

**FATTY ACID PROFILE OF VARIOUS FRESH WATER AND
MARINE FISHES AT DIFFERENT GEOGRAPHICAL
LOCATIONS.**

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ABSTRACT

FATTY ACID PROFILE OF VARIOUS FRESH WATER AND MARINE FISHES AT DIFFERENT GEOGRAPHICAL LOCATIONS.

The comparison on the fatty acid compositions of one marine fishes *Rastrelliger kanagurta* and one freshwater fish *Monopterus albus* in two different locations which is Kelantan and Pahang with different environmental factor were studied. Result showed that the lipid content of *Monopterus albus* is 8.36% in Kelantan and 0.84% in Pahang. Whereas, lipid content of *Rastrelliger kanagurta* is 9.69% in Kelantan 1.60% in Pahang. In the fatty acid analysis, it was discovered that the major fatty acid in the oil from the *Rastrelliger kanagurta*, between Kelantan and Pahang recorded the highest PUFA specifically DHA and EPA regarding to nutritional aspect with 48.51% and 48.33% followed by freshwater species, *Monopterus albus (eel)* members between Kelantan and Pahang with 13.32% and 6.32% respectively.

TABLE OF CONTENTS

	Page
ACKNOWLEDGMENT	iii
TABLE OF CONTENTS	iv
LIST OF TABLES	v
LIST OF FIGURES	vi
LIST OF ABBREVIATIONS	vii
ABSTRACT	viii
ABSTRAK	ix
CHAPTER 1 INTRODUCTION	
1.1 Background Study	1
1.2 Problem Statement	2
1.3 Significance of Study	3
1.4 Objective of Study	4
CHAPTER 2 LITERATURE REVIEW	
2.1 Nature of Fish Oil Fatty Acids	6
2.2 Origin of Fatty Acids in Fish	7
2.3 Fish Diets	8
2.4 Environmental influence on fatty acid composition	10
CHAPTER 3 METHODOLOGY	
3.1 Materials	11
3.2 Sample Collection and Preparation	12
3.3 Extraction of Lipid	12
3.4 Preparation of Methyl Ester	13
3.5 Analysis of Methyl Ester	13
CHAPTER 4 RESULTS AND DISCUSSION	26
CHAPTER 5 CONCLUSION AND RECOMMENDATIONS	27
CITED REFERENCES	30
APPENDICES	36
CURRICULUM VITAE	38

LIST OF TABLES

Table	Caption	Page
4.1	The lipid content of the <i>Monopterus albus</i> in Kelantan and Pahang.	13 13
4.2	The lipid content of the <i>Rastrelliger kanagurta</i> in Kelantan and Pahang.	13
4.3	Fatty acid composition of <i>Monopterus albus</i> in Kelantan	18
4.4	Fatty acid composition of <i>Monopterus albus</i> in Pahang	19
4.5	Fatty acid composition of <i>Rastrelliger kanagurta</i> in Kelantan	20
4.6	Fatty acid composition of <i>Rastrelliger kanagurta</i> in Pahang	21
4.7	Percentage fatty acid composition of <i>Rastrelliger</i> <i>kanagurta</i> in Kelantan and Pahang.	22
4.8	Fatty acid composition of <i>Monopterus albus</i> in Kelantan and Pahang.	24

LIST OF FIGURES

Figure	Caption	Page
4.1	Percentage of lipid content between <i>Monopterus albus</i> and <i>Rastrelliger kanagurta</i> in Kelantan and Pahang.	14
4.2	Percentage of lipid content of <i>Monopterus albus</i> and <i>Rastrelliger kanagurta</i> between Kelantan and Pahang.	15
4.3	GC Chromatogram of the FAME derived from the body oil of <i>Monopterus albus</i> in Kelantan.	18
4.4	Chromatogram of the FAME derived from the body oil of <i>Monopterus albus</i> in Pahang	19
4.5	GC Chromatogram of the FAME derived from the body oil of <i>Rastrelliger kanagurta</i> in Kelantan.	20
4.6	GC Chromatogram of the FAME derived from the body oil of <i>Rastrelliger kanagurta</i> in Pahang.	21
4.7	Percentage fatty acid composition of <i>Rastrelliger kanagurta</i> in Kelantan and Pahang.	23
4.8	Percentage fatty acid composition of <i>Monopterus albus</i> in Kelantan and Pahang.	25