

Note

Analysis of fatty acids in methyl ester form by using relative retention times obtained from Gas Chromatography techniques

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ABSTRACT

Fatty acid methyl esters were separated by high resolution gas chromatography on a DB - WAX fused silica capillary column, coated with polyethylene glycol and analyzed under conditions of linear temperature programming. Retention index values were calculated by using fatty acid methyl esters as standards and tabulated. Excellent reproducibility of the index values were obtained.

It was found that this method was very useful, convenient and not time consuming in qualitative analysis of various kinds of fatty acid of fats and oils.

Introduction

As a part of the purpose on the analysis of fats and oils, it was wanted to investigate the multivariate optimization of various types of lipid analyses. Fats and oils are tri - ester of glycerol with many kinds of fatty acids. In many cases, determination of fatty acid components are necessary to classify in the Customs Tariff Schedule.

Gas Chromatography has been an important aid in the analysis of fatty acid in fats and oils and other lipids, particularly analysis of fatty acid methyl esters. Identification using GC has been limited to those compounds for which the analyst has a reference compound to run for confirmation. Thus, this will be useful when the necessary standards

are not available.

The objective of this particular study was to use this method in the analysis of fatty acid methyl esters from fats and oils by Gas Chromatography.

Gas Chromatography :

The analysis of the fatty acid methyl esters was on a Shimadzu Model GC - 15A Gas Chromatography, configured for capillary Chromatography with a capillary injection port using split mode and a flame ionization detector connected to a Chromatopac C - R 4 A data processor.

A DB - WAX fused silica capillary column (3m × 0.25mm I.D.) coated with polyethylene glycol with film thickness 0.25 μ m. (J&W Scientific) was

used. The carrier gas (Helium) flow rate is 0.5ml / min. Inject at 60 , raise the oven temperature to 220 at a rate of 2 / min and keep the column at this temperature for 60min. The temperature of the detector and injection port were 250 .

Experimentation

All materials, obtained from the Wako Pure Chemical Industries Ltd. and the Tokyo Kasei Co., were used and some of fatty acid methyl esters were prepared from fatty acids by using sulfuric - methanol method.

Conversion of fatty acids into fatty acid methyl esters :

A1g amount of fat sample is weighted into an esterification flask and 60ml of sulfuric acid - benze - ne - methanol solution (add 2ml of concentrated sulfuric acid to 230ml of 1:3 (v / v) benzene - methanol mixture.) are added to dissolved the sample. Heat the mixture with a reflux condenser for 2.5hr. then, cool and transfer it to a separatory funnel and add 100ml of water. The mixture extracted twice with 50ml of petroleum ether. The combined extract is washed by extraction with water, by using 20ml of water each time, until water does not show acidity as detected by methyl orange. Dehydrate the petroleum ether solution with anhydrous sodium sulfate, filter and evaporate the solvent.

Results and discussion :

The Kovats retention index system has generally been accepted as the best way to characterize the retention behavior of chromatographically separated compounds. In order to facilitate the analytical application of GC to the investigation of samples with wide boiling point range, temperature progr - ammed GC is one of the most important techniques and many GC analyses are carried out under this

conditions.

According to definition, Kovats indices are determined at constant temperature. However, it is impossible to determine the index values of all fatty acid methyl esters in a single run at a certain constant temperature, because of the large differences in their retention times. Thus, index values were determined by using linear temperature programme.

The effect of temperature on retention was recognized in gas chromatography and increasing the temperature during the elution sequence was soon exploited in the examination of samples with wide ranges of boiling points. With linearly increasing column temperature, a nearly arithmetic rather than a logarithmic relationship.

The compounds examined in this study and their respective retention indices are presented in Table1. The chromatogram of standard fatty acid methyl esters from $C_4H_9CO_2CH_3$ and $C_{25}H_{51}CO_2CH_3$, using internal standard fatty acid methyl esters, $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$, are showed in Fig. 1. In Table 2 - Table 3, the relative retention time of fatty acid compositions of standard samples are given and Fig. 2 - Fig. 15 show the actual separation of standard fat samples, run with the optimized method.

Mean retention times index values and standard deviations were calculated from five measurements. From the chromatogram, good separation of fatty acid methyl esters from methyl pentanoate to methyl hexacosanoate were obtained. Calculation of relative retention tiems from each retention time by use of this simple linear index scheme.

$$\text{Relative retention time} = \left(\frac{T_{\text{sample}} - T_{C7}}{T_{C21} - T_{C7}} \right) \times 100$$

Where T_{sample} is the retention time of the substance for which the retention index is to be determined, T_{C7} and T_{C21} are the retention times for the fatty acid methyl ester standards which bracket the substances of interest.

As the results show, the good characterization were obtained with low percentage differ from

standards.

Reproducibility

Reproduced the retention indices by use of Hewlett Packard 5890 Series and HP 3396 Series Integrator. Column used was PEG (DB - WAX) 15 m \times 0.53 mm I.D. and analyzed under the same conditions.

It was found that, retention time indices could be reproduced from hexanoic acid methyl ester to tetracosanoic acid methyl ester. As the chromatogram and results showed. in Table

4 and Fig. 16.

In Table 5, the relative retention time of fatty acid compositions of standard samples are given.

Conclusion

The use of Kovats retention indices has yielded a great advantage over relative retention times, that they are dependent of the film thickness,

column dimensions and phase ratio. Owing to the advantages in column technology, highly reproducible column are available for some polar stationary phase.

This retention index is considered to be convenient and reliable to identify fatty acids contained in complex mixtures and this procedure also can be easily used for identification in linear temperature programme capillary gas chromatography and provide useful guides when necessary standards are not available.

Acknowledgement

The authors would like to express deeply gratitude to Mr. Uehama Takaichi and Mr. Kuwata Shin - ichiro for access to laboratory facilities and encouragement during the course of the work. Grateful acknowledgements also go to Central Customs Laboratory and Thai Customs Department.

References

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Table 1 Retention Indices of fatty acid methyl esters (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

Sample	R. R. T		R. R. T		R. R. T		R. R. T		R. R. T		R. T	R. R. T	S. D
	R. T	R. T	R. T	R. T	R. T	R. T	R. T	R. T					
C ₆	5.792	-5.655	5.791	-5.646	5.798	-5.653	5.803	-5.649	5.795	-5.618	5.797	-5.645	0.000
C ₈	5.817	-4.383	5.824	-4.387	5.805	-4.393	5.827	-4.380	5.822	-4.371	5.827	-4.385	0.000
C ₁₀	8.487	0.000	8.505	0.000	8.525	0.000	8.525	0.000	8.500	0.000	8.511	0.000	0.013
C ₁₂	12.500	5.001	12.500	5.005	12.500	5.007	12.500	5.003	12.500	5.007	12.500	5.000	0.018
C ₁₄	17.530	12.119	17.530	12.111	17.530	12.120	17.530	12.130	17.530	12.130	17.530	12.130	0.008
C ₁₆	23.500	21.112	23.505	21.104	23.500	21.127	23.505	21.120	23.501	21.098	23.502	21.117	0.009
C ₁₈	28.750	20.415	28.750	20.404	28.750	20.430	28.755	20.443	28.751	20.436	28.752	20.420	0.032
C _{20 (0.1)}	35.194	30.002	35.195	30.006	35.195	30.023	35.195	30.020	35.187	30.008	35.192	30.011	0.005
C _{22 (1.0)}	31.611	35.570	31.625	35.587	31.625	35.598	31.625	35.590	31.644	35.597	31.648	35.574	0.021
C ₂₄	34.448	37.090	34.450	37.090	34.418	37.112	34.500	37.083	34.487	37.090	34.490	37.085	0.001
C _{26 (1.0)}	34.600	38.275	34.595	38.272	34.605	38.304	34.595	38.304	34.605	38.303	34.602	38.305	0.020
C ₂₈	35.950	45.681	35.977	45.692	45.923	45.690	45.923	45.670	45.906	45.682	45.905	45.681	0.020
C _{30 (0.5)}	45.548	45.547	45.575	45.552	45.553	45.555	45.550	45.550	45.554	45.518	45.550	45.549	0.031
C ₃₂	45.548	53.518	45.555	53.520	45.413	53.527	45.421	53.514	45.399	53.498	45.399	53.513	0.002
C _{34 (0.5)}	45.892	54.445	45.912	54.455	45.909	54.451	45.970	54.438	45.938	54.427	45.931	54.443	0.028
C _{36 (0.1)}	47.125	58.102	47.100	58.122	47.204	58.110	47.218	58.120	47.193	58.090	47.179	58.130	0.007
C ₃₈	50.477	60.970	50.532	60.980	50.557	60.981	50.560	60.987	50.530	60.943	50.527	60.980	0.024
C _{40 (0.1)}	51.227	62.080	51.264	62.080	51.368	62.070	51.314	62.065	51.277	62.058	51.276	62.056	0.005
C ₄₂	55.425	66.138	55.452	66.181	55.505	66.185	55.522	66.178	55.502	66.151	55.484	66.155	0.044
C ₄₄	60.180	75.034	60.170	75.035	60.263	75.033	60.274	75.050	60.287	75.044	60.285	75.038	0.050
C _{46 (0.1)}	61.010	76.288	61.035	76.290	61.095	76.295	61.121	76.285	61.087	76.282	61.071	76.270	0.040
C ₄₈	64.725	81.670	64.735	81.644	64.812	81.601	64.855	81.700	64.843	81.683	64.795	81.674	0.050
C _{50 (0.1)}	65.432	82.797	65.487	82.790	65.525	82.793	65.581	82.728	65.545	82.711	65.506	82.700	0.051
C _{52 (0.1, 1.0)}	67.431	85.890	67.433	85.897	67.490	85.848	67.515	85.850	67.486	85.840	67.497	85.850	0.048
C ₅₄	68.235	88.301	68.212	88.340	68.285	88.303	68.294	88.335	68.288	88.354	68.280	88.304	0.072
C _{56 (0.1, 1.0, 1.5)}	70.194	88.503	70.192	88.503	70.253	88.308	70.276	88.363	70.281	88.340	70.228	88.380	0.045
C ₅₈	73.328	94.258	73.345	94.141	73.424	94.135	73.455	94.175	73.447	94.168	73.400	94.159	0.039
C _{60 (1.1)}	73.892	95.378	74.016	95.115	74.070	95.105	74.067	95.105	74.069	95.088	74.053	95.107	0.052
C _{62 (1.1, 1.5)}	75.682	97.802	75.692	97.898	75.685	97.878	75.689	97.872	75.697	97.866	75.693	97.870	0.049
C ₆₄	77.050	100.000	77.060	100.000	77.433	100.000	77.472	100.000	77.469	100.000	77.425	100.000	0.056
C _{66 (1.1, 1.5, 1.5)}	77.784	100.635	77.830	100.608	77.890	100.631	77.880	100.618	77.893	100.600	77.894	100.608	0.047
C _{68 (0.1, 1.1, 1.5, 1)}	78.482	101.644	78.533	101.674	78.595	101.642	78.580	101.628	78.578	101.608	78.554	101.628	0.048
Mean	80.415	104.432	80.474	104.430	80.525	104.434	80.531	104.437	80.514	104.415	80.461	104.450	0.048
C _{70 (0.1, 1.1, 1.5, 1.5)}	81.432	105.828	81.440	105.804	81.582	105.801	81.581	105.874	81.590	105.861	81.589	105.852	0.050
C ₇₂	82.977	108.980	82.130	109.095	82.187	109.082	82.225	109.095	82.211	109.079	82.190	109.084	0.065
C _{74 (1.0)}	85.877	112.384	85.982	112.384	86.025	112.436	86.025	112.415	86.003	112.374	85.986	112.425	0.063
C ₇₆	86.742	120.982	81.959	121.022	81.943	121.021	81.973	121.031	81.947	120.982	81.962	120.984	0.064
C ₇₈	108.949	145.445	108.947	145.680	109.062	145.735	109.061	145.818	109.047	145.841	108.967	145.690	0.104

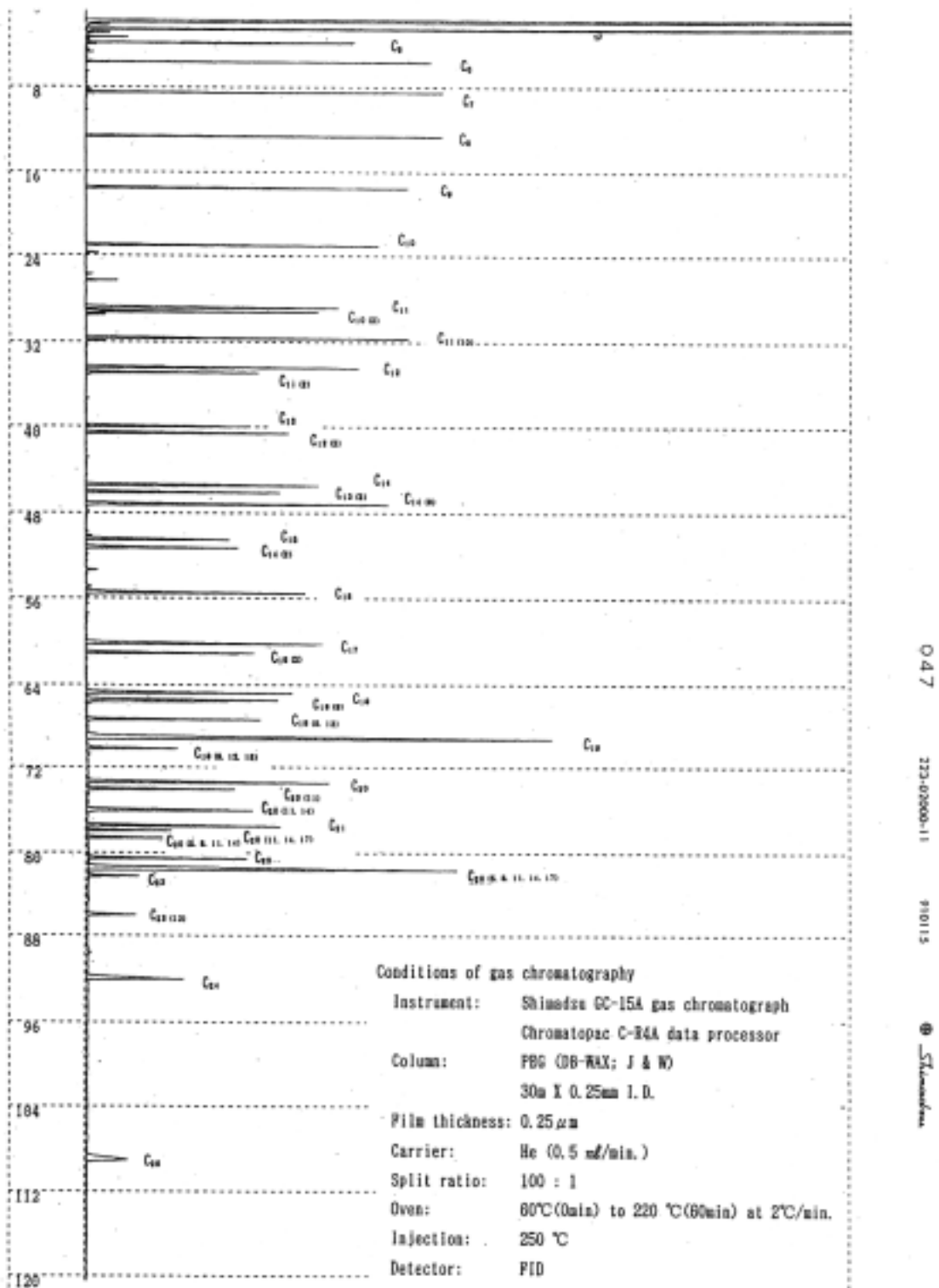


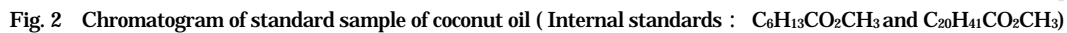
Fig. 1 : Chromatogram of standard fatty acid methyl esters from $C_4H_9CO_2CH_3$ to $C_{25}H_{51}CO_2CH_3$
(Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

Table 2 Relative retention times of standard fat samples.(Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

Number of Carbon of Fatty Acids	R. R. T	Standard Samples (R. R. T)						
		COCONUT OIL	COTTON SEED OIL	PALM OIL	PEANUT OIL	LINSEED OIL	MULT EXTRACT *	RAPE SEED
C_6	-6.840							
C_8	-4.185	-4.282						
C_{10}	0.000							
C_{12}	5.889	5.879						
C_{14}	13.120							
C_{16}	21.117	21.122						
C_{18}	28.430							
$C_{19:1(9)}$	30.061							
$C_{19:1(11)}$	33.574							
C_{18}	37.683	38.106	37.934	37.892		38.124		
$C_{19:1(9)}$	38.388				38.320			
C_{18}	45.681							
$C_{19:1(11)}$	45.548							
C_{18}	53.513	53.858	53.370	53.340	53.500	53.520		
$C_{19:1(9)}$	54.446							
C_{18}	58.110							
C_{18}	60.800							
$C_{19:1(11)}$	62.959							
C_{18}	68.163	68.198	68.332	68.582	68.080	68.028	68.075	68.051
C_{17}	75.038							
$C_{19:1(11)}$	76.270							
C_{18}	81.874	81.907	81.948	81.084	81.740	81.648	81.626	81.627
$C_{19:1(9)}$	82.706	82.720	82.950	83.190	82.730	82.780	82.575	82.885
$C_{19:1(11)}$	85.350	85.483	86.148	85.671	85.570	85.834	85.648	85.731
C_{18}	88.304							
$C_{19:1(9)}, C_{19:1(11)}$	89.550	89.513	89.420	89.386		89.850	89.704	89.507
C_{20}	94.150			94.058	94.080			93.972
$C_{20:1(11)}$	95.107			95.127	95.190		95.155	95.185
$C_{20:1(13)}, C_{20:1(15)}$	97.879							97.740
C_{21}	100.000							
$C_{20:1(13)}, C_{20:1(15)}$	100.820							
$C_{20:1(9)}, C_{20:1(11)}, C_{20:1(13)}, C_{20:1(15)}$	101.638							101.525
C_{22}	104.450							
$C_{19:1(9)}, C_{19:1(11)}, C_{19:1(13)}, C_{19:1(15)}$	105.952				105.900			105.881
C_{22}	106.884							
$C_{21:1(9)}$	112.423							
C_{24}	120.094				120.050			
C_{26}	145.689							

Table 3 Relative retention times of standard fat samples.(Internal standards : $C_6H_{13}CO_2CH_3$ and $CO_2H_{41}CO_2CH_3$)

Number of Carbon of Fatty Acids	R. R. T	Standard Samples (R.R.T)						
		CAMELLIA OIL	CASTOR OIL	SESAME OIL	SOY BEAN OIL	BEEF TALLOW	LARD OIL	MILK FAT
C ₄	-6.840							
C ₆	-4.185			-4.131				-4.181
C ₈	0.000							
C ₈	5.880							5.854
C ₈	13.120							
C ₁₀	21.137							21.051
C ₁₂	29.420							
C ₁₄ (M)	30.011							
C ₁₄ (M)	33.574					33.377		
C ₁₆	37.663					37.633	37.815	37.562
C ₁₆ (M)	38.368							
C ₁₈	45.681							45.587
C ₁₈ (M)	46.549							
C ₁₈	53.513					53.398	53.333	53.527
C ₁₈ (M)	54.446							
C ₁₈ (M)	56.110					55.915	55.850	
C ₁₈	60.680					60.739	60.653	60.698
C ₁₈ (M)	62.059			62.196				62.020
C ₁₈	68.153	68.100	67.887	68.256	68.163	68.273	68.355	68.426
C ₁₈	75.038					74.811	74.727	74.691
C ₁₈ (M)	76.220					76.117		
C ₁₈	81.674	82.941	82.434	81.907	81.829	82.907	82.075	81.869
C ₁₈ (M)	82.709	83.356	82.513	83.150	82.929	82.908	83.967	82.788
C ₁₈ (M, 10)	85.550	85.444	85.420	85.685	86.061	85.036	85.422	85.587
C ₁₈	88.284							
C ₁₈ (M, 10, 14)	89.559		89.319		89.577		89.327	
C ₁₈	94.158	94.322	93.977	93.038				
C ₁₈ (M)	95.107						94.929	
C ₁₈ (M, 14)	97.879						97.926	
C ₁₈	100.000							
C ₁₈ (M, 14, 17)	100.029							
C ₁₈ (M, 14, 17, 19)	101.838							
C ₁₈	104.459							
C ₁₈ (M, 14, 17, 19, 21)	105.952	106.758			105.725			
C ₁₈	109.894							
C ₁₈ (M)	112.423							
C ₁₈	120.964	122.479	120.529					
C ₁₈	145.686		142.558					



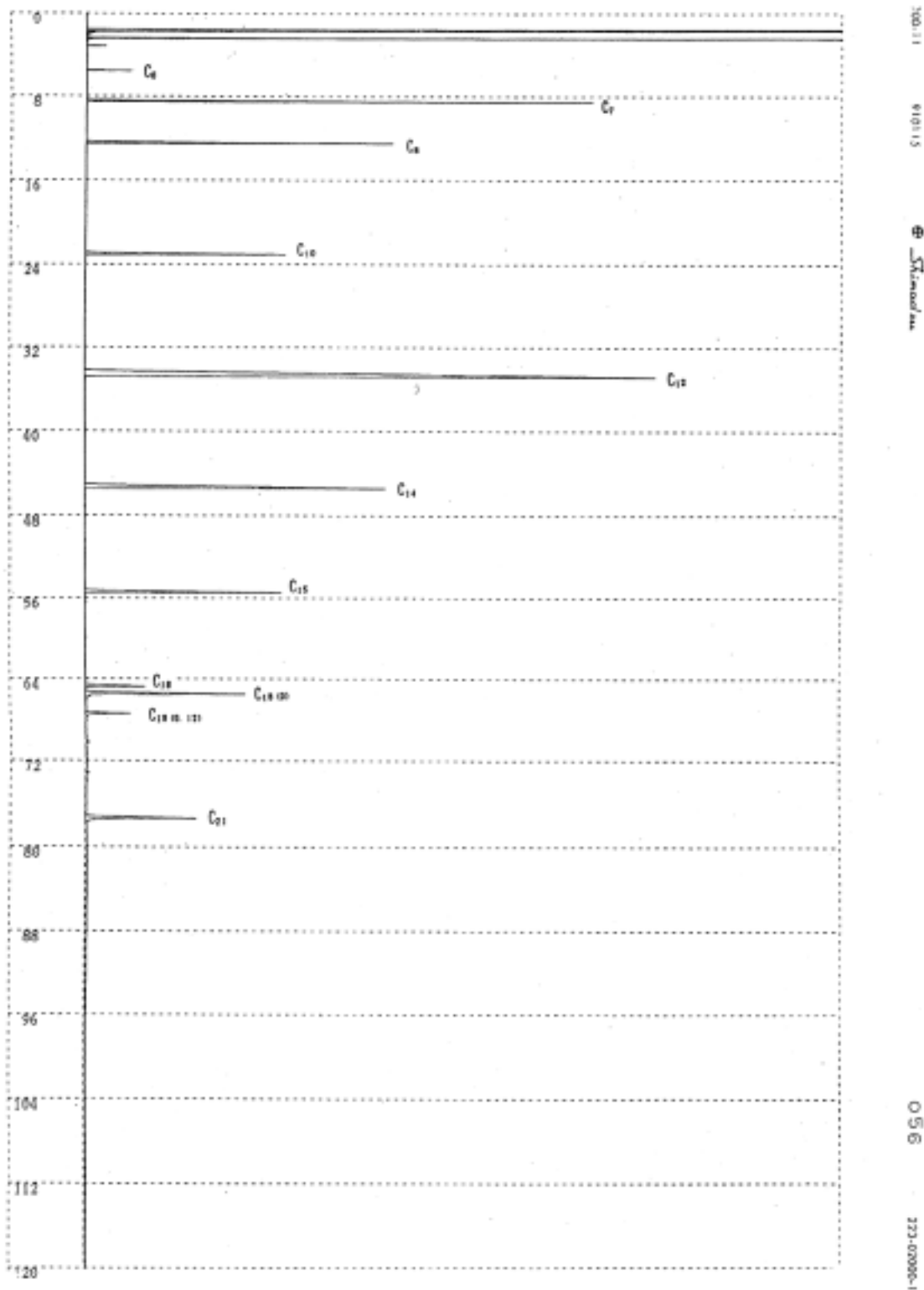


Fig.3 Chromatogram of standard sample of cotton seed oil (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

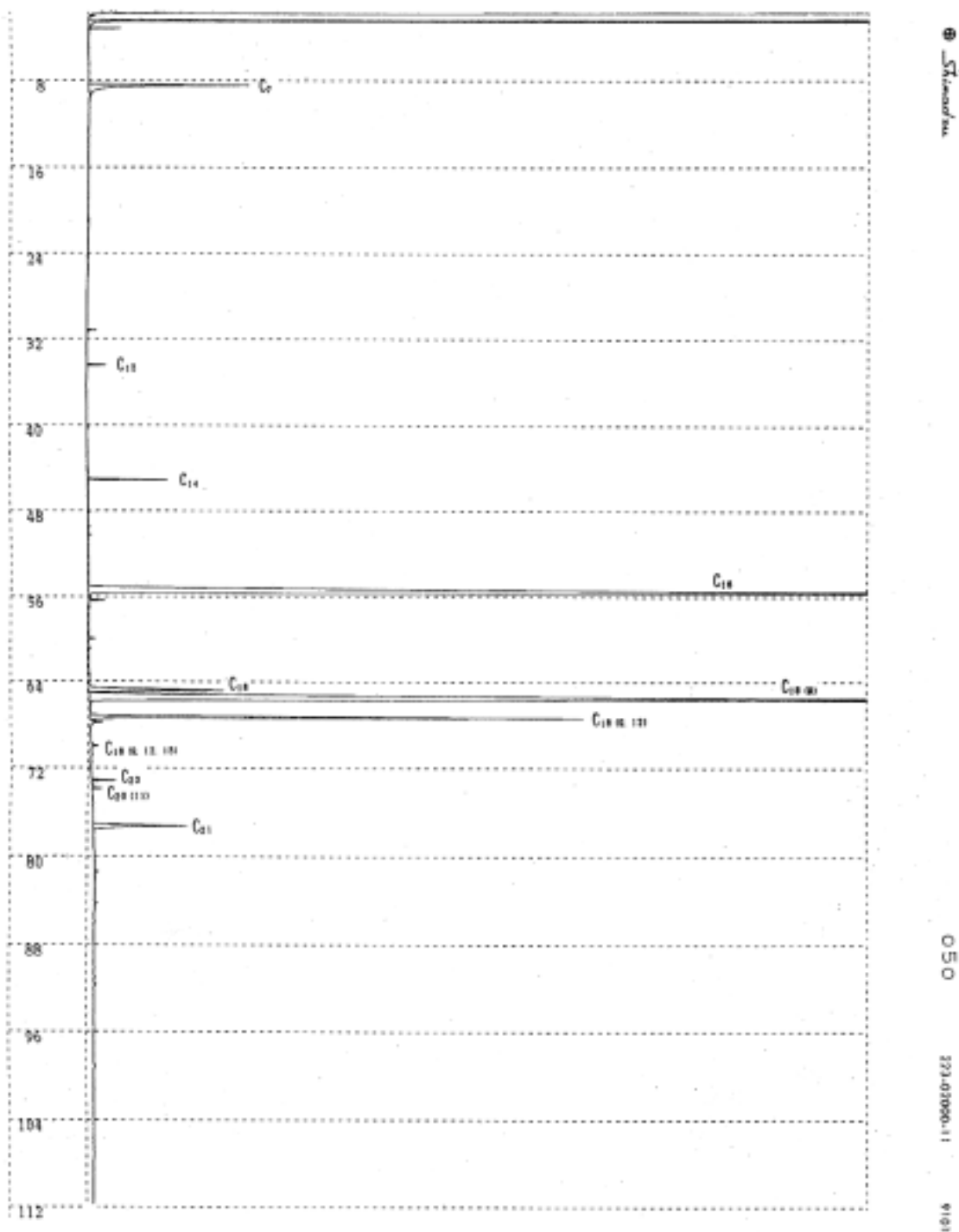


Fig. 4 Chromatogram of standard sample of palm oil (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

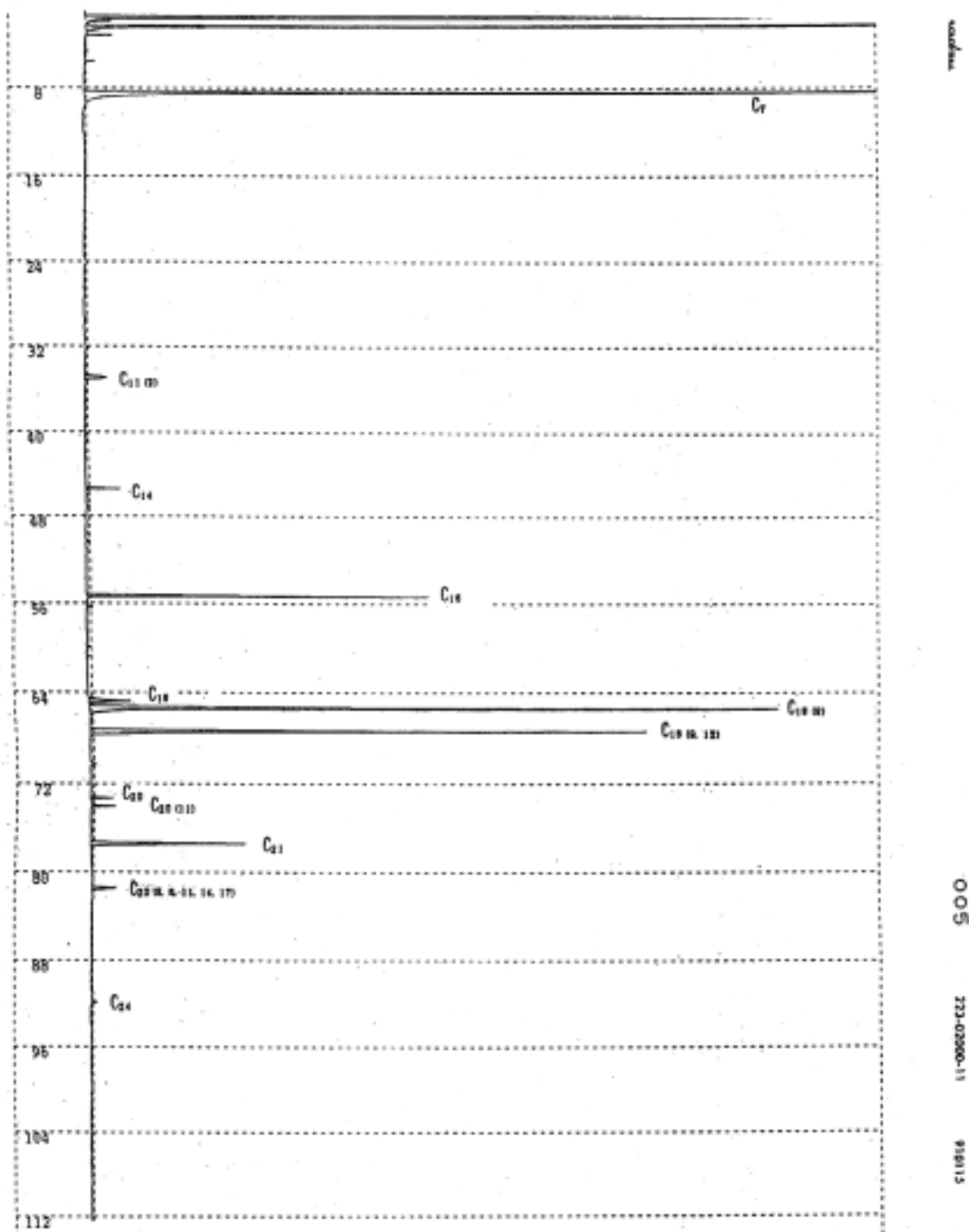


Fig. 5 Chromatogram of standard sample of peanut oil (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

Note Analysis of fatty acids in methyl ester form by using relative retention times obtained from Gas Chromatography techniques

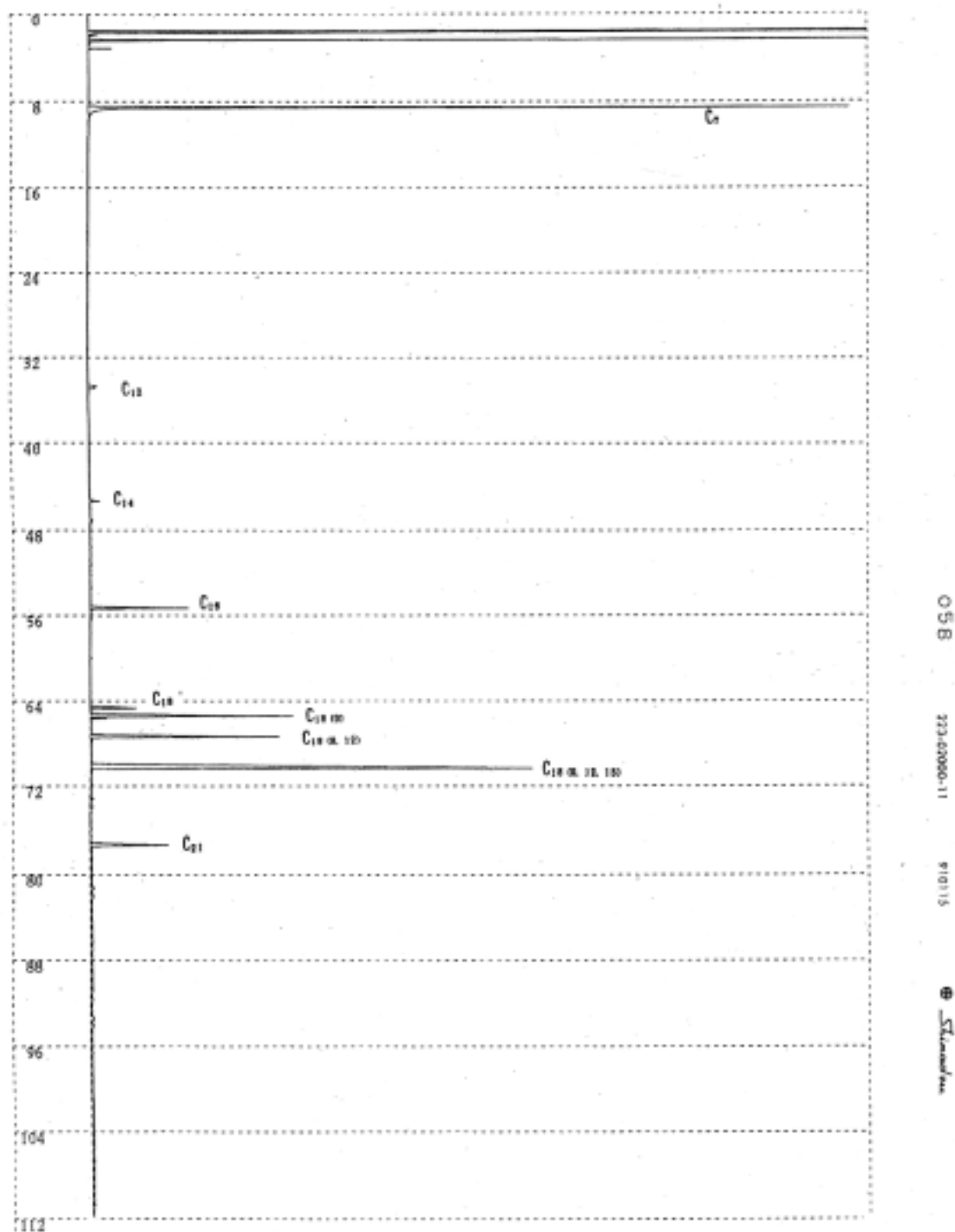


Fig. 6 Chromatogram of standard sample of linseed oil (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

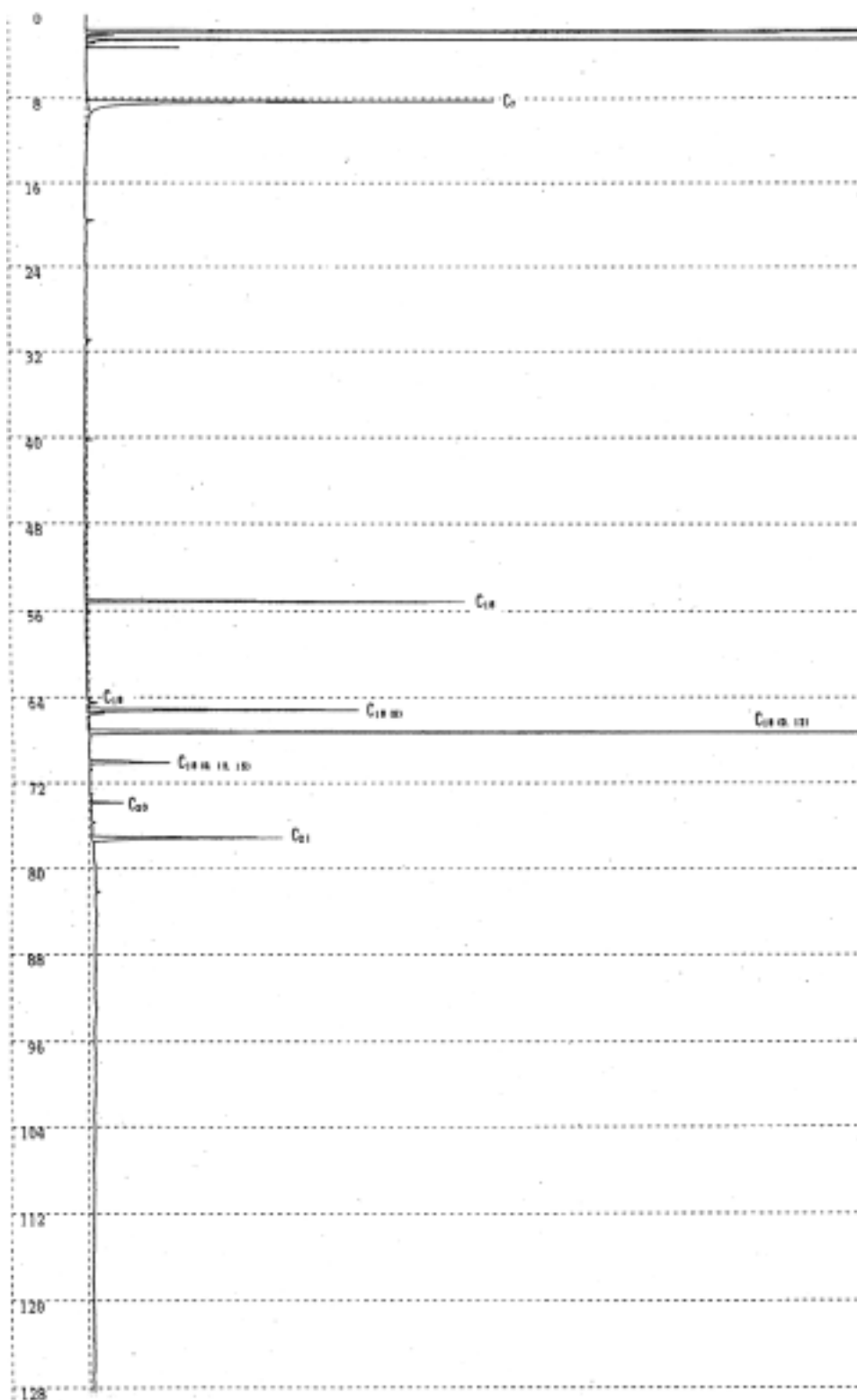


Fig. 7 Chromatogram of standard sample of malt extract oil (Internal standards: $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

Note Analysis of fatty acids in methyl ester form by using relative retention times obtained from Gas Chromatography techniques

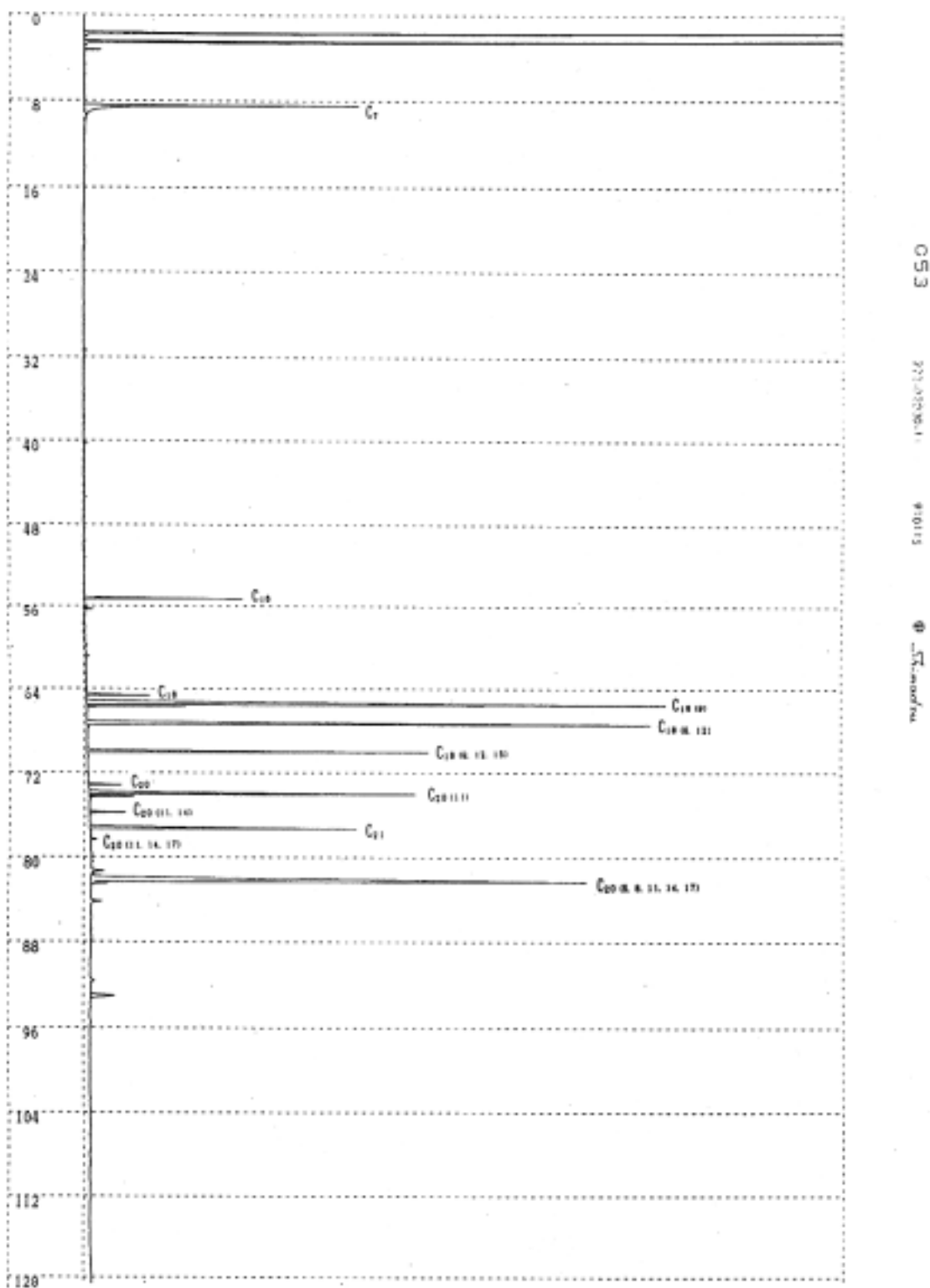


Fig. 8 Chromatogram of standard sample of rape seed oil (Internal standards: $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

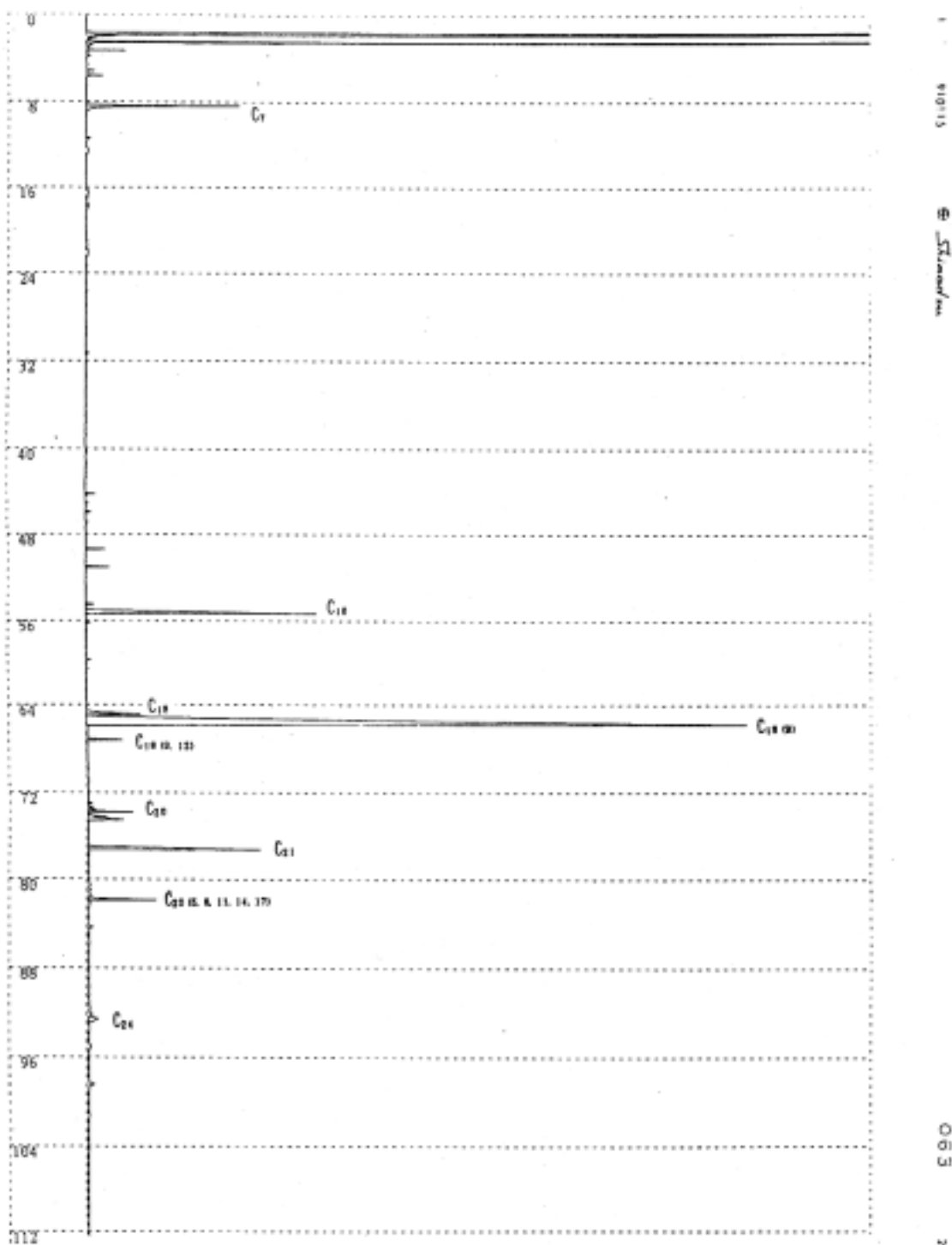
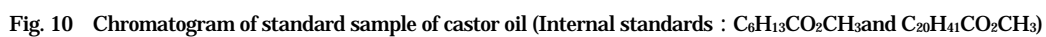


Fig. 9 Chromatogram of standard sample of camellia oil (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)



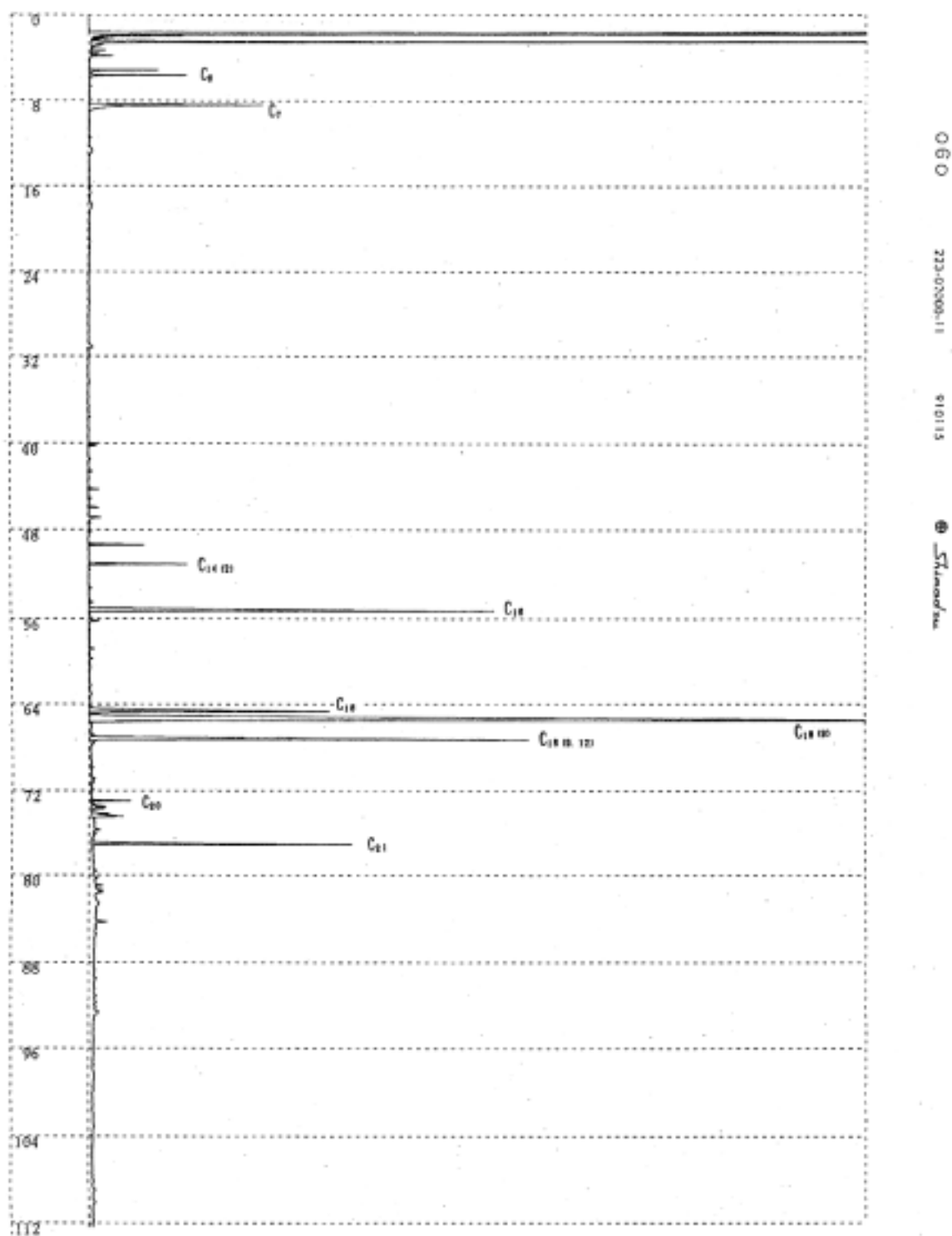
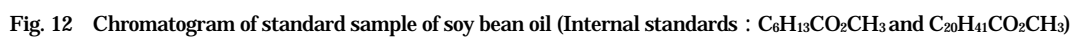


Fig. 11 Chromatogram of standard sample of sesame oil (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)



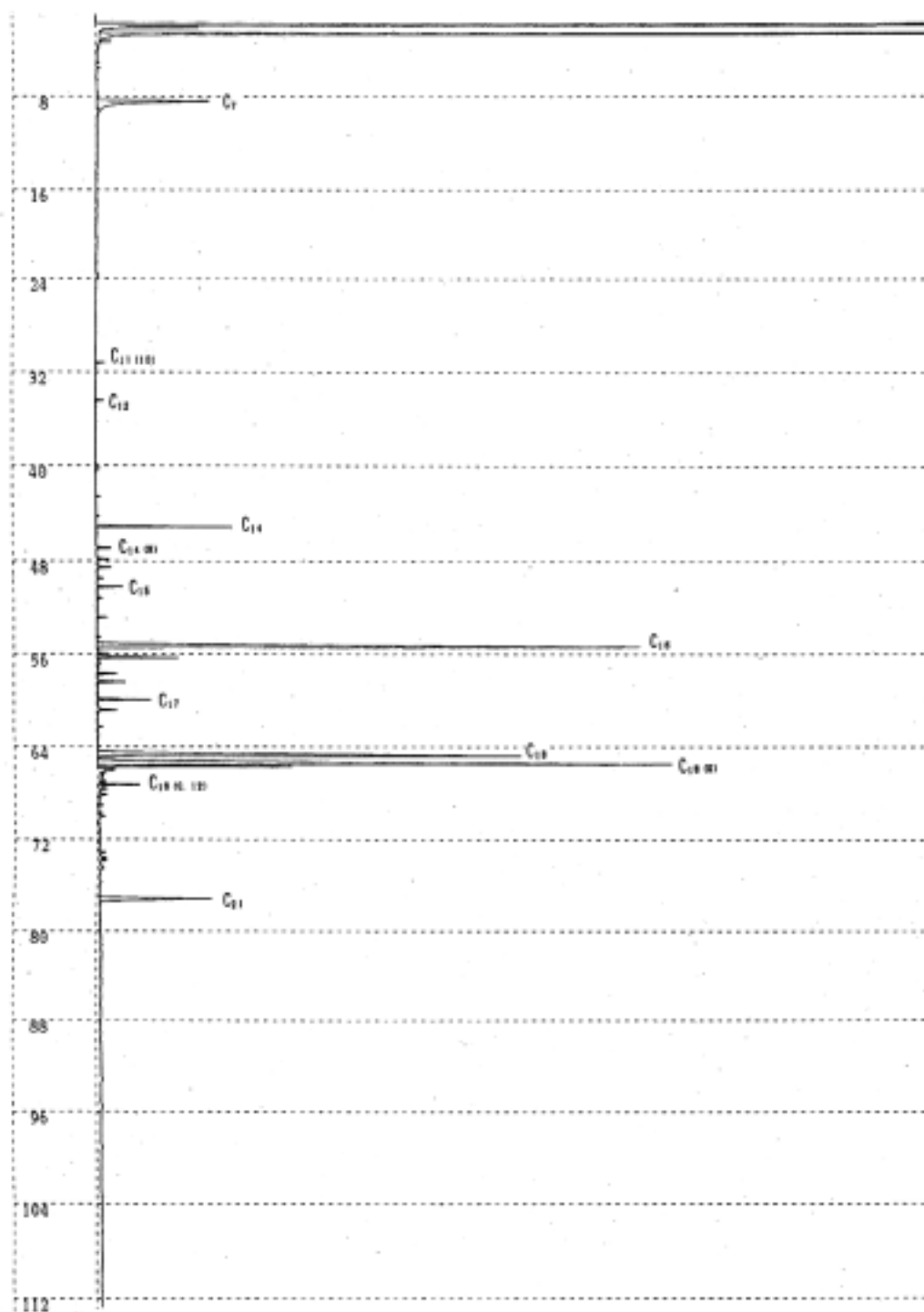


Fig. 13 Chromatogram of standard sample of beef oil (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)



Fig. 14 Chromatogram of standard sample of lard oil (Internal standards : $\text{C}_6\text{H}_{13}\text{CO}_2\text{CH}_3$ and $\text{C}_{20}\text{H}_{41}\text{CO}_2\text{CH}_3$)

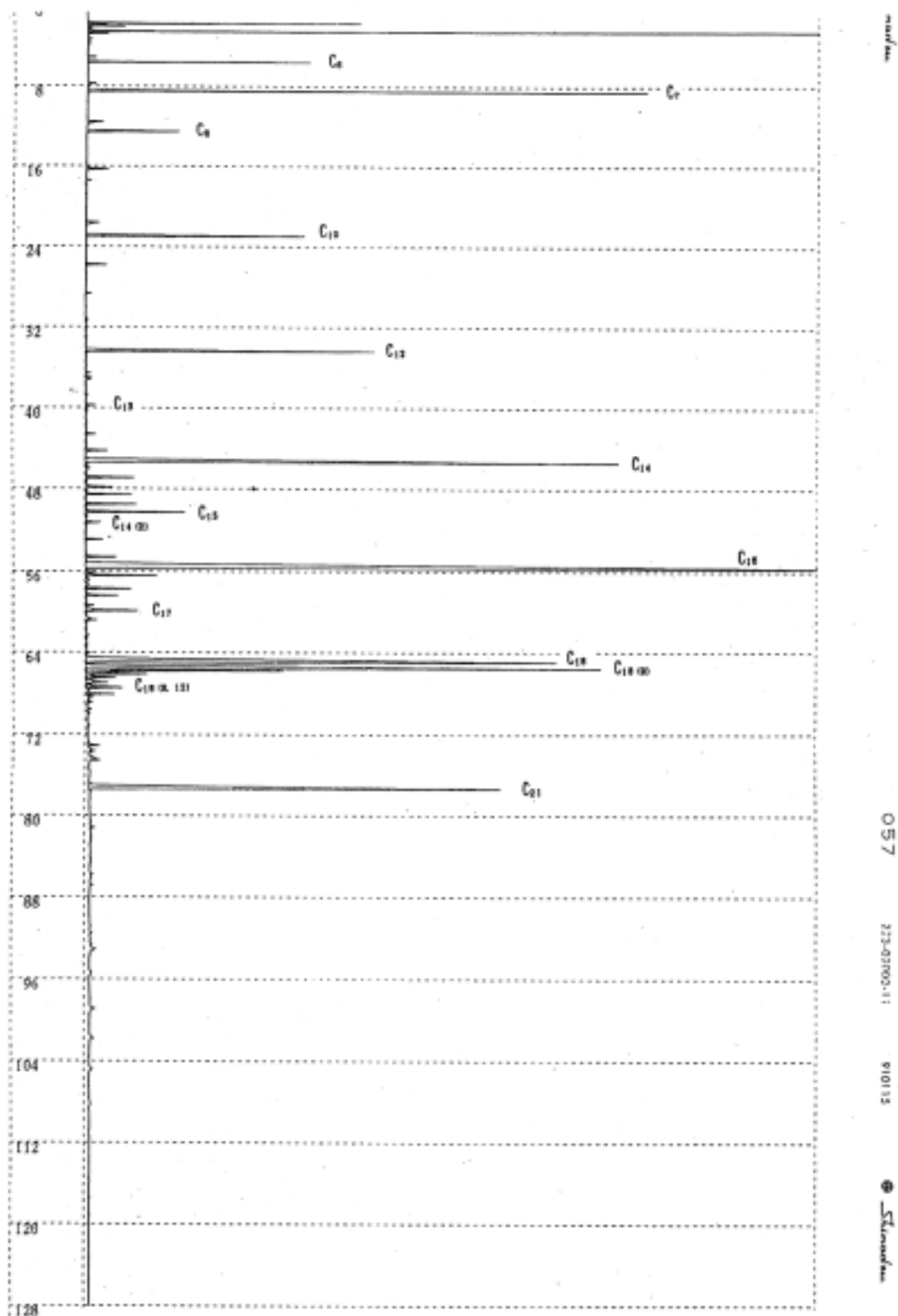


Fig. 15 Chromatogram of standard sample of milk fat (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

Table 4 Retention Indices of fatty acid methyl esters. (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

[illegible]

Table 5 Relative retention times of standard fat samples (Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

Number of Carbon of Fatty Acids	R. R. T	Standard Samples (R. R. T)				
		LARD OIL	MILK FAT	SOY BEAN OIL	PALM OIL	PEANUT OIL
C_6	-2.452					
C_7	0.000					
C_8	3.982	3.958	3.897	3.982	3.982	3.988
C_9	9.698					
C_{10}	16.709	16.682	16.680		16.690	16.757
C_{11}	24.752					
C_{12}	25.219					
C_{13}	29.005					
C_{14}	33.088		32.995		32.887	32.093
C_{15}	33.679					
C_{16}	41.459					
C_{17}	42.192					
C_{18}	49.685	49.498	49.621	49.554	49.593	49.641
C_{19}	59.554					
C_{20}	52.425		52.353			
C_{21}	57.659	57.496	57.689		57.601	
C_{22}	58.658					
C_{23}	65.369	65.453	65.355	65.384	65.600	65.385
C_{24}	72.824	72.883	72.740	72.758	72.780	72.794
C_{25}	74.051	74.911		74.088	74.107	
C_{26}	79.698	80.980	79.983	80.051	80.669	79.995
C_{27}	81.119	81.272	81.082	81.212	81.290	81.129
C_{28}	84.201	84.163	84.667		84.247	84.264
C_{29}	86.871					
C_{30}	88.629	88.485		88.637	88.563	88.586
C_{31}	93.599	93.471		93.599	93.539	93.540
C_{32}	94.582	94.454		94.596	94.519	94.548
C_{33}	97.656	97.539		97.588		
C_{34}	100.000					
C_{35}	101.828	101.624				
C_{36}	104.768					
C_{37}	109.279			109.174	109.208	109.183
C_{38}	107.288			108.039		
C_{39}	112.221			112.098		112.177
C_{40}	118.658			117.861	118.194	118.018
C_{41}	129.531					129.477

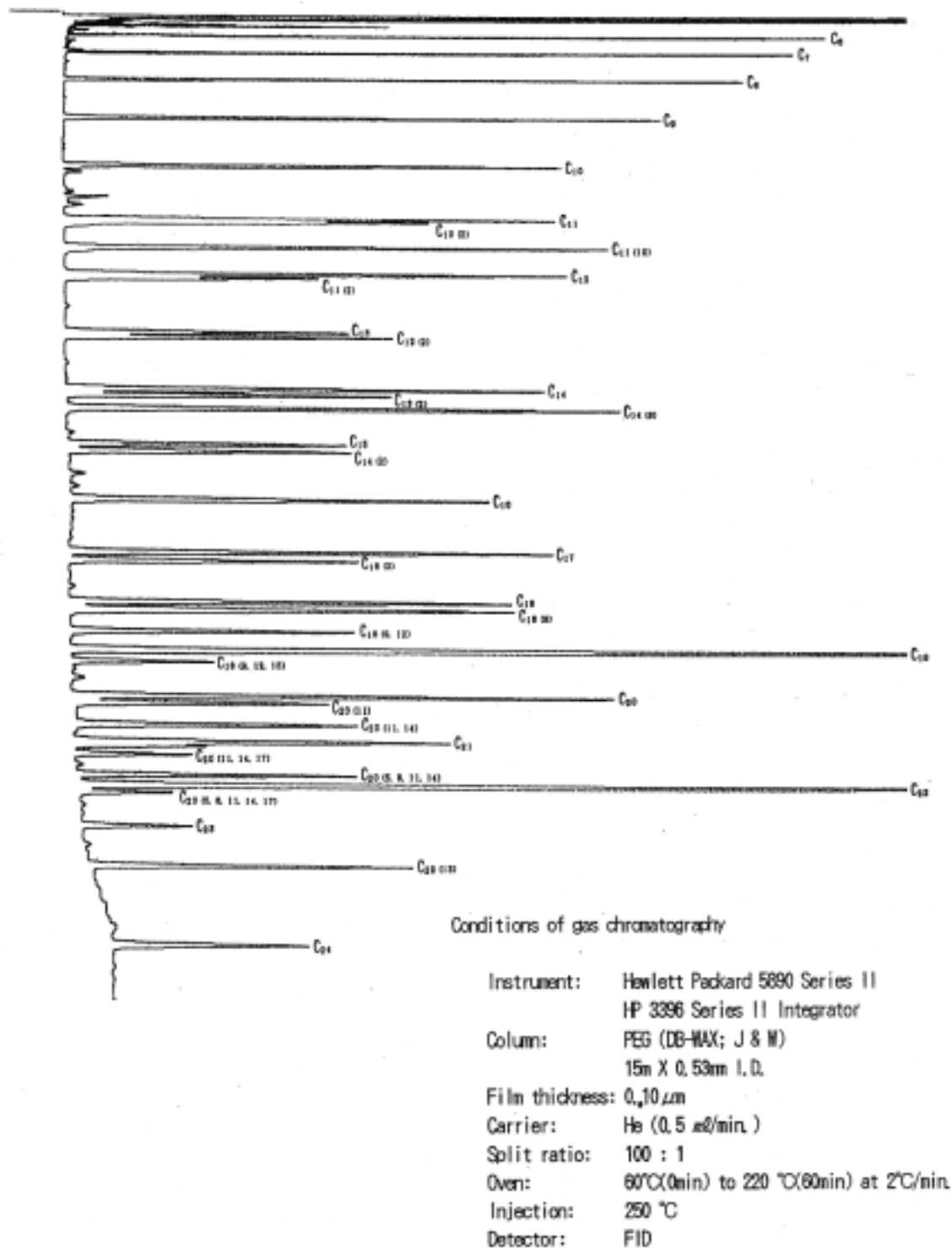


Fig. 16 The chromatogram of standard fatty acid methyl esters
(Internal standards : $C_6H_{13}CO_2CH_3$ and $C_{20}H_{41}CO_2CH_3$)

A P P E N D I X

C ₅	: Pentanoic acid methyl ester
C ₆	: Hexanoic acid methyl ester
C ₇	: Heptanoic acid methyl ester
C ₈	: Octanoic acid methyl ester (Methyl caprylate)
C ₉	: Nonanoic acid methyl ester (Methyl pelargonate)
C ₁₀	: Decanoic acid methyl ester (Methyl caprate)
C ₁₁	: Hendecanoic acid methyl ester (Methyl undecanoate)
C _{10 (2)}	: 2 - Decenoic acid methyl ester
C _{11 (10)}	: 10 - Undecenoic acid methyl ester
C ₁₂	: Dodecanoic acid methyl ester (Methyl laurate)
C _{11 (2)}	: 2 - Undecenoic acid methyl ester
C ₁₃	: Tridecanoic acid methyl ester
C _{12 (2)}	: 2 - Dodecenoic acid methyl ester
C ₁₄	: Tetradecanoic acid methyl ester (Methyl myristate)
C _{13 (2)}	: 2 - Tridecenoic acid methyl ester
C _{14 (9)}	: 9 - Tetradecenoic acid methyl ester
C ₁₅	: Pentadecanoic acid methyl ester
C _{14 (2)}	: 2 - Tetradecenoic acid methyl ester
C ₁₆	: Hexadecanoic acid methyl ester (Methyl palmitate)
C ₁₇	: Heptadecanoic acid methyl ester
C _{16 (2)}	: 2 - Hexadecenoic acid methyl ester
C ₁₈	: Octadecanoic acid methyl ester (Methyl stearate)
C _{18 (9)}	: 9 - Octadecenoic acid methyl ester (Methyl oleate)
C _{19 (9,12)}	: 9, 12 - Octadecadienoic acid methyl ester (Methyl linoleate)
C ₁₉	: n - Nonadecanoic acid methyl ester
C _{18 (9,12,15)}	: 9, 12, 15 - Octadecatrienoic acid methyl ester (Methyl linolenate)
C ₂₀	: Eicosanoic acid methyl ester (Methyl arachidate)
C _{20 (11)}	: 11 - Eicosenoic acid methyl ester
C _{20 (11,14)}	: 11 , 14 - Eicosadienoic acid methyl ester
C ₂₁	: Heneicosanoic acid methyl ester
C _{20 (11,14,17)}	: 11 , 14 , 17 - Eicosatrienoic acid methyl ester
C _{20 (5,8,11,14)}	: 5 , 8 , 11 , 14 - Eicosatetraenoic acid methyl ester (Methyl arachidonate)
C _{20 (5,8,11,14,17)}	: 5 , 8 , 11 , 14 , 17 - Eicosapentaenoic acid methyl ester
C ₂₂	: Docosanoic acid methyl ester (Methyl behenate)
C ₂₃	: Tricosanoic acid methyl ester
C _{22 (13)}	: 13 - Docosenoic acid methyl ester (Methyl erucidate)
C ₂₄	: Tetracosanoic acid methyl ester
C ₂₆	: Hexacosanoic acid methyl ester