Contents

Col	ntributors	i>
Pre	eface	xii
1.	Lipids and nutrition security Tonderayi M. Matsungo, Linda P. Siziba	1
	1.1 Introduction and background	2
	1.2 Definition of terms	4
	1.3 Types of lipids	5
	1.4 Lipids in human nutrition	13
	1.5 Recommended intakes of total fat and FAs	17
	1.6 Innovative technologies in improving intake and EFA profiles of foods	21
	1.7 Socio-economic factors affecting consumption of EFAs and implication	
	on food and nutrition security	31
	1.8 Policy recommendations on dietary fat intake	33
	1.9 Conclusions and future directions	34
	References	35
	Further reading	43
2.	Bioavailability and metabolism of dietary lipids	45
	Marie-Caroline Michalski, Leslie Couëdelo, Armelle Penhoat, Carole Vaysse, Cécile Vors	
	2.1 Introduction	46
	2.2 Lipid digestion in the gastrointestinal tract	46
	2.3 Lipid absorption through the enterocytes	50
	2.4 Impact of molecular lipid structures on absorption and bioavailability	55
	2.5 Effect of the supramolecular/emulsified structures of lipids on digestion,	
	absorption and postprandial metabolism/lipemia	63
	2.6 Impact of the food matrix on lipid bioavailability and postprandial lipemia	74
	2.7 Conclusion	78
	References	79
3.	Nutrigenomics of lipid supplementation in ruminants and pigs	93
	Marcel Amills, Alex Clop, Cristina Óvilo	
	3.1 A brief introduction to nutrigenomics in livestock species	93
	3.2 Molecular techniques can provide fundamental information about the	
	interplay between nutrition and gene expression	95

	3.3 Effects of lipid supplementation on the mammary gland gene expression		97
	patterns of ruminants 3.4 Effects of lipid supplementation on the skeletal muscle gene expression		97
	patterns of ruminants		106
	3.5 Pig production, nutrition, and genomics		108
	3.6 Fat deposition and lipid metabolism in pigs		109
	3.7 Diet supplementation with lipids and its effects on the tissue		
	composition of pigs	/	113
	3.8 Diet supplementation with lipids and its effects on the gene expression		
	patterns of pigs		115
	3.9 Perspectives and challenges		119
	References		121
4	Valorization of lipid by-products		133
٦.			133
	Ana P. Carvalho, Manuela M. Moreira, Cristina Delerue-Matos, Ana M. Gomes, Ana C. Freitas, Clara Grosso		
	4.1 Introduction		133
	4.2 By-products from marine sources		134
	4.3 By-products from meat processing		144
	4.4 By-products from plant sources		148
	4.5 Conclusions		166
	Acknowledgments		167
	References		167
5.	Microalgae as a source of edible oils		175
	Jelena Helene Cvejic, Antonio Luca Langellotti, Hubert Bonnefond, Vito Verardo, Olivier Bernard		
	5.1 Introduction		175
	5.2 Microalgae biology and production		177
	5.3 Insight in lipid metabolism of microalgae		183
	5.4 Progress in lipid accumulation and productivity		187
	5.5 Microalgae oil extraction and purification		189
	5.6 Economic sustainability		193
	5.7 Environmental sustainability		195
	5.8 Health benefit, safety, and bioavailability of microalgae oils		198
	5.9 Conclusion		201
	Acknowledgment		202
	References		202
	Further reading		210

9.3 The health effect of structured lipids

9.4 Commercial products examples of structured lipids

vii

333

333

/111	Content

9.5 Human milk fats	334
9.6 Products involving human milk fat substitutes	335
9.7 Conclusion	338
References	338
Index	