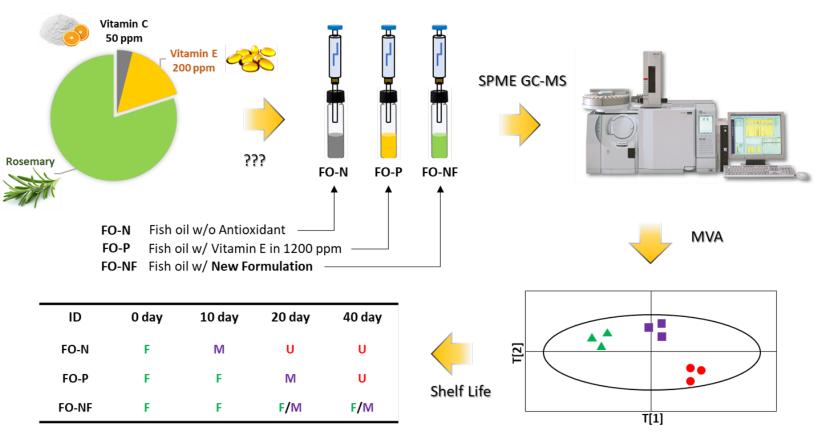
Optimisation of Rosemary Extract Used as Preservative in Fish Oil Led by PI, Dr YANG Hong

Temasek Polytechnic Research Fund

New Formulation



▲ Fresh (F) ■ Moderate (M) ● Unacceptable (U)

Oxidised oil emits unfavorable gases that are picked by GC-MS, which would differentiate natural antioxidant formulation from the bench mark preservatives. Fish Oil shelf life was extended through adding Rosemary Extracts.