

Production of γ -Linoleic Acid by *Cunninghamella echinulata*

蕭淵簇、吳淑姿；余世宗

E-mail: 9708306@mail.dyu.edu.tw

ABSTRACT

γ -Linolenic acid, one of the ω -6 polyunsaturated fatty acid, is in the breast milk containing polyunsaturated fatty acids. It has physiological benefits in dermatitis, reduction of cholesterol, improvement of rheumatism arthritis. The aim of this study is to attempt the production of γ -linoleic acid (GLA) in a 20 L fermenter by *Cunninghamella echinulata*, and to investigate the changes in lipid accumulation, biomass and production of γ -linolenic acid during the batch culture. The cultivating condition for *Cunninghamella echinulata* was as follows: glucose 34.0 g/L, ammonium chloride 1.0 g/L, pH value control 6.5, temperature development 25 °C, 0.375 v.v.m airflow and stirring rate of 100 rpm. The results of experiment show that after 63 h, the nitrogenous source was exhausted, but there was still 30.61 g/L of carbonic source in the broth. However, the biomass and lipid were keeping raising. After 96 h, the biomass and lipid increased greatly. Until glucose was exhausted, biomass and lipid was decreasing. Under no carbonic source, microbe would consume the lipid which made by itself so that lipid was just decreasing. At 160 h, biomass was 5.47 g/L and lipid was 2.84 g/L. It was close to the stationary phase of microbial growth and lipid. At this time, γ -linolenic acid was 1298.23 mg/L. The lipid was 51.92 % of biomass and the γ -linolenic acid was 23.73 % of biomass, respectively. Key word: *Cunninghamella echinulata*, γ -linolenic acid

Keywords : *Cunninghamella echinulata* ; γ -linolenic acid

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