



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...)

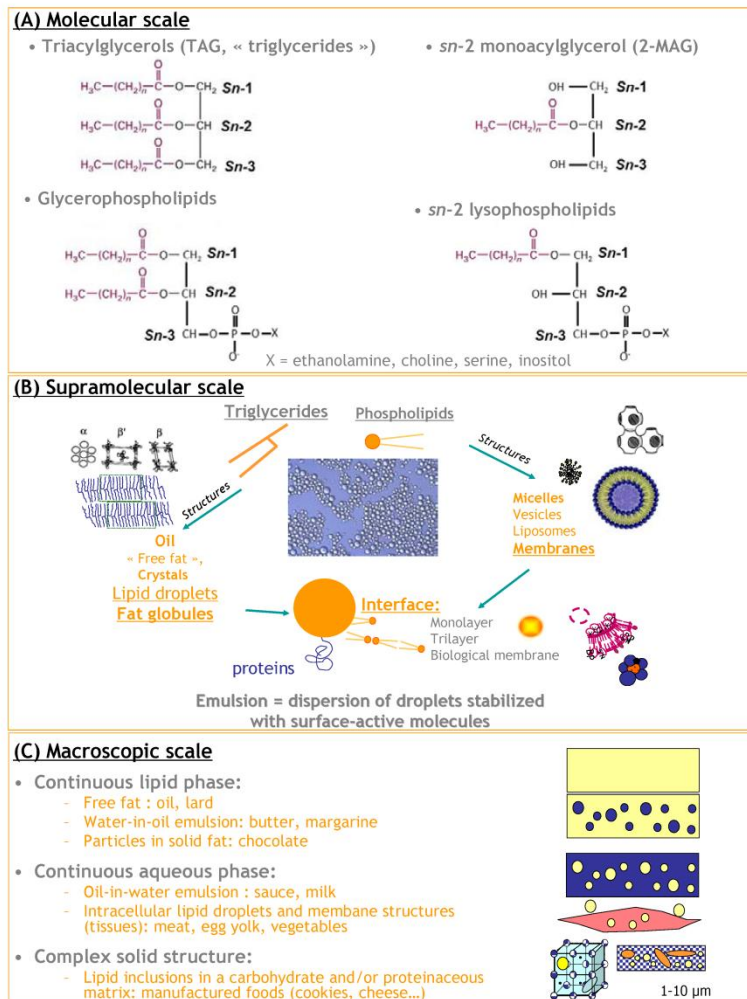


Figure 2. (Importance of supramolecular and triacylglycerol structures on digestion and postprandial lipemia...)

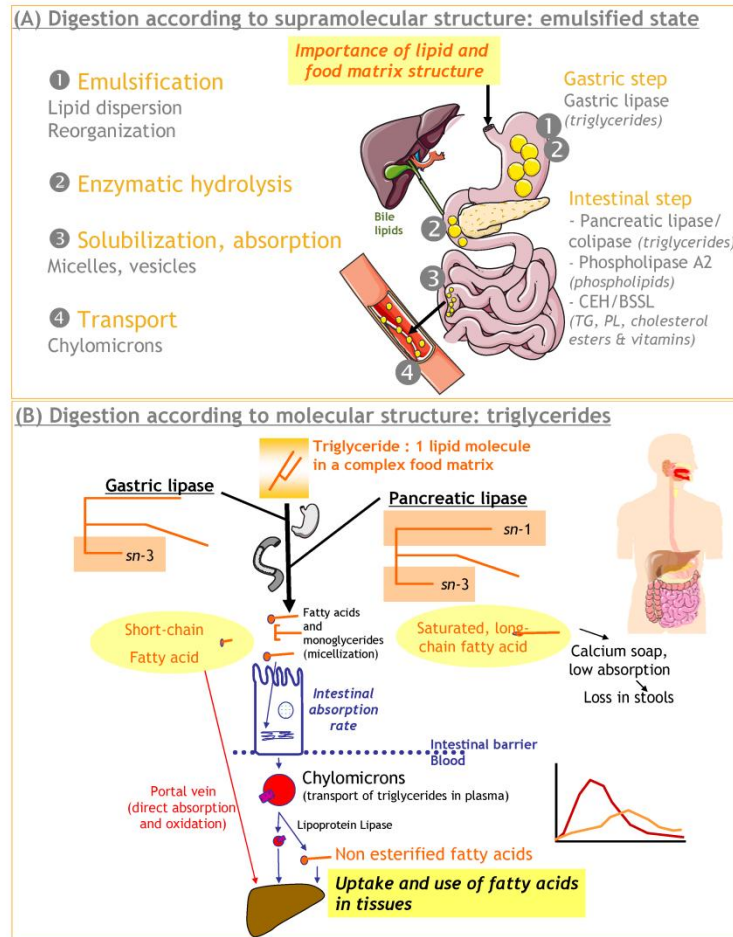


Figure 3. (Thermal behavior of different fats and oils...)

