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En su experiencia de más de 30 años en la industria de los Omega-3, ha sido responsable del I+D, producción y expansión comercial e internacional de ácidos grasos Omega-3 altamente concentrados para la industria de suplementos farmacéuticos y nutricionales.

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PATENTES

"Process for recovering a substance or substance group from a mixture" EP0712651 (1995); USP8,293.932 (2006); NP314788 (1995); JP4501088 (1995)	Enlace
"Component of a skin care agent" (1998), EP0868907; USP6,042,840; NP311782; JP4650814; ZA98/2340; CP42876	Enlace
"Novel use of omega-3 fatty acids" (2008), EP2222292, RFP2501557; CP2705936, US(A)12/734,657	Enlace
"Column-chromatographic separation process" (2009), EP1202785; ZA20020426	Enlace
"Phytanic acid fractionation process for recovering a substance or a group of substances from a mixture" . WO2011/018096 (2009), US 2011/0033595 (2009)	Enlace
"Improved Chromatography Process for recovering a substance or a group of substances from a mixture" (2007) USP8,063,235, EP(A)07764713.9, CP2,656,286; Hong Kong(A)09105303.2	Enlace