

Charlotte Jacobsen - DTU Orbit (08/08/2016)

Jacobsen, Charlotte
chja@food.dtu.dk

National Food Institute - Professor MSO, Head of Research Group

Research Group for Bioactives – Analysis and Application

Publications:

Antioxidant activity of cod (*Gadus morhua*) protein hydrolysates: Fractionation and characterisation of peptide fractions

Farvin Habebullah, S., Andersen, L. L., Otte, J., Nielsen, H. H., Jessen, F. & Jacobsen, C. 2016 In : Food Chemistry. 204, p. 409-419 11 p.

Publication: Research - peer-review › Journal article – Annual report year: 2016

Antioxidant effect of water and acetone extracts of *Fucus vesiculosus* on oxidative stability of skin care emulsions

Poyato, C., Thomsen, B. R., Hermund, D. B., Ansorena, D., Astiasarán, I., Jónsdóttir, R., Kristinsson, H. G. & Jacobsen, C. 2016 In : European Journal of Lipid Science and Technology.

Publication: Research - peer-review › Journal article – Annual report year: 2016

Antioxidant Efficacies of Rutin and Rutin Esters in Bulk Oil and Oil-in-Water Emulsion

Lue, B-M., Sørensen, A-D. M., Jacobsen, C., Guo, Z. & Xu, X. 2016 In : European Journal of Lipid Science and Technology.

Publication: Research - peer-review › Journal article – Annual report year: 2016

Antioxidative Effect of Seaweed Extracts in Chilled Storage of Minced Atlantic Mackerel (*Scomber scombrus*): Effect on Lipid and Protein Oxidation

Babakhani, A., Farvin, K. H. S. & Jacobsen, C. 2016 In : Food and Bioprocess Technology. 9, 2, p. 352-364 13 p.

Publication: Research - peer-review › Journal article – Annual report year: 2015

Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC-MS Analysis

Thomsen, B. R., Yesiltas, B., Sørensen, A-D. M., Hermund, D. B., Glastrup, J. & Jacobsen, C. 2016 In : J A O C S. 93, 7, p. 1-14 14 p.

Publication: Research - peer-review › Journal article – Annual report year: 2016

Development of a broodstock diet to improve developmental competence of embryos in European eel, *Anguilla anguilla*

Støttrup, J. G., Tomkiewicz, J., Jacobsen, C., Butts, I., Holst, L. K., Krüger-Johnsen, M., Graver, C., Lauesen, P., Fontagné-Dicharry, S., Heinsbroek, L. T. N., Corraze, G. & Kaushik, S. 2016 In : Aquaculture Nutrition. 22, 4, p. 725-737

Publication: Research - peer-review › Journal article – Annual report year: 2015

Encapsulation of fish oil in nanofibers by emulsion electrospinning: Physical characterization and oxidative stability

García Moreno, P. J., Boutrup Stephansen, K., van derKruis, J., Guadix, A., Guadix, E. M., Chronakis, I. S. & Jacobsen, C. 2016 In : Journal of Food Engineering. 183, p. 39-49

Publication: Research - peer-review › Journal article – Annual report year: 2016

Extraction, characterization and application of antioxidants from the Nordic brown alga *Fucus vesiculosus*

Hermund, D. B., Jacobsen, C. & Nielsen, K. F. 2016 Kgs. Lyngby: National Food Institute, Technical University of Denmark. 111 p.

Publication: Research › Ph.D. thesis – Annual report year: 2016

Fish oil extracted from fish-fillet by-products is weakly linked to the extraction temperatures but strongly linked to the omega-3 content of the raw material

Honold, P., Nouard, M-L. & Jacobsen, C. 2016 In : European Journal of Lipid Science and Technology. 118, 6, p. 874-884

Publication: Research - peer-review › Journal article – Annual report year: 2015

High-EPA Biomass from *Nannochloropsis salina* Cultivated in a Flat-Panel Photo-Bioreactor on a Process Water-Enriched Growth Medium

Safafar, H., Hass, M. Z., Møller, P., Holdt, S. L. & Jacobsen, C. 2016 In : *Marine Drugs*. 14, 8, 19 p., 144
Publication: Research - peer-review › Journal article – Annual report year: 2016

Marine ecosystem connectivity mediated by migrant–resident interactions and the concomitant cross-system flux of lipids

Deurs, M. V., Persson, A., Lindegren, M., Jacobsen, C., Neuenfeldt, S., Jørgensen, C. & Nilsson, P. A. 2016 In : *Ecology and Evolution*.

Publication: Research - peer-review › Journal article – Annual report year: 2016

Oxidative Stability and Shelf Life of Food Emulsions

Jacobsen, C. 2016 *Oxidative Stability and Shelf Life of Foods Containing Oils and Fats*. AOCS American Oil Chemists' Society, Ch. 8, p. 287-312 26 p.

Publication: Research - peer-review › Book chapter – Annual report year: 2016

Oxidative Stability and Shelf Life of Foods Containing Oils and Fats

Hu, M. (ed.) & Jacobsen, C. (ed.) 2016 AOCS American Oil Chemists' Society. 542 p.

Publication: Research - peer-review › Book – Annual report year: 2016

Oxidative stability during storage of fish oil from filleting by-products of rainbow trout (*Oncorhynchus mykiss*) is largely independent of the processing and production temperature

Honold, P., Nouard, M-L. & Jacobsen, C. 2016 In : *European Journal of Lipid Science and Technology*. 118, 6, p. 967-973

Publication: Research - peer-review › Journal article – Annual report year: 2015

Oxidative Stability of Nano-Microstructures containing fish oil

García Moreno, P. J., Özdemir, N., Boutrup Stephansen, K., Mateiu, R. V., Echegoyen, Y., M. Lagaron, J., Chronakis, I. S. & Jacobsen, C. 2016

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Physical and Oxidative Stability of Fish Oil-In-Water Emulsions Stabilized with Fish Protein Hydrolysates

García Moreno, P. J., Guadix, A., Guadix, E. M. & Jacobsen, C. 2016 In : *Food Chemistry*. 203, p. 124-135

Publication: Research - peer-review › Journal article – Annual report year: 2016

Potential seaweed-based food ingredients to inhibit lipid oxidation in fish-oil-enriched mayonnaise

Honold, P., Jacobsen, C., Jónsdóttir, R., Kristinsson, H. G. & Hermund, D. B. 2016 In : *European Food Research and Technology*. 242, 4, p. 571-584

Publication: Research - peer-review › Journal article – Annual report year: 2015

Quality changes of Antarctic krill powder during long term storage

Nielsen, N. S., Lu, H. F. S., Bruheim, I. & Jacobsen, C. 2016 In : *European Journal of Lipid Science and Technology*.

Publication: Research - peer-review › Journal article – Annual report year: 2016

Alkyl chain length impacts the antioxidative effect of lipophilized ferulic acid in fish oil enriched milk

Sørensen, A-D. M., Lyneborg, K. S., Villeneuve, P. & Jacobsen, C. 2015 In : *Journal of Functional Foods*. 183, p. 190-196 9 p.

Publication: Research - peer-review › Journal article – Annual report year: 2015

Antioxidant Activity of Seaweed Extracts: In Vitro Assays, Evaluation in 5 % Fish Oil-in-Water Emulsions and Characterization

Farvin Habebullah, S. & Jacobsen, C. 2015 In : *Journal of the American Oil Chemists' Society*. 92, 4, p. 571-587 17 p.

Publication: Research - peer-review › Journal article – Annual report year: 2015

Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk

Alemán, M., Bou, R., Guardiola, F., Durand, E., Villeneuve, P., Jacobsen, C. & Sørensen, A-D. M. 2015 In : *Food Chemistry*. 167, p. 236-244 9 p.

Publication: Research - peer-review › Journal article – Annual report year: 2015

Carotenoids, Phenolic Compounds and Tocopherols Contribute to the Antioxidative Properties of Some Microalgae Species Grown on Industrial Wastewater

Safafar, H., van Wagenen, J. M., Møller, P. & Jacobsen, C. 2015 In : *Marine Drugs*. 13, 12, p. 7339-7356
Publication: Research - peer-review › Journal article – Annual report year: 2015

Characterisation and antioxidant evaluation of Icelandic *F. vesiculosus* extracts in vitro and in fish-oil-enriched milk and mayonnaise

Hermund, D. B., Yesiltas, B., Honold, P., Jónsdóttir, R., Kristinsson, H. G. & Jacobsen, C. 2015 In : *Journal of Functional Foods*. 19, Part B, p. 828-841
Publication: Research - peer-review › Journal article – Annual report year: 2015

Determination of toxic elements (Pb, Hg, Cd, As) and fatty acids in muscles and cephalothoraxes in a Mediterranean and a northern rose shrimp: a comparative study of *Parapenaeus longirostris* and *Pandalus borealis*

Soultani, G., Stathopoulou, E., Rasmussen, R. R., Herbst, B. K. & Jacobsen, C. 2015 *Book of abstracts of the fifth international conference on environmental management, engineering, planning & economics*. Kungolos, A., Aravossis, K., Laspidou, C., Samaras, P. & Schramm, K-W. (eds.). Mykonos island, Greece: CEMEPE, p. 13-13 1 p.
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

Determination of toxic elements (Pb, Hg, Cd, As) and fatty acids in muscles and cephalothoraxes in a Mediterranean and a northern rose shrimp: a comparative study of *Parapenaeus longirostris* and *Pandalus borealis*

Soultani, G., Stathopoulou, E., Rasmussen, R. R., Herbst, B. K. & Jacobsen, C. 2015
Publication: Research - peer-review › Poster – Annual report year: 2015

Emulsifying and antioxidant properties of fish protein hydrolysates obtained from discarded species: evaluation on fish oil-in-water emulsions

García Moreno, P. J., Guadix, A., Guadix, E. M. & Jacobsen, C. 2015 *Book of Abstracts. DTU's Sustain Conference 2015*. Lyngby: Technical University of Denmark, 1 p. F-3
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

Impact of dietary fatty acids on muscle composition, liver lipids, milt composition and sperm performance in European eel

Butts, I., Baeza, R., Støttrup, J., Krüger-Johnsen, M., Jacobsen, C., Pérez, L., Asturiano, J. & Tomkiewicz, J. 2015 In : *Comparative Biochemistry and Physiology. Part A: Molecular & Integrative Physiology*. 183, p. 87-96
Publication: Research - peer-review › Journal article – Annual report year: 2015

Isolation of glycoproteins from brown algae.

Surendraraj, A., Farvin Koduvayur Habeebullah, S. & Jacobsen, C. 2015
Publication: Research › Patent – Annual report year: 2015

Lipids and Composition of Fatty Acids of *Saccharina latissima* Cultivated Year-round in Integrated Multi-trophic Aquaculture

Silva Marinho, G., Holdt, S. L., Jacobsen, C. & Angelidaki, I. 2015 In : *Marine Drugs*. 13, 7, p. 4357-4374
Publication: Research - peer-review › Journal article – Annual report year: 2015

Microalgal bioremediation of nutrients in wastewater and production of food/feed ingredients

Safafar, H., Møller, P., Holdt, S. L. & Jacobsen, C. 2015 *Book of Abstracts. DTU's Sustain Conference 2015*. Lyngby: Technical University of Denmark, 1 p. F-4
Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

New parameters for evaluating the quality of commercial krill oil capsules from the aspect of lipid oxidation and non-enzymatic browning reactions

Lu, H. F. S., Bruheim, I. & Jacobsen, C. 2015 In : *European Journal of Lipid Science and Technology*. 117, 8, p. 1214-1224
Publication: Research - peer-review › Journal article – Annual report year: 2015

Nutramara conference: Assessing Marine Bioresources for Innovations in the Food Industry

Safar, H., Jacobsen, C. & Møller, P. 2015

Publication: Research - peer-review › Poster – Annual report year: 2015

Oxidative stability of electrospun nanofibers loaded with fish oil

García Moreno, P. J., Boutrup Stephansen, K., Guadix, A., Guadix, E. M., Chronakis, I. S. & Jacobsen, C. 2015 *Fats, oils and lipids: New challenges in technology, quality control and health: Book of abstracts*. Florence, Italy, p. 30-30 1 p.

Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2016

Physical and oxidative stability of fish oil-in-water emulsions stabilized with fish protein hydrolysates

García Moreno, P. J., Guadix, A., Guadix, E. M. & Jacobsen, C. 2015

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2016

Production of omega-3 nanodelivery systems by emulsion electrospinning

García Moreno, P. J., van der Kruijs, J., Boutrup Stephansen, K., Chronakis, I. S. & Jacobsen, C. 2015 *Electrospinning: principles, practice and possibilities 2015: Programme and abstract book*. London, UK, p. 22-22 1 p.

Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2016

Production of omega-3 rich fish oil from by-products of Danish trout farms

Honold, P. J., Nouard, M-L. & Jacobsen, C. 2015 *Book of Abstracts. DTU's Sustain Conference 2015*. Lyngby: Technical University of Denmark, 1 p. F-14

Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2015

Some strategies for the stabilization of long chain n-3 PUFA-enriched foods: A review

Jacobsen, C. 2015 In : *European Journal of Lipid Science and Technology*. 117, 11, p. 1853-1866

Publication: Research - peer-review › Review – Annual report year: 2015

The effect of thermal treatment on the quality changes of Antarctic krill meal during the manufacturing process: High processing temperatures decrease product quality

Lu, H. F. S., Bruheim, I., Ale, M. T. & Jacobsen, C. 2015 In : *European Journal of Lipid Science and Technology*. 117, 4, p. 411-420

Publication: Research - peer-review › Journal article – Annual report year: 2015

Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine

Taheri, A., Farvin, S., Jacobsen, C. & Baron, C. P. 2014 In : *Food Chemistry*. 142, p. 318-326

Publication: Research - peer-review › Journal article – Annual report year: 2014

Antioxidant activity of Cod (*Gadus morhua*) protein hydrolysates: In vitro assays and evaluation in 5% fish oil-in-water emulsion

Farvin, S., Andersen, L. L., Nielsen, H. H., Jacobsen, C., Jakobsen, G., Johansson, I. & Jessen, F. 2014 In : *Food Chemistry*. 149, p. 326-334

Publication: Research - peer-review › Journal article – Annual report year: 2014

Antioxidant properties and efficacies of synthesized alkyl caffeates, ferulates, and coumarates

Sørensen, A-D. M., Durand, E., Laguerre, M., Bayrasy, C., Lecomte, J., Villeneuve, P. & Jacobsen, C. 2014 In : *Journal of Agricultural and Food Chemistry*. 62, 52, p. 12553-12562 10 p.

Publication: Research - peer-review › Journal article – Annual report year: 2015

Antioxidative properties of some phototrophic microalgae grown in waste water

Safar, H., Jacobsen, C. & Møller, P. 2014

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2015

Development of harvesting and up concentration technologies for microalgae as an ingredient in fish feed

Safar, H., Jacobsen, C. & Møller, P. 2014 *Abstract Book - DTU Sustain Conference 2014*. Kgs. Lyngby: Technical University of Denmark, 1 p.

Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Development of healthy marine ingredients from waste products from smoked rainbow trout

Jacobsen, C., Honold, P. & Nouard, M-L. 2014 *Abstract Book - DTU Sustain Conference 2014*. Kgs. Lyngby: Technical University of Denmark, 1 p.

Publication: Research - peer-review › Conference abstract in proceedings – Annual report year: 2014

Development of volatile compounds during storage of different skin care products at various conditions

Horn, A. F., Thomsen, B. R., Hyldig, G., Elliot, R. & Jacobsen, C. 2014

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2014

Effect of temperature towards lipid oxidation and non-enzymatic browning reactions in krill oil upon storage

Lu, H. F. S., Bruheim, I., Haugsgjerd, B. O. & Jacobsen, C. 2014 In : *Food Chemistry*. 157, p. 398-407 10 p.

Publication: Research - peer-review › Journal article – Annual report year: 2014

Effects of dietary fatty acids on the production and quality of eggs and larvae of Atlantic cod (*Gadus morhua* L.)

Røjbek, M., Støttrup, J., Jacobsen, C., Tomkiewicz, J., Nielsen, A. & Trippel, E. A. 2014 In : *Aquaculture Nutrition*. 20, 6, p. 654-666

Publication: Research - peer-review › Journal article – Annual report year: 2014

Influence of Casein-Phospholipid Combinations as Emulsifier on the Physical and Oxidative Stability of Fish Oil-in-Water Emulsions

García Moreno, P. J., Horn, A. F. & Jacobsen, C. 2014 In : *Journal of Agricultural and Food Chemistry*. 62, 5, p. 1142-1152 11 p.

Publication: Research - peer-review › Journal article – Annual report year: 2014

Influence of dietary lipid and protein sources on the sensory quality of organic rainbow trout (*Oncorhynchus mykiss*) after ice storage

Green-Petersen, D., Hyldig, G., Jacobsen, C., Baron, C. P., Lund, I., Nielsen, H. H. & Jokumsen, A. 2014 In : *Journal of Aquatic Food Product Technology*. 23, 4, p. 333-346

Publication: Research - peer-review › Journal article – Annual report year: 2012

Lipid oxidation during instrumented dynamic in vitro digestion of marine oil-enriched milk

Meynier, A., Jacobsen, C., Thomsen, B. R., Brestaz, P., Ribourg, L., Viau, M. & Genot, C. 2014

Publication: Research - peer-review › Poster – Annual report year: 2014

Lipid profiling of some autotrophic microalgae grown on waste water

Safar, H., Jacobsen, C. & Møller, P. 2014

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2015

Oxidative stability and non-enzymatic browning reactions in Antarctic krill oil (*Euphausia superba*)

Lu, H. F. S., Bruheim, I. & Jacobsen, C. 2014 In : *Lipid Technology*. 26, 5, p. 111-114

Publication: Research - peer-review › Journal article – Annual report year: 2014

Quality changes in krill and krill products during their manufacturing process: the effect of temperature

Lu, H. F. S., Jacobsen, C. & Bruheim, I. 2014

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2014

The degree of lipophilization affects antioxidative efficacy of ferulates in omega-3 enriched milk

Sørensen, A-D. M., Lyneborg, K. S., Villeneuve, P. & Jacobsen, C. 2014

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2014

Antioxidant Effect of Seaweed Extracts in Vitro and in Food Emulsion Systems Enriched With Fish Oil

Larsen, D. B., Farvin, S. & Jacobsen, C. 2013

Publication: Research › Conference abstract for conference – Annual report year: 2013

A review on broodstock nutrition of marine pelagic spawners: the curious case of the freshwater eels (*Anguilla* spp.)
Heinsbroek, L. T. N., Støttrup, J. G., Jacobsen, C., Corraze, G., Kraiem, M. M., Holst, L. K., Tomkiewicz, J. & Kaushik, S. J. 2013 In : *Aquaculture Nutrition*. 19, supplement s1, p. 1-24
Publication: Research - peer-review › Journal article – Annual report year: 2013

Caffeates as antioxidants in emulsions and the effect of tocopherols
Sørensen, A-D. M., Durand, E., Villeneuve, P. & Jacobsen, C. 2013
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Characterization of Oxidative Stability of Fish Oil- and Plant Oil-Enriched Skimmed Milk
Saga, L. C., Kristinova, V., Kirkhus, B., Jacobsen, C., Skaret, J., Liland, K. H. & Rukke, E-O. 2013 In : *J A O C S*. 90, 1, p. 113-122
Publication: Research - peer-review › Journal article – Annual report year: 2013

Comparison of Three Methods for Extraction of Volatile Lipid Oxidation Products from Food Matrices for GC-MS Analysis
Jacobsen, C., Yesiltas, B., Berner, L. & Thomsen, B. R. 2013
Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Comparison of two methods for extraction of volatiles from marine PL emulsions: Short Communication
Lu, H. F. S., Nielsen, N. S. & Jacobsen, C. 2013 In : *European Journal of Lipid Science and Technology*. 115, 2, p. 246-251
Publication: Research - peer-review › Journal article – Annual report year: 2013

Development of a broodstock diet to improve embryonic development competence in female European eel *Anguilla anguilla*
Støttrup, J., Tomkiewicz, J., Jacobsen, C., Krüger-Johnsen, M., Holst, L. K. & Lauesen, P. 2013
Publication: Research › Paper – Annual report year: 2014

Effect of emulsifier type, pH and iron on oxidative stability of 5% fish oil-in-water emulsions
Nielsen, N. S., Horn, A. F. & Jacobsen, C. 2013 In : *European Journal of Lipid Science and Technology*. 115, 8, p. 874-889
Publication: Research - peer-review › Journal article – Annual report year: 2013

Effect of α -lactalbumin and β -lactoglobulin on the oxidative stability of 10% fish oil-in-water emulsions depends on pH
Horn, A. F., Wulff, T., Nielsen, N. S. & Jacobsen, C. 2013 In : *Food Chemistry*. 141, 1, p. 574-581
Publication: Research - peer-review › Journal article – Annual report year: 2013

Effects of organic plant oils and role of oxidation on nutrient utilization in juvenile rainbow trout (*Oncorhynchus mykiss*)
Lund, I., Dalsgaard, A. J. T., Jacobsen, C., Hansen, J. H., Holm, J. & Jokumsen, A. 2013 In : *Animal*. 7, 3, p. 394-403
Publication: Research - peer-review › Journal article – Annual report year: 2012

Forage fish quality: seasonal lipid dynamics of herring (*Clupea harengus* L.) and sprat (*Sprattus sprattus* L.) in the Baltic Sea
Røjbek, M., Tomkiewicz, J., Jacobsen, C. & Støttrup, J. 2013 In : *I C E S Journal of Marine Science*. 71, 1, p. 56-71
Publication: Research - peer-review › Journal article – Annual report year: 2013

Homogenization Pressure and Temperature Affect Protein Partitioning and Oxidative Stability of Emulsions
Horn, A. F., Barouh, N., Nielsen, N. S., Baron, C. P. & Jacobsen, C. 2013 In : *Journal of the American Oil Chemists' Society*. 90, 10, p. 1541-1550
Publication: Research - peer-review › Journal article – Annual report year: 2013

Impact of endogenous canola phenolics on the oxidative stability of oil-in-water emulsions
Sørensen, A-D. M., Friel, J., Winkler-Moser, J. K., Jacobsen, C., Huidrom, D., Reddy, N. & Thiyam-Holländer, U. 2013 In : *European Journal of Lipid Science and Technology*. 115, 5, p. 501-512
Publication: Research - peer-review › Journal article – Annual report year: 2013

Impact of primary amine group from aminophospholipids and amino acids on marine phospholipids stability: Non-enzymatic browning and lipid oxidation

Lu, H. F. S., Nielsen, N. S., Baron, C. P., Diehl, B. W. K. & Jacobsen, C. 2013 In : Food Chemistry. 141, 2, p. 879–888
Publication: Research - peer-review › Journal article – Annual report year: 2013

Investigation of oxidative degradation and non-enzymatic browning reactions in krill and fish oils

Thomsen, B. R., Haugsgjerd, B. O., Griinari, M., Lu, H. F. S., Bruheim, I., Vogt, G., Oterhals, Å. & Jacobsen, C. 2013 In : European Journal of Lipid Science and Technology. 115, 12, p. 1357-1366
Publication: Research - peer-review › Journal article – Annual report year: 2013

Methods to assess secondary volatile lipid oxidation products in complex food matrices

Jacobsen, C. & Yesiltas, B. 2013

Publication: Research › Conference abstract for conference – Annual report year: 2013

Modification of essential fatty acid composition in broodstock of cultured European eel *Anguilla anguilla* L.

Støttrup, J., Jacobsen, C., Tomkiewicz, J. & Jarlbæk, H. 2013 In : Aquaculture Nutrition. 19, 2, p. 172-185
Publication: Research - peer-review › Journal article – Annual report year: 2012

Notat fra DTU Fødevareinstituttet: Harske fiskeolier - om produktion, kvalitet og anvendelse af fiskeolie

Jacobsen, C. 2013 Søborg: Danmarks Tekniske Universitet, Fødevareinstituttet. 4 p.

Publication: Research › Report – Annual report year: 2013

Organic plant ingredients in the diet of Rainbow trout (*Oncorhynchus mykiss*): Impact on fish muscle composition and oxidative stability

Baron, C. P., Svendsen, G. H., Lund, I., Jokumsen, A., Nielsen, H. H. & Jacobsen, C. 2013 In : European Journal of Lipid Science and Technology. 115, 12, p. 1367-1377

Publication: Research - peer-review › Journal article – Annual report year: 2013

Oxidative changes during ice storage of rainbow trout (*Oncorhynchus mykiss*) fed different ratios of marine and vegetable feed ingredients

Timm Heinrich, M., Eymard, S., Baron, C. P., Nielsen, H. H. & Jacobsen, C. 2013 In : Food Chemistry. 136, 3-4, p. 1220-1230

Publication: Research - peer-review › Journal article – Annual report year: 2013

Oxidative Stability and Sensory Attributes of Fermented Milk Product Fortified with Fish Oil and Marine Phospholipids

Lu, H. F. S., Thomsen, B. R., Hyldig, G., Green-Petersen, D., Nielsen, N. S., Baron, C. P. & Jacobsen, C. 2013 In : J A O C S. 90, 11, p. 1673-1683

Publication: Research - peer-review › Journal article – Annual report year: 2013

Oxidative stability of krill oil (*Euphausia superba*)

Lu, H. F. S., Jacobsen, C., Bruheim, I., Griinari, M., Oterhals, A., Haugsgjerd, B. O. & Vogt, G. 2013

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Phenolic compounds and in vitro antioxidant activity of selected species of seaweeds from Danish coast

Farvin, S. & Jacobsen, C. 2013 In : Food Chemistry. 138, 2-3, p. 1670-1681

Publication: Research - peer-review › Journal article – Annual report year: 2013

Phenolipids as antioxidants in omega-3 enriched food products

Sørensen, A-D. M., Aleman, M., Durand, E., Villeneuve, P., Bou, R., Guardiola, F. & Jacobsen, C. 2013

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Physico-chemical properties, oxidative stability and non-enzymatic browning in marine phospholipid emulsions and their use in food applications

Lu, H. F. S., Jacobsen, C., Baron, C. P. & Nielsen, N. S. 2013 Søborg: DTU Food. 210 p.

Publication: Research › Ph.D. thesis – Annual report year: 2013

Physico-chemical properties, oxidative stability and non-enzymatic browning reactions in marine phospholipids emulsions and their applications for food enrichment

Lu, H. F. S., Nielsen, N. S., Baron, C. P. & Jacobsen, C. 2013

Publication: Research - peer-review › Conference abstract for conference – Annual report year: 2013

Recent advances in the field of omega-3-lipids

Jacobsen, C. 2013

Publication: Research › Conference abstract for conference – Annual report year: 2013

Retardation Of Lipid Oxidation In Fish Oil-Enriched Fish Pâté- Combination Effects

Nielsen, N. S. & Jacobsen, C. 2013 In : *Journal of Food Biochemistry*. 37, 1, p. 88-97

Publication: Research - peer-review › Journal article – Annual report year: 2013

Role of hydrophobicity on antioxidant activity in lipid dispersions, From the polar paradox to the cut-off theory

Laguerre, M., Sørensen, A-D. M., Bayrasy, C., Lecomte, J., Jacobsen, C., Decker, E. A. & Villeneuve, P. 2013 *Lipid Oxidation: Challenges in food systems*. Logan, A., Nienaber, U. & Pan, X. . S. (eds.). United States of America: AOCS Press, Ch. 8

Publication: Research - peer-review › Book chapter – Annual report year: 2013

Ultra structure of oil-in-water emulsions a comparison of different microscopy- and preparation methods

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Jacobsen, C., Hartvigsen, K., Thomsen, M. H., Hansen, L. F., Lund, P., Skibsted, L. H., Hølmer, G. K., Adler-Nissen, J. & Meyer, A. S. 2001 In : *Journal of Agricultural and Food Chemistry*. 49, 2, p. 1009-1019

Publication: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil-enriched mayonnaise 4 : Effect of tocopherol concentration on oxidative deterioration

Jacobsen, C., Hartvigsen, K., Lund, P., Thomsen, M. K., Skibsted, L. H., Hølmer, G. K., Adler-Nissen, J. & Meyer, A. S. 2001 In : *European Food Research and Technology*. 212, 3, p. 308-318

Publication: Research - peer-review › Journal article – Annual report year: 2001

Oxidation in fish oil enriched mayonnaise : Ascorbic acid and low pH increase oxidative deterioration

Jacobsen, C., Timm Heinrich, M. & Meyer, A. S. 2001 In : *Journal of Agricultural and Food Chemistry*. 49, 8, p. 3947-3956

Publication: Research - peer-review › Journal article – Annual report year: 2001

A check list for multi-instrument projects

Martens, H. & Jacobsen, C. 2000 *Danmarks Fiskeriundersøgelser, Afdeling for Fiskeindustriel Forskning*. 12 p. (DFU-rapport; No. 77-00).

Publication: Research › Report – Annual report year: 2000

Effect of ascorbic acid on iron release from the emulsifier interface and on the oxidative flavor deterioration in fish oil enriched mayonnaise

Jacobsen, C., Meyer, A. S. & Adler-Nissen, J. 2000 In : *Journal of Agricultural and Food Chemistry*. 47, p. 4917-4926

Publication: Research - peer-review › Journal article – Annual report year: 2000

Mechanism of initiation of oxidation in mayonnaise enriched with fish oil as studied by electron spin resonance spectroscopy

Thomsen, M. K., Jacobsen, C. & Skibsted, L. H. 2000 In : European Food Research and Technology. 211, 6, p. 381-386

Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation in fish-oil-enriched mayonnaise 2 : Assessment of the efficacy of different tocopherol antioxidant systems by discriminant partial least squares regression analysis

Jacobsen, C., Hartvigsen, K., Lund, P., Adler-Nissen, J., Hølmer, G. K. & Meyer, A. S. 2000 In : European Food Research and Technology. 210, 4, p. 242-257

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

Jacobsen, C., Hartvigsen, K., Lund, P., Thomsen, M. K., Skibsted, L. H., Adler-Nissen, J., Hølmer, G. K. & Meyer, A. S. 2000 In : European Food Research and Technology. 211, p. 86-98

Publication: Research - peer-review › Journal article – Annual report year: 2000

Oxidation mechanisms in mayonnaise enriched with fish oil

Jacobsen, C. 2000 *Proceedings of 29th WEFTA Meeting, 10 - 14 october, 1999 - Leptocarya - Pieria, Greece*. Thessaloniki: Greek Society of Food Hygienists and Technologists, 448 p.

Publication: Research › Article in proceedings – Annual report year: 2000

Multivariate data analysis for more effective R&D and better quality control in the laboratory

Martens, H., Martens, M. & Jacobsen, C. 1999 In : Managing the Modern Laboratory. 4, p. 9-17

Publication: Research › Journal article – Annual report year: 1999

Oxidation in fish-oil-enriched mayonnaise 1 : Assessment of propyl gallate as an antioxidant by discriminant partial least squares regression analysis

Jacobsen, C., Hartvigsen, K., Lund, P., Meyer, A. S., Adler-Nissen, J., Holstborg, J. & Hølmer, G. K. 1999 In : European Food Research and Technology. 210, p. 13-20

Publication: Research - peer-review › Journal article – Annual report year: 1999

Oxidation mechanisms in fish oil enriched emulsions

Jacobsen, C. 1999 DIFRES. 95 p.

Publication: Research › Ph.D. thesis – Annual report year: 1999

Oxidation mechanisms in real food emulsions : Oil-water partition coefficients of selected volatile off-flavor compounds in mayonnaise

Jacobsen, C., Meyer, A. S. & Adler-Nissen, J. 1999 In : European Food Research and Technology: international journal of food research and technology. 208, p. 317-327

Publication: Research - peer-review › Journal article – Annual report year: 1999

Partitioning of selected antioxidants in mayonnaise

Jacobsen, C., Schwarz, K., Stockmann, H., Meyer, A. S. & Adler-Nissen, J. 1999 In : Journal of Agricultural and Food Chemistry. 47, 9, p. 3601-3610

Publication: Research - peer-review › Journal article – Annual report year: 1999

Sensory impact of lipid oxidation in complex food systems

Jacobsen, C. 1999 In : European Journal of Lipid Science and Technology. 101, p. 484-492

Publication: Research - peer-review › Journal article – Annual report year: 1999

Interactions between functional ingredients, antioxidants and off-flavour compounds in mayonnaise with fish oil

Jacobsen, C., Meyer, A. S. & Adler-Nissen, J. 1998

Publication: Research › Conference abstract for conference – Annual report year: 1998

Oxidation mechanisms in real food emulsions : Method for separation of mayonnaise by ultracentrifugation

Jacobsen, C., Meyer, A. S. & Adler-Nissen, J. 1998 In : Journal of Food Lipids. 5, 2, p. 87-101

Publication: Research - peer-review › Journal article – Annual report year: 1998

Fate of the synergistic antioxidant system ascorbic acid, lecithin, and tocopherol in mayonnaise: Partion of ascorbic acid

Meyer, A. M. B. & Jacobsen, C. M. 1996 In : Journal of Food Lipids. 3, p. 139-147

Publication: Research - peer-review › Journal article – Annual report year: 1996

Fate of the synergistic antioxidant system ascorbic acid, lecithin, and tocopherol in mayonnaise : Partition of ascorbic acid

Meyer, A. S. & Jacobsen, C. 1996 In : Journal of Food Lipids. 3, 2, p. 139-147

Publication: Research - peer-review › Journal article – Annual report year: 1996

Formulation of fish diets with reduced phosphorus content

Jacobsen, C. & Børresen, T. 1995 In : Water Science and Technology. 31, 10, p. 167-173

Publication: Research - peer-review › Journal article – Annual report year: 1995

Projects:

Valorization of red seaweed biomasses towards future sustainability (VALSEA), Multiextraction of Bioactive Compounds from Macroalgae

Naseri, A., Jacobsen, C. & Holdt, S. L.

01/02/2016 → 31/01/2019

Project: PhD

Optimization of processes, yield and biomass composition in large scale macroalgal cultivation in open ocean environments

Grandorf Bak, U., Jacobsen, C., Gregersen, O. & Holdt, S. L.

15/01/2016 → 14/01/2019

Project: PhD

Valorization of red seaweed biomasses towards future sustainability (VALSEA), Multiextraction of Bioactive Compounds from Macroalgae

Holdt, S. L., Jacobsen, C. & Naseri, A.

01/01/2016 → 31/12/2019

Project

Lipid Oxidation in High Fat Omega-3 Delivery Emulsions

Yesiltas, B., Jacobsen, C. & Sørensen, A. M.

01/12/2015 → 30/11/2018

Project: PhD

Development of omega-3 nanodelivery systems using electrospinning processing

García Moreno, P. J., Jacobsen, C., Chronakis, I. S. & Boutrup Stephansen, K.

24/08/2015 → 24/08/2017

Project

High value protein products in seaweed

Jacobsen, C., Holdt, S. L., Naseri, A., Kryger, K. & Jessen, F.

20/10/2014 → 31/01/2016

Project

Ekstraktion af glycoprotein fra tang

Farvin Habebullah, S., Jacobsen, C. & Kryger, K.

15/08/2014 → 15/02/2015

Project

Eel hatchery technology for a sustainable aquaculture (EEL-HATCH) (39181)

Tomkiewicz, J., Haslund, O. H., Husum, J., Støttrup, J. G., Butts, I., Krüger-Johnsen, M., Sørensen, S. R., Politis, S. N., Lund, I. & Jacobsen, C.

01/04/2014 → 30/09/2017

Project

Udvikling af bæredygtige innovative fødevarer ingredienser på basis af ørredrestprodukter

Jacobsen, C., Nouard, M., Nielsen, H. H., Sloth, J. J., Rasmussen, R. R., Berner, L., Vu, T. T. T., Hansen, E. D., Ørum, P., Honoré, L. & Barlach, A.

01/01/2014 → 31/12/2015

Project

Udvikling af bæredygtige innovative fødevarer ingredienser på basis af ørredrestprodukter

Jacobsen, C., Barlach, A., Honold, P., Sørensen, A. M., Nouard, M., Jessen, F., Sloth, J. J., Rasmussen, R. R., Berner, L., Vu, T. T. T., D. Hansen, E. & Ørum, P.

01/01/2014 → 31/12/2015

Project

Lipid oxidation in skin care products

Thomsen, B. R. & Jacobsen, C.

01/01/2014 → 07/09/2017

Project: PhD

Micro -algae biomass as an alternative resource for fishmeal and fish oil in the production of fish feed

Safafar, H., Jacobsen, C. & Møller, P.

01/11/2013 → 31/10/2016

Project: PhD

Quality improvement of krill oil and other krill products

Lu, H. F. S. & Jacobsen, C.

01/02/2013 → 30/06/2015

Project

Muscle-specific stability of pork packaged in modified atmosphere during refrigerated storage

Spanos, D., Jacobsen, C., Baron, C. P., Christensen, M., Tørngren, M. A., Jessen, F., Ertbjerg, P. & Lund, M. N.

01/11/2012 → 21/04/2016

Project: PhD

Extraction and characterisation of highly biocative ingredients from Nordic marine algae

Hermund, D. B., Jacobsen, C., Nielsen, K. F., Sloth, J. J., Andersen, M. L. & Hotchkiss, S.

01/06/2012 → 21/04/2016

Project: PhD

Novel bioactive seaweed based ingredients and products

G. Kristinsson, H., Jacobsen, C., Larsen, D., Torp, E., Sigurðsson, G., Tómasson, G. & Folland, S.

01/01/2012 → 31/01/2016

Project

Effects of emulgating dietary fat with dairy phospholipids on establishment of the gut microbiota

Bennike, R. M. G., Helligren, L., Licht, T. R., Jacobsen, C., Ahmé, S. & Lauridsen, C.

01/12/2011 → 02/09/2015

Project: PhD

Sensory factors in food satisfaction

Andersen, B. V., Hyldig, G., Jørgensen, B. M., Jacobsen, C., Monteleone, E. & Wendin, K.

01/11/2011 → 01/04/2015

Project: PhD

Phenolipids as antioxidants in omega-3 model and real food systems - Effect of alkyl chain length and concentration

Sørensen, A. M., Jacobsen, C., Villeneuve, P. & Storrø, I.

01/07/2011 → 30/09/2014

Project

Phenolipids as antioxidants in omega-3 model and real food systems - Effect of alkyl chain length and concentration

Sørensen, A. M., Jacobsen, C., Villeneuve, P. & Storrø, I.

01/07/2011 → 01/06/2014

Project

Innovative Applications of marine phospholipids for development of healthy foods

Lu, H. F. S., Jacobsen, C., Baron, C. P., Nielsen, N. S., Hellgren, L., Løvaas, E. & Olsen, K.

15/10/2009 → 24/04/2013

Project: PhD

Aquatic Resources as a Source of Potential Natural Antioxidants for Food Industry

Farvin Habebullah, S., Jacobsen, C., Gram, L., Jessen, F., Nielsen, H. H. & Nielsen, K. F.

01/01/2009 → 31/12/2012

Project

Reproductive Ecology: Effect of dietary fatty acids on ovarian maturation, spawning time and quality of eggs and larvae in Eastern Baltic cod

Røjbek, M., Støttrup, J. G., Jacobsen, C., Tomkiewicz, J., Grønkjær, P. & Kraus, G.

01/10/2008 → 27/06/2012

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

Kristensen, M. B., Wilcks, A., Bergström, A., Nellemann, C., Kølln, C., Licht, T. R., Jacobsen, C., Nielsen, N. S., Horn, A. F., Mathiassen, J. H., Hellgren, L., Fink, L. N., Frøkjær, H. & Broeng Metzendorff, S.

07/08/2007 → 30/11/2011

Project

Nutritional Immunology

Kristensen, M. B., Wilcks, A., Bergström, A., Andersen, J. B., Nellemann, C., Kølln, C., Jacobsen, C., Nielsen, N. S., Horn, A. F., Licht, T. R., Mathiassen, J. H., Hellgren, L. & Fink, L. N.

01/08/2007 → 31/12/2011

Project

Nutritional Immunology

Licht, T. R., Wilcks, A., Bergström, A., Andersen, J. B., Metzendorff, S. B., Frøkjær, H., Fink, L. N., Hellgren, L., Jacobsen, C. & Nielsen, N. S.

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

Enzymatic Lipophilisation of Bioactive Compounds

Lue, B., Adler-Nissen, J., Jacobsen, C., Jørgensen, B. M., Meyer, A. S., Xu, X. & Guo, Z.

01/04/2006 → 30/06/2008

Project: PhD

Nutritious and tasty omega-3 rich foods for a slim and healthy population

Jacobsen, C.

01/01/2006 → 31/12/2009

Project

Fish oil enrichments

Jacobsen, C., Nielsen, N. S., Jørgensen, J., Mu, H., Porsgaard, T., Jensen, K., Scholderer, J., Hagemann, K., Krutulyte, R., Elgaard, P., Nielsen, B., Graverholt, J. P., Affertsholt, T., Pedersen, P. & Brønner, K. W.

01/01/2005 → 31/12/2008

Project

Structured lipids for fish feed for rainbow trouts

Jacobsen, C., Nielsen, N. S., Nielsen, H. H., Jørgensen, J., Mu, H., Götttsche, J. R., Xu, X. & Holm, J.

01/01/2004 → ...

Project

Production and Nutritional Aspects of Butter Enriched with Diacylglycerols

Kristensen, J. B., Mu, H., Jacobsen, C., Nielsen, N. S., Xu, X., Hellgren, L., Adlercreutz, P. & Jensen, M. M.

15/10/2002 → 27/03/2006

Project: PhD

Oxidationsbeskyttelse af fiskeolieholdige produkter

Bruni Let, M., Meyer, A. S., Jacobsen, C., Jørgensen, B. M., Andersen, H. J. & Nilsson, A.

01/01/2002 → 18/05/2007

Project: PhD

Production of margarine fats by lipase-catalysed interesterification a process, quality, and nutritional study for industrial application

Zhang, H., Adler-Nissen, J., Jacobsen, C., Nilsson, J., Pedersen, L. S., Hellgren, L., Adlercreutz, P. & Mortensen, B.

01/10/2001 → ...

Project: PhD

FAO Fish Oil

Jensen, B., Jacobsen, C. & Vu, T. T. T.

01/07/1999 → 01/07/2000

Project

Oxidationsmekanismer i fiskeolieholdige

Jacobsen, C., Adler-Nissen, J., Børresen, T. & Meyer, A. S.

01/11/1996 → ...

Project: PhD

Oxidation mechanisms in fish oil enriched emulsions

Børresen, T., Vu, T. T. T., Jacobsen, C., Hartvigsen, K., Lund, P., Datta, S., Hølmer, G. K., Meyer, A. S., Green, E., Reitz, S. & Adler-Nissen, J.

01/05/1996 → 31/12/1999

Project

Activities:

Artikel Kosttilskud med antioxidanter

Charlotte Jacobsen (Participant), Kristeligt Dagblad, 4 Feb 2016

Activity: Appearance in mass media › Participation in Interview for Printed Media

Sundhedseffekter af rødvin og fiskeolie

Charlotte Jacobsen (Participant), Jyllandsposten JP Premium net, 12 May 2016

Activity: Appearance in mass media › Participation in Interview for Web Based Media

105th AOCS Annual Meeting & Expo

Charlotte Jacobsen (Reviewer), 4 May 2014, 105th AOCS Annual Meeting & Expo

Activity: Participation in conference/workshop/course/seminar › Organisation of and participation in conference

Temadag om fiskeolie

Charlotte Jacobsen (Invited speaker), 25 Jun 2014,

Activity: Participation in conference/workshop/course/seminar › Participation in workshop, seminar, course

11th EuroFedLipid Conference

Charlotte Jacobsen (Reviewer), 14 Sep 2014, 11th EuroFedLipid Conference

Activity: Participation in conference/workshop/course/seminar › Organisation of and participation in conference

Microalgae workshop

Charlotte Jacobsen (Coordinator), 26 Nov 2014, Microalgae workshop

Activity: Participation in conference/workshop/course/seminar › Participation in workshop, seminar, course

Winner of Agro Business Park's Innovation competition 2014

Charlotte Jacobsen (Participant), AgroPark, Denmark, Nov 2014

Activity: Other research and communication activities › Prizes, scholarships, distinctions

European Journal of Lipid Science and Technology

Charlotte Jacobsen (Editor), 2014

Activity: Ongoing editorial work › Editor of Research journal

Fisk og fiskeolie

Charlotte Jacobsen (Interview person), DR Kontant, 23 Jan 2013

Activity: Appearance in mass media › Participation in TV Programme

Flødeskum

Charlotte Jacobsen (Interview person), DR P3, 18 Apr 2013

Activity: Appearance in mass media › Participation in Radio Programme

Æg's indhold af næringsstoffer i sammenhæng med produktionsform

Charlotte Jacobsen (Interview person), DR1, 12 Jun 2013 → 13 Jun 2013

Activity: Appearance in mass media › Participation in TV Programme

Ingredienskonference

Charlotte Jacobsen (Interview person), FoodCulture, 9 Sep 2013

Activity: Appearance in mass media › Participation in Interview for Printed Media

Laks' indhold af omega-3 fedtsyrer

Charlotte Jacobsen (Interview person), DR1, 12 Sep 2013 → 16 Sep 2013

Activity: Appearance in mass media › Participation in TV Programme

Harske fiskeoliekapsler

Charlotte Jacobsen (Interview person), DR "Kontant", 2 Nov 2012
Activity: Appearance in mass media › Participation in TV Programme

Journal of American Oil Chemist's Society

Charlotte Jacobsen (Editor), 2011
Activity: Ongoing editorial work › Editor of Research journal

Journal of Aquatic Food Products

Charlotte Jacobsen (Editor), 2011
Activity: Ongoing editorial work › Editor of Research journal

Coaching

Charlotte Jacobsen (Interview person), 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Interview for Printed Media

Filmen "Food Inc"

Charlotte Jacobsen (Interview person), 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Interview for Printed Media

Nu3Health

Charlotte Jacobsen (Interview person), 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Interview for Printed Media

Nu3Health

Charlotte Jacobsen (Interview person), Børsen, 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Interview for Printed Media

Omega-3 indhold i fisk

Charlotte Jacobsen (Interview person), 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Radio Programme

Omega-3 indhold i fisk

Charlotte Jacobsen (Interview person), 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Interview for Printed Media

Omega-3 indhold i opdrættede fisk

Charlotte Jacobsen (Interview person), 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Interview for Printed Media

Prisforskelle på fiskeoliekapsler

Charlotte Jacobsen (Interview person), 1 Jan 2010 → ...
Activity: Appearance in mass media › Participation in Interview for Printed Media

Kan fisks sundhedspotentiale udnyttes til innovativ produktudvikling?

Charlotte Jacobsen (Speaker), 28 Jan 2010
Activity: Lecture and oral contribution

Omega-3 indhold og kvalitet af fiskeoliekapsler fra Helsecare

Charlotte Jacobsen (Interview person), 31 Aug 2010 → 3 Sep 2010
Activity: Appearance in mass media › Participation in Radio Programme