

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

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► **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

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

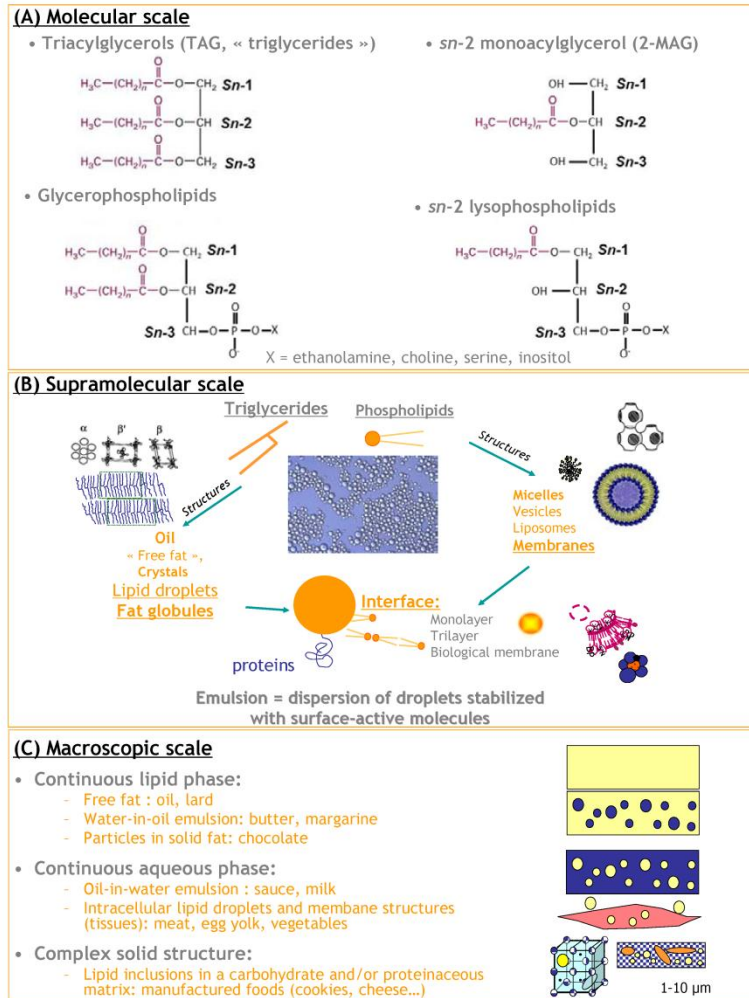


Figure 2. (Importance of supramolecular and triacylglycerol structures on digestion and postprandial lipemia...)

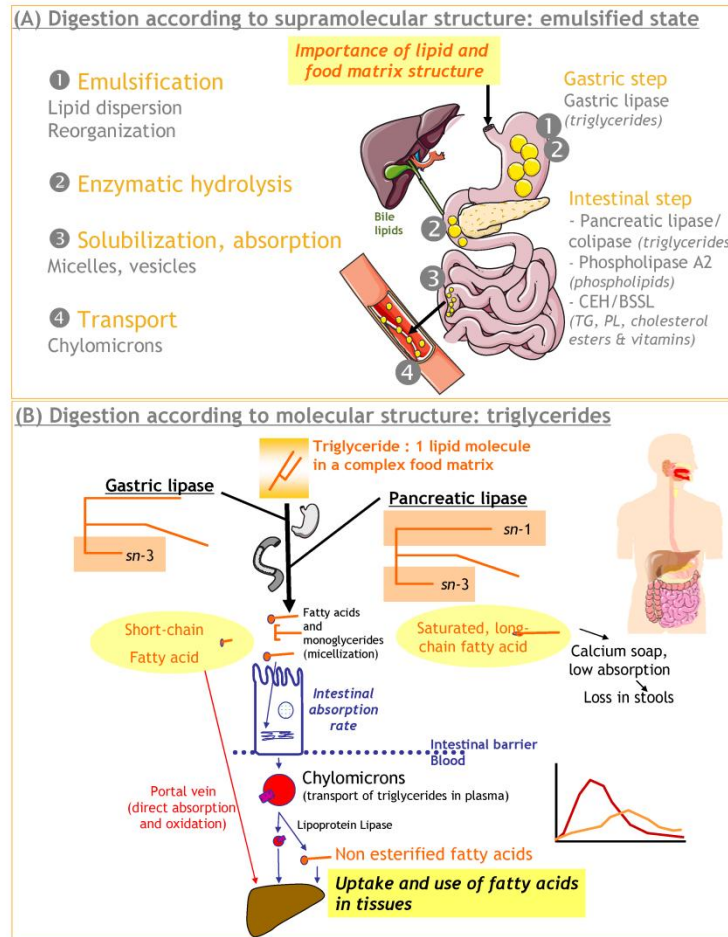


Figure 3. (Thermal behavior of different fats and oils...)

