

## CASE STUDY - MARINE OILS

### Need:

- De-odorize refined and unrefined fish and other marine oils.
- Remove toxins (PCBs, Dioxins and heavy metals) for animal and human consumption.
- Maintain high levels of Vitamins A, D and E.

### TMC Industries' Proprietary Process:

The product is distilled at the molecular level using a continuous-feed, Centrifugal Molecular Still. The CMS uses high vacuum and just the right amount of heat to where a very thin film of material is applied with an ultra short residence time of < 1 second.

Annual capacity of up to 10 million pounds

### Benefits:

- Greatly improved taste
- Reduced odor
- Reduction of toxins in accordance with GOED Monograph
- Reduction of free fatty acids to < 0.1%
- Negligible Omega 3 decomposition
- >98% vitamin retention
- Rapid turnaround



Our custom distillation service, using Centrifugal Molecular Stills (CMS), selectively concentrates the oil while removing the unwanted impurities of fish and other marine oils. Through our process, we gently accomplish deodorization, purification and concentration of valuable DHA / EPA Omega-3 fatty acids from your products without danger of oxidation, decomposition or thermal degradation.

For more information on how TMC Industries Inc. can benefit your company as a tolling partner, please contact: