Lene Duedahl-Olesen - DTU Orbit (06/03/2019)

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Research outputs:

Effect of ohmic heating parameters on inactivation of enzymes and quality of not-from-concentrate mango juice
Research output: Research - peer-review › Journal article – Annual report year: 2018

Optimization of ohmic heating parameters for polyphenoloxidase inactivation in not-from-concentrate elstar apple juice using RSM
Research output: Research - peer-review › Journal article – Annual report year: 2018

Probabilistic approach for assessing cancer risk due to benz[a]pyrene in barbecued meat: Informing advice for population groups
Research output: Research - peer-review › Journal article – Annual report year: 2018

Modelling Dietary Exposure to Chemical Components in Heat-Processed Meats
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2017

TEACH FOOD – Developing a teacher's community of practice
Research output: Research - peer-review › Article in proceedings – Annual report year: 2017

TEACH FOOD – Developing a teacher's community of practice
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2018

Bioactive compounds in commercial nitrite-cured cooked pork products
Research output: Research - peer-review › Poster – Annual report year: 2016

Chemical Contaminants: Food monitoring 2012-2013
Research output: Commissioned › Report – Annual report year: 2016

Is barley malt safe as a food ingredient?
Research output: Research - peer-review › Poster – Annual report year: 2017

Dietary exposure to volatile and non-volatile N-nitrosamines from processed meat products in Denmark
Research output: Research - peer-review › Journal article – Annual report year: 2015

Formation and mitigation of N-nitrosamines in nitrite preserved cooked sausages
Research output: Research - peer-review › Journal article – Annual report year: 2015
Occurrence of volatile and non-volatile N-nitrosamines in processed meat products and the role of heat treatment
Research output: Research - peer-review › Journal article – Annual report year: 2015

PAH in Some Brands of Tea and Coffee
Research output: Research - peer-review › Journal article – Annual report year: 2015

Polycyclic aromatic hydrocarbons (PAH) in Danish barbecued meat
Research output: Research - peer-review › Journal article – Annual report year: 2015

N-nitrosamines in processed meat products – analysis, occurrence, formation, mitigation and exposure
Research output: Research › Ph.D. thesis – Annual report year: 2014

Simultaneous determination of volatile and non-volatile nitrosamines in processed meat products by liquid chromatography tandem mass spectrometry using atmospheric pressure chemical ionisation and electrospray ionisation
Research output: Research - peer-review › Journal article – Annual report year: 2014

Chemical Contaminants. Food monitoring 2004-2011
Research output: Research › Report – Annual report year: 2013

Content of heterocyclic amines and polycyclic aromatic hydrocarbons in pork, beef and chicken barbecued at home by Danish consumers
Research output: Research - peer-review › Journal article – Annual report year: 2013

Healthy and succulent barbecued meat
Research output: Research - peer-review › Journal article – Annual report year: 2013

Occurrence and dietary exposure of volatile and non-volatile N-Nitrosamines in processed meat products
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Occurrence of n-nitrosamines in processed meat products on the danish market and dietary exposure estimates
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2013

PAH in tea and coffee
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Polycyclic Aromatic Hydrocarbons (PAH) in foods
Research output: Research - peer-review › Book chapter – Annual report year: 2013

Determination of free and bound volatile and non-volatile nitrosamines in nitrite cured meat products
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Formation of frying mutagens during home-grilling and during grilling under controlled conditions
Research output: Research - peer-review › Conference abstract for conference – Annual report year: 2012

Sund og saftigt kød på grillen
Research output: Research › Journal article – Annual report year: 2012

PAH in Barbecued Meat from Restaurants and by Home-Grilling in Denmark
Research output: Research - peer-review › Conference abstract in proceedings – Annual report year: 2012
Influence of smoking parameters on the concentration of polycyclic aromatic hydrocarbons (PAHs) in Danish smoked fish
Research output: Research - peer-review › Journal article – Annual report year: 2010

Sommertid er grill-tid
Research output: Communication › Journal article – Annual report year: 2010

Extraction of polycyclic aromatic hydrocarbons from smoked fish using pressurized liquid extraction with integrated fat removal
Research output: Research - peer-review › Journal article – Annual report year: 2009

Mængden af PAH kan mindskes
Research output: Communication › Journal article – Annual report year: 2009

PAH content in Danish smoked fish products
Research output: Research › Poster – Annual report year: 2009

PAH og torskørn
Research output: Communication › Journal article – Annual report year: 2009

Process parameters have an influence on the concentration of PAH in smoked fish
Research output: Research › Conference abstract for conference – Annual report year: 2009

Process parameters influence on the concentration of PAH in smoked fish
Research output: Research › Conference abstract for conference – Annual report year: 2009

Røgning af fisk og PAH
Research output: Research › Journal article – Annual report year: 2009

Røgning af ørred - procesparametrenes inflydelse på PAH indhold
Research output: Communication › Journal article – Annual report year: 2009

Seafood og kemisk fødevaresikkerhed - classics og newcomers
Research output: Communication › Sound/Visual production (digital) – Annual report year: 2009

Influence of smoking parameters on PAH content in farmed rainbow trout
Research output: Research › Conference abstract for conference – Annual report year: 2008

Optimization of Large Volume Injection for Improved Detection of Polycyclic Aromatic Hydrocarbons (PAH) in Mussels
Research output: Research - peer-review › Journal article – Annual report year: 2008

Røgning af ørred: Har procesparametre indflydelse på indhold af PAH?
Research output: Research › Poster – Annual report year: 2008

Smoking of trout – the influence of process parameters on product quality
Research output: Research › Report – Annual report year: 2008
Analysis of polycyclic aromatic hydrocarbons in vegetable oils combining gel permeation chromatography with solid-phase extraction clean-up
Research output: Research › peer-review › Journal article – Annual report year: 2007

Kilder og niveauer af kemiske fødevareforureninger
Research output: Research › Conference abstract for conference – Annual report year: 2007

Kilder og niveauer af kemiske fødevareforureninger
Research output: Communication › Journal article – Annual report year: 2007

Når der er røg i maden
Research output: Communication › Journal article – Annual report year: 2007

Optimisation of PTV-LVI for GC/MS analysis of PAH in Food
Research output: Research › Conference abstract for conference – Annual report year: 2007

Processing techniques for reduced levels of dioxin or PAH in fish – 2 case studies from Denmark
Research output: Research › Conference abstract for conference – Annual report year: 2007

Smoking of trout in Denmark
Research output: Research › Poster – Annual report year: 2007

Forundersøgelse af røgning af ørred i Danmark
Research output: Research › Report – Annual report year: 2006

Polycyclic Aromatic Hydrocarbons in Danish smoked Fish and Meat Products
Research output: Research › Conference article – Annual report year: 2006

Polycyclic Aromatic Hydrocarbons (PAH) in Danish Smoked Fish and Meat Products
Research output: Research › peer-review › Journal article – Annual report year: 2006

Kan fisk og skaldyr spises efter et oliespild på havet
Research output: Communication › Journal article – Annual report year: 2005

Non-maltogenic exoamylases and their use in retarding retrogradation of starch
Research output: Research › Patent – Annual report year: 2005

Polycyclic Aromatic Hydrocarbons in Danish smoked fish and meat products
Research output: Research › Conference abstract in proceedings – Annual report year: 2005

Stability of PAHs standards
Research output: Research › Conference article – Annual report year: 2005

Stability of PAH standards
Research output: Research › Poster – Annual report year: 2005

Synthetic Musk Fragrances in Trout From Danish Fish Farms and Human Milk
Research output: Research › peer-review › Journal article – Annual report year: 2005
Synthetic Musk fragrances in Trout from Danish fish farms and human milk
Research output: Research - peer-review › Journal article – Annual report year: 2005

Research output: Research › Report – Annual report year: 2004

The effect of oil spills on seafood safety: An example of the application of the
Research output: Research › Report – Annual report year: 2004

Helhedssyn på fisk og fiskevarer
Research output: Research › Report – Annual report year: 2003

Musk fragrances in Danish freshwater Trout and human milk
Research output: Research › Poster – Annual report year: 2002

Musk fragrances in Danish freshwater Trout and human milk
Research output: Research › Conference abstract for conference – Annual report year: 2002

Musk fragrances in Danish Freshwater Trout and Human Milk
Research output: Research › Conference abstract for conference – Annual report year: 2002

Degradation of amylopectin by Paenibacillus sp. F8 cyclodextrin glycosyltransferase
Research output: Research - peer-review › Poster – Annual report year: 2001

Malto-oligosaccharide forming amylases
Research output: Research › Ph.D. thesis – Annual report year: 2000

Purification and characterisation of a malto-oligosaccharide-forming amylase active at high pH from Bacillus clausii BT-21
Research output: Research - peer-review › Journal article – Annual report year: 2000

Rapid detection of malto-oligosaccharide-forming bacterial amylases by high performance anion-exchange chromatography
Research output: Research - peer-review › Journal article – Annual report year: 2000

Suitability and limitations of methods for characterisation of activity of malto-oligosaccharide-forming amylases
Research output: Research - peer-review › Journal article – Annual report year: 2000

Effects of low molecular weight carbohydrates on farinograph characteristics and staling endotherms of wheat flour-water doughs
Research output: Research - peer-review › Journal article – Annual report year: 1999

Effects of - and -cyclodextrins on amylopectin retrogradation and dough characteristics in bread
Research output: Research › Poster – Annual report year: 1998

Production of cyclo-maltosaccharide ( -cyclodextrin) by various cyclodextrin glycosyltransferases
Research output: Research › Poster – Annual report year: 1998

Production of cyclo-maltosaccharide ( -cyclodextrin) by various cyclodextrin glycosyltransferases
Research output: Research › Poster – Annual report year: 1998
Purification and characterisation of cyclodextrin glycosyltransferase from Paenibacillus sp. F8
Research output: Research - peer-review › Poster – Annual report year: 1998

Enzymatic production and modification of maltooligosaccharides
Research output: Research › Poster – Annual report year: 1997

Investigation of growth and production of amylolytic enzymes by thermophilic sporeforming bacteria
Research output: Research › Poster – Annual report year: 1997

Screening for novel bacterial amylolytic enzymes and product specific amylases
Research output: Research › Poster – Annual report year: 1997

Potato starch: degree of phosphorylation related to dynamic rheological characteristics
Research output: Research › Conference abstract in proceedings – Annual report year: 1996

Projects:

Chemical profiling of Processed Meat
Project: PhD

Identification and quantification of antimicrobial and antioxidant peptides formed during processing of nitrite cured cooked pork products (IQ-Pork)
Project: PhD

Autenticitet af aromastoffer
Project: PhD

Formation and mitigation of nitroso compounds in food
Project: PhD

Biomonitoring and food
Project: Research

Smoking of trout - The influence of process parameters on product quality (PAHs)
Project: Research

Activities:

TEACH FOOD - Developing a teacher's community of practice
Activity: Talks and presentations › Conference presentations

Burden of disease of barbecued meat - who's at risk?
Activity: Talks and presentations › Conference presentations
The 1st food chemistry conference
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

TEACH FOOD seminars
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TEACH FOOD seminar
Activity: Attending an event › Participating in or organising workshops, courses, seminars etc.

PAH in Danish Professional barbecued meat - effect of Heat source and Meat Type
Activity: Talks and presentations › Conference presentations

PAH in some brands of tea and coffee
Activity: Talks and presentations › Conference presentations

PAH in barbecued Meat from Restaurants by Home-Grilling in Denmark
Activity: Talks and presentations › Conference presentations

Process parameters have an influence on the concentration of PAH in smoked fish
Activity: Talks and presentations › Conference presentations

Influence of smoking parameters on PAH content in farmed rainbow trout
Activity: Talks and presentations › Conference presentations

Optimisation of PTV-LVI for GC/MS analysis of PAH in Food
Activity: Talks and presentations › Conference presentations

Organic environmental contaminants in foods
Activity: Talks and presentations › Conference presentations

Polycyclic aromatic hydrocarbons in food
Activity: Talks and presentations › Conference presentations

Processing techniques for reduced levels of dioxin or PAH in fish – 2 case studies from Denmark
Activity: Talks and presentations › Conference presentations

Polycyclic aromatic hydrocarbons in Danish Foods
Activity: Talks and presentations › Conference presentations

Danish methods for determination of PAH in Foods
Activity: Talks and presentations › Conference presentations

Methods for meat and meat products
Activity: Talks and presentations › Conference presentations

Polycyclic Aromatic Hydrocarbons in Danish smoked fish and meat products
Activity: Talks and presentations › Conference presentations

Chemicals in fish for human consumption for oil polluted areas
Activity: Talks and presentations › Conference presentations
Musk fragrances in Danish freshwater Trout and human milk
Activity: Talks and presentations › Conference presentations

Press clippings:

Grillstegning og dannelse af PAH. Kul kontra gas.
Press/Media: Press / Media

PAH i røgede fødevarer
Press/Media: Press / Media

Sammenligning mellem PAH og grillstegning
Press/Media: Press / Media