

Supplementary material

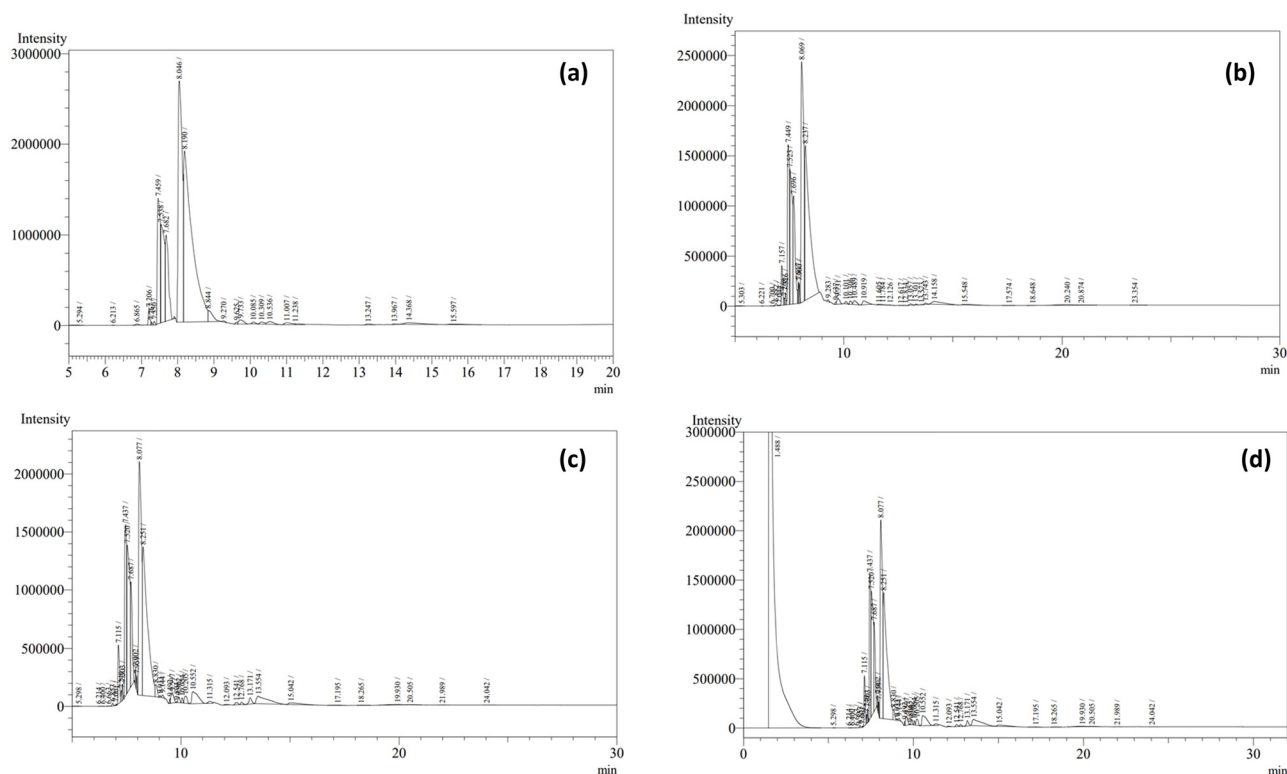


Figure S1: Chromatograms obtained from the GC-FID study of catfish head oils recovered using different methods- A) hexane, B) chloroform: methanol (2:1, v/v), C) Optimized condition [Extraction Temperature = 80 °C, Extraction Time = 25 min], D) Run 7 [Extraction Temperature = 120 °C, Extraction Time = 5 min].

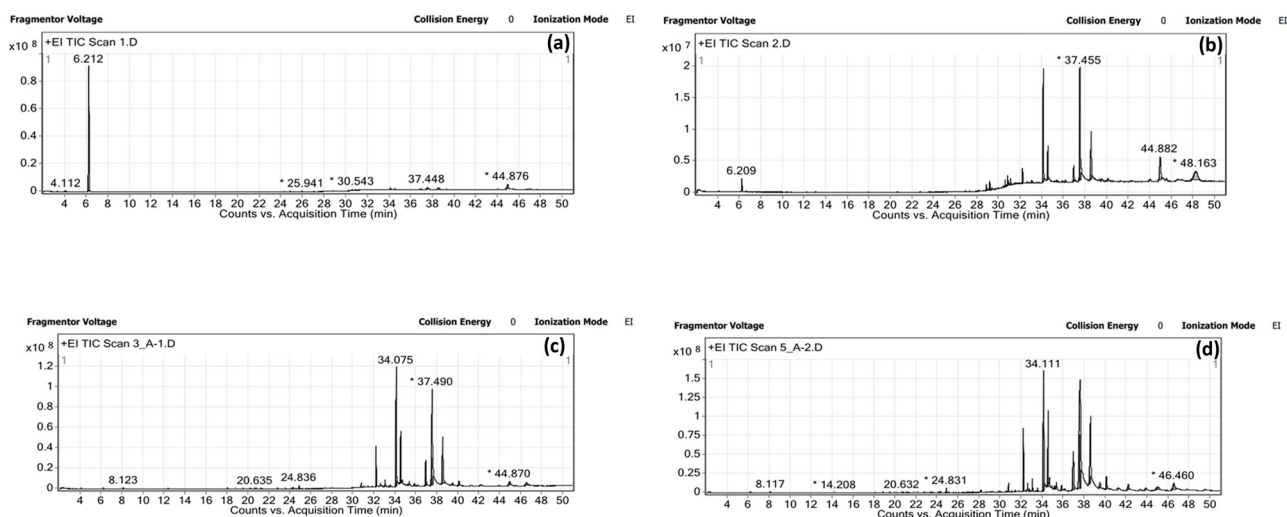
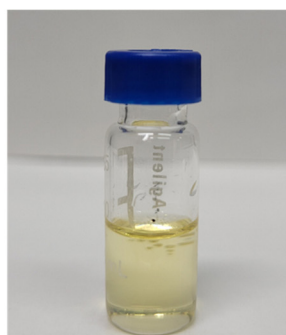


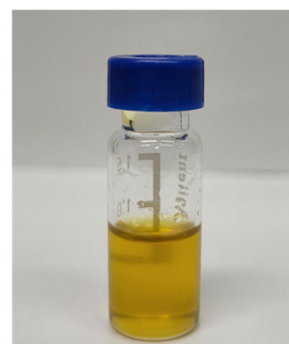
Figure S2: Chromatograms obtained from the GC-MS study of catfish head oils recovered using different methods- - A) hexane, B) chloroform: methanol (2:1, v/v), C) Optimized condition [Extraction Temperature = 80 °C, Extraction Time = 25 min], D) Run 7 [Extraction Temperature = 120 °C, Extraction Time = 5 min].



Fresh Catfish (*Clarias magur*) head
(Chopped for oil extraction)



Catfish head oil (Solvent extraction
method)



Catfish head oil (Optimized Wet
rendering method)

Figure S3: Original images of raw materials and extracted oils.