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Extraction and Characterization of Fish oil from various parts of Snakehead fish (*Chana striata*)

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Abstract : Snake head fish (*gabs* fish; (*Chana striata*) is rich in omega three fatty acids, therefore it is interested to study the potential for the production of omega three supplement. This study is focused on the extraction of oil in various parts of the snakehead fish body. Snakehead fish was purchased from the local fishermen in Lake Tornado, North Sulawesi. The fish was cut into three main parts including head, body and viscera. The fish parts were boiled with water to extract the oil and the fatty acid composition were determined by gas chromatographic method. The total oil content for whole fresh fish was 0,41 percent. The highest oil content was in the mussels of the head (63.8 %) followed by viscera (19.9 %) and abdomen (16.3 %). Palmitic and docosahexanoic acids are the main fatty acids in the fish oil. DHA and EPA as omega-three fatty acids were significantly present in this fish oil (14.99 and 8.65 %, respectively).

Keywords : Snakehead, body parts, oil content, fatty acid composition.

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