

KONCENTRÁCIA MASTNÝCH KYSELÍN A V TUKU ROZPUSTNÝCH VITAMÍNOV RÔZNYCH TYPOV CÍCERA BARANIEHO (*CICER ARIETINUM* L.)

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ABSTRACT

Gáborčík N. & Salková Z.: **Concentration of fatty acids and fat soluble vitamins in different types of chickpea (*Cicer arietinum* L.)**

Fatty acids, fat and fat soluble vitamins were analysed in an assortment of three chickpea (*Cicer arietinum* L.) types. Two cultivars (CZ, SR) and four genotypes were studied. Average fat concentration was 45.2 mg.g⁻¹. The highest proportion of fatty acids was confirmed as linoleic acid (57,90 %), oleic acid (24,93 %) and palmitic acid (11,43 %). Tocopherol concentration was 17,22 mg.g⁻¹, carotenoid level was 6,88 mg.g⁻¹ and significant differences in the studied substances were found among chickpea types. Fat (as well as fatty acid) concentration decreased in this order: kabuli>intermediate>desi. Carotenoids concentration was characterised by the opposite tendency. No differences were confirmed for tocopherols concentration.