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## n-3 PUFA Concentrate from Sardine Oil

<i>Salient features</i>	➤ n-3 Polyunsaturated fatty (n-3 PUFA) concentrate from crude Sardine oil using lipase enzyme and membrane process.
<i>Advantages</i>	<ul style="list-style-type: none"><li>✓ Lab scale model for the production of n-3 PUFA from Sardine oil.</li><li>✓ Attractive technology consisting of a combination of chemical processes, physical treatment and enzymatic process.</li><li>✓ Development of pilot scale model.</li></ul>
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<i>Year</i>	2012-13
<i>Source of funding</i>	MoFPI
<i>More information</i>	<b>Status of commercialization / Patent / Publication</b> Vaisali, C., Charanya, S., Prasanna, D.B. and Regupathi, I. 2014. Refining of edible oils: A critical appraisal. International Journal of Food Science & Technology. Online Published. doi:10.1111/ijfs.12657 Charanya, S., Anitha, N., Prasanna, D.B. and Regupathi, I. 2015. Enzymatic enhancement of n-3 PUFA in Indian sardine oil. Under preparation for Food Science and Biotechnology. Charanya, S., Vaisali, C., Prasanna, D.B. and Regupathi, I. 2015. Ultrafiltration of Sardine oil/ Methanol extract by porous polyamide membranes. Under preparation for Chemical Engineering Journal. <b>Technology Transfer</b> M/s Mukka seafood industries Pvt. Ltd. Mangalore has come forward to support pilot scale studies.