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
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Media contribution (1)

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DR1, Television
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