Variability of the Fatty Acid Composition during Development of the Green Microalga *Apatococcus constipatus*

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The green microalga Apatococcus constipatus was investigated for its fatty acid composition using GC and MS techniques. Considerable variations were found in individual fatty acid contents according to the stage of culture development. A set of saturated fatty acid homologues was distinguished as the main component regardless of the culture age. The occurrence of some uncommon fatty acids in minor amounts, such as hydroxylated ones, was found to be characteristic of the studied species. Depending on the development stage, those compounds were detected either only during initial growth phases or throughout the cultivation time.