



**Food Science
Department**

Disclosure Ag-1119

Methods to Extract Pure Fish Oil

Inventor: Subramaniam Sathivel

Description:

LSU AgCenter scientists have developed methods to extract oil from fish that produces a product with fewer impurities, such as free fatty acids and peroxides. The lack of these impurities helps ensure that the oils will last longer and be more beneficial when ingested. Because the method can remove many impurities at once, fewer steps and less time are needed to produce high quality oil.

Advantage:

- Purer fish oils
- Reduced refining costs
- Faster processing

Commercial Uses:

- Production of fish oil

Find Intellectual Property on the Web @ www.lsuagcenter.com/intellectual