



**Food Science  
Department**

Disclosure Ag-1119

## Methods to Extract Pure Fish Oil

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### **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

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