Research outputs:

Antioxidant activity of cod (Gadus morhua) protein hydrolysates: Fractionation and characterisation of peptide fractions
Research output: Contribution to journal › Journal article – Annual report year: 2016 › Research › peer-review

Antioxidant Activity of Seaweed Extracts: In Vitro Assays, Evaluation in 5 % Fish Oil-in-Water Emulsions and Characterization
Research output: Contribution to journal › Journal article – Annual report year: 2015 › Research › peer-review

Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Antioxidant activity of Cod (Gadus morhua) protein hydrolysates: In vitro assays and evaluation in 5% fish oil-in-water emulsion
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Effect of Gastrointestinal Protease Digestion on Bioactivity of Marine Peptides
Research output: Contribution to journal › Journal article – Annual report year: 2014 › Research › peer-review

Antioxidant Effect of Seaweed Extracts in Vitro and in Food Emulsion Systems Enriched With Fish Oil
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2013 › Research

Antioxidant potential of water hyacinth (Eichornia crassipes): In vitro antioxidant activity and phenolic composition
Research output: Contribution to journal › Journal article – Annual report year: 2013 › Research › peer-review

Phenolic compounds and in vitro antioxidant activity of selected species of seaweeds from Danish coast
Research output: Contribution to journal › Journal article – Annual report year: 2013 › Research › peer-review

Antioxidant effect of seaweed extracts in food emulsion systems enriched with fish oil
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2012 › Research › peer-review

Antioxidative effect of seaweed extracts in 5% fish oil-in-water emulsion
Research output: Contribution to conference › Poster – Annual report year: 2012 › Research › peer-review

Antioxidative Effect of Seaweed Extracts in Minced Mackerel- Effect on Lipid and Protein oxidation
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2012 › Research › peer-review

Composition and health benefits of potato peels
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2012 › Research › peer-review

New natural antioxidants for protecting omega-3 rich products.
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review

Potato peel extract as a natural antioxidant in chilled storage of minced horse mackerel (Trachurus trachurus): Effect on lipid and protein oxidation
Research output: Contribution to journal › Journal article – Annual report year: 2012 › Research › peer-review
Antioxidant Activity of Fish Protein Hydrolysates in in vitro Assays and in Oil-in-Water Emulsions.
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2011 › Research

Antioxidant potential of water hyacinth (Eichornia crassipes): In vitro antioxidant activity and phenolic composition
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2011 › Research

Effect of sunlight on the survival of pathogenic E. coli in freshwater and sea water
Research output: Chapter in Book/Report/Conference proceeding › Conference abstract in proceedings – Annual report year: 2011 › Research

Utilization of marine lipids for the production of PUFA, squalene, wax esters and biodiesel for commercial application
Research output: Chapter in Book/Report/Conference proceeding › Book chapter – Annual report year: 2012 › Research › peer-review

Antioxidant Activity of Potato Peel Extracts in a Fish-RapeseedOil Mixture and in Oil-in-Water Emulsions
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review

Antioxidant activity of yoghurt peptides: Part 1-in vitro assays and evaluation in omega-3 enriched milk
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review

Antioxidant activity of yoghurt peptides: Part 2 – Characterisation of peptide fractions
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review

Phenolic composition and in vitro antioxidant activities of selected species of seaweeds from Danish coast.
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2010 › Research › peer-review

Protective effect of squalene on certain lysosomal hydrolases and free amino acids in isoprenaline-induced myocardial infarction in rats
Research output: Contribution to journal › Journal article – Annual report year: 2010 › Research › peer-review

Antioxidant activities and phenolic content of some of the selected species of seaweeds from Danish coast
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research

Potato peel extract - A natural antioxidant for retarding lipid oxidation in bulk fish oil and oil in water emulsions
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2009 › Research

Antioxidant activity of potato peel extracts in bulk fish oil and oil in water emulsions
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Investigation of dairy components responsible for resistance of omega-3 enriched yoghurt to lipid oxidation
Research output: Contribution to conference › Poster – Annual report year: 2008 › Research

Investigation of dairy components responsible for resistance of omega-3 enriched yoghurt to lipid oxidation
Research output: Contribution to conference › Conference abstract for conference – Annual report year: 2008 › Research

Projects:

Ekstraktion af glycoprotein fra tang
Project: Research
Aquatic Resources as a Source of Potential Natural Antioxidants for Food Industry
Project: Research