Accepted Manuscript

The improvements of functional ingredients from marine foods in lipid metabolism

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PII: S0924-2244(18)30178-X

DOI: 10.1016/j.tifs.2018.09.004

Reference: TIFS 2310

To appear in: Trends in Food Science & Technology

Received Date: 16 March 2018

Revised Date: 28 July 2018

Accepted Date: 3 September 2018

Please cite this article as: Wang, T., Xue, C., Zhang, T., Wang, Y., The improvements of functional ingredients from marine foods in lipid metabolism, *Trends in Food Science & Technology* (2018), doi: 10.1016/j.tifs.2018.09.004.

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ACCEPTED MANUSCRIPT

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12 ABSTRACT

Hyperlipidemia with the characteristic of excessive blood lipid level is a risk factor for stroke, 13 14 coronary heart disease, myocardial infarction, hypertension, impaired glucose tolerance, diabetes, sudden death, and so on. Therefore, we should pay more attention to the dangers of 15 hyperlipidemia and look for natural lipid-lowering ingredients to prevent and relieve 16 hyperlipidemia. In recent years, various studies have shown that active ingredients from marine 17 18 foods exhibit obvious anti-hyperlipidemia activity, which have attracted more and more 19 researches' attention. This paper shows that the regulatory mechanisms of lipid metabolism mainly include the cholesterol metabolism balance and the metabolism balance of triglyceride and fatty 20 21 acid. This paper also summarizes active ingredients from marine foods with the role of treating or 22 preventing hyperlipidemia, and relevant literatures published in the past decades are reviewed. 23 The active ingredients from marine foods are divided into polysaccharides, lipids, proteins, saponins, polyphenols and others, which are described in this article from the aspects of active 24 25 ingredients, sources, models, efficacy and mechanisms. This paper may provide a valuable reference for the development of functional ingredients from marine foods with 26 27 anti-hyperlipidemia activity.

28 Keywords: Hyperlipidemia; Lipid metabolism; Marine; Active ingredients; Mechanism

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