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(54) **PHOSPHOLIPID AND PROTEIN TABLETS**
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(58) **Field of Classification Search** None
See application file for complete search history.

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(57) **ABSTRACT**

A new method for krill meal production has been developed using a two step cooking process. In the first step the proteins and phospholipids are removed from the krill and precipitated as a coagulum. In the second stage the krill without phospholipids are cooked. Following this, residual fat and astaxanthin are removed from the krill using mechanical separation methods. A novel krill meal product with superior nutritional and technical properties is prepared.

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FIGURE 1

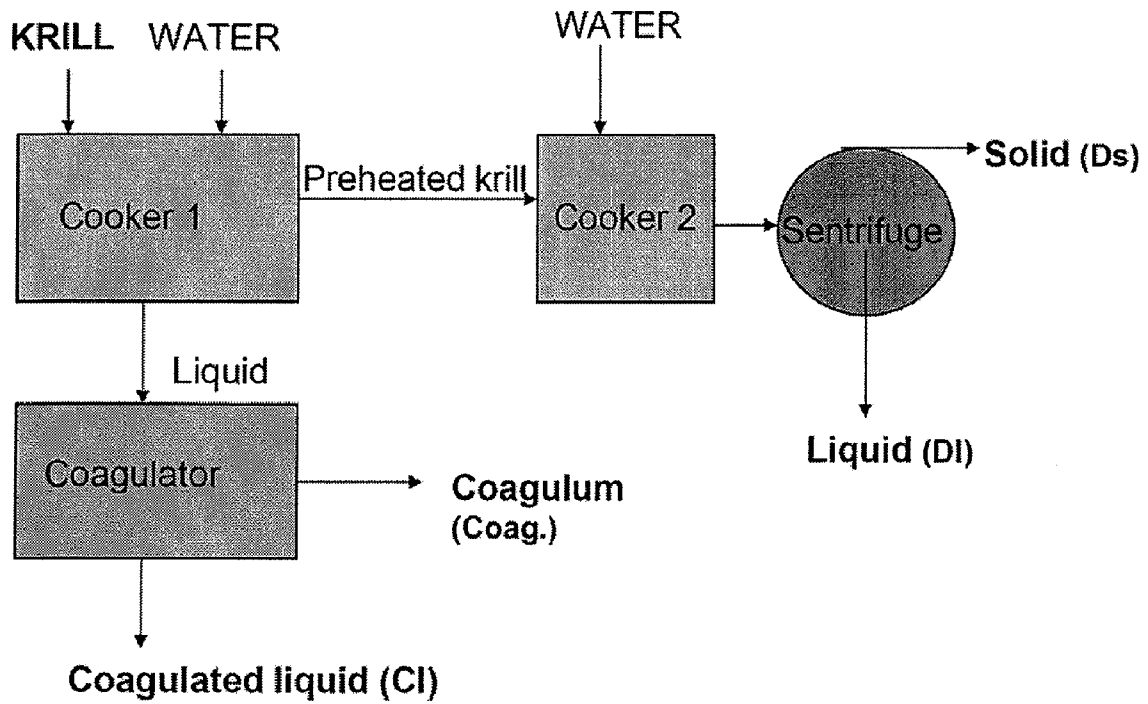
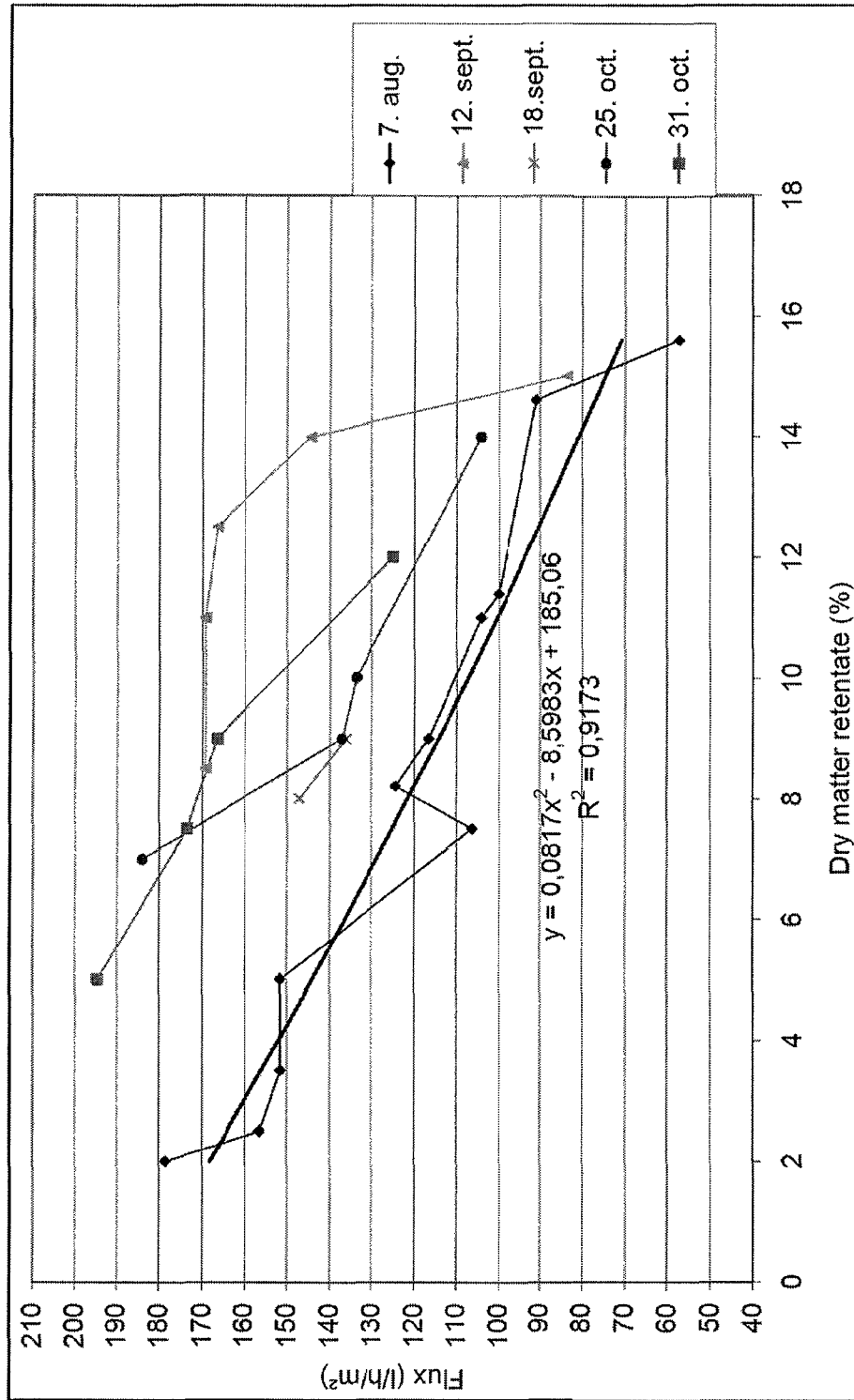


FIGURE 2



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