

### Valorización de aceite de pescado mediante tecnologías de dióxido de carbono supercrítico

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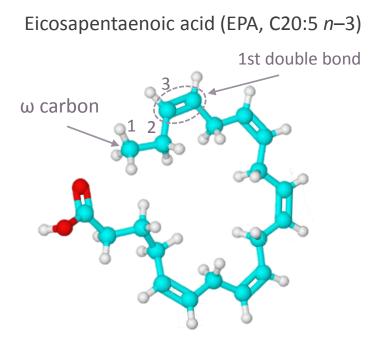
#### outline

- 1. Omega-3 polyunsaturated fatty acids
- 2. Why are omega-3 consumed?
- 3. The problem of omega-3 oxidation
- 4. Supercritical alternative
- 2) Materials & methods
- 3) Results
- 4) Concluding remarks

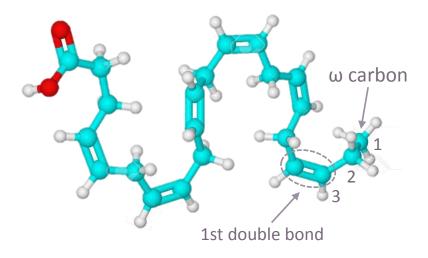


## omega-3 PUFAs

Fatty acid: carboxylic acid with a long aliphatic chainUnsaturation: double covalent bond between adjacent carbon atoms



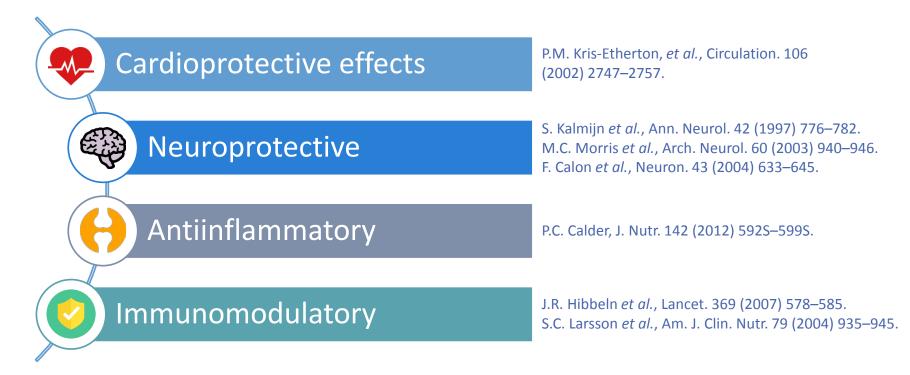
Docosahexaenoic acid (DHA, C22:6 n–3)

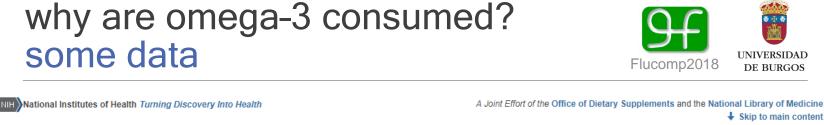


# why are omega-3 consumed? healthy effects



Healthy effects of omega-3 are linked to their structural and regulatory roles





#### **Dietary Supplement Label Database**

About

Print A Report Error Q Advanced Search

Q

Search e.g. calcium

Ingredient - Omega-3

Home

1,906 product(s) contain the ingredient "Omega-3"

#### almost 2000 products in USA

The following results include DSLD products that contain any of the following:

Contact Us

**Help Menu** 

"OMEGA-3 FATTY ACIDS"; "OMEGA-3"; "DELETE"; "TOTAL OMEGA-3"; "TOTAL OMEGA-3 FATTY ACIDS"; "OMEGA 3"; "OMEGA 3 FATTY ACIDS FROM FISH OIL"; "OTHER OMEGA-3'S"; "OTHER OMEGA-3 FATTY ACIDS AS TG"; "TOTAL EPA"; "OMEGACHOICE OMEGA-3 ESSENTIAL FATTY ACIDS:"; "PROVIDES 600MG OF TOTAL OMEGA-3 FATTY Read More [+]

#### Dietary Supplement Label Database (NIH)

http://www.dsld.nlm.nih.gov/dsld/index.jsp (accessed june 2018)



#### Global Market: US\$ 1.8 bn/year

Transparency Market Research (2013) Global Fish Oil Market Industry Analysis, Size, Share, Growth, Trends and Forecast, 2012–2018 <u>https://www.transparencymarketresearch.com/fish-oil.html</u>

(accessed june 2018)





## the problem of omega-3 oxidation

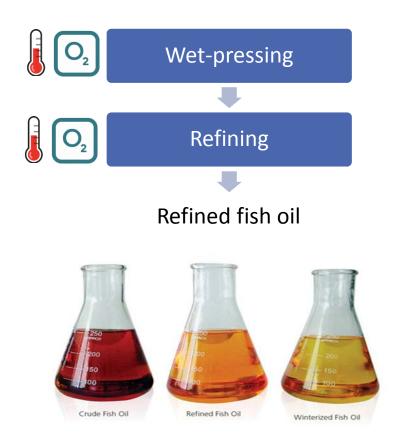
#### Fishing for answers: is oxidation of fish oil supplements a problem?

Cameron-Smith, D., Albert, B.B., Cutfield W.S., J. Nutr. Sci. 4, e36 (2015) 1–2.

[…] in Canada, 50 % [of 171 over-thecounter omega-3 supplements] exceeded voluntary limits for at least one measure of oxidation […]. In the USA, 27 % of products tested were found to have more than twice the recommended levels of lipid peroxides, while in South Africa and New Zealand more than 80 % of supplements tested exceeded recommended levels. […] The levels of oxidation now described in four independent studies since 2012 (analyzing 260 n-3 PUFA products) suggest that the general public is consuming oxidized products […].

Importantly, the biological effects and health consequences of consuming oxidized fish oil supplements are not yet established. In 2010, the EFSA panel on biological hazards concluded that 'information on the level of oxidation of fish oil (...) and related toxicological effects in humans is lacking'.



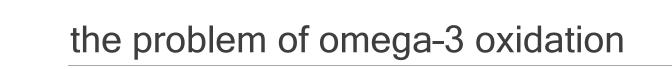


the problem of omega-3 oxidation

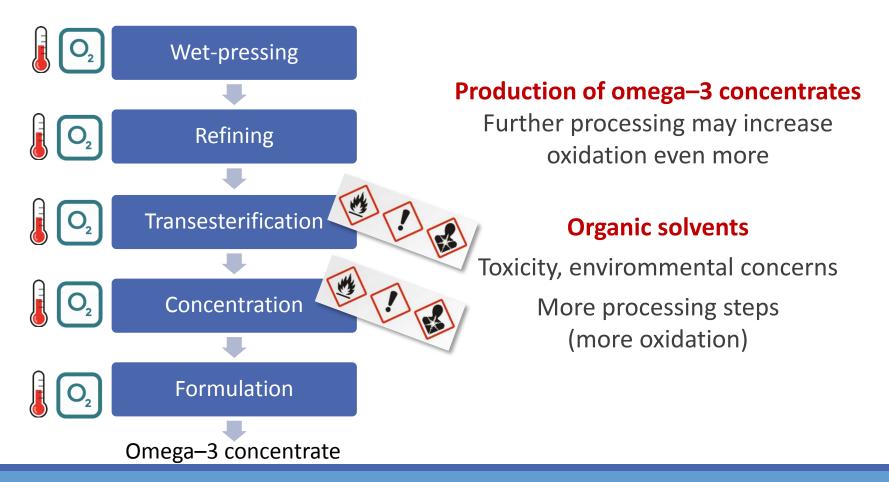
It is not surprising that many retail fish oil products are oxidized, considering the complex process from ocean catch through to the final consumer product.

[...] small pelagic fishes, caught off the coast of Peru and Chile [...] transported to shore, processed by fractionation into fish meal and crude fish oil. [...] stored in large tanks before being shipped on for further refining, particularly to China [...], involving several steps with repeated heating at high temperatures. [...]

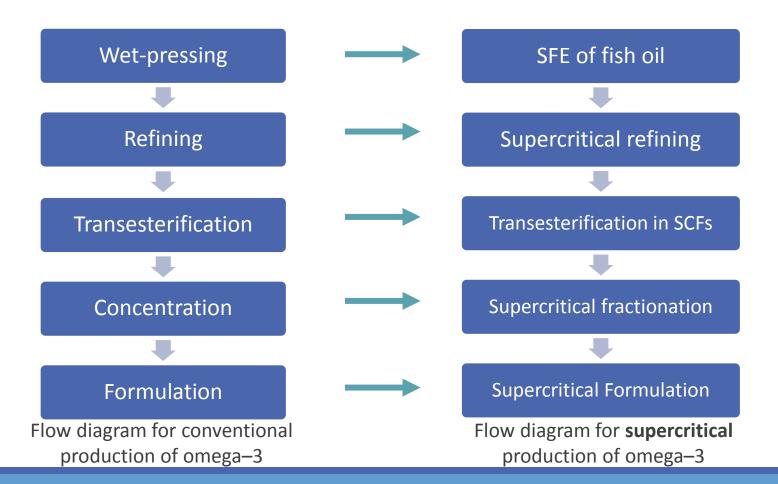
Cameron-Smith, D., Albert, B.B., Cutfield W.S., J. Nutr. Sci. 4, e36 (2015) 1–2.





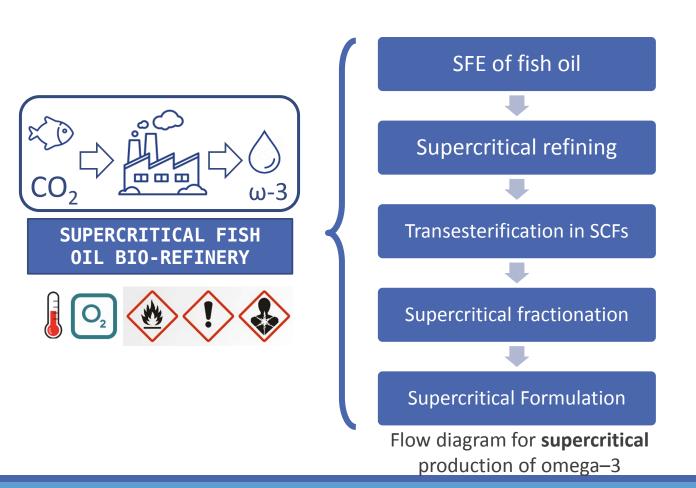






supercritical alternative

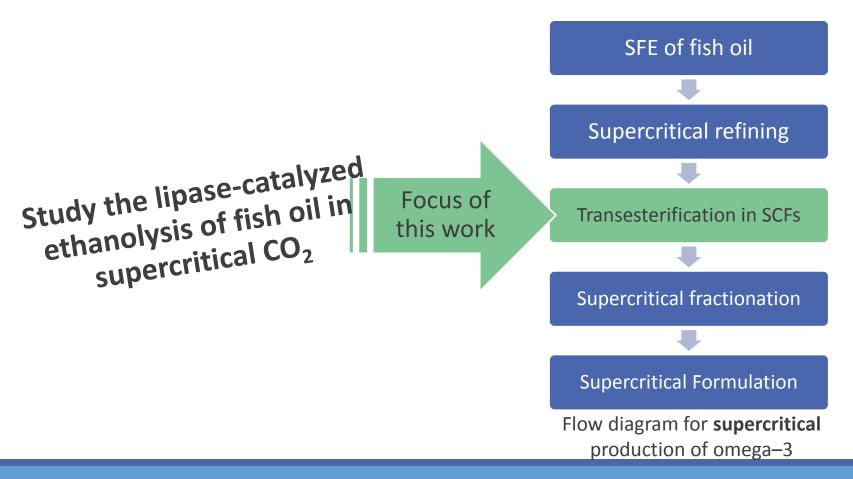


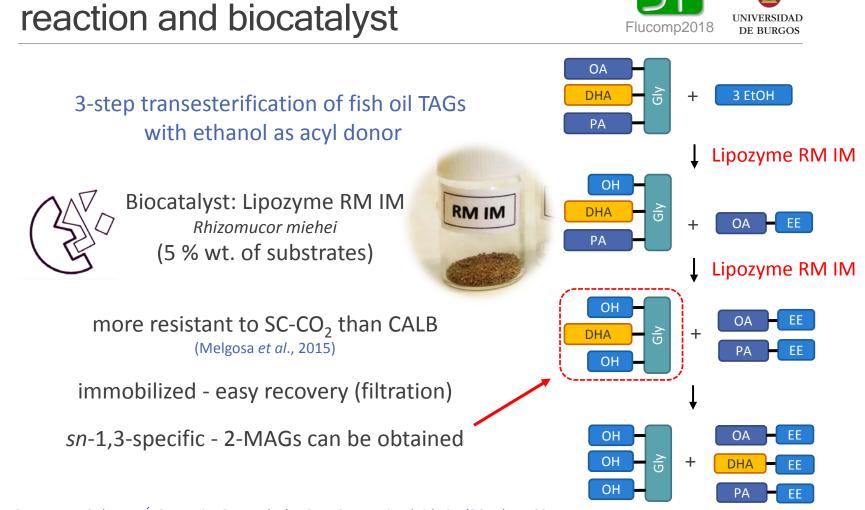


#### supercritical alternative



#### supercritical alternative



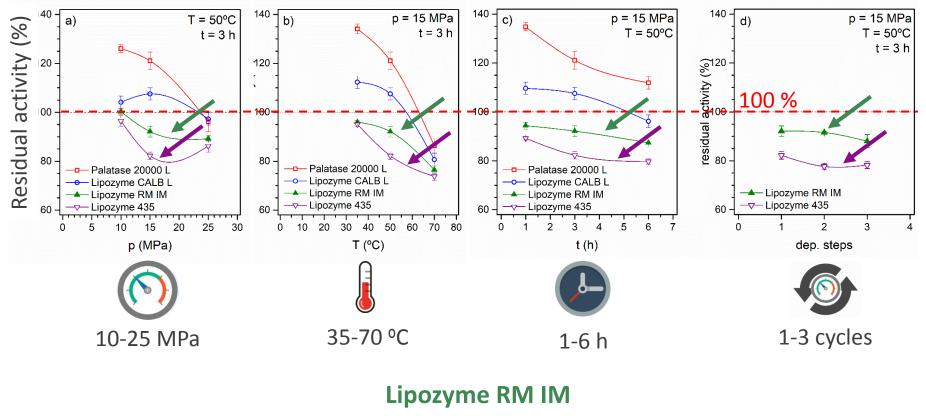


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Materials & methods

## residual activity of commercial lipases

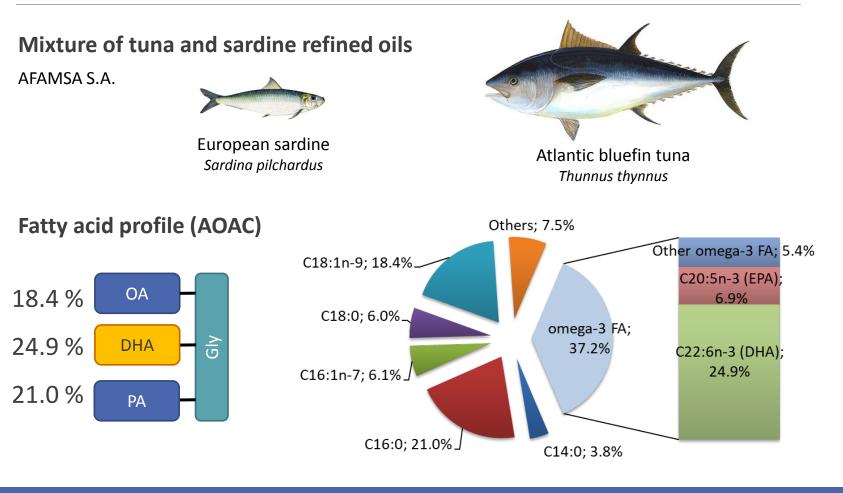




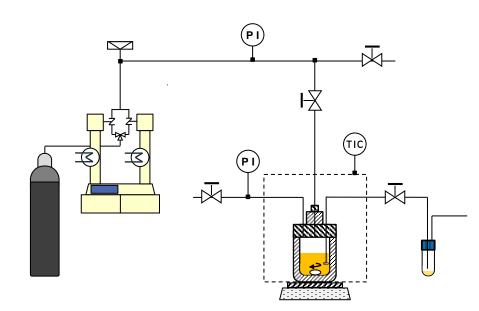
Lipozyme 435



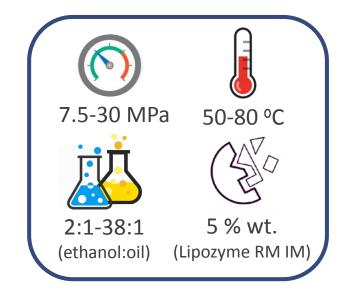
## fish oil







High-pressure batch stirred tank reactor with sampling system design and assembling: BIOIND



**Reaction conditions** 

# apparatus

Materials & methods



HPLC ELSD (Agilent Technologies)

## analysis of the composition

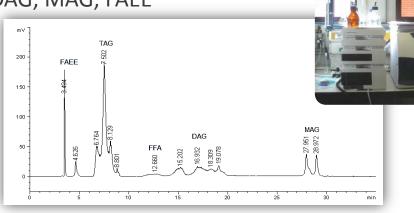
#### Neutral Lipids profile - TAG, DAG, MAG, FAEE

Normal Phase HPLC ELSD

Isooctane

MTBE + AcOH 0.1 %vol

Calibrated with 13 standards and the original fish oil



#### **Glycerol and ethanol**

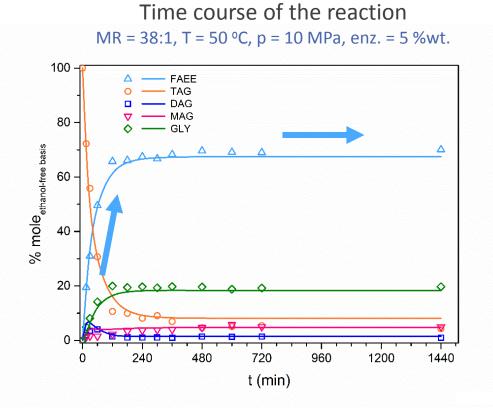
Theoretically estimated from the reaction stoichiometry

$$n_{\rm GLY}^{\rm t} = (n_{\rm FAEE} - n_{\rm DAG} - 2 \cdot n_{\rm MAG})/3$$
 (Sovová et al., 2008)

$$n_{\rm EtOH}^{\rm t} = n_{\rm EtOH}^0 - n_{\rm FAEE}$$



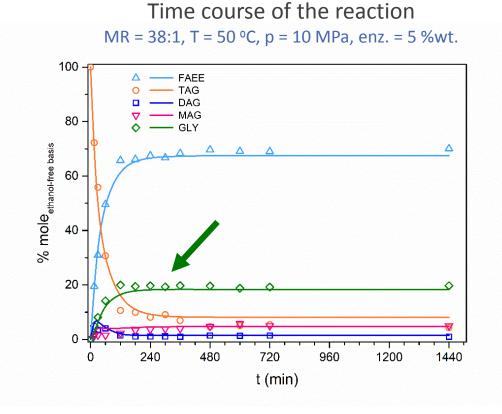
## reaction kinetics



Rapid production of FAEE at the beginning Plateau at eq. conversion



#### reaction kinetics



Rapid production of FAEE at the beginning

Plateau at eq. conversion

Production of GLY non *sn*-1,3-specific behaviour

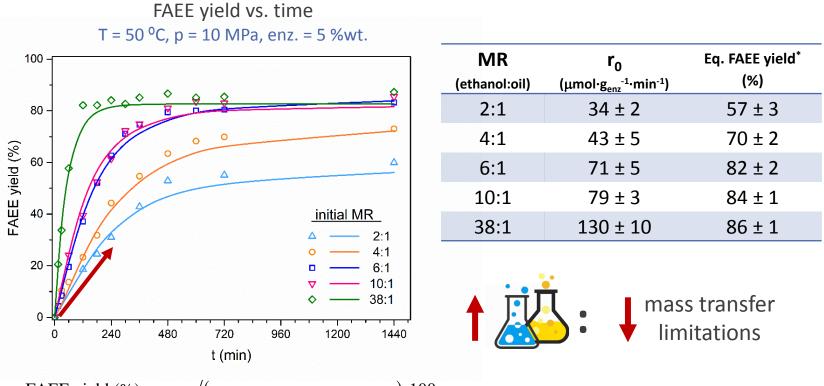
#### acyl-migration

Support, reaction time, temperature, solvents, water content, etc. (Xu *et al.*, 1998)

X. Xu, A. R. H. Skands, C. E. Høy, H. Mu, S. Balchen and J. Adler-Nissen,, JAOCS 75 (1998) 1179–1186.



### effect of initial MR

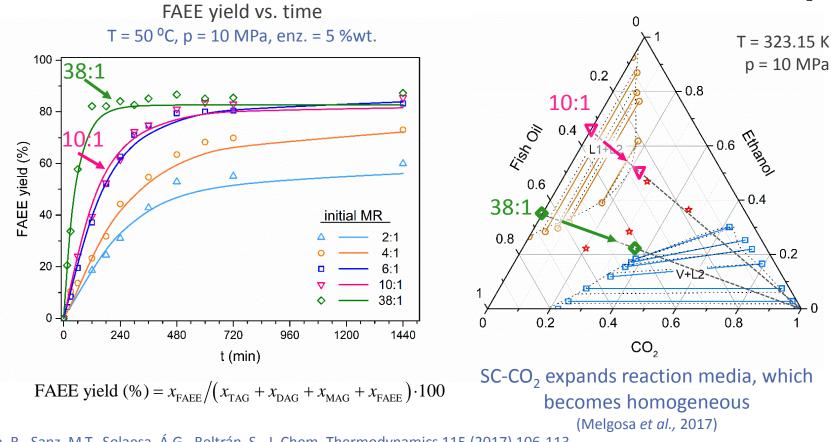


FAEE yield (%) =  $x_{\text{FAEE}} / (x_{\text{TAG}} + x_{\text{DAG}} + x_{\text{MAG}} + x_{\text{FAEE}}) \cdot 100$ 



#### effect of initial MR

10:1 and 38:1 are biphasic without CO<sub>2</sub>

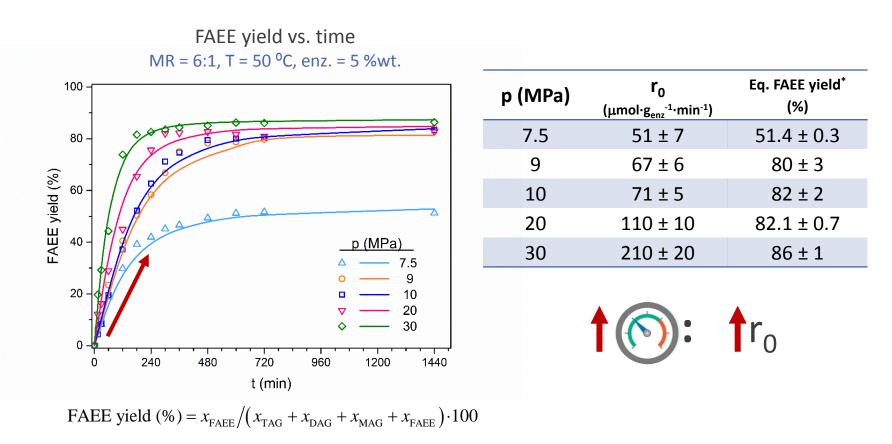


Melgosa, R., Sanz, M.T., Solaesa, Á.G., Beltrán, S., J. Chem. Thermodynamics 115 (2017) 106-113

Results

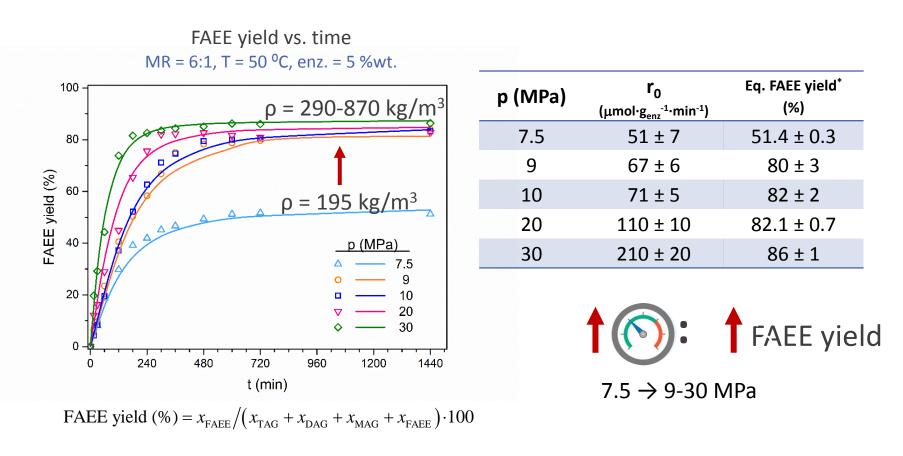


#### pressure effect



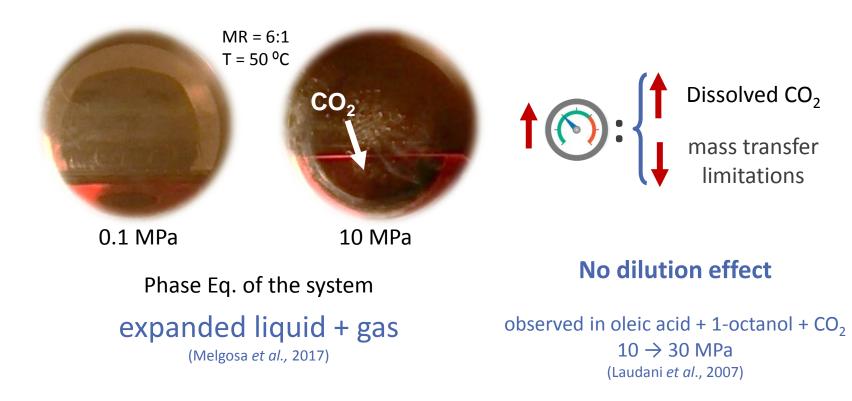


#### pressure effect





#### pressure effect

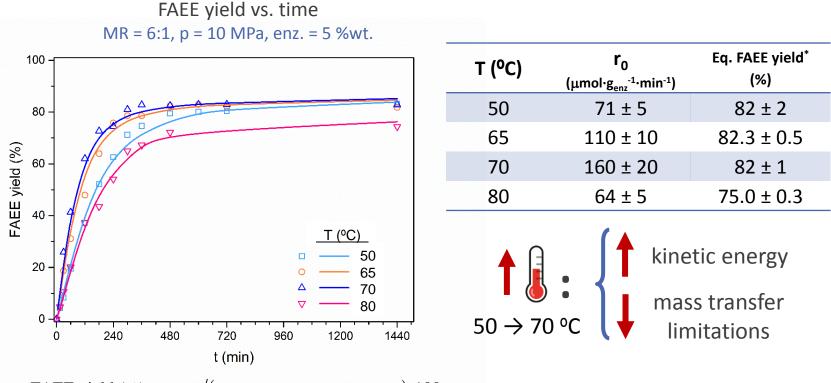


Melgosa, R., Sanz, M.T., Solaesa, Á.G., Beltrán, S., J. Chem. Thermodynamics 115 (2017) 106-113 Laudani, C.G., Habulin, M., Knez, Ž., Della Porta, G., Reverchon, E., J. Supercrit. Fluids, 41 (2007) 92–101.

Results



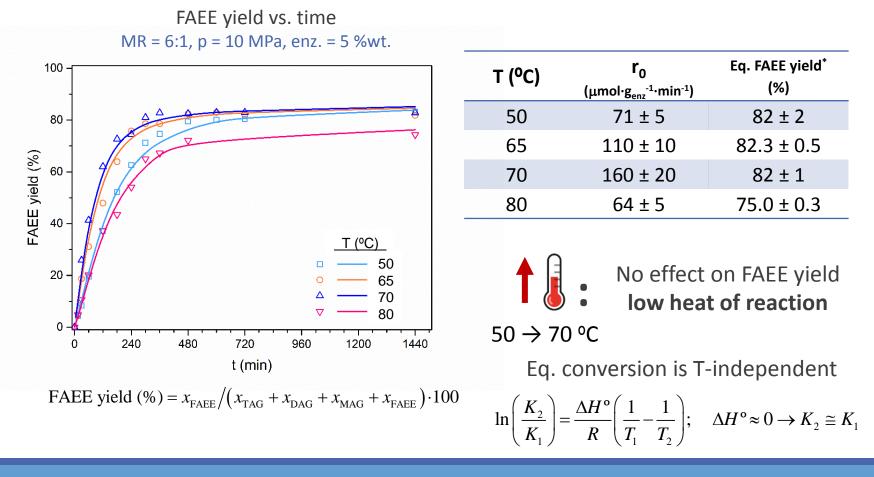
#### temperature effect



FAEE yield (%) =  $x_{\text{FAEE}} / (x_{\text{TAG}} + x_{\text{DAG}} + x_{\text{MAG}} + x_{\text{FAEE}}) \cdot 100$ 

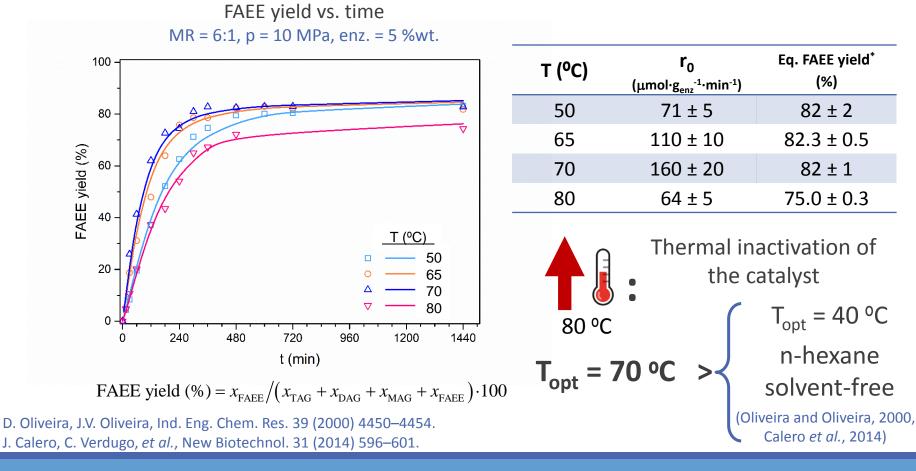


#### temperature effect





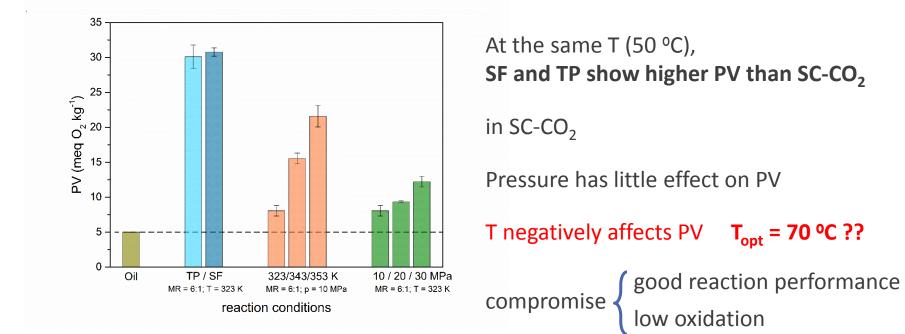
#### temperature effect



#### Results



### lipid oxidation



#### Peroxide value of reaction products

MR = 6:1, different reaction media and p,T conditions dashed line - *Codex* limit (5 meq  $O_2/kg$  oil)

Codex Stan 329-2017 - Standard for Fish Oils, Rome, Italy, 2017.



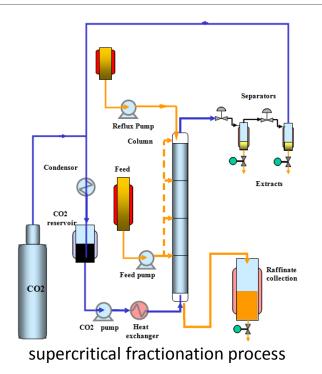
### Conclusion

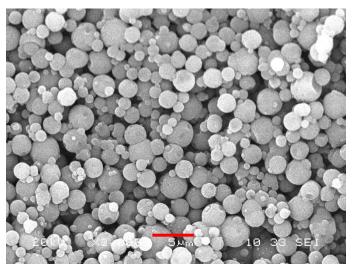
SC-CO<sub>2</sub> can replace organic solvents in fish oil transesterification, with yields up to 86 % in 2 h (MR = 38:1, 50 °C, 10 MPa, 5% biocat.)

- Reducing mass transfer limitations
- Protecting the biocatalyst from thermal degradation
- Preventing oxidation of products due to displacement of oxygen



#### Ongoing work





omega-3 encapsulated in OSA-starch PGSS-dried particles (3000x, 5 μm)

Further studies on supercritical fractionation and formulation of omega–3 will help in the development of a supercritical biorefinery for fish oil production and valorization



## Acknowledgements

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#### www.ubu.es/bioind

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**EUROPEAN UNION EUROPEAN REGIONAL DEVELOPMENT FUND** 

# Thank you for your attention

