



() -

n-

*

n-3

: _____

n-

(Flaxseed Oil)
(Oncorhynchus mykiss)

n-

/ ± /

: _____

±

/

/ - /

n-

: _____

(P < /)

.(P < /)

: _____

n-

: _____

// :

- // :

/		/	
	()	DHA	
()			
ALA			
()	DHA	EPA	:
EPA	DHA	n-	(DHA)
n-			(ALA)
			(EPA)
		n-	
	EPA	DHA	
(		EPA	DHA
			()
	EPA	DHA	n-
	n-		()
()			()
	()		n-
	n-		
	n-		
EPA	n -	n-	
()	DHA		
()		(-)	
(n-6)			ALA
	(n-)	EPA	
ALA			
()	EPA	DHA	

¹ Decosa Hexanoic acid

² Ecosa pentanoic acid

³ Alpha linolenic acid

/ n-

n-

()

.()

.

(Isocaloric)

ALA

EPA DHA

()

n-

.

.

(Lindo Inc,)

/ ± /

)

() (AOAC

/ /

× /) /

pH

.(=

/

pH

(WTW=Wissenschaftlich–Technische Werkstaten)

.

()

Ec (Electrical Conductivity)

WTW

:

/

– (%) + % + % + % + %) =

² Standard physiological fuel value

¹ Kjeldhal

. / - / pH

—

/

/

.

n-

.

PUFA

ALA

.()

HUFA

.()

EPA

n-

.(P< /)

n-

,

n-

.()

.

()

.

)

(Drew)

(

(Chena) ()

(tocopherol)

EPA DHA

.()

(Tompson)

n-

n-

.()

ALA

.

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