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(54) **METHOD FOR PRODUCING A CONCENTRATE OF EICOSAPENTAENOIC AND
DOCOSAHEXAENOIC ACID ESTERS**

VERFAHREN ZUR HERSTELLUNG EINES KONZENTRATS AUS EICOSAPENTAENSÄURE- UND
DOCOSAHEXAENSÄUREESTERN

PROCÉDÉ POUR L'OBTENTION D'UN CONCENTRÉ D'ESTERS D'ACIDES
EICOSAPENTAÉNOÏQUE ET DOCOSAHEXAÉNOÏQUE

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- **Amtsblatt der Europäischen Union, Die Europäische Kommission; Verordnung (EU) Nr. 252/2012 der Kommission vom 21 März 2012**
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Description**Field of the application**

5 **[0001]** This invention is related to a process for obtaining a concentrate of esters of eicosapentaenoic and docosahexaenoic acids from marine oils.

Background of the invention

10 **[0002]** The importance of long-chain polyunsaturated fatty acids of the ω -3 type, the acids (all cis)- 5, 8, 11, 14, 17 eicosapentaenoic, hereinafter EPA, and (all cis)-4, 7, 10, 13, 16, 19 docosahexaenoic, hereinafter DHA, as a base for pharmaceutical or food ingredients is now well known and documented because of their use, among others, to prevent arteriosclerosis and cardiovascular diseases, alleviate inflammatory conditions and delay the growth of tumors. As a consequence, experts recommend a daily intake of said fatty acids in doses ranging between 0.5 and 10 g.

15 **[0003]** One of the richest sources of EPA and DHA are oils of marine origin such as fish oils of different origin such as sardines, jack mackerel, anchovy, salmon, codfish and others. Typically, the combined content of EPA and DHA in said oils is between 10 to 35% by weight. Consequently, the first attempts to provide food and pharmaceutical supplements rich in EPA and DHA were based on fish oils that were refined in order to remove their characteristic unpleasant odor and flavor, for the purpose of developing a type of food or pharmaceutical ingredient fit for human consumption. These refining processes resorted mainly to the classic processes for refining vegetable oils and specific adaptations of said processes to the raw material concerned (Lindsay, USP 4,915,876; Chang, USP 4,874,629; Marschner, USP 4,804,555; Stage, USP 4,59,9,143; Merck, USP 4,838,997).

20 **[0004]** Nevertheless, current attempts to provide EPA- and DHA-based food and pharmaceutical products from refined oils of marine origin have not been successful to provide a product whose organoleptic properties were acceptable and which was free of the typical side effects such as gastric reflux, stomach and skin irritation and meteor tympanites, among others. These characteristics are accentuated when EPA and DHA are consumed in quantities over 1 g, that is, doses equivalent to about 5 g of fish oil, producing the mentioned side effects in the consumer.

25 **[0005]** Consequently, the efforts to provide EPA and DHA have been directed towards the production of concentrates of these acids from marine oils. These concentrates may contain between 40 to 95% of EPA and DHA by weight, either in the form of free acids, in the form of esters, typically ethyl esters or mono-, di- or triglycerides. The main aim of these processes is to provide concentrates of EPA and DHA that have better organoleptic properties of flavor, odor and color that can be used directly in products for therapeutic use in humans, as an active pharmaceutical ingredient or as food ingredients in general. Nevertheless, the processes of the state of the art are not capable of providing products able to keep their desirable organoleptic properties over time, that is, products in which undesirable reversion in time of the organoleptic properties, mainly odor and flavor, do not occur and which lack the typical side effects of the marine oils and their derivatives, such as gastric reflux, flatulence, allergy among others. This is obvious from the fact that none of the concentrates of EPA and DHA currently available commercially is intensively used as a food ingredient, but instead their use is restricted to the form of syrups in which the flavor has been disguised or in the form of dragees or in micro-encapsulated form, all this with the purpose of hiding or minimizing the undesirable flavor and odor that develop in said products over time. Additionally, these concentrates are not suitable either for therapeutic uses that normally require relatively high doses of EPA or DHA, such as several grams per day, because at these doses the undesirable side effects of the concentrates are even more accentuated.

30 **[0006]** Another approach for providing EPA or DHA for human consumption derived from marine oils has been the development of processes to obtain pure EPA or DHA, as is disclosed in US patent 6,846,942. Nevertheless, obtaining pure EPA or DHA means passing first through the production of a mixture of EPA and DHA; commercially there does not seem to be an advantage to this approach, and as can be observed in the documents of Table I, most of the processes disclosed deal with the preparation of concentrates containing EPA and DHA either in the form of free acids or in the form of esters.

35 **[0007]** Numerous processes disclosed in the prior art, addressed to obtaining concentrates of ω -3 fatty acids from oil are shown in Table 1.

40 **[0008]** European patent No. 0 409 903 discloses a process for preparing mixtures containing EPA and DHA from animal or vegetable oils. The process comprises the steps of saponifying the raw material, the animal or vegetable oil, acidifying the saponified mixture immediately, and then, extracting the acids formed with petroleum ether until exhaustion. The extracts are then washed with water, the solvent removed and the residue subjected to one or more steps of molecular distillation at a pressure of 0.133 Pa and a temperature between 110 - 120 °C. A distillate is obtained that contains between 35 and 90% EPA and DHA.

Table 1: International Patents and Patent Applications related to the production of DHA and EPA

Document	Title
20030027865	Method for isolating highly purified fatty acids using crystallization.
20040022923	Marine oils with reduced levels of contaminants
20040236128	Method for preparing pure EPA and pure DHA
20050201997	Dioxin elimination promoter
20050256326	Process for decreasing environmental contaminants in an oil or fat, a fluid for decreasing volatile environmental contaminants, a food supplement
20080268117	Method for purifying oils containing EPA and DHA
3682993	Purification of oils
4554107	Refined fish oils and the process for production thereof
4599143	Process for deodorizing and/or physical refining of edible organic oils, fats and esters with a high boiling point
4623488	Refined fish oils and the process for production thereof
4675132	Polyunsaturated fatty acids from fish oils
4692280	Purification of fish oils.
4792418	Method of extraction and purification of polyunsaturated fatty acids from natural sources.
4838997	Process for deodorizing triglyceride oils
4855154	Process for deodorizing marine oils
4874629	Purification of oil
4915876	Process for deodorizing and stabilizing polyunsaturated oils
4966734	Deodorization of fatty ester mixtures
5006281	Process for the production of animal oils
5023100	Fish oil
5130061	Process for the extraction of polyunsaturated fatty acid esters from fish oils
5679809	Concentrate of polyunsaturated fatty acid ethyl esters
5693835	Fish oil having decreased fish odor and a method for preparing the same
5945318	Refining of oil compositions
6190715	Process for producing edible quality refined fish oil from menhaden, and other similar fish containing omega-3 long chain fatty acids.
6204401	Purification of polyunsaturated fatty acid glycerides
6214396	Method and plant for extraction of fish oil and resulting products
6261608	Method for the preparation of refined fish oil
6528669	Recovery of polyunsaturated fatty acids from urea adducts
6537787	Enzymatic methods for polyunsaturated fatty acid enrichment
6664405	Method for isolating highly purified unsaturated fatty acid using crystallization
6846942	Method for preparing pure EPA and pure DHA
EP0409903B1	Process for preparing polyunsaturated fatty acids
EP0749468B1	Refining of oil compositions

(continued)

Document	Title
EP0968264B1	Purification of glycerides from fatty acids
EP1153114B1	Lipase-catalysed esterification of marine oil
EP1178103A1	Purification of crude PUFA oils
EP1202950B1	Recovery of polyunsaturated fatty acids from urea adducts
EP1996686A1	Omega 3
JP2007138181	Process for preparing material with a high content of long-chain polyunsaturated fatty acids

[0009] US patent 5,130,061 discloses a process for the preparation of a mixture of ethyl esters having high concentration of EPA and DHA from fish oils of different origin. The process disclosed comprises the steps of transesterifying fish oil with ethyl alcohol, followed by the extraction of the transesterified product with hexane and silica gel chromatography of the extracted product. Then, the product resulting from the chromatography is subjected to one or more steps of molecular distillation at a pressure of about 0.001 mmHg and temperature between 65 to 70 °C. Optionally, prior to the distillation, the product resulting from the chromatography may be crystallized from acetone at -40 °C and then subjected to distillation.

[0010] Many of the processes disclosed can provide products with acceptable organoleptic properties, but in all of them the above-described side effects are produced and the reversion to fishy smell and flavor occurs over time, unlike in the product obtained by means of the process of the present invention that maintains its neutral organoleptic properties stored at room ambient conditions during a period of at least three months and without significant side effects. Neutral organoleptic properties means a product having acceptable organoleptic properties in the absence of additives to disguise the flavor or odor, while acceptable organoleptic properties are understood to refer to a product organoleptically and sensorily evaluated by a sensory panel trained in evaluating edible oils, composed of at least 9 members evaluating product properties such as appearance, aroma and flavor with a qualification of each parameter equal to or greater than 60% of the maximum value of said parameter, and the staleness property, with a qualification equal to or greater than 80% of the maximum value of said parameter.

[0011] Stable organoleptic characteristics means a product evaluated both organoleptically and sensorily after 24 weeks of storage of the product at room ambient conditions by a trained sensory panel composed of at least 9 members evaluating product properties such as appearance, aroma and flavor with a qualification of each parameter equal to or greater than 60% of the maximum value of said parameter, and the staleness property, with a qualification equal to or greater than 80% of the maximum value of said parameter.

[0012] In addition to the requirement of acceptable organoleptic properties and stability during longterm storage, the concentrates of EPA and DHA must also comply with a series of regulatory norms with regard to their content of contaminating organic compounds known as Persistent Organic Pollutants (POP), which are chemical substances which persist in the environment, bioaccumulate in the food chain and imply a risk of causing adverse effects to human health and to the environment. Among these contaminants, that currently include 17 substances recognized during the third conference of the Parties to the Stockholm Convention of May 2007, are derivatives of dioxins, furans, polychlorinated products, biphenyls, polycyclic aromatic hydrocarbons, etc, whose concentration in fish oils has been increasing over time, requiring effort to be directed toward developing processes specially designed to remove these contaminants from fish oils. Among the Parties to the Stockholm Convention there are currently strict norms with regard to the maximum permissible limits of the POPs in products for human consumption, among which fish oil and products derived from fish oils are included. Processes specifically addressed to the removal of the POPs are found, among others, in the processes disclosed in the patent applications US 2005/0256326 and US 2004/0022923 and the international application WO 02/06430. Another group of regulated pollutants are heavy metals such as arsenic, mercury, cadmium, and lead, among others.

[0013] The processes for the production of concentrates of EPA and DHA described in the European patent No. 0 409 903 and in US patent 5,130,061 do not refer to the problem of the presence of POP. Therefore, in order to compare the efficiency for removing contaminants of the processes disclosed with the efficacy of the process of this invention, the mentioned processes were reproduced with raw materials having a known concentration of POP and the products obtained were compared with the products obtained by the process of the present invention, as shown in the examples. US patent 6,846,946 only relates to the problem of polychlorinated biphenyls (PCBs) but it does not provide any quantitative information.

[0014] It has been found that, surprisingly, the process of the present invention, unlike the processes of the prior art

for producing concentrates of EPA and DHA, is capable of providing a product with acceptable organoleptic properties, without producing a reversion to unpleasant odor and flavor during a time of storage at room ambient conditions of at least three months and also, unlike the processes of the prior art for producing concentrates of EPA and DHA, it is also capable of efficiently reducing or eliminating the POP and heavy metals. Additionally, the disclosed process does not only not promote *cis-trans* isomerization of EPA and DHA, isomers of unknown metabolic properties, but on the contrary and quite surprisingly, it reduces the *trans* isomers content when these are found in the raw materials.

[0015] Pronova BioPharma (www.pronova.com) discloses another prior art process for the production of concentrates of ethyl esters of EPA and DHA for their use as an active pharmaceutical ingredient.

[0016] In said process, crude fish oil is first deacidified to obtain refined oil and this refined oil is subjected to a stripping process directed specifically to the removal of contaminants by means of the process disclosed in the US application 2005/0256326. The obtained product is subsequently transesterified with ethyl alcohol. The transesterified product is subjected to several steps of molecular distillation. The distillate is treated with urea, then bleached and redistilled molecularly, obtaining a final product with up to 90% of long-chain ω -3 fatty acids between EPA and DHA. Among the disadvantages of the process it may be mentioned that the process of removing contaminants in a step of "stripping" of triglycerides with a working fluid (ethyl esters) at temperatures above 180 °C can promote the formation of *trans* isomers. The commercial product reverts to fishy odor and flavor and the previously mentioned side effects can be observed.

[0017] The process developed by Napro Pharma (www.napro-pharma.no/production) for the production of a concentrate of ethyl esters of EPA and DHA is similar to the process of Pronova BioPharma, but without the stripping step and the urea treatment step, but the product has poor organoleptic properties, it reverts to fishy odor and flavor and the previously mentioned side effects can be observed.

[0018] In comparison with the concentrates of EPA and DHA obtained by the process of the state of art, the concentrate obtained by the invented process has surprising and unexpected advantages over the prior art as will be evident from the detailed description of the invention. Among these advantages firstly, is the characteristic of an organoleptically neutral and stable product, since it does not revert to odors and flavors typical of marine oils and is free of side effects and has a level of persistent organic pollutants that meets international regulatory standards. Furthermore, the process does not promote the formation of *cis-trans* isomers, but on the contrary, in a surprising and unexpected manner, it reduces the concentration of *trans* isomers when these are present in the raw material. As a result of all these combined characteristics, the product obtained by the process of this invention is especially adequate for use in therapies that require high doses of EPA and DHA and as a food ingredient.

[0019] WO-A-02/06430 relates to marine oils containing polyunsaturated fatty acids, such as DHA and EPA and reduced levels of contaminants.

[0020] US-A-2006/0011012 relates to fatty acid compositions comprising EPA and DHA.

[0021] WO-A-2009/009040 is directed to a fatty acid composition comprising EPA and DHA.

[0022] WO-A-2007/091070 is directed to a process for preparing water soluble unsaturated fatty acid salts, e.g. from EPA and DHA.

Summary of the invention

[0023] It is an object of the present invention to provide a novel process for the preparation of a concentrate of esters of EPA and DHA from oils of marine origin, which is organoleptically neutral and stable and has a content of persistent organic contaminants below the standards in force and is consequently suitable for massive and regular human consumption either as a pharmaceutical or as a food ingredient.

[0024] Said object is achieved by a process for obtaining a concentrate of esters of EPA and DHA from crude or refined mineral oils, characterized in that it comprises the following steps

- a) contacting crude or refined marine oil with one or more alkali and water at a temperature not higher than 100°C until a mixture is obtained that comprises saponified marine oil;
- b) contacting the saponified mixture with one or more organic solvents to form an extract phase and a refined phase comprising the alkaline salts of fatty acids;
- c) separating the extract phase from the refined phase
- d) mixing the refined phase with an aqueous solution of an acid to form an aqueous phase and a non-aqueous phase comprising fatty acids;
- e) separating the aqueous phase from the non-aqueous phase;
- f) mixing the separated non-aqueous phase with an alcohol and a esterification catalyst at a temperature not higher than 150 °C until an esterified mixture is obtained that comprises esters of fatty acids;
- g) removing the catalyst from the esterified mixture to obtain a catalyst-free esterified mixture;
- h) removing the solvent from the catalyst-free esterified mixture to obtain esters of fatty acids, and
- i) distilling the esters in a short path distillation column at a temperature of at most 180 °C and at a pressure of less

than 1 mbar to obtain a concentrate that comprises esters of EPA and DHA.

[0025] The steps of process are synergistically converging toward the objective of the invention in a coordinated manner. None of the steps alone or in combination with less than the total of the steps is able to achieve the objective of the invention as is shown in the examples.

Detailed description of the invention

Raw Material.

[0026] Suitable raw materials for the invention comprise oils from marine animals, such as sardine, anchovy, jack mackerel, Pacific mackerel, tuna fish, cod, salmon, krill and mollusks oils and mixtures of said oils, oils of the sub-products of the processing of marine animals such as the viscera of marine animals, and also oils of microalgae such as, for example, *Nannochloropsis sp* and plankton. In the current invention the word oil also includes fats or waxes that

contain EPA or DHA and their by products, such as glycerides and fatty acids.

[0027] Although the use of a raw material with a Totox number lower than 30 is preferred, the process of the current invention can also be carried out with raw materials having a higher Totox number as shown in the examples.

[0028] To carry out the process of the current invention, crude or refined marine oil is saponified using an alkali to hydrolyze the glycerides or other esters of fatty acids present in crude or refined marine oil to obtain a saponified mixture comprising the alkaline salts of the saponifiable compounds of the crude or refined marine oil and non saponifiable matter. To this end, crude or refined marine oil is contacted with water and one or more appropriate alkalis, and optionally, one or more solvents such as alcohols and hydrocarbons or with one or more appropriate antioxidants. Appropriate alkalis for the saponification process include sodium, potassium, lithium, magnesium hydroxides and mixtures of said hydroxides. The amount of alkali may range between 5 to 40 grams of alkali for each 100 g of crude or refined marine oil, although the preferred ratio of alkali to crude or refined marine oil is approximately 15 grams of alkali per 100 g of crude or refined marine oil. The amount of water used range between 10 to 500 g of water per 100 g of crude or refined marine oil, although the preferred ratio of water to crude or refined marine oil ranges between 50 to 200 g water per 100 g of crude or refined marine oil. When alcohols such as ethanol are used, the amount of alcohol may range between 10 to 500 g of alcohol per 100 g of crude or refined marine oil, although the preferred ratio of alcohol to crude or refined marine oil ranges between 50 to 200 g of alcohol per 100 g of crude or refined marine oil. When hydrocarbons such as hexane or other solvents are used, the amount of solvent ranges between 10 to 500g of solvent per 100g of crude or refined marine oil, preferably ranges between 50 to 200 g of solvent per 100 g of crude or refined marine oil. When the appropriate antioxidants are used, such as, for example, BHT, tocopheroles or ascorbic acid and their derivatives, the amount of antioxidant used is preferably not greater than 1 g per 100 g of crude or refined marine oil. The contact between crude or refined marine oil, water, one or more alkalis and optionally one or more solvents, can be carried out either continuously or batchwise in an stirred vessel at temperatures between 10 and 100 °C, preferably at temperatures between 40 and 85 °C and at pressures between 0.1 and 5 bar, preferably at atmospheric pressure. This step of the process is a saponification step since it leads to the formation of alkaline salts of the fatty acids from the esters and hydrolyzed fatty acids of the crude or refined marine oil.

The reaction time for obtaining a mixture comprising saponified crude or refined marine oil in the case of batchwise operation or, the time of residence in the case of a continuous operation may range from 10 to 400 minutes, preferably from 30 and 120 minutes.

[0029] The mixture that comprises saponified marine oil is contacted with one or more organic solvents until it forms an extract phase that comprises organic solvent and material dissolved in said phase and a refined phase that is immiscible with the extract phase that comprises the alkaline salts of the fatty acids. Said phases are separated either by settling or centrifugation. The contacting between the mixture comprising saponified crude or refined marine oil and the organic solvents can be carried out either batchwise or in continuous manner at temperatures between 10 and 100 °C, preferably between 20 and 80 °C, and at pressures between 0.1 and 5 bar, preferably at atmospheric pressure. Solvents or mixtures of organic solvents appropriate for the extraction can be elected from the group consisting of petroleum ether, pentane, hexane, heptanes, octane, cyclohexane, methyl cyclohexane, acetone, toluene, xylene, methyl xylene, ethyl benzene, dichloromethane, chloroform, carbon tetrachloride, dichloroethane, trichloroethane, perchloroethylene, dimethyl sulfoxide and tetrahydrofuran. Nevertheless, the preferred solvents comprise aliphatic hydrocarbons such as petroleum ether, pentane, hexane, heptane, octane or mixture of these solvents. The ratio of the solvent or solvents in relation to the mixture comprising saponified marine oil may range between 50 to 1000g per 100g of mixture, preferably from 100 to 500 g per 100 g of mixture. Once the refined phase is separated from the extract phase, if wished, it can be again contacted with one or more solvents in the conditions disclosed to form a second extract phase and a second refined phase. The production of additional phases and refined phases through the described process may be repeated if so desired.

[0030] In the acidification step, the refined phase is contacted with a solution of an acid such as sulfuric acid, hydrochloric acid, phosphoric acid, acetic acid, trichloroacetic or carbonic acid, until an aqueous phase and a non-aqueous phase comprising fatty acids are formed. The amount of acid used in the acidification step may be up to 1.5 times the stoichiometric amount of alkali used in the saponification step, preferably 1.05 times the stoichiometric amount of alkali required for the total neutralization of the refined phase. The amount of acid required to acidify the refined phase can be determined measuring the total alkalinity of the refined phase. The mixing of the refined phase and the acid solution can be carried out either batchwise or in a continuous manner in an stirred vessel at temperatures between 10 and 100 °C, preferably between 20 and 60 °C, and at pressures between 0.1 and 5 bar, preferably at atmospheric pressure and with a reaction or residence time, in the case of continuous operation, ranging from 1 to 120 minutes, preferably from 5 to 60 minutes. Optionally, the mixture may also include an antioxidant or a mixture of antioxidants such as, BHT, tocopheroles or ascorbic acid and its derivatives. Next the non-aqueous phase is separated from the aqueous phase by settling or centrifugation. The separated non-aqueous phase is washed with a washing mixture comprising water, a monohydric alcohol, acetone or mixtures thereof, or an aqueous solution of sodium sulfate or sodium chloride, at temperatures between 10 and 100 °C, preferably between 20 and 60 °C and at pressures between 0.1 and 5 bar, preferably at atmospheric pressure. The washed non-aqueous phase can optionally be filtered to eliminate insoluble solids. The term non-aqueous phase used below designates both the washed non-aqueous phase as well as the washed and filtered non-aqueous phase, obtained after the acidification step as described previously.

[0031] Optionally, any of the non-aqueous phases is partially or completely desolventized preferably at a reduced pressure and at temperatures below 150°C obtaining what is referred to as a partially or totally desolventized non-aqueous phase.

[0032] Optionally, any of the non-aqueous or partially or totally desolventized non-aqueous phases can be subjected to a crystallization step. To this end, the phase is mixed with a solvent or mixture of solvents selected from the group consisting of petroleum ether, pentane, hexane, heptane, octane, cyclohexane, methyl cyclohexane, toluene, xylene, methyl xylene, ethyl benzene, dichloromethane, chloroform, carbon tetrachlorid, dichloroethane, trichloroethane, perchloroethylene, dimethyl sulfoxide, dimethyl formamide and tetrahydrofuran, methanol, ethanol, acetone, methyl ethyl ketone, diacetone alcohol or mixtures thereof. Preferred solvents for this step are hexane, ethanol, acetone or mixtures of these. The amount of solvent to be used in this step may range between 50 and 1000 g per 100 g of the phase that is crystallized, preferably between 100 and 500 g per 100 g of the phase that is crystallized. The mixture formed is subsequently cooled to a temperature ranging from 0 to -50 °C, preferably from -20 to -40 °C until the formation of a solid crystallized phase and a liquid phase. The operation of crystallization may be carried out in a batchwise or in a continuous manner and preferably at atmospheric pressure. The crystallized solid phase and the liquid phase are subsequently separated by filtration or centrifugation, preferably at the same final temperature of the crystallization. Then, the solvents of the liquid phase are removed, partially or totally, by evaporation of the solvent to obtain what is then referred to as a first partially or totally desolventized phase produced in the crystallization step comprising EPA and DHA in higher concentration than that of the crude or refined marine oil utilized.

[0033] Optionally, any of the non-aqueous phases or any of the non-aqueous partially or totally desolventized phases or the first partial or totally desolventized phase produced in the crystallization step can be treated with urea or another compound forming complexes or adducts with fatty acids or their derivatives through methods for forming complexes or adducts with fatty acids with urea for the fractioning of fatty acids from vegetable and animal oils. To this end, a solution is formed at a temperature between 50 and 100 °C where the solution consists of between 5 and 40 g of the phase being subjected to the urea treatment for every 100 g of a solution of the compound that forms complexes or adducts in an organic solvent, preferably urea in ethanol, that contains, at the dissolution temperature, approximately 30 g of urea per 100 g of ethanol. Then the solution is cooled down to room temperature or less, forming a solid phase comprising complexes or adducts and a solid free liquid phase. The complexes or adducts and the solid free liquid phase are separated via known techniques such as filtration or centrifugation, and the solid free liquid phase is washed with water or an acidic solution until the extraction of the remaining compound that forms complexes or adducts dissolved in that phase. Then, the solvents of the solid free liquid phase are removed, either totally or partially, to obtain what is referred to as a second partially or totally desolventized phase produced in the complex forming step, and comprising EPA and DHA in a concentration higher to that in the raw material.

[0034] Then, any of the non-aqueous phases or any of the non-aqueous partially or totally desolventized phases or the first partial or totally desolventized phase produced in the crystallization step or the second partial or totally desolventized phase produced in the complex formation are subjected to an esterification step. To this end, the phase is mixed with a monohydric alcohol such as methanol or ethanol or with a polyhydric alcohol such as glycerol in a proportion that may be up to 500g of alcohol for every 100g of the phase, preferably from 20 to 200g of alcohol for 100 g of the phase, and with a catalyst such as sulfuric acid, p-toluene sulfonic, methane sulfonic, ethane sulfonic or with a resin such as amberlite, in a ratio of 0.05 to 10 g of catalyst for every 100 g of phase. The esterification step can be carried out either batchwise or continuously in a stirred reactor, at a temperature between 10 and 150 °C, preferably between 30 and 80 °C and at a pressure between 0,1 and 5 bar, preferably at atmospheric pressure. The time of esterification

in the case of batchwise operation or residence time in the case of continuous operation may range between 30 and 600 minutes, preferably between 60 and 240 minutes. At the end of the esterification step an esterified mixture is obtained comprising esters of fatty acids.

[0035] The catalyst used is removed from the esterified mixture by processes known in the state of the art, such as filtration or by neutralizing and washings with aqueous solutions to form a catalyst-free esterified mixture. The catalyst-free esterified mixture is desolventized by evaporation, preferably at a reduced pressure and temperatures lower than 150 °C, to obtain a desolventized mixture comprising esters of fatty acids.

[0036] Subsequently, the mixture of esters of desolventized fatty acids is distilled in a short-path distillation column to obtain a distillate and a residue. Thereafter the distillate or the residue may be submitted to a new phase of distillation to obtain a second distillate and a second residue. The process can be repeated until a distillate or a residue is obtained as final product containing the desired concentration of esters of EPA and DHA or a concentrate of EPA and DHA. The distillations can be carried out at a temperature lower than 180 °C, preferably lower than 150 °C and a pressure lower than 1 mbar, preferably lower than 0.1 mbar. In this way, ester concentrates of EPA and DHA with a content among both esters of between 40 and 95% by weight of the concentrate may be obtained.

[0037] The concentrate of EPA and DHA or any ester stream can be subjected to one or more additional steps of purification such as, fractionation by means of cooling at a temperature lower than -5 °C and separating the solids by filtration or centrifugation; deodorization in packed columns or tray columns at reduced pressure, and temperature below 200 °C, preferably lower than 150 °C using either nitrogen or steam for deodorizing; adsorption by means of the use of infusorial earth, active carbon, zeolites and molecular sieve among others.

[0038] Likewise, optionally, if so desired, the concentrates of EPA and DHA can be transesterified with glycerin to form concentrated glycerides of EPA and DHA through processes known in the prior art to obtain a new final product of EPA and DHA glycerol esters.

[0039] One or more appropriate antioxidants may be added to the concentrate of EPA and DHA, such as tocopherol, esters of tocopherol, ascorbic acid and their derivatives, extract of rosemary, extract of boldo, boldine, among others.

Preferably, the amount of antioxidant is less than by 1% by weight, preferably less than 0.5%.

[0040] The concentrates of EPA and DHA obtained through the process disclosed have superior properties, since they eliminate or significantly reduce the undesirable side effects associated with the consumption of derivatives of fish oil, such as gastric reflux, stomach and skin irritation and meteorism, among others. Additionally, and surprisingly, the concentrates of EPA and DHA obtained by the process of the present invention do not present organoleptic reversion to marine oils, allowing their utilization as ingredients of food or pharmaceutical products, without the need of resorting to flavor and odor maskers, encapsulations, and micro-encapsulation, among others. Moreover, the process disclosed significantly reduces the content of Persistent Organic Pollutants and heavy metals below the maximum levels permitted internationally.

Description of the figure

[0041] With reference to Figure 1, crude fish oil is fed through line (1) to a saponification reactor (4), to which a stream sodium hydroxide solution is also fed via line (2) in a ratio equal to the saponification index of the oil or in excess of up to 20% and via line (3) a stream of aqueous ethanol at 50% is fed to the reactor. The reactor (4) operates at a temperature between 40 and 85 °C with stirring at a pressure between 1 and 2 bar and with residence time of 45 minutes to generate of saponified mixture. Said saponified mixture is fed via line (7) to a counter current extraction column (8) operating at pressure between 2 to 5 bar, and at a temperature between 20 and 60 °C. The extraction column (8) is fed with a mixture of aliphatic hydrocarbons via line (9) whose boiling point ranges from 60 to 80 °C to recuperate via line (10) an extract phase comprising a mixture of aliphatic hydrocarbons and material extracted in said phase and to recuperate via line (11) a refined phase comprising alkaline salts of fatty acids. The refined phase is fed via line (11) to an acidification reactor (12) to which a stream of hydrochloric acid is fed as well via line (13) at a ratio equal to the total alkalinity of the refined phase or in an excess of up to 10%. The reactor (12) operates at temperature between 20 and 70 °C under stirring, pressure of 1 to 2 bar and residence time of up to 30 minutes to generate an acidulated mixture. The acidulated mixture is fed into the settler (15) via line (14) to separate the non-aqueous phase from the aqueous phase of the acidification. The settler (15) operates at a temperature between 20 and 70 °C, at a pressure between 1 and 2 bar and residence time between 5 and 60 minutes. The aqueous phase is removed via line (16) for its subsequent treatment, to recuperate solvents and glycerin. Via line (17) the non-aqueous phase separated in the acidification [operation] in the settler (15) is fed into a washing reactor (18), where it is placed in contact, under stirring, at a temperature between 20 and 70 °C, at a pressure of 1 and 2 bar and with a residence time between 1 and 30 minutes with the stream (19) comprising a solution of ethanol at 50% in water, to produce a washing mixture.

[0042] The washing mixture of reactor (18) is fed into a settler (21) via line (20) to separate the light phase from the heavy phase of the washing mixture. The settler (21) operates at a temperature between 20 and 70 °C, at a pressure between 1 and 2 bar and at a residence time between 5 and 60 minutes. The heavy phase is removed via line (22) for

its subsequent treatment, to recover solvents or to recirculate it or part of it to the washing reactor (18). Via line (23), the light phase separated in the settler (21) is fed to an esterification reactor (24) also fed via line (25) with a stream of a solution of p-toluene sulfonic acid dissolved in ethanol. The reactor (24) operates at a temperature between 40 and 85 °C under stirring, at a pressure between 0.5 and 2 bar and with residence time of 180 minutes to produce an esterified mixture. The esterified mixture is fed via line (26) to the washing and neutralization reactor (27) where it is contacted under stirring, at a temperature between 20 and 70 °C, at a pressure of 1 and 2 bar and with residence time of between 1 and 30 minutes, with the stream (28) comprising a solution of sodium carbonate at 5% in water, to generate a neutralized washing mixture. The neutralized washing mixture of the washing reactor (27) is fed to a settler (31) via line (30) to separate a mixture of esters of fatty acids and an aqueous phase. The settler (31) operates at a temperature between 20 and 70 °C, at a pressure between 1 and 2 bar and residence time between 5 and 60 minutes. The aqueous phase is removed via line (32) for its subsequent treatment to recover solvents. Via line (33) the mixture of esters of fatty acids separated in the settler (31) is fed to a falling film evaporator (34) that operates at a temperature between 50 and 180 °C, at a pressure between 1 and 100 mbar and residence time no greater than 30 minutes, to obtain a distillate stream and a desolventized stream comprising esters of fatty acids. Via line (35) the distillate is pumped to a storage tank not shown. The desolventized fatty acid esters are fed via line (36) to a short path evaporator (37) operating at a temperature between 50 and 180 °C, at a pressure between 0.001 and 1 mbar. Via line (38) the distillate is removed from the short path evaporator (37) and via line (39) the residue of the distillation of the short path evaporator (37) is removed and fed to a short path evaporator (40). The short path evaporator (40) operates at a temperature between 50 and 180 °C, at a pressure between 0.001 and 1 mbar. Via line (41) the residue of the distillation of the short path evaporator (40) is removed and via line (42) the distillate of the short path evaporator (40), comprising a concentrated mixture of organoleptically neutral and stable esters of EPA and DHA is removed that have no reversion to odors and flavors typical of fish oil, are free of side effects, with a level of persistent organic pollutants and heavy metals that complies with the international regulatory standards.

Examples

[0043] The following examples illustrate ways in which this invention may be carried out as well as the outstanding characteristics of the product of the process of the invention.

Comparative Example 1 (EP 0 409 903)

[0044] 300 g of salmon oil (sample M1) whose characteristics are shown in Table 2, were placed into a 2000 ml Erlenmeyer flask. 150 g ethanol and 150 g of a 28% solution of sodium hydroxide in distilled water were added.

[0045] Then, with stirring and under a nitrogen atmosphere, the mixture was refluxed for one hour, resulting in full saponification of the salmon oil. Immediately afterwards 160 g of an aqueous solution of hydrochloric acid at 26% was added and the mixture was shaken vigorously for 5 minutes. Then, 450 ml of petroleum ether were added and it was shaken once again. The mixture was placed in a 2000 ml separating funnel and allowed to separate. The settled upper phase was separated and the aqueous phase was extracted twice with 450 ml of petroleum ether. The extracts of petroleum ether were collected in a 2000 ml funnel and were washed with water until pH neutrality. The washed extract was evaporated in a rotary evaporator operating at 10 mbar and 60 °C. Subsequently, traces of petroleum ether were removed feeding the residue of the evaporation of the rotary evaporator to a short path distillator KDL5 UIC, at a flow rate of 1250 ml/h, jacket temperature of 90 °C, condenser temperature at -4 °C, roller speed of 350 rpm and pressure of 4 mbar. A mixture of fatty acids of salmon oil was obtained with 30.1% of long chain ω -3 fatty acids (sample M2).

[0046] The mixture of fatty acids of salmon was fed into a short, path distillator KDL5 UIC, at a flow rate of 100 ml/h, jacket temperature of 65°C, condenser temperature at 4 °C, roller speed of 350 rpm, pressure of 0.005 mbar and a first distillate and a first residue Were obtained. The first residue was subjected to a second step of short path distillation, at a temperature of 85 °C obtaining a second distillate and a second residue. The second distillate contained 52.2% of long chain ω -3 fatty acids (sample M3).

[0047] The results of the analysis of the samples of Comparative Example 1 are shown in Table 2.

Table 2: Results of Comparative Example 1

	Salmon Oil Sample M1	Fatty Acid Sample M2	Second Distillate Sample M3
EPA % w/w	10.3	11.4	16.6
DHA, % w/w	15.1	16.8	30.7
Total ω -3, % w/w	28.2	30.1	52.2

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(continued)

	Salmon Oil Sample M1	Fatty Acid Sample M2	Second Distillate Sample M3
PCB, ppb	148.6	133.2	96.7
PCB as Dioxins,	4.6	4.5	4.1
	Salmon Oil Sample M1	Fatty Acid Sample M2	Second Distillate Sample M3
ppt			
Dioxin+Furans, ppt	2.7	2.4	2.1
Peroxides, meq/kg	7.2	1.3	1.1
Anisidine	6.1	2.4	1.9
Totox	20.3	8.7	4.1
Heavy metals			
Arsenic, ppb	1200	538	359

Comparative Example 2 (US 5.130.061)

[0048] 300 g of the salmon oil used in Comparative Example 1 and 200 g of a solution of sulfuric acid at 5% in absolute ethanol were placed in a 2000 ml Erlenmeyer flask. The mixture was refluxed under stirring and purged with nitrogen for 8 hours. Excess ethanol was removed by distillation at a reduced pressure while the reaction mixture was cooled to room temperature.

[0049] The residue of the distillation was diluted with 400 ml of hexane and was washed with 500 ml of water. The heterogeneous mixture was stirred vigorously. The aqueous phase was separated from the hexane phase in a separating funnel and the hexane phase was repeatedly washed with water until the pH of the aqueous phase was neutral. The washed hexane extract was purified by passing it through a column of silica gel. The purified hexane extract was subsequently evaporated in a rotary evaporator up to 10 mbar and 60 °C. Traces of solvent were removed feeding the residue of the evaporation stage carried out in the rotary evaporator into a short path distillator KDL5 UIC, at a flow rate of 1250 ml/h, jacket temperature of 90 °C, condenser temperature of - 4 °C, roller speed of 350 rpm and pressure of 4 mbar. A mixture of ethyl esters was obtained containing 27.9% of long-chain ω -3 fatty acids (sample M4).

[0050] The mixture of ethyl esters was fed into a short path distillator KDL5 UIC, at a flow rate of 100 ml/h, jacket temperature of 65 °C, condenser temperature of 4 °C, roller speed of 350 rpm, pressure of 0.005 mbar by using a diffusion pump and a first distillate and a first residue were obtained. The first residue was subjected to a second stage of short path distillation, at a temperature of 85 °C in order to obtain a second distillate and a second residue. The second distillate contained 51.6% of long chain ω -3 fatty acids (sample M5).

[0051] The results of the analysis of the samples of Comparative Example 2 are shown in Table 3.

Table 3: Results of Comparative Example 2

	Salmon Oil Sample M1	Ethyl Esters Sample M4	Second Distillate Sample M5
EPA, % w/w	10.3	9.9	17.1
DHA, %w/w	15.1	14.8	29.7
Total ω -3, % w/w	28.2	27.9	51.6
PCB, ppb	148.6	136.4	103.7

(continued)

	Salmon Oil Sample M1	Ethyl Esters Sample M4	Second Distillate Sample M5
PCB as Dioxins, ppt	4.6	4.5	3.9
Dioxin + Furanes, ppt	2.7	2.5	2.3
Peroxides, meq/kg	7.2	7.5	3.9
Anisidine	6.1	6.0	2.4
Totox	20.3	21.0	10.2
Heavy Metals			
Arsenic, ppb	1200	945	450

Example 1.

[0052] 300 g of salmon oil used in Comparative Example 1, 150 g of ethanol and 150 g of sodium hydroxide solution in distilled Water at 28% were placed in a 2000 ml Erlenmeyer flask. The mixture was then refluxed under stirring and nitrogen atmosphere for one hour, resulting in full saponification of the salmon oil.

[0053] The saponified mixture was placed in a 3000 ml separating funnel and 150 g of ethanol, 150 g of distilled water and 900 g of hexane were added to the funnel. The resulting mixture was stirred vigorously and was left to settle. The upper hexane phase was separated out and the aqueous phase was extracted three more times with 700 ml of hexane. The hexane extracts were desolventized in a rotary evaporator at a reduced pressure.

[0054] The extracted aqueous phase was acidulated by adding 200 g of an aqueous solution of hydrochloric acid at 20%. The resulting organic was washed with portions of an aqueous solution of ethanol at 50% until pH 4-5 and was then evaporated in a rotary evaporator at 10 mbar and 60 °C. A mixture of salmon fatty acids was obtained containing 29.6% of long-chain ω -3 fatty acids (sample M6).

[0055] The salmon fatty acids was mixed with 100 g of a solution of sulfuric acid at 1.0% in anhydrous ethanol and was refluxed for 2 hours. The reaction was considered finalized, as determined by titration, upon the mixture reaching a constant acid number. The reacted mixture was neutralized with 40 g of a solution of sodium carbonate at 10% in distilled water followed by washings with portions of 40 g of distilled water. Subsequently, the mixture was evaporated in a rotary evaporator at 10 mbar and 60°C. Traces of solvent were removed feeding the residue of the evaporation into a short path distillation column KDL5 UIC, at a flow rate of 1250 ml/h, jacket temperature of 90°C, condenser temperature at -4°C, roller speed of 350 rpm and pressure of 4 mbar. A mixture of ethyl esters was obtained containing 30.9% of long chain ω -3 fatty acids (sample M7).

[0056] The mixture of ethyl esters was fed into a short path distillator KDL5 UIC, at a flow rate of 100 ml/h, jacket temperature of 65 °C, condenser temperature 4°C, roller speed of 350 rpm, pressure of 0.005 mbar by using a diffusion pump, obtaining a first distillate and a first residue. The first residue was again distilled in the short path distillator at a temperature of 85 °C obtaining a second distillate, and a second : residue. The second distillate contained 52.3% of long-chain ω -3 fatty acids (sample M8).

[0057] The results of the analysis of the samples of Example 1 of the present invention are shown in Table 4.

[0058] As can be seen in the above examples, only the process of the present invention was able to obtain a concentrate of EPA and DHA within the specifications according to the internationally proposed regulations.

Table 4: Results of Example 1 with Salmon Oil

	Salmon Oil Sample M1	Fatty Acids Sample M6	Ethyl Esters Sample M7	Second Distillate Sample M8
EPA, % w/w	10.3	10.1	10.3	20.4
DHA, % w/w	15.1	17.2	17.4	29.8
Total ω -3, % w/w	28.2	29.6	30.9	52.3

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(continued)

	Salmon Oil Sample M1	Fatty Acids Sample M6	Ethyl Esters Sample M7	Second Distillate Sample M8
PCB, ppb	148.6	46.3	44.9	26.7
PCB as Dioxins, ppt	4.6	0.8	1.0	1.2
Dioxin + Furanes, ppt	2.7	0.6	0.6	0.8
Peroxides, meq/kg	7.2	1.1	1.2	0.1
Anisidine	6.1	0.9	1.1	0.3
Totox	20.3:	3.1	3.5	0.5
Heavy metals				
Arsenic, ppb	1200	200	205	<100

Example 2

[0059] The test of Example 1 was repeated using sardine oil as raw material with a Totox value of 45. The results of the example are shown in Table 5:

Table 5: Results of the Example 2 with Sardine Oil

	Sardine Oil	Fatty acids	Ethyl Esters	Second distillate
EPA	16.1	16.3	16	30.1
DHA	6.2	6.1	6.2	15.4
Total ω -3	24.1	24.2	23.4	48.2
PCB, ppb	104.6	41.6	44.1	18.5
PCB as Dioxins, ppt	3.2	0.3	0.4	0.6
Dioxin + Furanes, ppt	2.1	0.3	0.3	0.4
Peroxides, meq/kg	10.7	3.5	3.6	0.1
Anisidine	23.6	1.9	1.8	0.1
Totox	45	8.9	9.0	0.2
Heavy Metals				
Arsenic, ppb	980	345	330	<100

Example 3

[0060] The test of Example 1 was repeated using jack mackerel oil as a raw material having a Totox value of 33. The results of the example are shown in Table 6:

Table 6: Result of Example 3 with Jack Mackerel Oil

	Jack Mackerel Oil	Fatty acids	Ethyl Esters	Second distillate
EPA	5.4	5.4	5.1	15.7
DHA	16.8	16.9	16.3	32.2
Total ω -3	24.4	24.6	22.6	50.1
PCB, ppb	91	26	27	18
PCB as Dioxins, ppt	3.7	0.9	1.0	
Dioxin + Furanes, ppt	3.1	0.5	0.5	0.4
Peroxides, meq/kg	9.2	4.1	3.8	0.3
Anisidine	14.6	1.1	1.1	0.2
Totox	33	9.3	8.7	0.8
Heavy metals				
Arsenic, ppb	890	210	196	< 100

Example 4.

[0061] A 200-liter baffled, steam-jacketed, water-cooled, turbine-stirred stainless-steel reactor with a stainless-steel condenser was charged with 15 kg of ethanol, 15 kg of an aqueous solution of sodium hydroxide at 18.7% and 15 kg of sardine oil (sample M10) whose characteristics are shown in Table 7. The mixture was heated up to 55 °C for one hour and was then cooled to 45 °C. Then 45 kg of hexane were added and it was stirred for 10 minutes. The mixture was left to settle for 15 minutes and the organic phase was separated from the aqueous phase. The aqueous phase was extracted twice more using the same procedure. The hexane extracts were collected and desolventized at a reduced pressure, thus generating a hexane residue. The aqueous or refined phase was acidulated at a temperature of 25 °C with 28 kg of a solution of hydrochloric acid at 10% and stirring the mixture for 5 minutes. The acidulated mixture was left to settle for 15 minutes, in order to separate out the aqueous phase. The organic phase was washed with 10 kg of an aqueous solution of ethanol at 50% to pH 5. The washed organic phase was filtered to separate suspended solids. The organic phase, washed and filtered, was diluted with hexane up to 20% by weight and was transferred to a second reactor of 150 liters, provided with a mechanical stirrer, an anchor type agitator and cooling jacket, and was cooled down to -25 °C. The cooled mixture at -25 °C was filtered through a bag filter using a polyester mesh of 10 microns as filtration means. The filtrate from the filtration step was charged into the 200 liters reactor and was heated at 55 °C at a pressure of 200 mbar. The mixture of desolventized fatty acids was contacted with a solution of 20 kg of urea dissolved in 55 kg of ethanol at 80 °C. The mixture was stirred to form the complex with urea and then it was cooled to 15 °C. The precipitated solids were separated by filtration and a solid free filtrate was obtained. The solid free filtrate was cooled to 1 °C and filtered to obtain a second solid free filtrate. The second solid free filtrate was mixed with 3 kg of hydrochloric acid dissolved in . 50 kg of water and 20 kg of hexane, was stirred and left to settle. The acidic aqueous phase was separated and the organic phase was washed with 5 kg of water until the pH was neutral. The organic phase was desolventized at 80 °C and 50 mbar. 2.3 kg of a mixture of fatty acids were obtained containing 77.2% of ω -3 fatty acids (sample M-11).

[0062] Then, 40 g of sulfuric acid dissolved in 10 kg of ethanol were introduced and heated controlling the temperature of the reactor through distillation until reaching 80 °C. Subsequently the reactor was cooled to 40 °C and diluted with 10 kg of hexane. Then 70 g of sodium carbonate dissolved in 5 kg of water were added to the diluted mixture and it was stirred for 10 minutes. The aqueous phase was separated. The organic phase was washed with 5 kg of water and then desolventized at 80 °C and 50 mbar. 2.5 kg of a mixture of ethyl esters of fatty acids were obtained containing 70.9 % of ω -3 fatty acids (sample M-12).

[0063] Traces of solvent from the ethyl esters were removed feeding the mixture to a short path distillator KDL5 UIC, at a flow rate of 1250 ml/h, jacket temperature of 80 °C, condenser temperature at -5 °C, roller speed of 350 rpm and pressure of 4 mbar. The mixture of ethyl esters from the preceding distillation was fed to a short path distillator column KDL5 UIC, at a flow rate of 90 ml/h, jacket temperature of 85 °C, condenser temperature at 4 °C, roller speed of 350

rpm, pressure of 0.005 mbar using a diffusion pump, obtaining a first distillate and a first residue.

[0064] The first residue was mixed with a ratio of 1% Tonsil at 70 °C and at reduced pressure for 30 minutes and was filtered obtaining a purified filtrate which was subjected to a second stage of short path distillation, at a temperature of 98 °C obtaining a second distillate and a second residue. The second distillate contained 86.2% of long chain ω -3 fatty acids. The second distillate was cooled to -25 °C for 12 hours and then filtered. The resulting filtrate was fed to a deodorization column, at a temperature of 100 °C using nitrogen at 130 °C and at the pressure of 15 mbar for the deodorization. A deodorized concentrate of ethyl esters of long chain ω -3 fatty acids (sample M13) was obtained to which a mixture of esters, of tocopherol, ascorbyl palmitate and extract of rosemary at a concentration of 2550 ppm was added.

[0065] The results of the analysis of the samples of Example 4 are shown in Table 7.

Table 7: Result of Example 4

	Sardine Oil Sample M10	Fatty Acids Sample M11	Ethyl Esters Sample M12	Second Distillate Sample M13
EPA	10.3	29.9	27.1	29.1
DHA	15.1	44.3	40.5	56.2
Total ω -3	26.1	77.2	70.9	86.3
PCB, ppb	98	44	46	17
PCB as Dioxins, ppt	3.8	1.8	1.7	1.2
Dioxins+Furanes, ppt	4.1	0.4	0.5	0.3
Peroxides, meq/kg	5.1	0.9	1.3	0.1
Anisidine	8.9	0.8	0.8	0.1
Totox	19.1	2.6	3.4	0.3
Heavy Metals				
Arsenic, ppb	1090	304	321	< 100

Example 5.

[0066] A 200-liter baffled, steam-jacketed, water-cooled, turbine-stirred stainless-steel reactor with a stainless-steel condenser was charged with 15 kg of ethanol, 15 kg of an aqueous solution of sodium hydroxide at 17.4% and 15 kg of jack mackerel oil of example 3 and whose characteristics are shown in Table 8. The mixture was heated at 75 °C for one hour and then was cooled to 45 °C. Next, 45 kg of hexane were added and stirred for ten minutes, The mixture was left to settle for 15 minutes and the organic phase was separated from the aqueous phase. The aqueous phase was extracted twice more by the same procedure. The aqueous phase or refined phase was acidulated at a temperature of 25 °C with 26 kg of a solution of hydrochloric acid at 10% and stirred for 5 minutes. The acidulated mixture was left to settle for 15 minutes, and then the aqueous phase was separated out. The organic phase was washed with 10 kg of 50 % aqueous ethanol solution until pH 5. The washed organic phase was mixed with 100 g of sulfuric acid dissolved in 10 kg of ethanol and was heated while controlling the temperature of the reactor distilling a mixture of solvents until the temperature of 80 °C was reached. Subsequently, the reactor was cooled to 40 °C, 350 g of sodium carbonate dissolved in 5 kg of water was added and was stirred for 10 minutes. The aqueous phase was separated. The organic phase was washed with 5 kg of water and was desolventized at 80 °C and 50 mbar. 14.6 kg of a mixture of ethyl esters of fatty acids were obtained containing 24.7% of ω -3 fatty acids. (sample M-14).

[0067] Traces of solvent of the ethyl esters were removed feeding the mixture to a short path distillator KDL5 UIC, at a flow rate of 1250 ml/h, jacket temperature of 80 °C, condenser temperature at -5 °C, roller speed of 350 rpm and pressure of 4 mbar. The mixture of ethyl esters from the preceding distillation was fed to a short path distillator KDL5 UIC, at a flow rate of 90 ml/h, jacket temperature of 85 °C, condenser temperature at 4 °C, roller speed of 350 rpm,

pressure of 0.005 mbar by means of a diffusion pump, obtaining a first distillate and a first residue. Subsequently, the first residue was subjected to a second short path distillation, at a temperature of 96 °C and a second distillate and a second residue were obtained. The second distillate contained 51.2% of long chain ω -3 fatty acids (Sample M15). Finally, 2000 ppm of tocopherol acetate (Grindox Toco 70, Danisco) was mixed with the second distillate.

[0068] The results of the analysis of samples of Example 5 are shown in Table 8.

Table 8: Result of Example 5

	Jack Mackerel Oil	Ethyl Esters Sample M14	Second Distillate Sample M15
EPA	5.4	5.8	12.9
DHA	16.8	16.1	35.7
Total ω -3	24.4	24.7	51.2
PCB, ppb	91	31	15
PCB as Dioxins, ppt	3.7	1.4	1.0
Dioxin + Furanes, ppt	3.1	0.7	0.4
Peroxides, meq/kg	9.2	3.4	0.1
Anisidine	14.6	0.9	0.3
Totox	33	7.7	0.5
Heavy Metals			
Arsenic, ppb	890	269	< 100

Example 6.

[0069] For the study of the formation of trans isomers of ω -3 fatty acids of marine oils the *Cis/trans* isomerism of EPA of Examples 2 and 3 was evaluated.

[0070] One gram of the second distillate of Example 2 was saponified with a solution of potassium hydroxide in aqueous methanol at 10 °C for 24 hours. Then, the saponified mixture was acidified with a dilute solution of hydrochloric acid at 1%, at 10 °C. The acidified mixture was extracted with petroleum ether three times. The extracts of petroleum ether were collected, washed with an aqueous solution of methanol at 20% and the washed extract was desolventized in a rotary vaporizer at 20 °C and 5 mbar. The residue was methylated using boron trifluoride 870 mg of methyl esters of long chain ω -3 fatty acids were obtained. A sample of methyl esters of long chain ω -3 fatty acids of the second distillate of example 3 was prepared in a similar manner.

[0071] Similarly, methyl esters of fatty acids of sardine oil of Example 2 and jack mackerel oil of Example 3 were prepared using the technique described.

[0072] A standard of methyl ester of all cis (5, 8, 11, 14, 17) eicosapentaenoic acid was injected in a gas chromatograph series 7890A provided with selective mass detector of 5975Cinert, of Agilent Technologies, using a 100-meter SP 2560 column, having an internal diameter of 0.25 mm and a film thickness of 0.20 microns. The chromatographic program was: initial temperature 140 °C for 5 minutes; increasing temperature at the rate of 2 °C/min up to 240 °C and maintained at 240. °C for 30 minutes. Injector and detector temperature was 250 °C. Extra pure helium was used as carrier. The mass spectrums of the standard were stored in the data library.

[0073] Subsequently, the samples of the methyl esters prepared from the samples of the second distillate of Examples 2 and 3 and of the methyl esters obtained from the original oils of Examples 2 and 3 were injected into the chromatograph. The software Chemstation was used to obtain a "Match Quality" of 99% for each one of the samples methylated. Additionally, the chromatograms and spectrograms of all the methyl esters chromatographed were compared and no new peaks were detected associated to the isomerization of EPA.

[0074] Additionally, the content of trans isomers of fatty acids of 16 to 22 carbon atoms was determined according to the methodology described in the process AOCS Ce 1h-05. The results are shown in Table 9. As can be seen, in the tests of Examples 2 and 3, no trans isomers were generated and unexpectedly there was a decrease of said isomers

via the process of the present invention.

Table 9: Analysis of trans fatty acids of Examples 2 and 3.

%pp methyl ester Fatty Acids trans	Sardine Oil	Second Distillate	Jack Mackerel oil	Second Distillate
	Example 2	Example 2	Example 3	Example 3
C16:1 T	0.00%	0.00%	0.00%	0.00%
C18:1 T	2.02%	1.18%	0.37%	0.28%
C18:2 T	0.22%	0.05%	0.15%	0.13%
C18:3 T	0.00%	0.00%	0.00%	0.00%
C20:1 T	0.00%	0.00%	0.00%	0.00%
C22:1 T	0.00%	0.00%	0.00%	0.00%

Example 7

[0075] Sensory evaluation of the quality and determination of the stability of samples of ethyl esters of fatty acids.

[0076] Organoleptic qualities and stability were evaluated by a trained panel of 12 panelists. Samples to be evaluated were given to each panelist in small glasses coded with 3 random digits and containing 15 ml of samples per panelist. The evaluation was carried out at a Sensory Evaluation Laboratory about 11:00 in the morning.

[0077] In order to assess the sensory quality of the product the following parameters were considered: appearance, aroma, flavor, rancidity and presence of extraneous flavors and odors. The measuring scale for evaluating said parameters had a 9-point range, in which 9 indicated that the parameter evaluated was optimal for the product and 1 indicated that it was very poor. For example, 9 stands, in the case of flavor for "excellent, typical, exceptionally agreeable" and 1 for "strange, disagreeable, putrid". In the case of rancidity, the measuring scale had a range of 5 point to which 5 meant "without rancidity" and 1 "extremely rancid".

[0078] Table 10 presents the average results obtained in the organoleptic assessment of the fresh sample of ethyl esters of fatty acids M15 of Example 5 (A) and the same sample after 29 weeks of storage at room temperature (B). No flavor, odor or appearance masking agents were added to the samples.

Table 10: Results organoleptic evaluation and stability

Sample	Appearance	Aroma	Flavor	Rancidity
M15 Example 5 (A)	7.5	7.6	7.1	4.7
M15 Example 5 (B)	7.9	7.4	7.2	4.6

Appearance: This attribute obtained a score of 7.5, meaning the appearance is "good".

Aroma: The score obtained was 7.6, qualifying as "good".

Flavor: With regard to flavor, the sample scored 7.1 which, on the scale, means "good".

Rancidity: The samples scored of 4.6 which, on the scale, means "low in rancidity".

[0079] As can be seen, the concentrate of EPA and DHA generated by the present invention has acceptable organoleptic Quality and stability.

Example 8.

[0080] In order to compare the side effects caused by concentrates of EPA and DHA obtained from fish oil, 10 volunteers were recruited and divided into two groups, A and B, of 5 individuals each. 900 g of yoghurt were mixed with 100 grams of commercial 32/22 EPA/DHA ethyl esters of fatty acids, to generate a sample of yogurt 1. In parallel 100 g of ethyl esters of Example 5, Sample M15, were mixed with a separate 900 g of yogurt, to generate a sample of yogurt 2. Each member of group A ingested 150 g of yogurt mixture 1 and each member of group B ingested 150 g of yoghurt mixture 2. Three hours later, the test volunteers were asked about the presence or absence of gastric reflux. In group A, 4 positive cases were detected, while in group B, 1 positive case was detected.

[0081] A week later the test was repeated with the same individuals of groups A and B. this time each member of group A ingested 150 g of a new yoghurt mixture 2 and each member of group B ingested a new yoghurt mixture 1.

Three hours later, the test volunteers were asked about the presence or absence of gastric reflux. In group A, no positive cases were detected, while in group B, 5 positive cases were detected. The test group shows that the concentrates of EPA and DHA obtained by the process of the present invention do not exhibit the characteristic side effects of marine derivatives such as gastric reflux, probably: due to the efficient removal of allergens originally present in the raw material.

Example 9.

[0082] A Petri dish of 15 cm in diameter with 20 g of sample M15 of Example 5 was kept in a forced convection oven at 45°C for 6 hours. Subsequently, the sample was removed from the oven and allowed to cool.

[0083] The sample was evaluated by a panel of 5 people. No fishy smell was detected.

[0084] The test was repeated with Sample M3 of Comparative Example 1. A characteristic rancid fishy smell was noticed.

[0085] The test was repeated with Sample M5 of Comparative Example 2. Again, a characteristic rancid fishy smell was noticed.

[0086] The test was repeated with the sample of ethyl esters of fatty acids 33/22 EPA/DHA used in Example 8. A characteristic rancid fishy smell was noticed.

Example 10.

[0087] The oxidation stability of a portion of Sample M15 of Example 5 was measured by means of the Rancimat Test method. The induction time at 80 °C was 28.11 ± 0.97 hours. In parallel, the Rancimat tests were carried out on the sample of ethyl esters 33/22 used in Example 8. The induction time at 80 °C was 1.67 ± 0.10 hours.

Example 11.

[0088] A sample of the hexane residue of Example 4 was determined by GC-MS in a HP7890 Chromatograph coupled to a 5975Cinert mass detector. The chromatographic report indicated the presence in the sample of over 50. compounds in a concentration higher than 1000 ppm as can be seen in Table 11.

Table 11: GC-MS analysis of the hexane residue of example 4

N°	Name of Compound	Match %	CAS #
1	beta.-Pinene	93	000127-91-3
2	1,2-Benzenedicarboxylic acid, mono (2-ethylhexyl) ester	50	004376-20-9
3	1,4-Butanediamine, N-(3-aminopropyl)	47	000124-20-9
4	1,6-Octadien-3-ol, 3,7-dimethyl	30	000078-70-6
5	1-Anilinoisoquinoline	41	013797-20-1
6	1-Nonadecene	94	018435-45-5
7	1R-alpha-Pinene	96	007785-70-8
8	2(1H)-Naphthathenone, 3,4,4a,5,6,7-hexahydro-4a-[(methylamino)methyl]	43	1000197-08-7
9	2,3-Dihydro-4-methyl-8-nitro-1H-1,5-benzodiazepin-2-one	52	037546-88-6
10	2-Decanone	55	000693-54-9
11	3,5-di-tert-Butyl-4-hydroxybenzaldehyde	64	001620-98-0
12	3,5-di-tert-Butyl-4-hydroxybenzylalcohol	93	000088-26-6
13	3-Carene	95	013466-78-9
14	3-Cyclohexen-1-ol, 4-methyl-1-(1-methylethyl)	93	000562-74-3
15	3-Fluoro-2,2,3,4,4,5,5,6,6,7,7-undecamethyl-[1,2,3,4,5,6,7]oxahexasilepane	49	1000311-73-1
16	4,4'-Ethylenebis(2,6-di-tert-butyl phenol)	94	001516-94-5
17	4,7,10,13,16,19-Docosahexaenoic acid, methyl ester, (all-Z)	38	002566-90-7
18	4-[4-Methylamino-1-methylbutylamino]-7-chloroquinoline	27	031510-53-9
19	5-(2-Aminopropyl)-2-methylphenol	38	021618-99-5
20	5,8,11,14,17-Eicosapentaenoic acid, methyl ester, (all-Z)	86	002734-47
21	5-Androsten-17-alpha.-ethynyl-3.beta. 17.beta.-diol	70	1000126-90-5
22	Acetamide, 2,2,2-trichloro	53	000594-65-0
23	Benzene, 1-methyl-2-(1-methylethyl)	97	000527-84-4

(continued)

N°	Name of Compound	Match %	CAS #
24	Benzo[h]quinoline, 2,4-dimethyl	46	000605-67-4
25	Benzoic acid, 3,5-bis(1,1-dimethylethyl)-4-hydroxy-, methyl ester	60	00251-22-0
26	Benzyl alcohol, .alpha.-(1-aminoethyl)-m-hydroxy	25	000054-49-9
27	Butanamide, 3-methyl	38	000541-46-8
28	Butylated Hydroxytoluene	89	000128-37-0
29	Cholest-5-en-3-ol (3.beta.)	99	000057-88-5
30	Citronellyl isobutyrate	64	000097-89-2
31	Cyclohexane, 1,2,4-triethenyl	45	002855-27-8
32	Cyclopropanemethanol, 2-methyl-2-(4-methyl-3-pentenyl)	38	000541-05-9
33	Dihydrocoumarin, 4,4,5,7,8-pentamethyl	46	039170-97-3
34	di-Alanyl-1-phenylalanine	43	108740-86-9
35	Dodecane	58	000112-40-3
36	Dodecane, 4-methyl	58	006117-97-1
37	Eucalyptol	98	000470-82-6
38	Heptanamide, N-phenyl	38	056051-98-0
39	Hexadecane	95	000544-76-3
40	Hexadecanoic acid, ethyl ester	98	000628-97-7
41	Methyl (Z)-5,11,14,17-eicosatetraenoate	50	059149-01-8
42	Pentadecane	96	000629-62-9
43	Pentadecane, 2,6,10,14-tetramethyl	91	001921-70-6
44	Phenethylamine, p,.alpha.-dimethyl	43	000064-11-9
45	Phenol, 2,6-bis(1,1-dimethylethyl ethylethyl)	50	004130-42-1
46	Phenol, 3-(1,1-dimethylethyl)-4-methoxy	60	000088-32-4
47	Phthalic acid, butyl hexyl ester	59	1000308-99-5
48	Pletin-6-carboxylic acid	22	000948-60-7
49	Squalene	99	007683-64-9
50	Tetradecane	92	000629-59-4
51	Thiocyanic acid, 5.alpha.-cholestan-3.beta.-yl ester	38	020997-50-6
52	Thiocyanic acid, 5.alpha.-cholestan-3.beta.-yl ester	52	020997-50-6
53	Thiophene,2,5-dibutyl	59	006911-45-1
54	Tridecane	92	000629-50-5
55	Undecanoic acid, ethyl ester	70	000627-90-7

[0089] As can be seen in Table 11, the process of the present invention is capable of removing a large family of compounds present in the raw material, which are not ω -3 fatty acids, and which could be responsible for side effects and undesired reversions of flavor and odor.

Claims

1. Process for obtaining a concentrate of esters of EPA and DHA from crude or refined marine oils, **CHARACTERIZED in that** it comprises the following steps:

- a). contacting crude or refined marine oil with one or more alkali and water at a temperature of at most 100°C until a mixture comprising saponified marine oil is obtained;
- b). contacting the saponified mixture with one or more organic solvents to form a refined phase comprising alkaline salts of fatty acids and an extracted phase;
- c). separating the extracted phase from the refined phase;
- d). mixing the refined phase with an aqueous solution of an acid to form a non aqueous phase comprising fatty acids and an aqueous phase;
- e). separating the aqueous phase from the non aqueous phase;

- f). mixing the separated non aqueous phase with an alcohol and an esterification catalyst at a temperature of at most 150°C until an esterified mixture comprising esters of fatty acids is obtained;
 g). removing the catalyst from the esterified mixture to obtain the catalyst-free esterified mixture;
 h). desolventizing the catalyst-free esterified mixture to obtain esters of the fatty acids, and
 i). distilling the esters of fatty acids in a short path distillation column at a temperature of at most 180°C and a pressure of less than 1 mbar to obtain a concentrate comprising esters of EPA and DHA.

2. Process according to claim 1, **CHARACTERIZED in that** the alkali in step (a) is chosen from the group consisting of sodium hydroxide, potassium hydroxide, lithium hydroxide, magnesium hydroxide and their mixtures, and the weight ratio of alkali to crude or refined oil is approximately 0.15:1 and the weight ratio of water to crude or refined oil is between 0.5:1 and 2:1.
3. Process according to claim 1, **CHARACTERIZED in that** the mixture of step (a) comprises ethanol and the weight ratio of ethanol to crude or refined oil is between 0.5:1 and 2:1.
4. Process according to claim 1 **CHARACTERIZED in that** the mixture of step (a) comprises hexane and the weight ratio of the hexane to crude or refined oil is between 0.5:1 and 2:1.
5. The process according to claim 1, **CHARACTERIZED in that** the mixture of step (a) comprises one or more antioxidants and the weight ratio of the antioxidant to crude or refined oil is less than 1:100.
6. Process according to claim 1, **CHARACTERIZED in that** the mixture of step (a) is maintained at a pressure of approximately 1 bar and at a temperature of not more than 100°C during a period of time between 30 and 120 minutes to obtain saponified marine oil.
7. Process according to claim 1, **CHARACTERIZED in that** in step (d) the acid is chosen from the group consisting of sulfuric acid, phosphoric acid, acetic acid, formic acid, trichloroacetic acid and carbonic acid, the temperature is between 20 and 70°C, the pressure is about 1 bar and that stoichiometric ratio of the acid to alkali of step (a) is approximately 1.05:1.
8. Process according to claim 1, **CHARACTERIZED in that** the alcohol of stage (f) is chosen from the group consisting of methanol, ethanol and glycerol, the temperature is between 30 and 80°C, the pressure approximately 1 bar and the esterifying mixture is maintained at a temperature between 30 and 80°C during a time between 60 and 240 minutes to form the esterified mixture.
9. Process according to any one of the preceding claims, **CHARACTERIZED in that** the esters of fatty acids are distilled at a pressure lower than 0.1 mbar and a temperature lower than 150°C.

Patentansprüche

1. Verfahren zum Erhalt eines Konzentrats von Estern von EPA und DHA aus rohen oder verfeinerten Marienölen, **dadurch gekennzeichnet, dass** es die folgenden Schritte umfasst:
- a). in Kontakt bringen von rohem oder verfeinertem Marineöl mit einem oder mehreren Alkalimitteln und Wasser bei einer Temperatur von höchstens 100°C, bis eine Mischung erhalten wird, die verseiftes Marineöl umfasst;
 b). in Kontakt bringen der verseiften Mischung mit einem oder mehreren organischen Lösungsmitteln, um eine verfeinerte Phase, umfassend Alkalisalze von Fettsäuren, und eine extrahierte Phase zu bilden;
 c). Trennen der extrahierten Phase von der verfeinerten Phase;
 d). Mischen der verfeinerten Phase mit einer wässrigen Lösung einer Säure, um eine nicht-wässrige Phase, die Fettsäuren umfasst, und eine wässrige Phase zu bilden;
 e). Trennen der wässrigen Phase von der nicht-wässrigen Phase;
 f). Mischen der abgetrennten nicht-wässrigen Phase mit einem Alkohol und einem Veresterungskatalysator bei einer Temperatur von höchstens 150°C, bis eine veresterte Mischung erhalten wird, die Ester von Fettsäuren umfasst;
 g). Entfernen des Katalysators von der veresterten Mischung, um eine Katalysator-freie veresterte Mischung zu erhalten;
 h). Entfernen des Lösungsmittels von der Katalysatorfreien veresterten Mischung, um Ester von Fettsäuren zu

erhalten, und

i). Destillieren der Ester der Fettsäuren in einer Kurzweg-Destillationssäule bei einer Temperatur von höchstens 180°C und einem Druck von kleiner als 1 mbar, um ein Konzentrat zu erhalten, das Ester von EPA und DHA umfasst.

2. Verfahren gemäß Anspruch 1, **dadurch gekennzeichnet, dass** das Alkalimittel in Schritt (a) ausgewählt ist aus der Gruppe, bestehend aus Natriumhydroxid, Kaliumhydroxid, Lithiumhydroxid, Magnesiumhydroxid und ihren Mischungen, und dass das Gewichtsverhältnis von Alkali zu rohem oder verfeinertem Öl etwa 0,15:1 beträgt und das Gewichtsverhältnis von Wasser zu rohem oder verfeinertem Öl zwischen 0,5:1 und 2:1 liegt.
3. Verfahren gemäß Anspruch 1, **dadurch gekennzeichnet, dass** die Mischung des Schritts (a) Ethanol umfasst und das Gewichtsverhältnis von Ethanol zu rohem oder verfeinertem Öl zwischen 0,5:1 und 2:1 liegt.
4. Verfahren gemäß Anspruch 1, **dadurch gekennzeichnet, dass** die Mischung von Schritt (a) Hexan umfasst und das Gewichtsverhältnis von Hexan zu rohem oder verfeinertem Öl zwischen 0,5:1 und 2:1 liegt.
5. Verfahren gemäß Anspruch 1, **dadurch gekennzeichnet, dass** die Mischung von Schritt (a) ein oder mehrere Antioxidantien umfasst und das Gewichtsverhältnis des Antioxidans zu rohem oder verfeinertem Öl kleiner als 1:100 ist.
6. Verfahren gemäß Anspruch 1, **dadurch gekennzeichnet, dass** die Mischung von Schritt (a) bei einem Druck von etwa 1 bar und bei einer Temperatur von nicht mehr als 100°C während einer Zeitspanne zwischen 30 und 120 Minuten gehalten wird, um verseiftes Marineöl zu erhalten.
7. Verfahren gemäß Anspruch 1, **dadurch gekennzeichnet, dass** im Schritt (b) die Säure ausgewählt ist aus der Gruppe, bestehend aus Schwefelsäure, Phosphorsäure, Essigsäure, Ameisensäure, Trichloressigsäure und Kohlensäure, die Temperatur zwischen 20 und 70°C liegt, der Druck etwa 1 bar beträgt und das stöchiometrische Verhältnis der Säure zum Alkalimittel des Schritts (a) etwa 1,05:1 beträgt.
8. Verfahren gemäß Anspruch 1, **dadurch gekennzeichnet, dass** der Alkohol des Schritts (f) ausgewählt ist aus der Gruppe, bestehend aus Methanol, Ethanol und Glycerin, die Temperatur zwischen 30 und 80°C beträgt, der Druck etwa 1 bar beträgt und die veresternde Mischung bei einer Temperatur zwischen 30 und 80°C während einer Zeitspanne zwischen 60 und 240 Minuten gehalten wird, um die veresterte Mischung zu erhalten.
9. Verfahren gemäß irgendeinem der vorstehenden Ansprüche, **dadurch gekennzeichnet, dass** die Ester der Fettsäuren bei einem Druck von kleiner als 0,1 mbar und einer Temperatur von niedriger als 150°C destilliert werden.

Revendications

1. Procédé pour l'obtention d'un concentré d'esters d'EPA et de DHA à partir d'huiles marines brutes ou raffinées, **caractérisé en ce qu'il** comprend les étapes suivantes :
 - a) mise en contact d'une huile marine brute ou raffinée avec un ou plusieurs alcalis et de l'eau à une température inférieure ou égale à 100 °C jusqu'à obtenir un mélange comprenant de l'huile marine saponifiée ;
 - b) mise en contact du mélange saponifié avec un ou plusieurs solvants organiques de manière à former une phase raffinée comprenant des sels alcalins d'acides gras et une phase extraite ;
 - c) séparation de la phase extraite par rapport à la phase raffinée ;
 - d) mélange de la phase raffinée avec une solution aqueuse d'acide de manière à former une phase non aqueuse comprenant des acides gras et une phase aqueuse ;
 - e) séparation de la phase aqueuse par rapport à la phase non aqueuse ;
 - f) mélange de la phase non aqueuse séparée avec un alcool et un catalyseur d'estérification à une température inférieure ou égale à 150 °C jusqu'à obtenir un mélange estérifié comprenant des esters d'acides gras ;
 - g) élimination du catalyseur par rapport au mélange estérifié afin d'obtenir un mélange estérifié sans catalyseur ;
 - h) désolvantisation du mélange estérifié sans catalyseur afin d'obtenir des esters des acides gras, et
 - i) distillation des esters d'acides gras dans une colonne de distillation sur trajectoire courte à une température inférieure ou égale à 180 °C et une pression inférieure à 1 mbar afin d'obtenir un concentré comprenant des esters d'EPA et de DHA.

2. Procédé selon la revendication 1, **caractérisé en ce que** l'alcali dans l'étape (a) est choisi dans le groupe constitué de l'hydroxyde de sodium, de l'hydroxyde de potassium, de l'hydroxyde de lithium, de l'hydroxyde de magnésium et de leurs mélanges, et le rapport en poids entre l'alcali et l'huile brute ou raffinée est d'approximativement 0,15 : 1 et le rapport de poids entre l'eau et l'huile brute ou raffinée est entre 0,5 : 1 et 2 : 1.

3. Procédé selon la revendication 1, **caractérisé en ce que** le mélange de l'étape (a) comprend de l'éthanol et le rapport de poids entre l'éthanol et l'huile brute ou raffinée est entre 0,5 : 1 et 2 : 1.

4. Procédé selon la revendication 1, **caractérisé en ce que** le mélange de l'étape (a) comprend de l'hexane et le rapport de poids entre l'hexane et l'huile brute ou raffinée est entre 0,5 : 1 et 2 : 1.

5. Procédé selon la revendication 1, **caractérisé en ce que** le mélange de l'étape (a) comprend un ou plusieurs antioxydants et le rapport de poids entre l'antioxydant et l'huile brute ou raffinée est inférieur à 1 : 100.

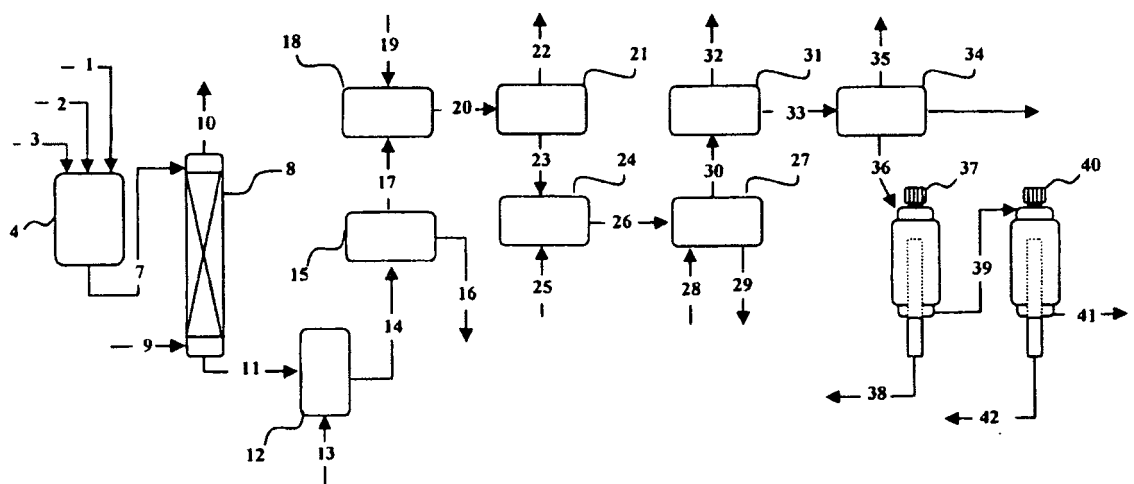
6. Procédé selon la revendication 1, **caractérisé en ce que** le mélange de l'étape (a) est maintenu à une pression d'approximativement 1 bar et à une température inférieure ou égale à 100 °C pendant une durée comprise entre 30 et 120 minutes afin d'obtenir une huile marine saponifiée.

7. Procédé selon la revendication 1, **caractérisé en ce que** dans l'étape (d) l'acide est choisi dans le groupe constitué de l'acide sulfurique, de l'acide phosphorique, de l'acide acétique, de l'acide formique, de l'acide trichloracétique et de l'acide carbonique, la température est entre 20 et 70 °C, la pression est d'environ 1 bar, et **en ce que** le rapport stoechiométrique entre l'acide et l'alcali de l'étape (a) est d'approximativement 1,05 : 1.

8. Procédé selon la revendication 1, **caractérisé en ce que** l'alcool de l'étape (f) est choisi dans le groupe constitué du méthanol, de l'éthanol et du glycérol, la température est entre 30 et 80 °C, la pression d'approximativement 1 bar, et le mélange d'estérification est maintenu à une température située entre 30 et 80 °C pendant une durée située entre 60 et 240 minutes afin de former le mélange estérifié.

9. Procédé selon l'une quelconque des revendications précédentes, **caractérisé en ce que** les esters d'acides gras sont distillés à une pression inférieure à 0,1 mbar et à une température inférieure à 150 °C.

Figure 1



REFERENCES CITED IN THE DESCRIPTION

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