Comparison of nutritional value of wild and wild Huso huso

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Among the sturgeon species in the waters of the Persian Gulf and Oman Sea, which is the economic value has long been the case. In this study, food components and fatty acids in the meat of the fish was assessed. Factors to measure moisture, ash, fat and protein, respectively, with the numbers 08/952 AOAC standard methods, 08/938, 16/948 and 06/968 for analysis of fatty acids (Murph, 1993) was used. Sturgeon diet analyzes show that the protein content of wild Beluga sturgeon, 97/16 is 35/17 percent. Beluga 5.25% fat with a fat fish is not considered. Palmitic acid (28.11%) and stearic acid (95/8 percent) had the highest saturated fatty acids. Abundant polyunsaturated fatty acids and oleic acid (96/27 percent), respectively. The research results show that the results of chromatographic analysis of fatty acids (%) in natural and farmed fish that is worth considering that factor into has been account (P

Keywords : fatty acids, food ingredients, sturgeon.

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