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Título	The postprandial inflammatory response is attenuated by a dietary structured lipid containing behenic acid
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Resumo	A high-fat meal can induce a postprandial inflammatory response, characterized mainly by increased serum levels of interleukin (IL)-6 and endotoxemia. We developed a structured lipid rich in behenic acid via enzymatic interesterification of a blend of soy, olive, and fully hydrogenated crambe oil, and evaluated its ability to induce postprandial inflammation in mice. Triglyceride absorption was reduced after consumption of a meal containing 15% of this structured lipid. The postprandial IL-6, lipopolysaccharide (LPS), C-reactive protein, and insulin levels were similar to those in mice that received a low-fat diet. Gastric emptying and satiety hormone serum levels did not differ between the experimental groups. Our data showed that a structured lipid containing behenic acid has a reduced ability to induce postprandial inflammation, suggesting that the introduction of modified dietary fat into a diet could be beneficial for health.
Fomento	