





TABLE 8.7 Effect of Growth Temperature Major Fatty Acids of <i>E. coli</i> (as percent of total fatty acid	re on the Amou s	nts of	Warm vent (6-23°C) Hot vent (-550°C) (Black smoker)
	Temperature of Growth		Seawater Sectimentation
Fatty Acid	10°C	43°C	Permeation $\rightarrow 20-100^{\circ}C$ /
SATURATED FATTY ACIDS			
Myristic	3.9	7.7	
Palmitic	18.2	48.0	FeS
UNSATURATED FATTY ACIDS			
Hexadecenoic	26.0	9.2	
Octadecenoic	37.9	12.2	H_2S $Fe^{2*}+S^2 \rightarrow FeS$
Source: Data from A. G. Marr a of Temperature on the Composi J. Bacteriol. 8.4 , 1260 (1962).	and J. L. Ingraha ition of Fatty Aci	m, "Effect ds in <i>E. coli.</i> ,"	Hydrothermal 350° C 100°









