



()

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

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

(Dyer Bligh)

()

.(Rotary Evaporator)

/ /

(Gas chromatography) GC

-

GC

SAS

(SAS Inst., Cary, 1989)

()

(HSD)

Mstat-C (P< /)

(MSTATC Director., Michigan, USA, 1980)

.(P> /)

		n-	
		(P < /)	(P > /)
		(P < /)	(P < /)
		n	
		()	*
		()	
/	± /	/ ± /	/ ± /
/	± /	/ ± /	/ ± /
/	± /	/ ± /	/ ± /
/	± /	/ ± /	/ ± /
/	± /	/ ± /	/ ± /
/	± /	/ ± /	/ ± /
		($\bar{x} \pm SE$)	± *
		n-r	:
		()	
		() n-r	-
	DHA	EPA	
/	/	/	
/	/	/	
/	/	/	
/	/	/	
/	/	/	
/	/	/	
n			DHA
n		EPA	(P < /)
			(P < /)

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