

P75: FATTY ACID PROFILE OF FISHES FROM CAMBODIA

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Fresh water fishes are one of the most important source of animal protein in Cambodia. Their average consumption is estimated to be 34 kg/per capita/per year. This represent the 80% from the total consumption of aquatic organisms in the country [1]. Almost 30 % from this amount is represented by processed fish (smoked or salted). Fishes are valuable not only for their protein content, but for the fat as well. However, their fatty acid profile is rarely reported. Thus the aim of the study was to evaluate fat content and fatty acid profile of the seven fish species (*Micronema bleekeri*, *Henicorhynchus caudimaculatus*, *Kryptopterus hexapterus*, *Ompok bimaculatus*, *Belodontichthys truncates*, *Thynnichthys thynnoides*, *Osteochilus lini*, *Wallago attu*) commonly processed by smoking. Consequently, to evaluate their nutritional potential.

Reference: [1] Hortle, K. "Consumption and the yield of fish and other aquatic animals from the lower Mekong Basin. Mekong River Commission Technical Paper 16, Mekong River Commission, Vientiane." (2007).