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· 研究简报 ·

高体革鰻、鲈和鳊的营养成分分析比较

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摘 要 对高体革鰻、鲈和鳊肌肉及内脏中的一般营养成分(水分、灰分、粗蛋白和粗脂肪)及脂肪酸和氨基酸组成进行了分析比较。结果表明:高体革鰻内脏占鱼体重的 32.90%, 而其中脂肪含量高达 87.06%;高体革鰻肌肉及内脏中的水分、灰分和蛋白质含量都比鲈、鳊低, 而脂肪含量明显高于鲈和鳊;对 3 种鱼的脂肪酸组成进行分析, 共确定 19 种脂肪酸, 其中 20:5 ω 3(EPA)和 22:6 ω 3(DHA)总量占鱼内脏比例最高的是高体革鰻, 达 4.115%;高体革鰻、鲈和鳊肌肉中的必需氨基酸占氨基酸总量最高的为高体革鰻, 达 42.18%, 氨基酸分(AAS)分别为 116、75 和 73。

关键词 高体革鰻, 鲈, 鳊, 营养成分, 脂肪酸, 氨基酸

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Comparative analysis of nutritional composition on *Scortum barcoo*, *Lateolabrax japonicus* and *Siniperca chuatsi*

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Abstract The common nutritional composition (moisture, ash, crude protein and crude fat) as well as fatty acid and amino acid of the muscle and viscera of *Scortum barcoo*, *Lateolabrax japonicus* and *Siniperca chuatsi* were studied in this paper. The results showed that the viscera content of *Scortum barcoo* was 32.90% of total weight and 87.06% crude fat in it. The contents of moisture, crude ash and crude protein in the muscle and viscera of *Scortum barcoo* were all lower than those of *Lateolabrax japonicus* and *Siniperca chuatsi*, but its crude fat was higher obviously than *Lateolabrax japonicus* and *Siniperca chuatsi*. The fatty acid compositions of the three fishes were analyzed by gas chromatography, and 19 fatty acids were characterized in which EPA and DHA amount to 4.115% in the viscera of *Scortum barcoo*. Moreover, the essential amino acids accounted for 42.18% of total amino acids in *Scortum barcoo*, which was the highest content compared with other two fishes. The amino acid score (AAS) of *Scortum barcoo*, *Lateolabrax japonicus* and *Siniperca chuatsi* was 116, 75 and 73 respectively.

Key words *Scortum barcoo*; *Lateolabrax japonicus*; *Siniperca chuatsi*; nutritional composition; fatty acid; amino acid

高体革鰻 (*Scortum barcoo*) 又名宝石鱼、宝石斑, 是我国近两年从澳大利亚引进的一种优良淡水养殖

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