

Udvikling af en ny og sundere svinefedtråvare via enzymmodificering

Liste over publikationer mm., der er et direkte resultat af projektet:

1. Sundere fedt som modsvar på fedmeepidemien. Ingeniøren/Ernæring 11.5. 2007 (nr.19) s. 8
2. Ny type af svinefedt skal forebygge sygdomme. Ingeniøren/Ernæring 11.5. 2007 (nr.19) s. 9
3. Kampen om at opfinde chokoladen, man kan tabe sig af. Politiken 20.5.2007 PS, s.3
4. Sundere pølser på vej. Orientering. Danish Meat Association. 15.08.2007
5. Enzymer skal give sundere kødprodukter. 19.12.2006. Nyhedsbrevet. Danishmeat.
6. Cheong, L.Z., Zhang, H., Nersting, L., Jensen, K., Haagenen, J.A.J., & Xu, X. (2010). Physical and sensory characteristics of pork sausages from enzymatically modified blends of lard and rapeseed oil during storage. *Meat Science*. 85: 691-699.
7. Cheong, L.Z., Zhang, H., Xu, Y., Xu, X.(2009). Physical Characterization of Lard Partial Acylglycerols and Their Effects on Melting and Crystallization Properties of Blends with Rapeseed Oil. *Journal of Agricultural and Food Chemistry*. 57(11): 5020-5027.
8. Cheong, L.Z., & Xu, X. (2009). Enzymatically modified lard and omega 3 oils: your answer to a healthier heart. Presented at 7th Annual Inano Meeting, January 21, Aarhus, Denmark.
9. Cheong, L.Z., & Xu, X. (2010). Enzymatic modification of lard-based fat. Presentation at 101st AOCS Annual Meeting & Expo . May 16-19, Arizona, USA.