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Distinct effects of dietary ALA, EPA and DHA on rat adipose oxylipins vary by depot location and sex

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ABSTRACT

Dietary EPA and DHA given together alter oxylipins in adipose tissue. To compare the separate effects of individual dietary n-3 PUFA on oxylipins in different adipose depots (gonadal, mesenteric, perirenal, subcutaneous) in males and females, rats were provided diets containing higher levels of α -linolenic acid (ALA), EPA or DHA. Each n-3 PUFA enhanced its respective

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