

Multiscale structures of lipids in foods as parameters affecting fatty acid bioavailability and lipid metabolism.

Marie-Caroline Michalski, Claude Genot, Constance Gayet, Christelle Lopez, Frédéric Fine, Florent Joffre, Jean-Luc Vendevre, Jérôme Bouvier, Jean-Michel Chardigny, Ketsia Raynal-Ljutovac

► **To cite this version:**

Marie-Caroline Michalski, Claude Genot, Constance Gayet, Christelle Lopez, Frédéric Fine, et al.. Multiscale structures of lipids in foods as parameters affecting fatty acid bioavailability and lipid metabolism.. Progress in Lipid Research, Elsevier, 2013, 52 (4), pp.354-73. <10.1016/j.plipres.2013.04.004>. <inserm-00819748>

HAL Id: inserm-00819748

<http://www.hal.inserm.fr/inserm-00819748>

Submitted on 13 May 2013

HAL is a multi-disciplinary open access archive for the deposit and dissemination of scientific research documents, whether they are published or not. The documents may come from teaching and research institutions in France or abroad, or from public or private research centers.

L'archive ouverte pluridisciplinaire **HAL**, est destinée au dépôt et à la diffusion de documents scientifiques de niveau recherche, publiés ou non, émanant des établissements d'enseignement et de recherche français ou étrangers, des laboratoires publics ou privés.

Figure 1. (Summary of the various molecular & supramolecular structures of lipids in food products...)

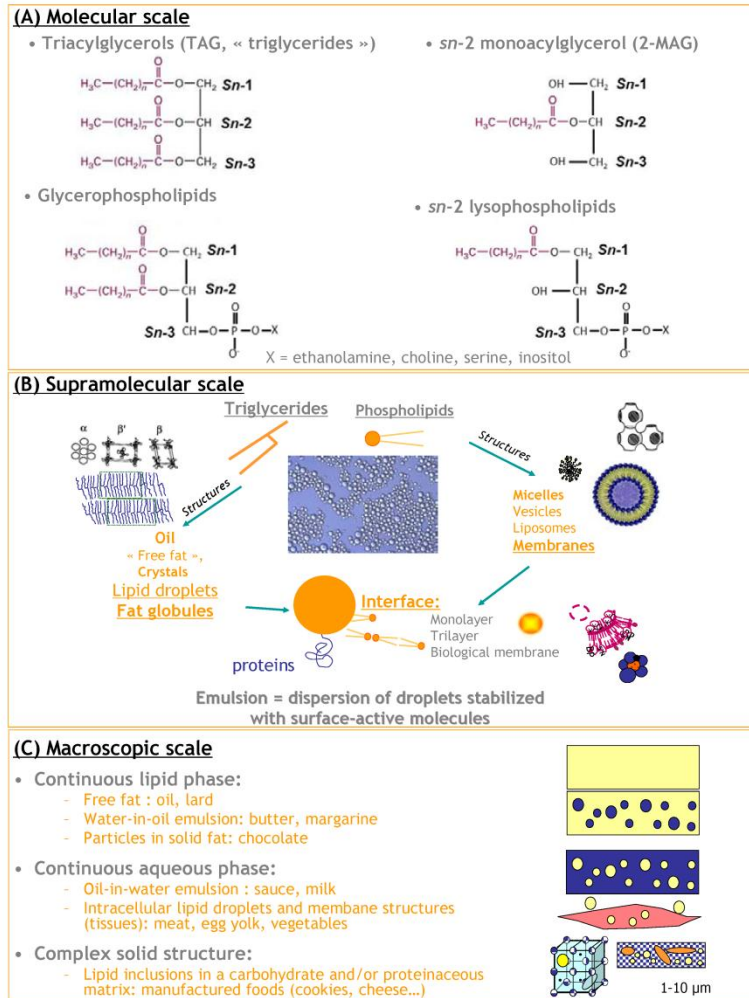


Figure 2. (Importance of supramolecular and triacylglycerol structures on digestion and postprandial lipemia...)

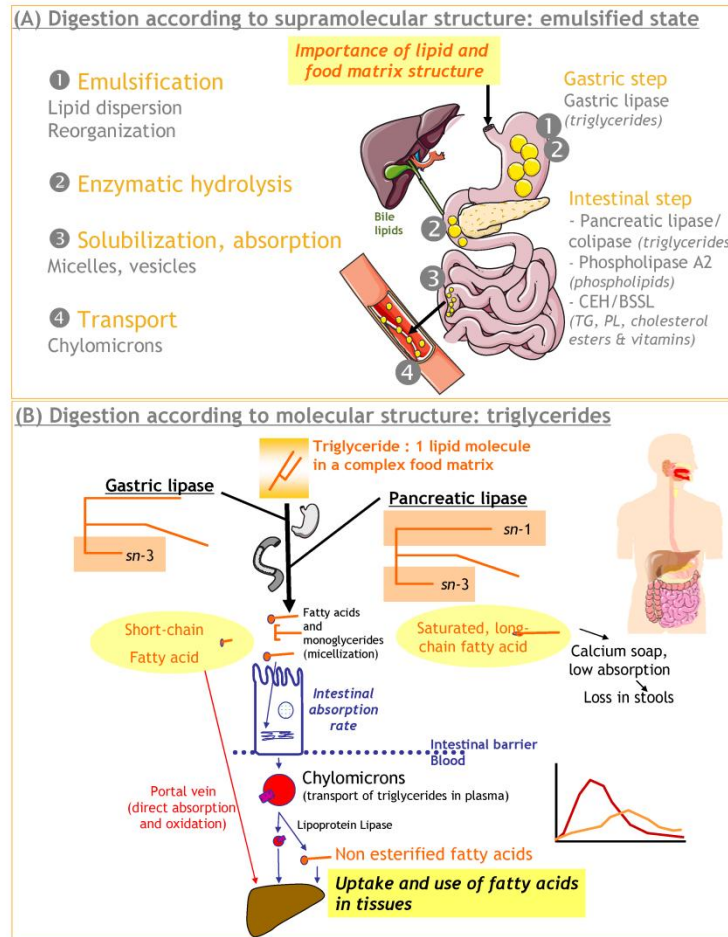


Figure 3. (Thermal behavior of different fats and oils...)

