



ChemTech

International Journal of ChemTech Research

CODEN (USA): IJCRGG, ISSN: 0974-4290, ISSN(Online):2455-9555
Vol.10 No.15, pp 277-281, 2017

Physico-Chemical Properties and Fatty Acids Profile of Skipjack (*Katsuwonus pelamis*) Fish Oil

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Abstract : Fish oil has a wide variation of fatty acids and the high content of unsaturated fatty acids are very important for consumers health. However very little publication on the physico-chemical properties and fatty acids profile of skipjack fish oil originated from Manado North Sulawesi. The research results showed that skipjack fish oil has moisture content of 4.2%, acidity number 15.20, peroxide value of 2.85, iodine number 90.10, saponification number of 172.85 and cholesterol content of 2.5%. The fatty acids found in these samples were C₁₆:0, C₁₆:1, C₁₈:0, C₁₈:1, C₂₀:5 and C₂₂:4. Whilst the glyseride consist of triglyceride 65%, diglyceride 20% and monoglyceride 15%.

Keywords : Fish Oil, Physico-Chemical Properties, Fatty Acids Profile.

Frans Lumoindong /International Journal of ChemTech Research, 2017,10(15): 277-281.
