

CHAPTER 1	11
General Introduction	13
CHAPTER 2	27
Culture of common carp (<i>Cyprinus carpio</i>) with defined flesh quality for prevention of cardiovascular diseases using finishing feeding strategy	29
CHAPTER 3	37
Fillet quality changes as a result of purging of common carp (<i>Cyprinus carpio</i> L.) with special regard to weight loss and lipid profile	39
CHAPTER 4	49
Effect of frying fat and preparation on carp (<i>Cyprinus carpio</i>) fillet lipid composition and oxidation	51
CHAPTER 5	67
Potential of freshwater fish production with high content of omega-3 fatty acids	69
CHAPTER 6	91
General Discussion	93
English Summary	101
Czech Summary	103
Acknowledgements	105
List of Publications	106
Training and Supervision Plan during Study	109
Curriculum Vitae	110