

Title            On the possible effects of harvesting season and chilled storage on the fatty acid profile of the fillet of farmed gilthead sea bream (*Sparus aurata*)

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### **Abstract**

This work examines the fatty-acid profile of the total lipids of the muscle, as the main edible portion, of farmed sea bream (*Sparus aurata*) harvested at different periods of the year and subjected to a chilled-storage process (4 °C) for one week. Neither of the variables tested (harvest period, chilled-storage time) significantly affected the quality of this nutritional component, constituting a certain guarantee of its marketability, at least with regard to this aspect of overall product quality.