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## LIST OF PAPERS

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This thesis is based on the following four papers. The papers are included as full text chapters in this thesis.

- I. Ursula Kehlet, Mette Pagter, Margit D. Aaslyng, Anne Raben. **Meatballs with 3% and 6% dietary fibre from rye bran or pea fibre – effects on sensory quality and subjective appetite sensations.** *Meat Science* 2017; 104:973-981
  
- II. Ursula Kehlet, Josephine Kofod, Jens Juul Holst, Christian Ritz, Margit D. Aaslyng, Anne Raben. **Addition of rye bran and pea fiber to pork meatballs favorably affects appetite sensations in healthy men, but does not change glycemic or hormonal responses - a randomized cross-over meal test study.** *Submitted after reviewer comments to Journal of Nutrition, May 2017*
  
- III. Ursula Kehlet, Lars Bager Christensen, Anne Raben, Margit D. Aaslyng. **Physico-chemical, orosensory, and microstructural properties of meat products containing rye bran, pea fiber or a combination of the two.** *In preparation. Intended for submission to Food Science & Technology*
  
- IV. Ursula Kehlet, Bhaskar Mitra, Jorge Ruiz Carrascal, Anne Raben, Margit D. Aaslyng. **The satiating properties of pork are not affected by cooking method, LTLT holding time and pork structure – a randomized cross-over meal test study.** *Submitted to Food & Nutrition Research, February 2017*