

()

E

//

) pH () **E** (**E** . (**E**

E

(**E**)

E

E

E

E :

.()

pH

ATP

.()

.()

.()

()

()

.()

()

()

()

()

E

()

()

E

()

pH

E

()

(µg/ml)

()

()

(.)

E₀SL

E₀SR

E₀LL

E₀LR

E₄SL

E₄SR

()

E₄LL

E₄LR

E₈SL

()

E₈SR

E₈LL

E₈LR

E₁₂SL

() E

E₁₂SR

E₁₂LL

E₁₂LR

(R)

(L)

(L)

(S)

1. α-Tocopherol

... E :

$\text{Arcsin } \sqrt{x}$

.() /

()

()E

E

()

pH

()

.()

E

(pH)

(/) E0LL

(/) E8SR

/

.()

E

.()

pH

:

pH

pH

E

:

) ()

.() (

E

:

()

()

()

(/) E₈SR

"

(/) E₈LL

SAS

Proc Mixed

"

(P=0.05)

.()

.()

E

(±)						
(%)	(%)	(%)	pH	(%)	(%)	(%)
/ ± / abcd	/ ± / bc	/ ± / bcde	/ ± / ab	/ ± / a	/ ± / ab	E0SL
/ ± / a	/ ± / ab	/ ± / bc	/ ± / a	/ ± / a	/ ± / ab	E0SR
/ ± / cd	/ ± / f	/ ± / f	/ ± / ab	/ ± / a	/ ± / b	E0LL
/ ± / d	/ ± / ef	/ ± / f	/ ± / a	/ ± / a	/ ± / ab	E0LR
/ ± / abcd	/ ± / bcd	/ ± / bcd	/ ± / ab	/ ± / a	/ ± / ab	E4SL
/ ± / abc	/ ± / ab	/ ± / abc	/ ± / ab	/ ± / a	/ ± / ab	E4SR
/ ± / d	/ ± / de	/ ± / de	/ ± / b	/ ± / a	/ ± / b	E4LL
/ ± / cd	/ ± / cd	/ ± / cde	/ ± / ab	/ ± / a	/ ± / b	E4LR
/ ± / abcd	/ ± / ab	/ ± / ab	/ ± / ab	/ ± / a	/ ± / ab	E8SL
/ ± / ab	/ ± / a	/ ± / a	/ ± / a	/ ± / a	/ ± / a	E8SR
/ ± / abcd	/ ± / bc	/ ± / cde	/ ± / ab	/ ± / a	/ ± / b	E8LL
/ ± / abcd	/ ± / bc	/ ± / bcd	/ ± / ab	/ ± / a	/ ± / ab	E8LR
/ ± / abcd	/ ± / bc	/ ± / bcd	/ ± / ab	/ ± / a	/ ± / ab	E12SL
/ ± / abcd	/ ± / ab	/ ± / abc	/ ± / a	/ ± / a	/ ± / ab	E12SR
/ ± / abcd	/ ± / de	/ ± / e	/ ± / ab	/ ± / a	/ ± / ab	E12LL
/ ± / bcd	/ ± / de	/ ± / e	/ ± / ab	/ ± / a	/ ± / ab	E12LR

(P> /) f e d c b a

*

E				(E ₁₂)	(E ₈)	(E ₄)	(E ₀)
()				()	()	()	()
(L)		(S)					
(L)	(R)	(L)	(R)				
B / b	C / b	A / a	B / a	E ₀			
A / c	A / bc	A / bc	AB / ab	E ₄			
A / c	A / bc	A / ab	A / a	E ₈			
A / b	B / b	A / a	AB / a	E ₁₂			

(P>0.05) () () *

(/) E₁₂SR E
 (/) E₁₂LL () E₁₂LR :
 .() .

... E :

E

E₁₂ E₈ E₀

E₁₂ E₈

E₀

()
pH E (E₁₂LL E₈LL E₄LL)
E₀LL

(E₁₂LR E₈LR E₄LR)
E₀LR

() E E₈SR
E E₀SR

E

E E (/) E₈SR
() (/) E₀LL

E

(E₁₂LL E₈LL E₄LL)
E₀LL

E

E

E₀LR (E₈LR E₄LR)

()

		E		*	
		(E ₁₂)	(E ₈)	(E ₄)	(E ₀)
		()	()		
		(L) (S)			
(L)	(R)	(L)	(R)		
C / ^b	CD / ^b	A / ^a	A / ^a	E ₀	
B / ^{cd}	AB / ^{cd}	A / ^{bc}	A / ^{ab}	E ₄	
A / ^{bc}	A / ^{bc}	A / ^{ab}	A / ^a	E ₈	
B / ^b	BC / ^b	A / ^a	A / ^a	E ₁₂	

(P>0.05)

() ()

*

() ATP () ()

() () ()

() () ()

() () ()

(MDA) () () E

) E (E

E () MDA E

E () E

E () E

() ()

2. Malondialdehyde

1. Docosateraenoic acid (22:4n-6)

... E :

E

E

PGF₂α

E

()

E

()

E

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