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OF VANDALUR

NCIATRI 23 ABSTRACTS 20

Editors

**Ansar E. B., Dhanya P. R., Jisha K. C., Kesavan K.
Lathif Penath, Mohammed Areej E. M. & Sheena P. A.**



NCIATRI²⁰²³ **ABSTRACTS**

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Nutritional Enhancement of Edible Oils Using Crustacean Shell Waste

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Enormous increase in shrimp shell waste production has been accounted as a major problem faced by seafood industry globally. Even though growth in shrimp utilisation and export is a reason for global development, on other side the impacts are also growing abundantly. The primary way for discarding this waste is dumping into water resources including oceans which causes intense environmental pollution (Suresh 2012). Hence reutilisation of shrimp shell waste has emerged as new area of research since decades. Shrimp shell contains numerous bioactive components such as chitin, fatty acids, amino acids, minerals and pigments which has different industrial applications. The current article presents the simplest way to utilise shrimp shell waste to enhance nutritional quality of edible oil, sunflower oil. The only nutritional elements present in sunflower oils are fats and fat-soluble vitamins. Here presents a simplest method to incorporate active ingredients from shrimp shell to oil, boiling the oil with shell waste in it. Using the waste generated from one kg of shell waste used in one litre of oil and the results showed enhancement in minerals such as potassium, sodium, calcium and zinc and a fractional increment in protein is also reported.