



()

n-

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n-3

(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)

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()

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> /)

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