Publications:

1-O-alkyl-2-(omega-oxo)acyl-sn-glycerols from shark oil and human milk fat are potential precursors of PAF mimics and GHR
Publication: Research - peer-review › Journal article – Annual report year: 2006

Lipid oxidation in fish oil enriched mayonnaise: Calcium disodium ethylenediaminetetraacetate, but not gallic acid, strongly inhibited oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil-enriched mayonnaise 4: Effect of tocopherol concentration on oxidative deterioration
Publication: Research - peer-review › Journal article – Annual report year: 2001

Rancidity in fish oil enriched foods
Publication: Communication › Journal article – Annual report year: 2001

Regiospecific analysis of neutral ether lipids by liquid chromatography/electrospray ionization/single quadrupole mass spectrometry: validation with synthetic compounds
Publication: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish-oil-enriched mayonnaise 2: Assessment of the efficacy of different tocopherol antioxidant systems by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish oil-enriched mayonnaise 3: Assessment of the influence of the emulsion structure on oxidation by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish-oil-enriched mayonnaise 1: Assessment of propyl gallate as an antioxidant by discriminant partial least squares regression analysis
Publication: Research - peer-review › Journal article – Annual report year: 1999

Absorption and metabolism of the primary oxidation product: hydroperoxy-linoleic acid.
Publication: Research › Article in proceedings – Annual report year: 1997

Projects:

Oxidationsmekanismer i fiskeolieholdige
Project: PhD

Oxidation mechanisms in fish oil enriched emulsions
Project