

Title (en)
PURIFICATION OF DHA CONTAINING OILS

Title (de)
REINIGUNG VON DHA-HALTIGEN ÖLEN

Title (fr)
PURIFICATION D'HUILES CONTENANT DU DHA

Publication
EP 3585369 A4 20200826 (EN)

Application
EP 18757985 A 20180221

Priority
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Abstract (en)
[origin: WO2018156596A1] The various examples presented herein are directed to an oil composition comprising at least one carotenoid in an amount greater than 50 mg/kg by weight of the oil composition; a docosahexaenoic acid (DHA) content greater than about 25% of the total weight of fatty acids present in the oil composition; and less than 80 ppb of trans-2-pentanal (t-2-P), less than 30 ppb of hexanal, less than 15 ppb heptanal, or less 1500 ppb of dimethyldisulfide (DMDS).

IPC 8 full level
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