

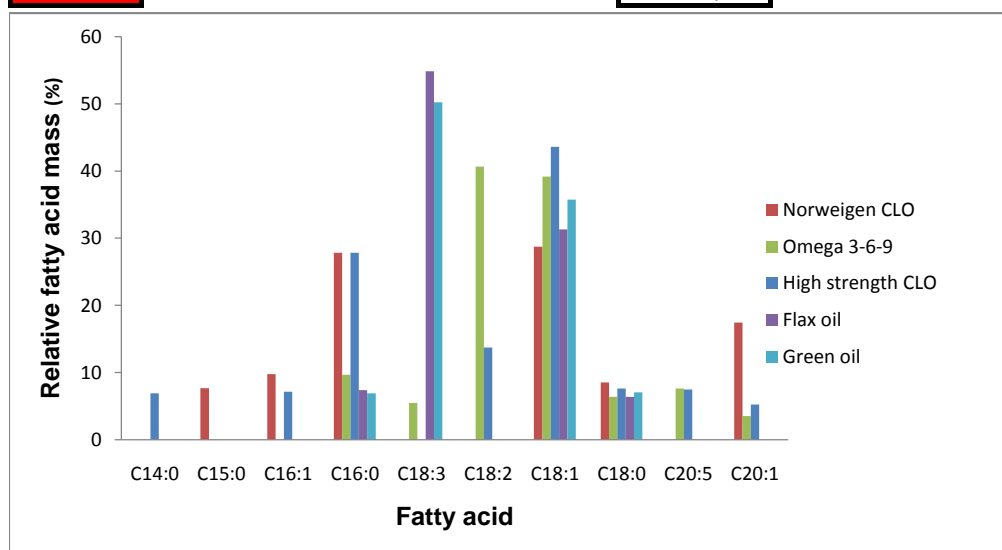
		Mass of fatty acids (%)										Stated capsule $\omega$ -n content
Sample no.	Sample	C <sub>14:0</sub>	C <sub>15:0</sub>	C <sub>16:1</sub>	C <sub>16:0</sub>	C <sub>18:3</sub>	C <sub>18:2</sub>	C <sub>18:1</sub>	C <sub>18:0</sub>	C <sub>20:5</sub>	C <sub>20:1</sub>	
1A	Norweigen Cod liver oil	-	7.7	9.8	27.8	-	-	28.7	8.5	-	17.5	410 mg
2A	Omega 3-6-9	-	-	-	9.7	5.5	40.6	39.2	6.4	7.6	3.5	50% $\omega$ -3, 32% $\omega$ -6, 18% $\omega$ -9
3A	High strength Cod liver oil	6.9	-	7.2	27.8	-	13.7	43.6	7.6	7.5	5.2	21% $\omega$ -3,
5B	Flax oil	-	-	-	7.4	54.9	-	31.3	6.4	-	-	$\geq$ 50% $\omega$ -3
6B	Green oil*	-	-	-	6.9	50.3	-	35.7	7.1	-	-	50% $\omega$ -3, 30% $\omega$ -6, 20% $\omega$ -9
		<u>Sat.</u>	<u>Sat.</u>	<u><math>\omega</math>-7</u>	<u>Sat.</u>	<u><math>\omega</math>-3</u>	<u><math>\omega</math>-6</u>	<u><math>\omega</math>-9</u>	<u>Sat.</u>	<u><math>\omega</math>-3</u>	<u><math>\omega</math>-9</u>	

total GC area	Post method yield
3.587	0.3457
84.756	0.9206
77.492	0.6335
100	0.3161
100	0.3925

FA's
EFA's

<u><math>\omega</math>-3</u>	<u><math>\omega</math>-6</u>
1	3
anti	pro

C <sub>14:0</sub>	Myristic acid
C <sub>16:1</sub>	Palmitoleic acid
C <sub>16:0</sub>	Palmitic acid
C <sub>18:3</sub>	alpha - Linolenic acid
C <sub>18:2</sub>	Linoleic acid
C <sub>18:1</sub>	Oleic acid
C <sub>18:0</sub>	Stearic acid
C <sub>20:5</sub>	Eicosapentaenoic acid
C <sub>20:1</sub>	Eicosenoic acid



Author	Simon Belt
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