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Ernesto M. Hernandez, Ph.D. is Director of Process Development at Omega Protein, Inc., Houston, TX and is responsible for research and development of the food division. Previously, he served as Head, Fats and Oils Program, Food Protein Research and Development Center, Texas A&M University, College Station, TX.

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Ernesto M Hernandez | Independent Researcher

The main function of dietary fats and oils is to provide energy and essential fatty acids to the body. Fats and oils are mainly composed of fatty acids esterified to glycerol in the form of