Myctophids: Great Fatty Acids Resources from Gulf of Oman

Bahri, Amir Houshang1; Afkhami, Majid2*; Ehsanpour, Maryam3; Mokhlesi, Amin4

1- Islamic Azad University, Bandar Abbas Branch, Bandar Abbas, Iran. Email: amirbahri52@yahoo.com
2- Young Researches and Elite Club, Islamic Azad University, Bandar Abbas branch, Bandar Abbas, Iran. Email: m_afkhami82@yahoo.com
3- Young Researches and Elite Club, Islamic Azad University, Bandar Abbas branch, Bandar Abbas, Iran. Email: m_ehsanpour80@yahoo.com
4- Young Researches Elite Club, Islamic Azad University, Tehran South Branch, Tehran, Iran. Email: aminmokhlesi@gmail.com

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Abstract

This study was carried out to extract total lipid of *Benthosema pterotum* and *Sardinella sindensis* caught from northern coast of the Gulf of Oman (Iran). Fatty acid composition was determined by capillary gas chromatography. The results showed both species to be rich in palmitic acid (C16:0) and cis-oleic acid (C18:1n9c) of saturated (SFA) and monounsaturated fatty acids (MUFA), respectively. However, the main polyunsaturated fatty acids (PUFA) in the two species were DHA and EPA, respectively. The results of this study showed the high content of fatty acids, specially (ω-3) series in *Benthosema pterotum* and *Sardinella sindensis*. Their PUFA profiles are complementary and maybe appropriate for the pharmaceutical and food processing industries to harness this resource and generate specialized drugs or PUFA-enriched food products.

Keywords: Fatty acid, *Benthosema pterotum*, *Sardinella sindensis*, Gulf of Oman, Iran.