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### List of Abbreviations:

EPA- eicosapentaenoic acid

DHA- docosahexaenoic acid

PUFA-polyunsaturated fatty acids

LC-PUFA- long chain polyunsaturated fatty acids

GAR- gum Arabic

GI- gastrointestinal tract

SC-CO<sub>2</sub>- supercritical fluid extraction by CO<sub>2</sub>