JUSTAGE				My J-STAGE Sign in
Solution Food Solution	ience and Techno FSTR	logy Resea	rch Japa Science	nese Society for Food and Technology
Available Issues   Japa	anese		>>	Publisher Site
Author:	ADVANCE	<u>Volume</u>	Page	
Keyword:	Search			GO
	Add to Favorite/Citation Articles Alerts	Add to Favorite Publications	Register Alerts	
<b><u>TOP</u> &gt; <u>Available Issues</u> &gt; <u>Table of Contents</u> &gt; Abstract</b>				

ONLINE ISSN : 1881-3984 PRINT ISSN : 1344-6606

**Food Science and Technology Research** Vol. 10 (2004), No. 3 pp.303-306

[PDF (450K)] [References]

## **Changes of Bound Lipids and Composition of Fatty Acids in Germination of Quinoa Seeds**

Sang Ha PARK<sup>1)</sup> and Naofumi MORITA<sup>1)</sup>

1) Laboratory of Food Chemistry, Graduate School of Agriculture and Biological Sciences, Osaka Prefecture University

(Received: January 6, 2004) (Accepted: April 16, 2004)

Free (FL) and bound lipids (BL) of germinated quinoa seeds were extracted sequentially with *n*-hexane and hot water-saturated butanol (WSB), respectively. The total lipid contents containing these free and bound lipids were 8.4% (6.0 and 2.4%) for 0 hr (control), 8.1% (6.0 and 2.1%) for 24 hr, 7.2% (4.3 and 2.9%) for 48 hr and 8.8% (4.0 and 4.8%) in 72 hr of germination. The nonpolar lipids (NL), glycolipids (GL) and phospholipids (PL) in the bound lipids changed to: 50.0-61.0%, 23.4-30.4% and 26.5-8.7%, respectively. The ratio of NL to POL (GL + PL) was 1.04, 1.13, 1.56 and 1.56 for control, 24, 48 and 72 hr of germination, respectively. Linolenic acid (18:3) was the major fatty acid of GL for the control quinoa, but linoleic (18:2), and oleic (18:1) and palmitic (16:0) acids were the major fatty acid of NL, GL and PL during the germination. During germination, oleic acid increased, but linoleic acid decreased in NL, GL and PL. The ratio of saturated, monounsaturated and polyunsaturated fatty acids of NL, and PL approached 3:4:3. After 72 hr germination, the ratio of  $\omega 3/\omega 6$  became 0.25 in GL.

Keywords: germination of quinoa, free lipids, bound lipids, nonpolar lipids, glycolipids, phospholipids

[PDF (450K)] [References]



To cite this article:

**Changes of Bound Lipids and Composition of Fatty Acids in Germination of Quinoa Seeds** Sang Ha PARK and Naofumi MORITA, *FSTR*. Vol. **10**, 303-306. (2004).

doi:10.3136/fstr.10.303 JOI JST.JSTAGE/fstr/10.303

Copyright (c) 2008 by Japanese Society for Food Science and Technology



Japan Science and Technology Information Aggregator, Electronic JSTAGE