GC-MS ANALYSIS OF THE FATTY ACIDS METHYL ESTERS IN JAPANESE QUAIL FAT

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Abstract. The accumulated waste fat as production from Faraon quail breeds has been investigated for the first time by using GC-MS technique, preventively converting it *via* methanolysis to fatty acid methyl esters. The test results, regarding the content of unsaturated fatty acids having a favorable to human body *cis*-configuration (77.8%), confirm their nutritional value and the possibility of using this fat in cosmetic, pharmaceutical and food industries.

Keywords: fatty acid methyl esters, GC-MS analysis, linoleic acid (Z,Z), oleic acid (Z), Japanese quail fat.

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