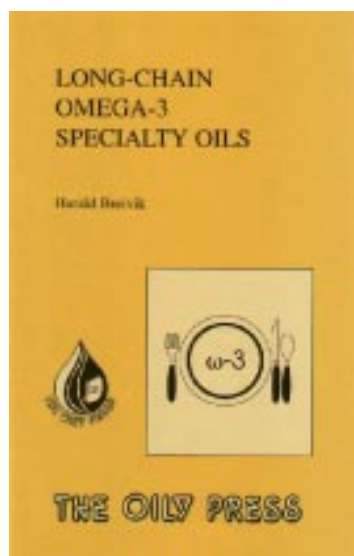


The Oily Press presents an outstanding book on the commercial and technological characteristics of oils rich in omega-3 fatty acids....



LONG-CHAIN OMEGA-3 SPECIALTY OILS

Edited by Harald Breivik

Neperdo Biomarine, Porsgrunn, Norway

June 2007, ISBN-13: 978-0-9552512-1-4 (ISBN-10: 0-9552512-1-6). Hardback, 234 x 156 mm, 312 pages, 57 tables, 52 figures, 620 references. Vol. 21 in The Oily Press Lipid Library. Price £85 or US\$174.

Unlike the many other books on omega-3 fatty acids, *Long-Chain Omega-3 Specialty Oils* is not concerned with nutrition but instead is aimed primarily at those people working to develop, manufacture and market long-chain omega-3 oils and the food, drink and pharmaceutical products containing them. It concentrates on the long-chain acids (C₂₀ chain length and above) rather than *alpha*-linolenic acid. Although often thought of as "fish oils", these omega-3 oils are also available from microbial fermentation and from other marine organisms such as krill. Furthermore, there is increasing interest in the development of higher plants with the ability to synthesise long-chain omega-3 fatty acids, with the ultimate objective of creating crop plants yielding oils containing these acids.

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Dr Harald Breivik previously worked for the Norsk Hydro ASA Research Centre at Porsgrunn, Norway, mainly within marine lipid chemistry and technology. From 1984 his research concentrated on omega-3 concentrates, and later also on fish feed for aquaculture and pigments for fish feed. He holds a number of patents within the area of marine lipids. In 2005 he founded Neperdo Biomarine, a company concerned mainly with consultancy services related to the production, analysis and quality documentation of omega-3 concentrates, and the improved quality of fish oil and fish feed.



THE OILY PRESS

Published by: PJ Barnes & Associates, Bridgwater, England
www.pjbarnes.co.uk

