



() -

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

—

1

/

/

1

1

.

n-

PUFA ALA

.() HUFA .()

EPA n- n-

.(P< /)

, n-

.()

.

()

) (Drew)

((Chena) ()

((tocopherol)

EPA DHA

.() n-

(Tompson)

n-

.()

ALA

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