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[home](#) [page](#) [about us](#) [contact](#)

[us](#)

Table of Contents

IN PRESS

CJFS 2014

CJFS 2013

CJFS 2012

CJFS 2011

CJFS 2010

CJFS 2009

CJFS 2008

CJFS 2007

CJFS 2006

CJFS 2005

CJFS 2004

CJFS 2003

CJFS 2002

CJFS 2001

CJFS Home

Editorial Board

For Authors

- **Authors Declaration**
- **Instruction to Authors**
- **Guide for Authors**
- **Copyright Statement**
- **Submission**

For Reviewers

- **Guide for Reviewers**
- **Reviewers Login**

Subscription

Czech J. Food Sci.

**Yeganeh S.,
Shabanpour B.,**

**Moslemi I.,
Imanpou M.R., Shabani
A.:**

**Comparison of farmed
and wild common carp
(*Cyprinus carpio*):
Seasonal variations in
chemical composition
and fatty acid profile**

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Chemical composition and fatty acid profile of fillets from farmed and wild common carp were assessed in the course of four seasons. Ten wild and ten farmed fish were collected in the middle month of each season (except summer due to unavailability of wild fish) during the year. Lipid and protein contents of the samples decreased from summer to spring (protein: 17.6 ± 0.3 – 15.9 ± 1.6 and 18.2 ± 0.1 – $17.9 \pm 1.4\%$, in the farmed and wild carp samples, lipid (5.1 ± 0.2 – 1.5 ± 0.5 ; 3.8 ± 0.6 – $2.8 \pm 0.9\%$

respectively; $P > 0.05$), moisture content of both samples increased in this period (76.7 ± 1.4 – 81.4 ± 0.4 , 75.5 ± 0.6 – 78.5 ± 0.2 in the farmed and wild carp respectively). Protein content of wild carp fillet was higher ($17.7 \pm 0.8\%$ protein vs. and $16.2 \pm 1.2\%$) and moisture content was lower than those of the farmed counterparts (77.65 ± 0.6 vs. and $79. \pm 0.1$, $P < 0.05$). In all seasons, MUFA were higher than SFA and also the PUFA. In the wild carp fillet, PUFA was higher than SFA in winter and spring but in the farmed carp it was higher in all seasons except the spring. Palmitic, oleic, and DHA were the major SFA, MUFA, and