



()

n-

n-3

(Flaxseed Oil)
(*Oncorhynchus mykiss*)

n- : _____

\pm
n- /

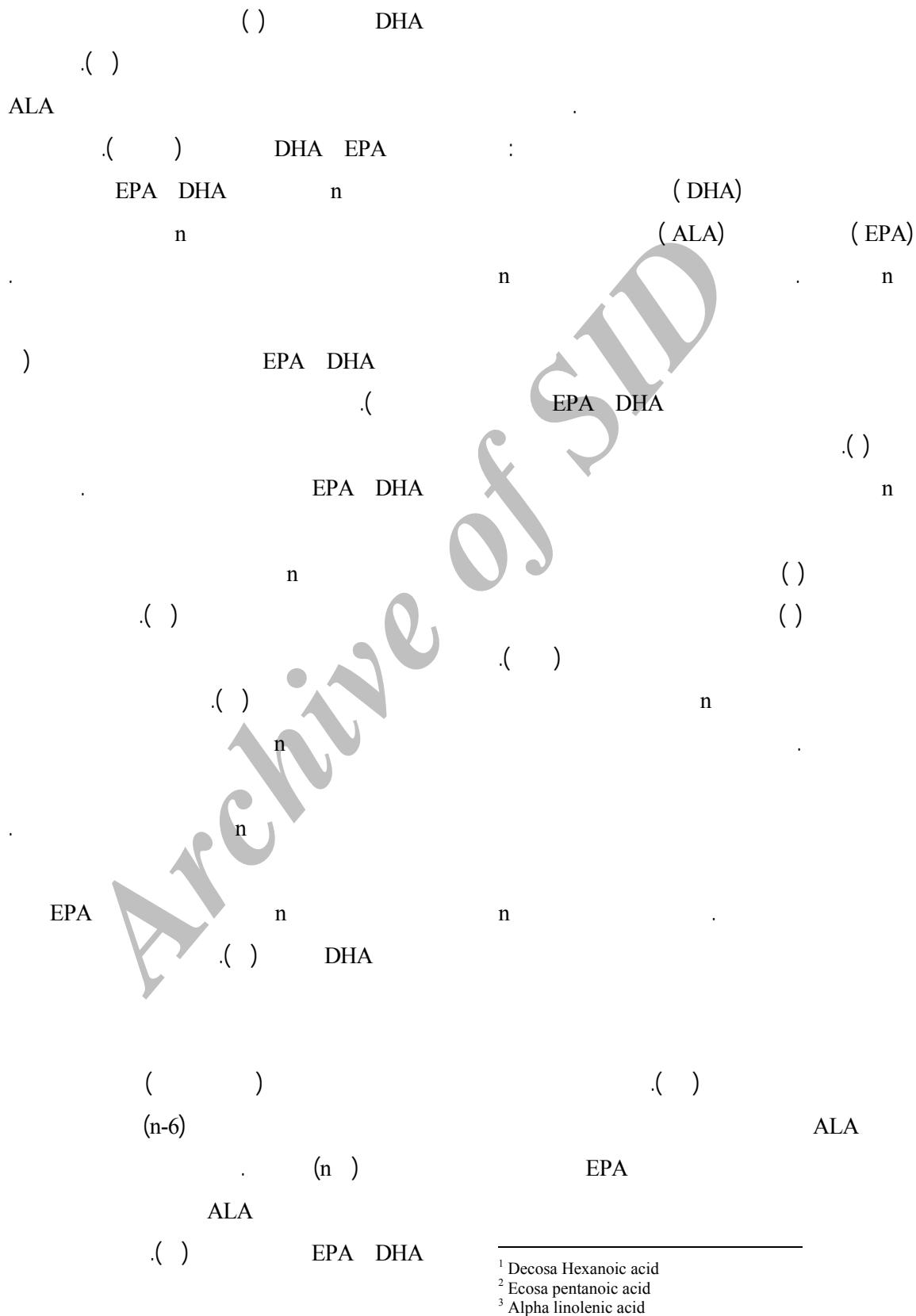
/ ± / : _____

/ - / : _____
(P < /)
(P < /)
: _____

n- : _____

/ / : / / :

Email:m_h_ashnani@yahoo.com



/

n-

n

()

()

(Isocaloric)

ALA

EPA DHA

()

n

(Lindo Inc,)

//

() (AOAC

pH

x /)

/

(

=

/

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)

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(P> /)

/

n-

.(P < /)

.(P > /)

.(P < /)

.(P < /)

n

() *

()

/ ± / / ± / / ± / / ± /
/ ± / / ± / / ± / / ± /
/ ± / / ± / / ± / / ± /
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/ ± / / ± / / ± / / ± /
/ ± / / ± / / ± / / ± /

($\bar{X} \pm SE$) ± *

n-*

:

() n-*

-

DHA EPA

/ /
/ /
/ /
/ /
/ /
/ /

n

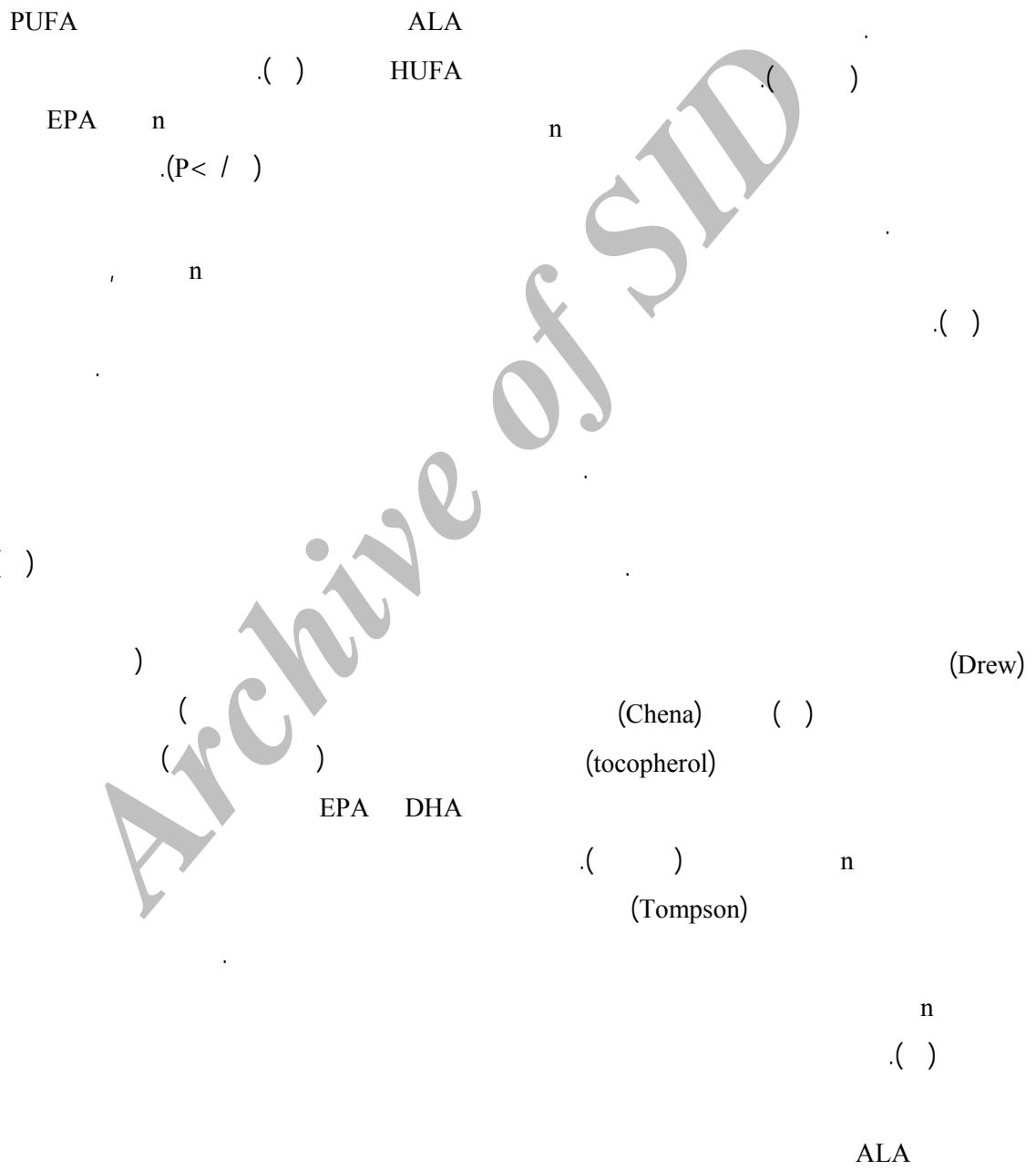
DHA

EPA

.(P < /)

n

(P < /)



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