

赵莉

彭永康

摘要：本论文采用毛细管气相色谱法检测东亚飞蝗体内的5种主要脂肪酸（棕榈酸、硬脂酸、油酸、亚油酸、亚麻酸）的含量，并对比其它常见种类食物脂肪酸的含量。结果表明，东亚飞蝗是富含以上脂肪酸，具有高营养价值的昆虫食品资源。

关键词：毛细管气相色谱, 脂肪酸, 东亚飞蝗, 营养价值

文章全文为PDF格式，请下载 to 本机浏览。[[下载全文](#)]

如您没有PDF阅读器，请先下载PDF阅读器 [Acrobat Reader](#) [[下载阅读器](#)]

Analysis of fatty acids of locusta migratoria(Linnaeus)by GC

Abstract: This article analysed the content of five main fatty acids (hexadecanoic acid, stearic acid, oleic acid, linoleic acid, linolenic acid) of Locusta migratoria(Linnaeus) by Capillary Gas Chromatography. While compared with other usual food's content of fatty acid. The results implied that Locusta migratoria(Linnaeus) is a kind of insect food with high nutritive value.

Key words: Capillary gas chromatography, Fatty acid, Locusta migratoria(Linnaeus), Nutritive value

[【大 中 小】](#) [[关闭窗口](#)]