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(54) **LONG CHAIN MONOUNSATURATED FATTY ACID COMPOSITION AND METHOD FOR THE PRODUCTION THEREOF**

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CPC **C07C 57/03** (2013.01); **C07C 51/47** (2013.01); **C11B 7/0008** (2013.01); **C11B 7/0025** (2013.01)

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See application file for complete search history.

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(57) **ABSTRACT**

In one aspect, the present invention is directed to a method for obtaining an enriched composition of long chain monounsaturated fatty acids from an oil composition, typically a fish oil composition, comprising both long chain monounsaturated fatty acids and long chain polyunsaturated fatty acids. In another aspect, the present invention is directed to a composition comprising at least 70% by weight of long chain monounsaturated fatty acids.

20 Claims, No Drawings