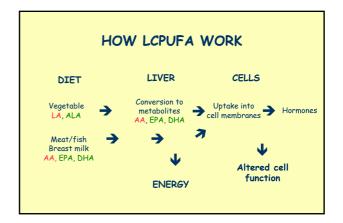
# Dairy fat and the omega 3 - omega 6 ratio

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## All fats contain fatty acids - some good, some bad

- Saturates usually considered 'bad' but only a few actually raise plasma cholesterol
- Mono-unsaturates now known to be able to lower plasma cholesterol as effectively as PUFA.

## Omega 6 polyunsaturated fatty acids (PUFA)

- Parent compound: linoleic acid (LA)
- · The first essential fatty acid
- Thought of as healthy as it lowers plasma cholesterol
- Most foods that are described as 'polyunsaturated' are simply rich in LA

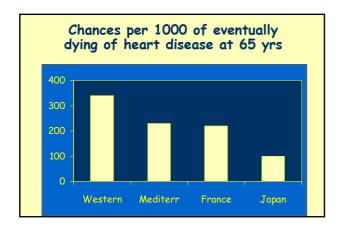
### Omega 3 PUFA

- Parent compound linolenic acid (ALA)
- · No effect on plasma cholesterol
- Only recently established as essential in humans
- Gives rise to EPA and DHA both highly active molecules

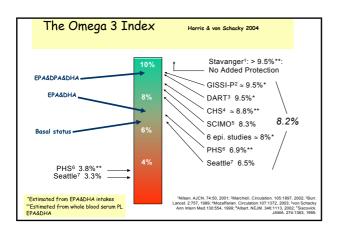
### What do our current diets look like?

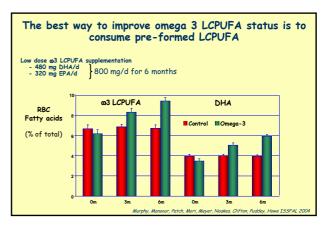
- Moderate to high fat
- · High omega 6 PUFA mostly as LA
- · Low in Omega 3 PUFA of all types
- · Moderate saturated fat

### and what do they do to us?



# Omega 3 status of Australians RBC % total FA EPA 0.648 (0.412) DPA 2.038 (0.824) DHA 3.706 (1.453) Total LC PUFA 6.392 (2.689)





# WHY OMEGA 3 LCPUFA ARE EFFECTIVE IN HEART DISEASE

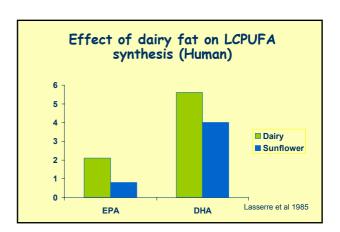
Beneficial effects of n-3 LCPUFA due to reduction in :

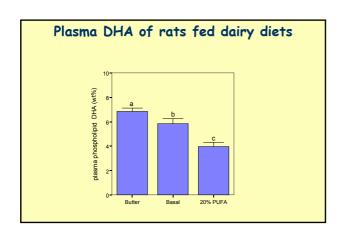
- · risk factors
- · thrombosis
- · atheromatous plaque formation
- · Anti-arrhythmic

### So what is the current wisdom?

- · Reduce saturated fat content
- · Increase omega 3 fatty acids

What has all this got to do with dairy diets?



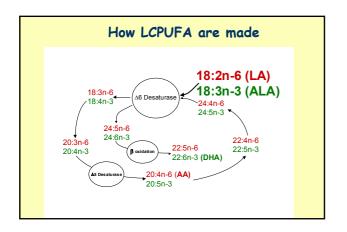


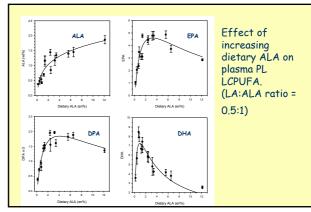
# Summary • Butter based diets can be as effective at raising DHA levels as supplementing diets with fish oil

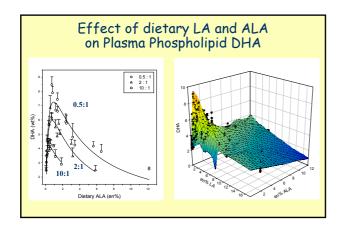
### Why is this so?

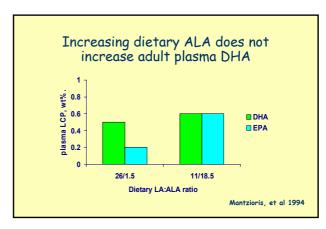
- · Dairy fat is:-
- · Low in total PUFA (3%)
- The LA:ALA ratio is low (2:1) favouring synthesis of omega 3 LCPUFA
- Contains small amounts (0.2%) of EPA and DPA
- Contains other lipids thought to influence LCPUFA synthesis (VA, CLA)

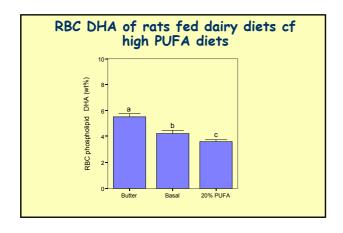
Why does low PUFA and low LA:ALA ratio favour DHA accumulation?



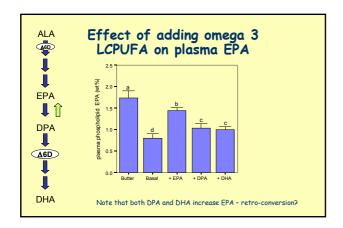


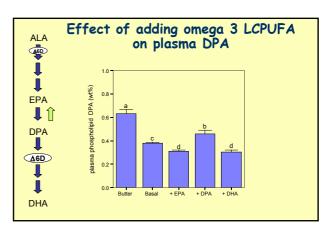


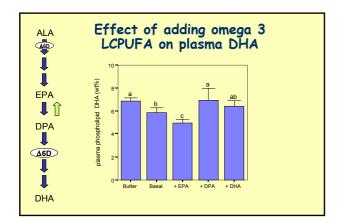


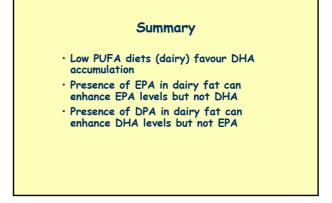


What about other dairy fats?



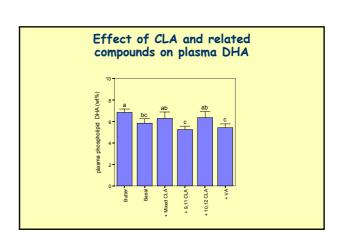






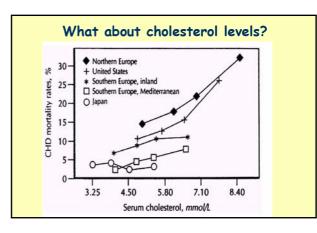
# What about other mediators in dairy fat?

- Conjugated linoleic acid (CLA)
- · Trans vaccenic acid (VA)



### Summary

- Dairy based diets may actually favour DHA accumulation
- Consistent with findings in populations consuming French (low PUFA, butter, cheese) and Mediterranean (high MUFA, cheese) diets



### What about cholesterol levels?

- Renaud showed a rise in total CHOL but HDL-CHOL went up by a similar amount - ratio did not change!
- What is ultimately important is the balance of total risk factors
- What is the CHOL risk when omega 3 benefit is taken into account?
- Need for good trials

### Summary

- · What does all this mean for Australians?
- There may be real benefits of increasing the omega 3 fatty acid status
- We are not going to suddenly eat more fish or change our diets significantly
- We can however change the base fats in our diets that will allow us to better accumulate EPA/DHA from foods and to make our own EPA/DHA
- This may include dairy

# Thanks for your attention

