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Chang et al.

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[54] PURIFICATION OF FISH OIL

[76] Inventors: **Stephen S. Chang**, 29 Gloucester Ct., East Brunswick, N.J. 08816; **Yongde Bao**, 267 George St., New Brunswick, N.J. 08901; **Timothy J. Pelura**, 3336 Solomon La., Alameda, Calif. 04501

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Primary Examiner—Donald E. Czaja

Assistant Examiner—Celine T. Callahan

[57] ABSTRACT

A process of treating oils containing Omega-3 fatty acids, such as fish oils like Menhaden oil, sardine oil, salmon oil and other oils, to produce odorless and flavorless oils which contain only insignificant amounts of undesirable minor constituents, such as thermal and oxidative polymers of unsaturated glycerides, trans-isomers, positional isomers, conjugated dienes and trienes, cholesterol, pesticides, PCBs and heavy metals, and which have reasonably good flavor and oxidative stabilities.

11 Claims, 2 Drawing Sheets