



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

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

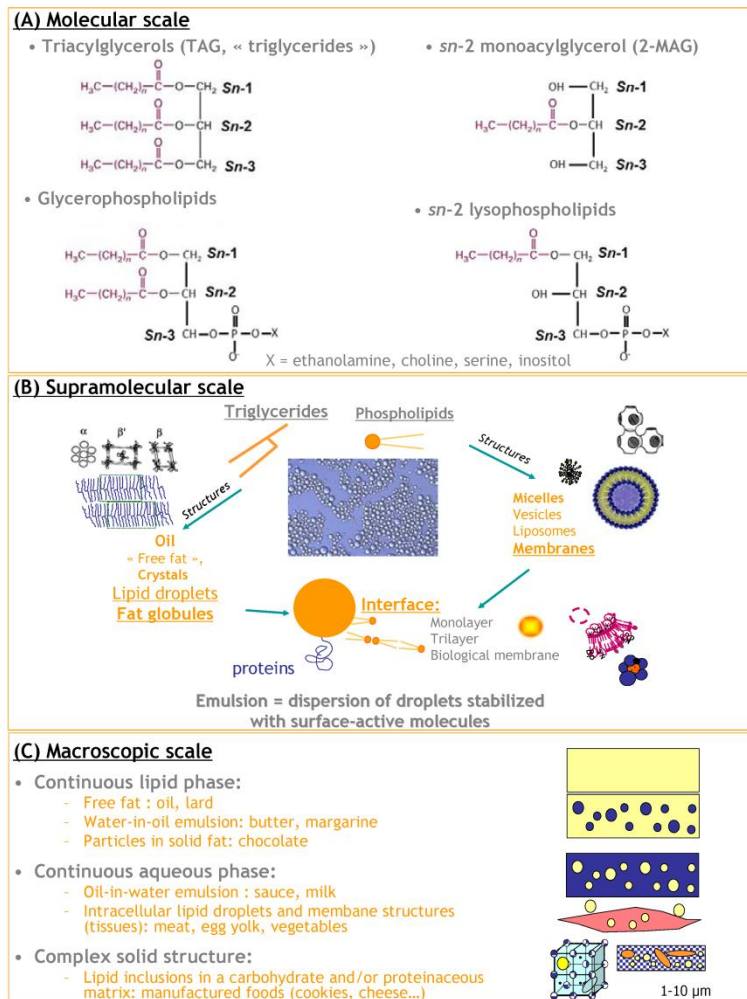


Figure 2. (Importance of supramolecular and triacylglycerol structures on digestion and postprandial lipemia...)

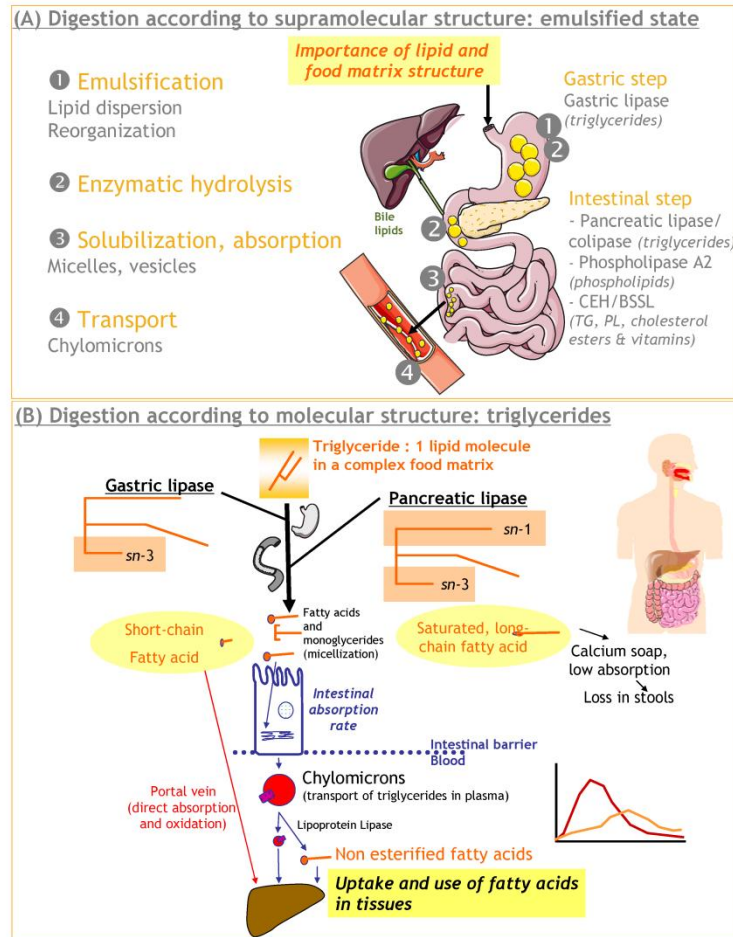
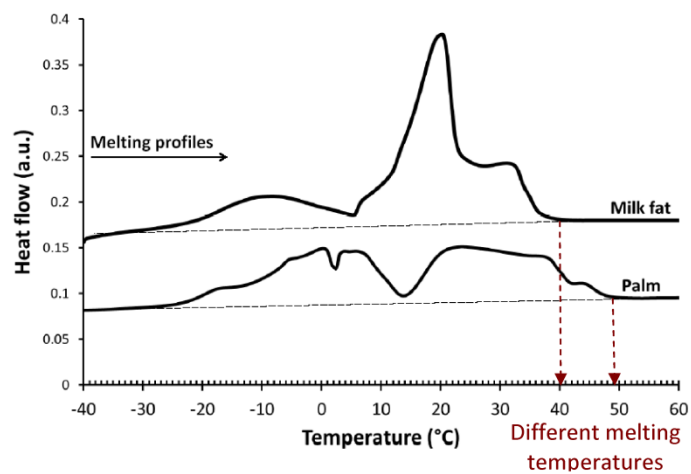


Figure 3. (Thermal behavior of different fats and oils...)

(A)



(B)

