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KEY-WORDS:

FISH · Processing methods · Fatty acids
· Amino Acids

PROFILE

I am a first-year PhD student in AgriSystem

AFFILIATION

Faculty of Agriculture, Food and Environmental Sciences
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LANGUAGES



Mother language



Level C1

HOW TO REACH ME

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PROJECT TITLE

Profiling Amino Acids and Fatty Acids of commonly consumed fish in Malawi: fresh, sun-dried, solar tent dried and parboiled *Engraulicypris sardella* (Usipa); fresh, sun-dried and smoked *Lethrinops gossei* (Chisawasawa) and fresh, smoked and sun-dried *Oreochromis* species (Chambo)

Steps of the research

- Conducting proximate composition analysis of the processed *Engraulicypris sardella* (Usipa), *Lethrinops gossei* (Chisawasawa) and *Oreochromis* species (Chambo).
- Determining the amino acid composition of different processed *Engraulicypris sardella* (Usipa), *Lethrinops gossei* (Chisawasawa) and *Oreochromis* species (Chambo).
- Determining the fatty acid profiles of processed *Engraulicypris sardella* (Usipa), *Lethrinops gossei* (Chisawasawa) and *Oreochromis* species (Chambo).

Main Results

The effects of fish processing methods on amino acids and fatty acid profiles of fish are analysed

Research Contribution

When validated, this information would assist in the planning of meals for Malawians especially children who need omega three fatty acids from fish for brain development and amino acids for growth.

Collaborations

University of Malawi
Risheries Research Unit

Why should you care?

Fish is a main source of proteins and fatty acids for many Malawians and contributes to over 60% of relish used.