



EXTRACTION OF FISH GELATIN

MASTER THESIS IN STUDY PROGRAM OF AQUATIC FOOD PRODUCTION

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GROUND OF THE MASTER THESIS

- Amount of by-product is high in fish industry
- Protein demand in the world is still increasing
- Gelatin is protein, derivative of collagen that is found from connective tissue like skin and bone
- Gelatin is used in food, cosmetics, pharmaceutical and textile industry
- Fish gelatin has special features and it is more suitable for people with special diet

Aim of the thesis is to find suitable way to utilize fish by-products and extract gelatin from mackerel by three different method; acid, alkali and enzyme.



PROCESS OF THE MASTER THESIS

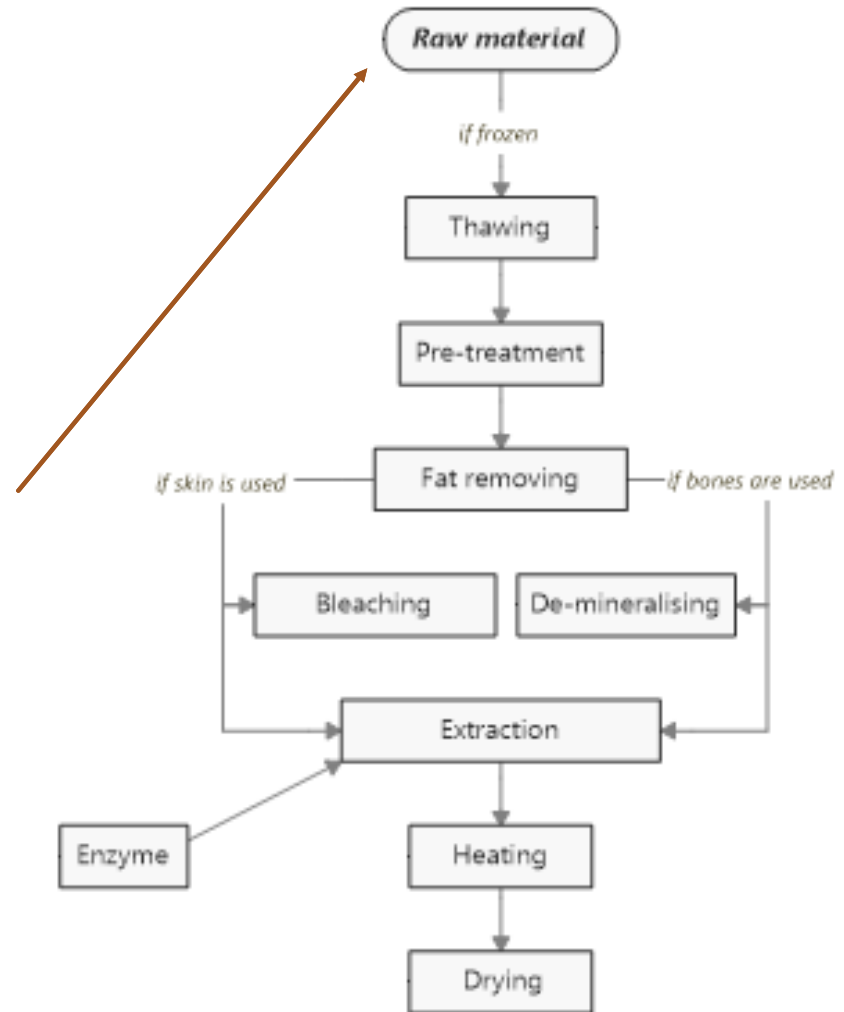
Collecting
information

Building the
method

Practical
part

Results

EXTRACTION PROCESS



DESIRED RESULTS

- To gain pure quality gelatin with appropriate yield
- To find the functional way to utilize fish by-products
- Adjust the method of gelatin extraction and make it suitable for industrial scale
- To be able to graduate on June