

脂肪乳剂在全合一营养液中的稳定性研究

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摘 要：目的对长链脂肪乳注射液及中链脂肪乳注射液，分别配制成各种全合一(All-in-One)营养混合液，进行脂肪乳剂乳粒稳定性的对比研究。方法采用国产脂肪乳注射液、中链脂肪乳注射液，分别与氨基酸、葡萄糖、维生素、电解质和微量元素配制成(All-in-One)。存放 25℃1 天，置 4℃保存 8 天后 25℃静置 1 天分别取样。同时用上市的长链脂肪乳注射液与中 / 长链脂肪乳注射液做平衡对照。用光散射分光光度计、[库尔特微粒测定仪](#)测定微粒的大小及其分布，较大粒子占理论总油量的质量百分比。并且测定样品的pH、渗透压等。结果在观察期内上市脂肪乳注射液和中链脂肪乳注射液其乳粒分布、乳粒大小、pH值和渗透压均无差别。

The study stability of fat emulsion in all-in-one nutritent admixtures

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Abstract: To study the stability of fat emulsion in all types of AU-in-One nutrient admixtures prepared from on morket fat emnlsions and new MCT/LCTs. Admixtures were prepared from domestic fat emulstions and MCT/LCTs separately with amino acids,dextrose,vitamins, electrolyltes and trace elements. They were stored for one day at 25℃ followed by one day at 25℃ and eight days at 4℃. Admixtures of control group were prepared with fat emulsions and MCT/LCTs of other manufacturers and stored under the same conditions. Particle size and distribution, mass percentage of larger particles to theroretical total iol volume were measured by using light seattering

spectrophotometer and coulter multisizer accucomp. Osmolality and pH of the samples were also measured. Stability of the all-in-one admixtures was monitored. The results show that, compared with the control products, the particle size and distribution of domestic fat emulsions and MCT/LCTs, pH and osmolality of the admixtures remained stable during observation.