CHEMICAL COMPOSITION AND LIPIDS CLASSES OF THE FRESHWATER FISH
TILAPIA DO NILO, OREOCHOMIS NILOTICUS

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The purpose of this work is to quantify lipid classes founded in fillets of Tilapia do Nilo, Oreochomis niloticus. Four lots of samples, each one containing three specimens, were obtained from retail stores in Fortaleza (Ceará State – Brazil) on September, October, November and December of 2010. The total lipids (TL) were fractionated by open column chromatography in neutral lipids (NL), glyceroglycolipids (GL) and glycerophospholipid (PL). The TL was averaged in 3.8% of muscle, on wet mass basis. The dominant lipid class was NL averaging at 74.5% in relation to the TL or 2.8g/100g of fillet. The GL and PL contribution in average with 1.5% (61mg/100g of fillet) and 23.3% (885mg/100g of fillet) of the TL, respectively. The approximate composition had average of 76.0% moisture, 19.3% protein, and 2.0% ash.