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I am responsible for the coordination of the AQFood programme

**Teaching activities:** I am contributing to the AQFood course ([Safety and Health Effects of Aquatic Food](#)) and my lecture topics include health effects of seafood and bioactive compounds in seafood such as omega-3 fatty acid, vitamin D, selenium, taurine etc. I am also the local responsible for other AQFood core courses.

**Research:** I am group leader for the Research Group for Bioactives – Analysis and Application. The ambition of the group is to obtain knowledge and develop technologies and processes, which can contribute to: 1) improving the eating quality and oxidative stability of food, 2) increasing the population's intake of healthy foods, which are rich in vitamins, healthy lipids and proteins/peptides

These goals will be achieved by generating new knowledge about the biological activity of vitamins and the mechanisms behind protein and lipid oxidation in foods and by developing new strategies to optimize the stability of vitamins, lipids and proteins and the eating quality of foods.

The group will also perform research to optimize the content of bioactive compounds in algae biomass and will develop innovative technologies, which can secure the exploitation of new resources, particularly from waste products from the fish industry and from seaweed and micro algae. These technologies include harvesting, extraction, up concentration and fractionation of bioactive compounds, which can be applied in the food, feed and skin care industries.

The group collaborates with both national and international universities and companies