

1. Record Nr.	UNINA9910877170903321
Titolo	Trans fatty acids // edited by Albert J. Dijkstra, Richard J. Hamilton, Wolf Hamm
Pubbl/distr/stampa	Oxford ; ; Ames, Iowa, : Blackwell Pub., 2008
ISBN	1-282-34230-4 9786612342301 0-470-69765-2 0-470-69807-1
Descrizione fisica	1 online resource (258 p.)
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Disciplina	612.3/97
Soggetti	Trans fatty acids
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	Trans Fatty Acids; 2.5.2 Diabetes; Contents; Contributors; Preface; 1 Fatty acids:structure,occurrence,nomenclature,biosynthesis and properties; 1.1 Introduction; 1.2 Fatty acid nomenclature; 1.2.1 Saturated acids; 1.2.2 Monounsaturated acids; 1.2.3 Diunsaturated acids; 1.2.4 Triunsaturated acids; 1.3 Occurrence; 1.4 Fatty acid biosynthesis; 1.4.1 Saturated fatty acids; 1.4.2 Monoenoic fatty acids; 1.4.3 Polyunsaturated fatty acids; 1.5 Properties of trans fatty acids; 1.5.1 Melting points; 1.5.2 Ultraviolet spectra; 1.5.3 Infrared spectra; 1.5.4 Nuclear magnetic resonance spectroscopy 1.6 Labelling and legislation2 Trans fatty acids intake:epidemiology and health implications; 2.1 Introduction; 2.2 Food sources of trans fatty acids; 2.3 Trans fatty acids intake; 2.4 Trans fatty acids in human milk; 2.5 Trans fatty acids intake and health implications; 2.5.1 Coronary heart disease; 2.5.3 Cancer; 2.6 Concluding remarks; 3 Conjugated linoleic acid effects on body composition and clinical biomarkers of disease in animals and man:metabolic and cell mechanisms; 3.1 General introduction:conjugated linoleic acids and health 3.2 Structure,dietary origins and consumption of CLAs in man3.2.1

Structure; 3.2.2 Origins of CLAs in the human diet; 3.2.3 Dietary consumption of CLAs in man; 3.3 CLAs in cancer prevention and treatment; 3.3.1 Epidemiology of dietary fats and cancer risk; 3.3.2 CLAs and breast cancer; 3.3.3 CLAs and prostate cancer; 3.3.4 CLAs in gastrointestinal cancer; 3.3.5 CLAs and other cancers (hepatic, pancreatic and dermal); 3.4 Cellular mechanisms of CLAs' anti-cancer effects; 3.4.1 Inhibition of angiogenesis; 3.4.2 Attenuation of cancer metastasis; 3.4.3 Reduction of cancer cachexia  
3.5 Effect of CLAs on body composition and energy metabolism in animals and men  
3.5.1 Body composition in animals; 3.5.2 Body composition in man; 3.5.3 Possible mechanisms underlying reported changes in body composition; 3.5.4 Efficacy of different CLA isomers in regulating body composition; 3.6 Other reported health benefits of CLAs; 3.6.1 Effects on insulin resistance and diabetes; 3.6.2 Modulation of immune functions; 3.6.3 Effects of CLAs on biomarkers of cardiovascular disease; 3.7 Reported adverse health effects of CLAs in vivo and in vitro; 3.8 Conclusions  
4 Analysis of trans mono- and polyunsaturated fatty acids  
4.1 Introduction; 4.2 Isomeric fatty acids in the human diet; 4.3 Gas chromatography and Fourier transform infrared spectroscopy; 4.4 Direct GC analysis; 4.4.1 Analysis of monounsaturated isomers; 4.4.2 Isomers of linoleic and  $\alpha$ -linolenic acids; 4.4.3 Resolution of eicosenoic and  $\alpha$ -linolenic acid isomers; 4.4.4 Effect of the type of carrier gas and flow rate on cis and trans isomer resolution and fatty acid quantification; 4.4.5 Conjugated fatty acids  
4.5 Silver nitrate thin-layer and high-performance liquid chromatography separation of cis and trans isomers

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## Sommario/riassunto

Trans fatty acids (TFAs) have been used for many years to impart desirable physical characteristics to fats and fat blends used in food manufacturing. However, clinical trials and epidemiological studies conducted over the last thirty years have shown that TFAs can increase "bad" cholesterol levels in the blood while reducing "good" cholesterol. Accordingly, they are also linked with increased risks of coronary heart disease, thrombosis and strokes. For this reason, the food industry has been obliged to find alternatives to TFAs, thus enabling it to meet the presumed consumer demand for

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