



Omega 3 + DHA rich Chicken Egg

Invention summary:

Omega 3+ DHA fatty acid rich chicken egg produced by manipulating chicken feed with special formulation of added fish oil.

Technology overview:

The designer egg is developed by incorporating fish oil into chicken feed through special feed formulation without adverse effects to the hen and its performance. The essential fatty acids Omega 3+ DHA content of a normal egg is thereby increased beneficial ratio of Omega 6 to Omega 3 maintaining other qualities of normal egg.

	Normal Egg	Designer Egg
Omega 3 fatty acids (mg/100g of egg)	50-70	200-300
DHA (mg/100g of egg)	40-50	150-230
Omega 3 : Omega 6	15-20:1	4-5:1

Potential Applications:

Nutritious egg suitable for any age group

Advantages:

- Omega 3 is mainly comes from DHA; Omega 6:3 ratio is 4-5: 1
- Benefits of Omega 3 / DHA: helps maintaining healthy cardiac functions, blood pressure, HDL & LDL cholesterol levels in blood, brain development and vision.
- Simple, easy and natural way of delivering beneficial fatty acids
- Utilization of fish by-product

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