

Purification and Deodorization of Fish Oil



Fish Oil Plant in VTA Workshop

VTA has a long history of working with Fish oil producers to concentrate the EPA/DHA components as well as removing problematic materials such as Fatty Acids, pesticides, and odor producing components.

Advantages:

- Purification of the fish oil without destroying the unsaturated fatty acids
- Preserving the Vitamins
- Lowering the pesticide content down to ppm range
- Color improvement and odor free product