammonia negative ion chemical ionization

Synthesis of structured triacylglycerols containing caproic acid by lipase-catalyzed acidolysis: Optimization by response surface methodology
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 interestified 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

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
Mu, H.
01/04/2006 → 31/12/2008
Project

Enzymatic Production of Ceramide from Sphingomyelin
01/03/2005 → 01/04/2009
Project: PhD

Foods enriched with fish oil: stability-nutrition-consumer acceptance
Mu, H.
01/01/2005 → 01/01/2007
Project

Fedstoffer : Teknologi - kvalitet - ernæring
Mu, H.
01/01/2004 → 31/12/2006
Project
Fiskefoder med strukturerede lipider til regnbueørred
Mu, H.
01/01/2004 → 31/12/2004
Project

Den omvendte kostpyramide
Mu, H.
01/09/2003 → 30/06/2005
Project

Enzyme Catalysed Production of Phospholipids with Modified Fatty Acid Profile
01/05/2003 → 04/12/2006
Project: PhD

Optimization of butter fat by enzymatic interesterification with plant oils
Mu, H.
01/01/2003 → 01/01/2006
Project

Production and Nutritional Aspects of Butter Enriched with Diacylglycerols
15/10/2002 → 27/03/2006
Project: PhD

Dietary fats: Technology - Quality - Nutrition
Høy, C., Porsgaard, T., Jensen, K., Nielsen, N. S., Mu, H., Børresen, T., Jacobsen, C., Adler-Nissen, J. & Xu, X.
01/01/1999 → 31/12/2003
Project

Absorption og metabolisme af omestrede triglycerider
Vistisen, B., Høy, C., Mu, H., Hellgren, L., Christensen, M. S. & Müllertz, A.
01/08/1998 → 21/02/2003
Project: PhD

Absorption of interesterified fats
Høy, C., Mu, H. & Agersten, J. F.
01/01/1998 → 31/12/2000
Project

Nutritional Effects of the Triacylglycerol structure of Dietary Fats
01/01/1995 → 31/12/1997
Project