Record Nr. UNINA9910457754903321 Autore Allport Susan Titolo The queen of fats [[electronic resource]]: why omega-3s were removed from the Western diet and what we can do to replace them // Susan Allport Berkeley, CA; London,: University of California Press, 2006 Pubbl/distr/stampa **ISBN** 1-282-36039-6 9786612360398 0-520-94132-2 1-60129-394-1 Descrizione fisica 1 online resource (233 p.) Collana California studies in food and culture; ; 15 Disciplina 612.397 Soggetti Essential fatty acids in human nutrition Omega-3 fatty acids - Health aspects Omega-3 fatty acids - Research - History Electronic books. Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Description based upon print version of record. Note generali Nota di bibliografia Includes bibliographical references and index. Nota di contenuto Front matter -- Contents -- 1. What's for Dinner? -- 2. A Trip to Greenland -- 3. How the Omegas Got Their Name -- 4. Monsieur Cholesterol -- 5. Fishy Fats -- 6. Tree Lard and Cow Oil -- 7. The Chemist in the Kitchen -- 8. Out of Africa . . . -- 9. . . . and into the Membrane -- 10. Where Have All the Omega-3s Gone? -- 11. The Speed of Life -- 12. Putting Omega-3s Back into Your Food Supply --13. The Proof Is in the Pudding -- Time Line -- Glossary -- Notes --Acknowledgments -- Index Sommario/riassunto A nutritional whodunit that takes readers from Greenland to Africa to Israel, The Queen of Fats gives a fascinating account of how we have become deficient in a nutrient that is essential for good health: the fatty acids known as omega-3s. Writing with intelligence and passion, Susan Allport tells the story of these vital fats, which are abundant in

greens and fish, among other foods. She describes how scientists came

to understand the role of omega-3s in our diet, why commercial processing has removed them from the food we eat, and what the

tremendous consequences have been for our health. In many Western countries, epidemics of inflammatory diseases and metabolic disorders have been traced to omega-3 deficiencies. The Queen of Fats provides information for every consumer who wants to reduce the risk of heart disease, cancer, arthritis, and obesity and to improve brain function and overall health. This important and compelling investigation into the discovery, science, and politics of omega-3s will transform our thinking about what we should be eating.* Includes steps you can take to add omega-3s to your diet* Shows why eating fish is not the only way, or even the best way, to increase omega-3s.* Provides a new way to understand the complex advice about the role and importance of fats in the body* Explains how and why the food industry has created a deadly imbalance of fats in our foods* Shows how omega-3s can be reintroduced to our diet through food enrichment and changes in the feeding of livestock