# SHORT COMMUNICATION

# THE FATTY ACID COMPOSITION OF THE LADYBIRD BEETLE, COLEOMEGILLA MACULATA (DEGEER) DURING HIBERNATION

# JERROLD H. ZAR\*

Department of Zoology, University of Illinois, Champaign, Illinois 61820

#### (Received 28 March 1968)

Abstract—1. A natural population of ladybird beetles, *Coleomegilla maculata*, was sampled at eight intervals during hibernation.

2. Oleic acid (18:1) accounted for more than 60 per cent of the total fatty acids of the beetles.

3. The fatty acid composition of the beetles remained fairly constant throughout hibernation, except for a great increase in the proportion of arachidonic acid (20:4) toward the coldest part of the winter, and its subsequent decline toward spring.

## INTRODUCTION

THE FATTY acid composition of many insect lipids has been determined (Fast, 1964; Young, 1967), but the relations which have been sought between hibernating insect lipid composition and ambient temperature generally have involved animals in the laboratory, and little is known of seasonal changes in fatty acid composition. A recent report on mosquitoes (Buffington & Zar, 1968) indicates that more investigations of natural populations are needed, and this paper presents preliminary data on a ladybird beetle, emphasizing this view.

#### MATERIALS AND METHODS

Specimens of the beetle, *Coleomegilla maculata* (Coleoptera: Coccinellidae), were collected in Trelease Woods, a deciduous forest about 10 miles north-east of Urbana, Illinois. The animals were found in the woods only during the hibernating period of October (1966) through May (1967). While some individuals could be found on the herbaceous foliage in October and May, the beetles were all located in large groups beneath the leaf litter during the other months of collection. On collection, the beetles were killed immediately with chloroform vapor and were frozen within 2 hr. After freeze-drying, the ether extraction, transmethylation and gas-liquid chromatography of the fatty acids were performed as previously described (Buffington & Zar, 1968). Chromatograms were run as long as the known retention time for methyl docosahexaenoate. Determinations of the caloric value of pulverized beetles were performed using a Parr 1411 oxygen bomb calorimeter.

\* Address after 1 September 1968: Department of Biological Sciences, Northern Illinois University, DeKalb, Illinois 60115.

### JERROLD H. ZAR

# **RESULTS AND DISCUSSION**

Compared to other members of the order Coleoptera (Fast, 1964; Young, 1967), C. maculata possesses small proportions of palmitic acid (16:0) and linoleic acid (18:2), and a large proportion of oleic acid (18:1) (Table 1). Arachidonic acid (20:4), not commonly reported in insects, was found in this species to increase from a negligible amount in the autumn to a high peak in January and February, after which it decreased greatly toward spring. These changes in arachidonic acid content were reflected in the iodine values of the total fatty acids, as was the increase in linoleic acid in May.

	1966			1967				
	22-23 Oct.	15 Nov.	14 Dec.	22 Jan.	14 Feb.	19 Mar.	16 Apr.	16 May
Fatty acids* (%):			·					
12:0	0.3	0.1	0.2	0.1	0.2	0.3	0.2	$T^{\dagger}$
12:1	0·2	0.2	0.3	0.2	0.5	0.3	0.2	T
14:0	3.9	2.0	3.8	2.4	2.7	2.6	3.0	1.8
14:1	0.2	0.2	0.4	0.2	0.2	0.5	0.4	0.4
16:0	8∙0	3.1	6.0	6.2	5.5	5.3	4∙0	4·2
16:1	5.6	3.2	5.1	4.9	4.5	5.2	4.9	0.1
18:0	3.5	3.4	3.4	3.6	2.2	2.7	2.1	1.3
18:1	69.1	77.1	69.7	62.1	67.9	71 <b>·</b> 4	71.7	73.1
18:2	7.0	8.4	8·4	11-1	9.3	9.2	11.2	17.6
18:3	1.9	1.5	2.0	2.0	1.4	1.8	1.5	1.2
20:4	Т	0.2	0.8	7.2	6.1	0.9	0.7	0.3
Iodine value of fatty acids	86.4	93.6	91.9	110.7	107.0	94·8	96.7	102.4
Body lipids (% of dry wt.)	33.4	25.9	28.3	20.9	28.0	25.2	27.8	17.1
Body wt, mg (mean, dry)	9.8	11.8	10.2	4.4	5.3	5.0		<b>4</b> ∙0
Caloric content (g-cal/mg)	6.2	5.9	6.1	5.6	6∙2	6.1	5.8	5.9

TABLE 1-LIPID ANALYSIS OF C. maculata AT INTERVALS DURING HIBERNATION

\* Carbon chain length: number of double bonds.

 $\dagger T =$  "trace", meaning less than 0.1 per cent.

Van Handel (1967) has contested the report of Harwood & Takata (1965) that mosquitoes which overwinter as adults are induced by winter temperature and photoperiod to deposit lipids with increased unsaturation. Preliminary observations on a wild population of such a mosquito seem to support his contention (Buffington & Zar, 1968). However, the finding in the present study of a striking mid-winter increase in lipid unsaturation suggests that more extensive studies of this kind are needed.

Acknowledgements—This study was performed with the aid of a National Science Foundation grant to Dr. S. Charles Kendeigh while the author was a U.S. Public Health Service predoctoral fellow. Several methyl ester standards were supplied by the National Heart Institute. Technical assistance was afforded by Dr. Joseph White, Larry Howell, Susan Bissell and Charles Blem.

#### REFERENCES

BUFFINGTON J. D. & ZAR J. H. (1968) Changes in fatty acid composition of Culex pipiens during hibernation. Ann. ent. Soc. Am. 61, 774-775

FAST P. G. (1964) Insect lipids: A review. Mem. ent. Soc. Can. No. 37. 50 pp.

HARWOOD R. F. & TAKATA N. (1965) Effect of photoperiod and temperature on fatty acid composition of the mosquito Culex tarsalis. J. Insect Physiol. 11, 711-716.

VAN HANDEL E. (1967) Non-dependence of the saturation of depot fat on temperature and photoperiod in a hibernating mosquito. J. exp. Biol., 46, 487-490.

Young, R. G. (1967) Fatty Acids of some Arthropods, Memoir 401. Cornell Univ., Agric. Exp. Sta., Ithaca, N.Y.