

不同水质培育出的长茎葡萄蕨藻的营养成分分析

题 目： 不同水质培育出的长茎葡萄蕨藻的营养成分分析

## 摘要

该研究从琼海、文昌长茎葡萄养殖地取水，用这两种不同水质的水分别对长茎葡萄蕨藻进行养殖，并测定分析两组长茎葡萄蕨藻 (*Caulerpa lentillipera*) 的营养成分，比较两组营养成分差异情况。从测定的结果来看，两组长茎葡萄蕨藻粗蛋白、粗脂肪、粗纤维 3 种一般营养物质含量大致相当，但粗蛋白、粗脂肪要高于四种海南常见海藻（马尾藻、麒麟菜、江蓠、裙带菜）。两组样品中都检测到 16 种氨基酸，其中人体必需氨基酸 7 种，非必需氨基酸 9 种。氨基酸种类齐全且符合 FAO/WHO 推荐的理想蛋白质模式。文昌组长茎葡萄蕨藻的氨基酸总量约是琼海组 1.37 倍，且呈味氨基酸更高，较琼海组有更好的风味。脂肪酸含量文昌组高于琼海组，文昌组检测到脂肪酸 29 种，琼海组检测到 26 种，两组长茎葡萄蕨藻的脂肪酸中不饱和脂肪酸占比较高为 37.09%、36.74%，多不饱和脂肪酸 n6/n3 比小于 1。

**关键词：**长茎葡萄蕨藻、水质、营养成分

## Abstract

In this study, water was collected from qionghai and wenchang *Caulerpa lentillipera* breeding areas, and the nutrients of *Caulerpa lentillipera* were measured and analyzed. From the results of the determination, the contents of crude protein, crude fat and crude fiber in the *Caulerpa lentillipera* were about the same, but the crude protein and crude fat were higher than the four kinds of hainan common algae (sargasso, eucheena, gracilaria, hemlock). Sixteen amino acids were detected in both groups, including seven essential amino acids and nine non-essential amino acids. The amino acid variety is complete and conforms to the ideal protein model recommended by FAO/WHO. The total amount of amino acids of *pterosperrum pterygii* in wenchang group is about 1.37 times of that in qionghai group, and the amino acids are higher in taste and have better flavor than that in qionghai group. The content of fatty acids in wenchang group was higher than that in qionghai group, 29 kinds of fatty acids were detected in wenchang group, and 26 kinds were detected in qionghai group. The unsaturated fatty acids in the fatty acids of *pterygii pterygii* were 37.09% and 36.74% respectively, and the n6 / n3 ratio of polyunsaturated fatty acids was less than 1

**Keywords:** *Caulerpa lentillifera*、 water quality、 nutrients

以上内容仅为本文档的试下载部分，为可阅读页数的一半内容。

如要下载或阅读全文，请访问：

<https://d.book118.com/166013025032010233>