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The choice of homogenisation equipment affects lipid oxidation in emulsions

The structure of omega3 food emulsions

Cryo-FIB SEM for Characterization of the Structure of Fish Oil Emulsions

Cryo-FIB SEM for Characterization of the Structure of Fish Oil Emulsions

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Sørensen, A-D. M., Nielsen, N. S. & Jacobsen, C. 2011
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The influence of emulsifier type on lipid oxidation in fish-oil-enriched light mayonnaise
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Publication: Research - peer-review › Book chapter – Annual report year: 2007

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Effects of antioxidants on the lipase-catalyzed acidolysis during production of structured lipids
Publication: Research - peer-review › Journal article – Annual report year: 2005
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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
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Effects of lactoferrin, phytic acid, and EDTA on oxidation in two food emulsions enriched with long-chain polyunsaturated fatty acids
Publication: Research - peer-review › Journal article – Annual report year: 2004

Oxidative stability during storage of structured lipids produced from fish oil and caprylic acid
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Publication: Research - peer-review › Journal article – Annual report year: 2004

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Publication: Research - peer-review › Journal article – Annual report year: 2003

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Publication: Research - peer-review › Journal article – Annual report year: 2003

Oxidative stability of structured lipids produced from sunflower oil and caprylic acid
Publication: Research - peer-review › Journal article – Annual report year: 2003
Different effects of diets rich in olive oil, rapeseed oil and sunflower-seed oil on postprandial lipid and lipoprotein concentrations and on lipoprotein oxidation susceptibility
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Purification and deodorization of structured lipids by short path distillation
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Publication: Research - peer-review › Journal article – Annual report year: 1998

Enzymatic release of antioxidants for human low-density lipoprotein from grape pomace
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The effect of fish oil enriched margarine on plasma lipids, low density lipoprotein particle composition, size and susceptibility to oxidation
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Projects:

Innovative Applications of marine phospholipids for development of healthy foods
15/10/2009 → 24/04/2013
Project: PhD

Omega-3 food emulsions: Control and Investigation of Molecular Structure in Relation to Lipid Oxidation
Horn, A. F., Jacobsen, C., Nielsen, N. S., Szabo, P., Hellgren, L., Andersen, M. L. & Genot, C.
01/04/2008 → 28/03/2012
Project: PhD

Nutritional Immunology
07/08/2007 → 30/11/2011
Project

Nutritional Immunology
01/08/2007 → 31/12/2011
Project

Nutritional Immunology
04/01/2007 → 31/12/2011
Project
Improvement of Oxidative Stability of Fish Oil Enriched Foods - Ingredients Interactions and Antioxidant Effects
Sørensen, A. M., Jacobsen, C., Nielsen, N. S., Hellgren, L., Olsen, K. & Villeneuve, P.
01/08/2006 → 23/06/2010
Project: PhD

Fish oil enrichments
01/01/2005 → 31/12/2008
Project

Structured lipids for fish feed for rainbow trouts
01/01/2004 → ...
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.
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01/06/1995 → 20/10/1999
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Press clippings:

Fedt fra vegetabilier vs. fisk
Nina Skall Nielsen
15/01/2016
1 media contribution
Press / Media

Omega-3 olie fra planter
Nina Skall Nielsen
13/01/2014
1 media contribution
Press / Media

Antioxidanter i kartoffelskællere
Nina Skall Nielsen
22/06/2012
1 media contribution