Projects:

Studies of low volatility oxidation products of sensory significance
The aim is to establish the identity and sensory significance of low volatility oxidation products in lipid-rich foods. Methods for isolation of compounds of low volatility are under development. High-vacuum distillation and supercritical extraction (SFE) have been tested for the ability to isolate lipid-derived oxidation products. Method development using SFE will be continued. Fractionation of fish muscle has been carried out by centrifugation and by HPLC of extracts. Method development along these lines is also continuing. Studies of protein oxidation in the presence of lipids are the focus in a collaboration project with Dr. Earl Stadtman at NIH (Bethesda, MD, USA).

National Institute of Aquatic Resources
Department of Biotechnology

Department of Systems Biology
Period: 01/01/1998 → 31/12/2000
Number of participants: 3
Project participant:
Refsgaard, Hanne (Intern)
Holmberg, Inge (Intern)
Project Manager, organisational:
Jensen, Benny (Intern)

Financing sources
Press clippings:

Sammenligning af frossen pangasius: En pumpet og en upumpet
Inge Holmberg
07/02/2014
National Food Institute, Division of Industrial Food Research

Media contribution (1)

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07/02/2014
DR1, Television
Jane Thyring Kristiansen
Inge Holmberg
National Food Institute, Division of Industrial Food Research
Press / Media