



Purity | Quality | Innovation

# The Omega3 industry Process- and technology development

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# Content

## 1. The omega3 business

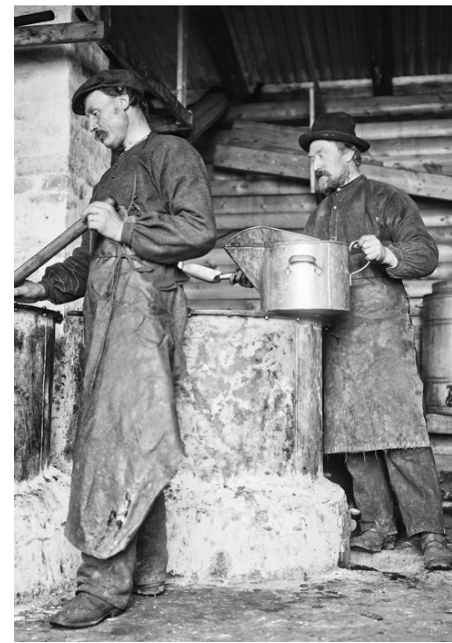
- Key for success, product segments, supply of fish oils, value chain

## 2. Process and Technology development

- Various starting materials
- **Purification** of oils
- **Concentrating** technologies

# The Omega3 industry

- A young industry based on long traditions
  - From cod liver oils: 1800s
  - Fish body oils: 1980s
  - Rapid growth - Higher concentrates!
- Modern process industry
  - Nutraceuticals
  - Pharmaceuticals
  - Functional food



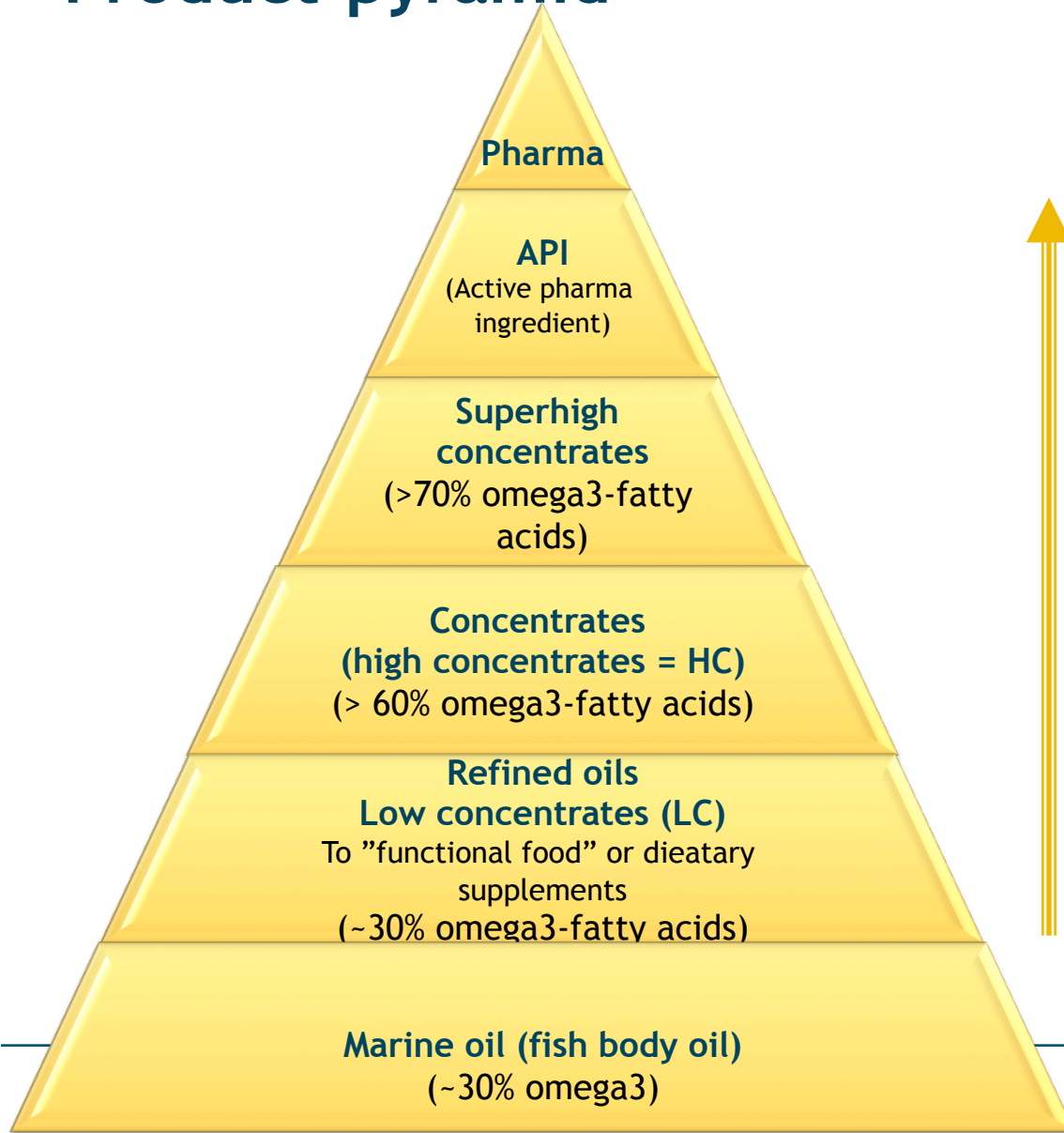
- Most development has not taken place yet!
- Exiting future!

# The Omega3 business

- Key for success
  - Health!
  - 20.000 scientific papers and 2.000 klinical studies document the favourable health effects by intake of omega3



# Product-pyramid



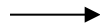
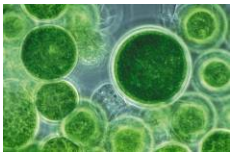
Increasing requirement to:

- Equipment
- Processes
- Control- and quality systems

# Fish oil

## Food chain for EPA/DHA

- Primary producers of EPA and DHA
  - Marine microalgae
  - Micro algae utilise sunlight to convert carbon dioxide and water to fat and other essential nutrients
  - EPA and DHA are formed in this process
- The food chain
  - EPA and DHA accumulates in the food chain
  - Microalgae - zooplankton - crustaceans (krill) - small fish - large fish



# Fish oil

## Catch and processing

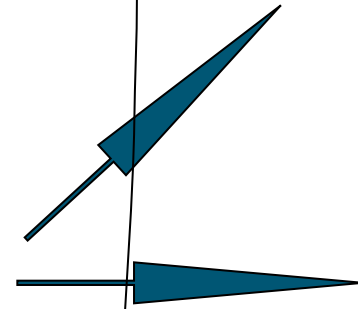
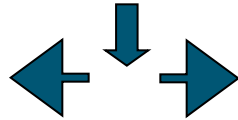
Meal and oil factory in Chimbote, Peru



Anchovies are caught off the coast and brought to land for processing to meal and oil



# Epax value chain





# Process and technology development



*Purity - Quality - Innovation*

- Sustainable marine resources
- Environmental friendly processing
- GMP (Good Manufacturing Practice)

# Process and technology development

- Young advanced processing industry
- Busy on development !
  - Utilize more types of marine oils
  - Develop processes for purification and concentration
    - choose the right ones!
  - Find best **combination** of techniques
  - Find best **order** of unit operations
  - From batch to continuous processing



# Starting material - crude oils

- Various starting material - crude marine oil (Food grade!!)
  - Anchovy/sardine oils (EPA+DHA ~30%)
  - Other oils: Tuna, Krill, Squid, Cod liver, Menhaden, Salmon, Herring, Mackerel, Micro algaees ++

- Variation between fish species
- Variation during seasons and from year to year

Species	EPA (%)	DHA (%)	EPA+DHA (%)	Tot Omega3
Anchovy	18	12	30	36
Tuna	6	24	30	36
Sardine	16	9	25	31
Pollock	12	6	18	21
Herring	7	10	17	20
Mackerel	7	14	21	30

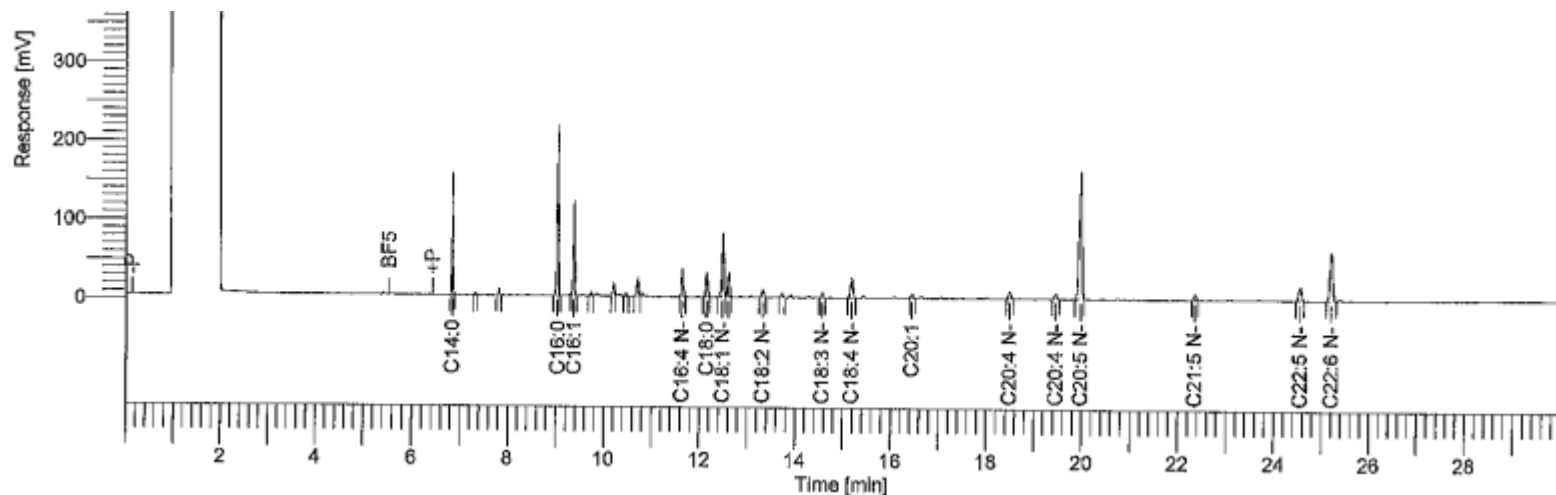
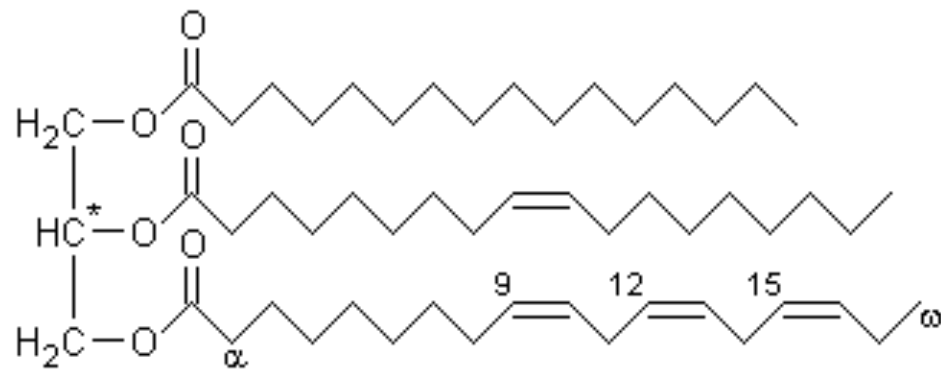
Numbers in table are example of values



# Complexity in fatty acid composition

- Complex fatty acid composition
- High variety in amount and composition - seasonal
- Needs robust and selective processing tools

- More than 30 fatty acids in fish oils
- Distributed «randomly» in Triglycerides



# Process operations

The processing has two main goals:

1. Purify the fish oil
2. Concentrate Omega3 (especially EPA and DHA)

## 1. Purification:

- Removes:
  - Environmental pollutants, heavy metals, proteins, phospholipids, free fatty acids, cholesterol, saturated fatty acids (stearins), color pigments, oxidation products, smell and aroma compounds

## 2. Concentrating:

- Increase amount of EPA+DHA from 30% to target (60-90%)



# Purification of fish oil

## - Refining processes and technology

### Remove unwanted substances from crude oil

- **De-acidification** - remove free fatty acids
- **Distillation** - remove environmental pollutants
- **Active carbon treatment** - remove PAHs, furans, dioxin
- **Winterization** - remove stearins
- **Bleaching** - remove peroxides, trace metals, dioxins, furans, PAHs
- **Steam deodorization** - remove smell/taste, color



# Purification of fish oil

## - Refining processes and technology

- Order of unit operations
- Avoiding oxidation
  
- New technologies
  - Enzymatic processing
  - More effective absorbents
  - More effective filtration

### Key factors:

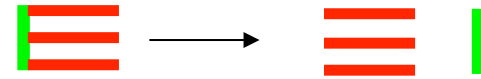
- Purity («no» traces left of impurities, «no» oxidation)
- Recovery of EPA and DHA (yield)
- Capacity
- Eco friendly

# Concentrating omega3 fatty acids

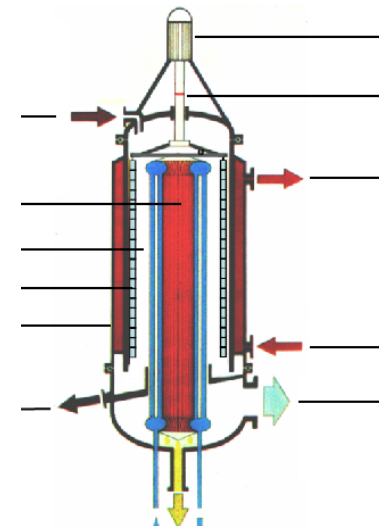
Main goal: Concentrate targeted fatty acids (EPA and DHA)

*Pre-treatment:*

- Converting from triglycerides to ethyl esters



1. Molecular distillation (short path distillation)
2. Urea precipitation
3. Chromatography
  - SMB (Simulating Moving Beds)
4. Supercritical fluid extraction/fractionation
5. Enzymatic processing



# Combination of concentrating techniques

1. Selectivity based on **molecular size** (chain length)
  - Distillation
2. Selectivity based on **number of double bonds** and **molecule conformation**
  - Urea precipitation
  - Chromatography
  - Enzymatic processes

## Combination of techniques in use:

- Molecular distillation + urea precipitation
- Molecular distillation + chromatography (SMB)
- Molecular distillation + selective enzyme process

Crude oil:	~ 30% EPA + DHA
After distillation:	~ 60% EPA + DHA
After distillation + extra technique:	~ 70-90% EPA + DHA

# Process and technology development

Approx 8-10 unit process operations needed for omega3 concentrates

- Process development and new technologies are wanted!

- **More use of White biotechnology**

- Enzymes instead of chemicals

- **Secure high EPA and DHA recovery**

- Smart use of byproducts

- **GMP (Good Manufacturing Practice)**

- Prepare for a high standard

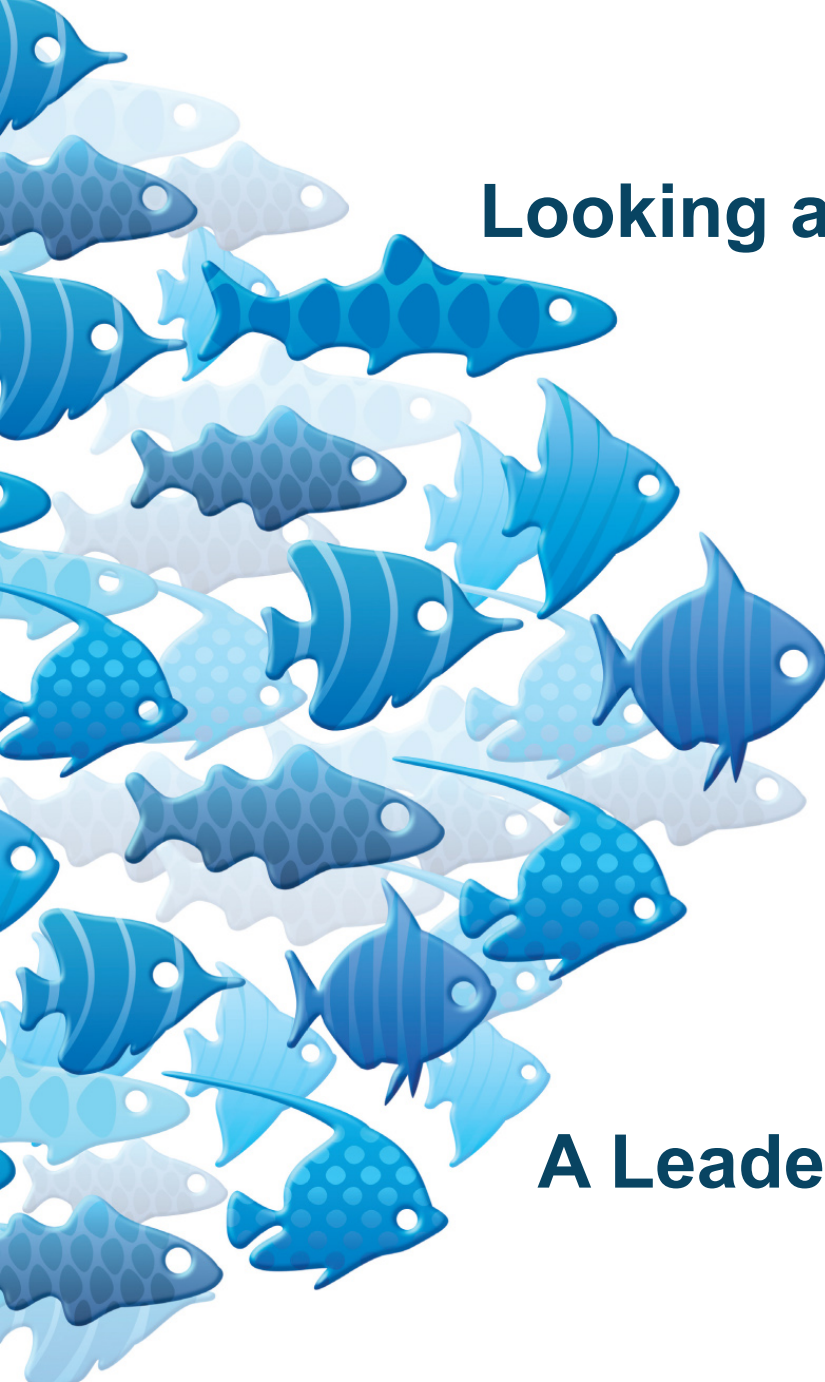
# Summary



A young processing industry!

- *Most development has not been done yet!!*
- Be able to **utilize marine oils** with variable fatty acid content and composition
- Secure **high purity** by smart combining and development of refining processes
- Secure **high productivity and recovery of EPA and DHA** by smart combining of advanced concentrating technologies

# Looking ahead with Epax



**A Leader in Omega-3 Concentrates**

