Incorporation of marine PL into fermented milk product adversely affected the oxidative stability and sensory quality of fortified products despite the use of a low percentage of marine PL in combination with fish oil for fortification. This unexpected result was mainly due to the quality of current marine PL that was used for emulsion preparation and food application. In addition, the oxidative stability and sensory quality of marine PL fortified products varied depending on the quality and source of marine PL used for fortification. Although the attempts to incorporate marine PL into food system did not produce the expected results, the findings from the present Ph.D. study provide food industries and academia with new insights into the oxidative stability of marine PL and further inspirations for improving the quality of current marine PL.

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