ADVISORY COMMITTEE ON ANIMAL FEEDINGSTUFFS

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Presentation to the Committee

LIPGENE PROJECT – CURRENT INTAKES OF EPA AND DHA POTENTIAL OF ANIMAL-DERIVED FOODS TO INCREASE INTAKE

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CURRENT INTAKES OF EPA AND DHA AND POTENTIAL OF ANIMAL-DERIVED FOODS TO INCREASE INTAKE

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Overview

- Long chain n-3 fatty acids: the need?
- Current recommended daily intakes of EPA/DHA
- Current estimates of daily intake of EPA/DHA
- Approaches for increasing intake including enrichment of:
 - > Milk
 - > Meat
 - > Eggs
- Conclusions

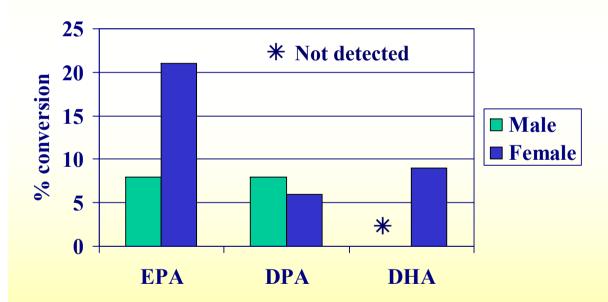
Long chain n-3 fatty acids: the need?

Conversion of α -linolenic acid to EPA and DHA

(Burdge et al., 2002; Burdge & Wootton, 2002)

Stable isotope tracer studies, [¹³C]α-LNA

Conversion of LNA to long chain PUFA in plasma NEFA, TAG, CE and PC



Wang et al., 2006
n-3 Fatty acids from fish or fish-oil supplements, but not α-linolenic acid, benefit cardiovascular disease outcomes in primary- and secondary-prevention studies: a systematic review.
Am J Clin Nutr.84(1):5-17.

Current recommended daily intakes of EPA + DHA

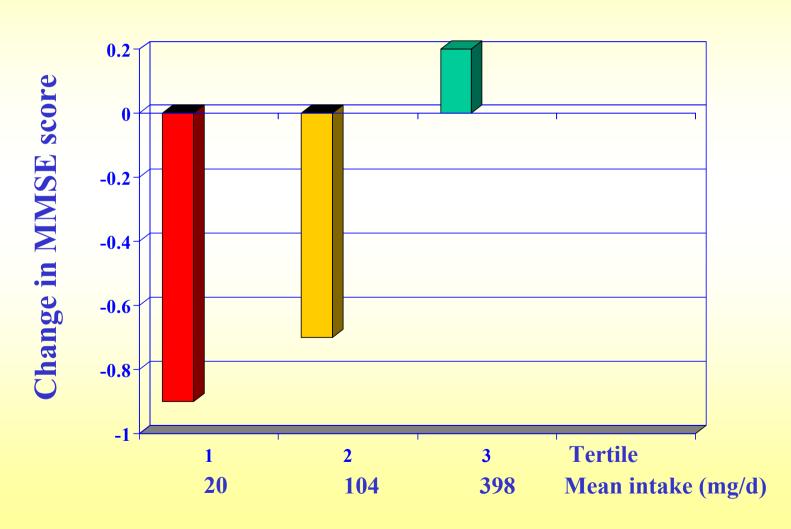
Recommended daily intake of EPA + DHA

Country	RDI (mg/d)	Reference
UK	200	DoH (1994)
UK	450	SACN/COT (2004)
Various	500	WHO/FAO (2003)
Various	500	ISSFAL (2004)
USA	270*	Inst of Med (2005)
Belgium	680*	BHCouncil (2007)

^{*} Calculated from % EI

5 year change in cognitive function in 210 elderly men relative to EPA+DHA intake

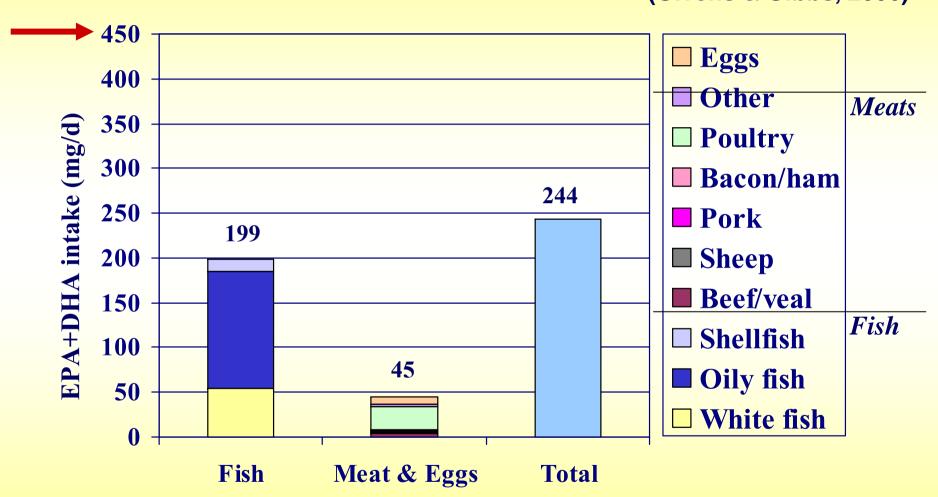
(van Gelder et al., 2007)



Current estimates of daily intake

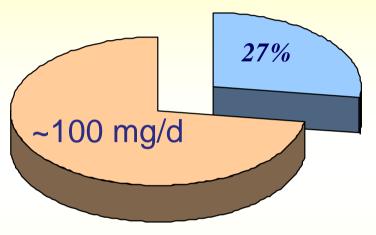
EPA+DHA Intake in UK Adults

(Givens & Gibbs, 2006)



Consumption of oily fish by UK adults

(SACN, 2004)





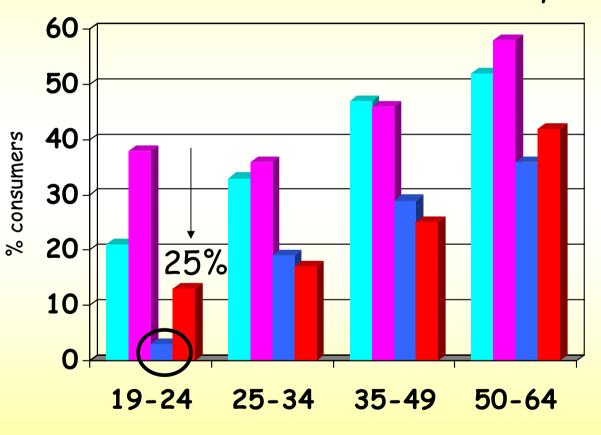
- Consumers
- **■** Non-consumers

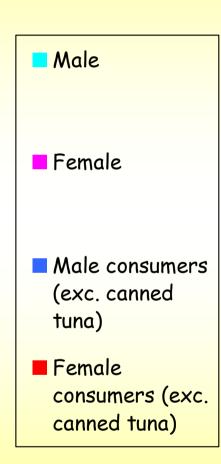
Consumption of Oily Fish: the 'age effect'

(derived from NDNS, 2002)

(Gibbs et al., Unpub.)

Canned tuna not classed as an oily fish



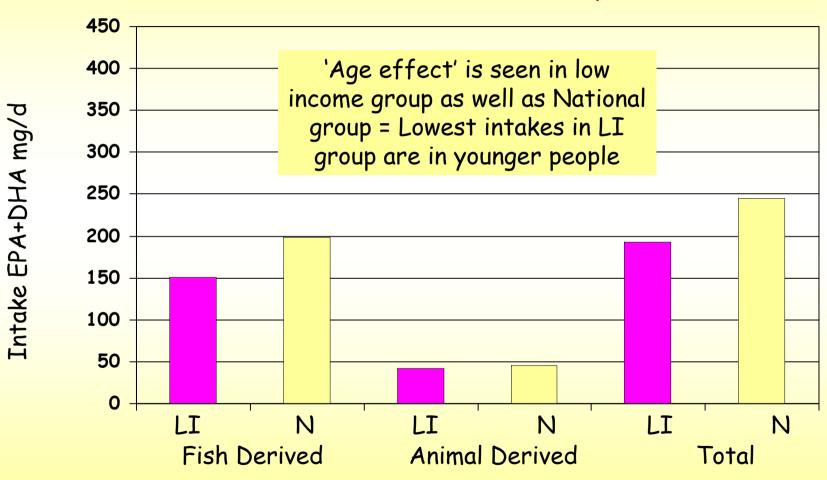


Age group

Low income (LI) vs. National (N)

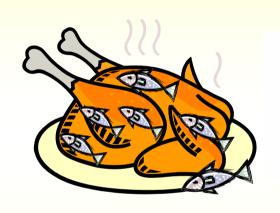
(Gibbs et al., Unpub)

Based on 'Low Income Diet and Nutrition Survey' (Nelson et al., 2007)



Approaches for increasing intake of EPA/DHA

Enrichment of animal-derived foods







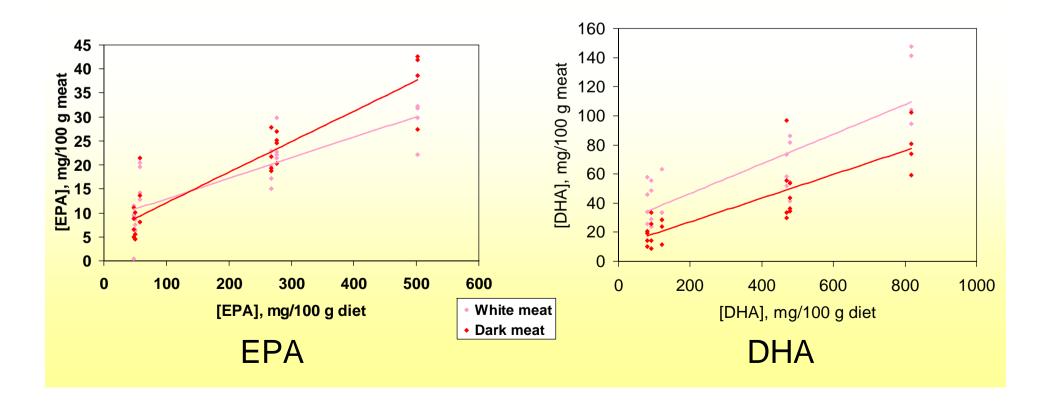


Have to be:

- Consumed by a large proportion of the population
- Consumed in relatively large quantities
- Amenable to enrichment

Enrichment of poultry meat with fish oil

- Responsive to dietary EPA and DHA
- LC n-3 PUFA accumulate in membrane phospholipids
- Relatively more abundant in white meat
- Our target is 300 mg EPA+DHA/200 g portion of meat

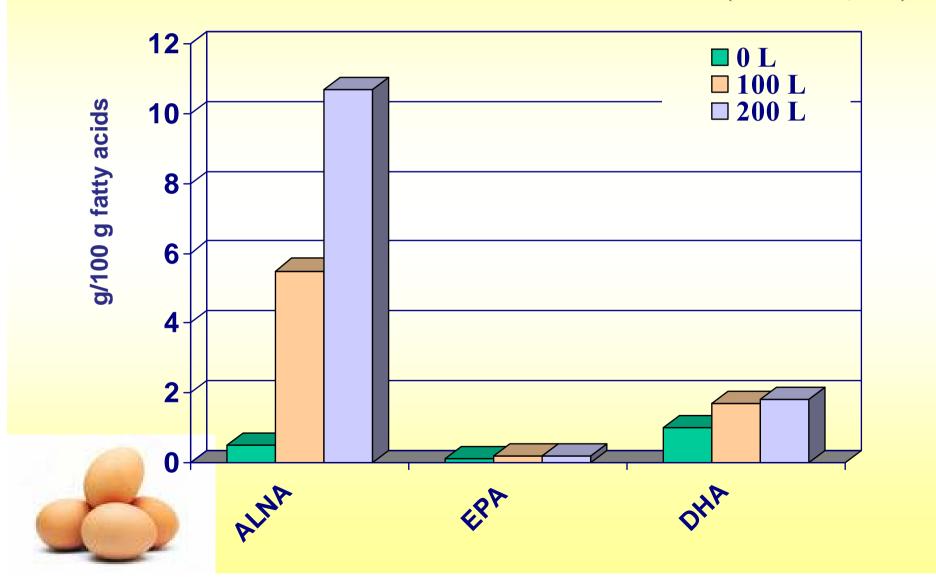




Fish oil emulsion added during processing

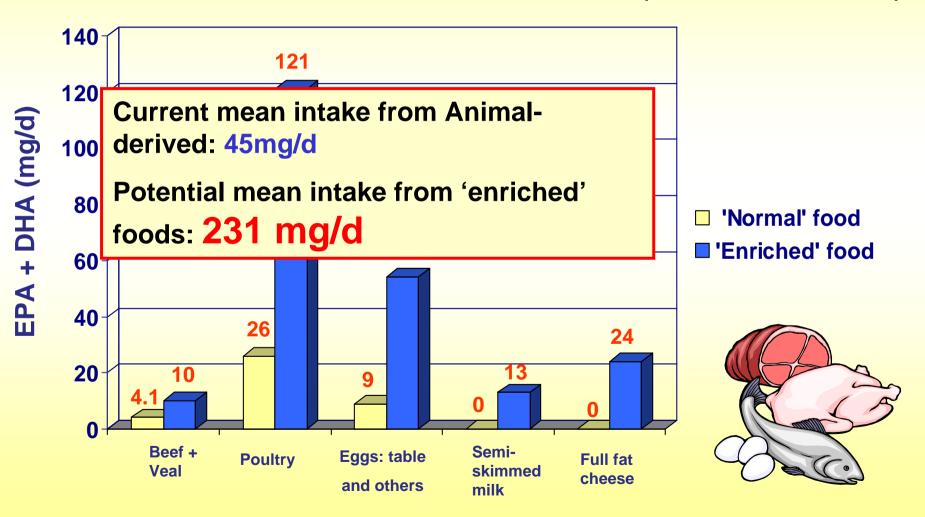
Effect of three levels of linseed in diet of laying hens on fatty acids in egg yolk

(Ferrier et al., 1995)



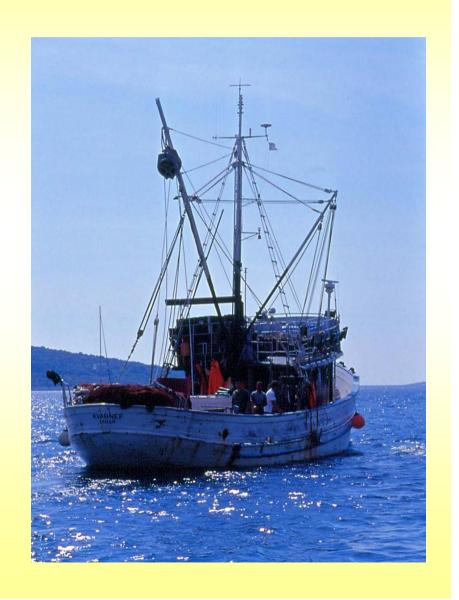
UK EPA and DHA intakes - normal and enriched animal-derived foods

(Givens & Gibbs, 2006)



Future alternatives to fish oil

- SDA (C18:4 n-3) rich oilseeds?
- Industrial micro-algae production?
- GM plants using cloned algal genes to express EPA/DHA in seed oils?

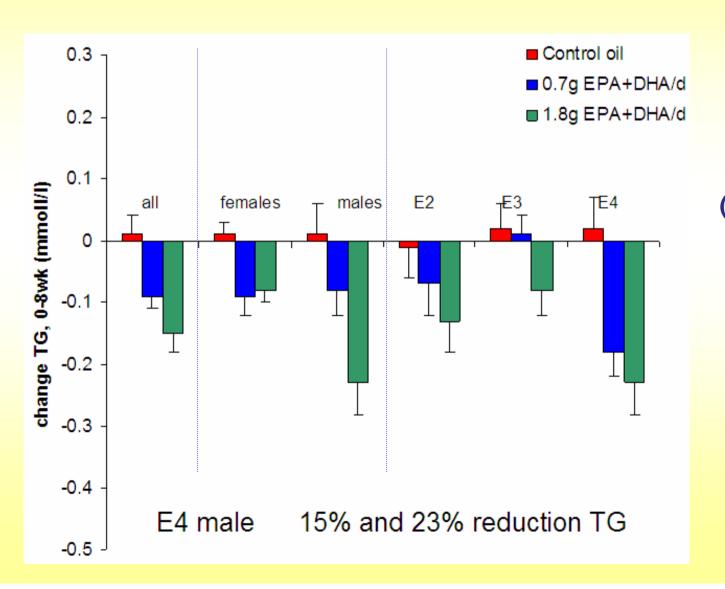


Conclusions

- EPA/DHA should probably be regarded as dietary essential.
- Estimates of EPA/DHA intake are variable and highly dependant on diet survey and compositional data. Can they be improved?
- EPA/DHA intake sub-optimal for many EU groups, especially the young and lower income sectors
- For many, intakes of EPA/DHA from animal-derived foods may be crucial and these foods (esp. poultry meat) have the potential for worthwhile enrichment and would increase intake very substantially.
- It seems highly likely that alternative sources to fish oils will be needed.
- Big changes in the Agro-Food industry needed to put this research into practice

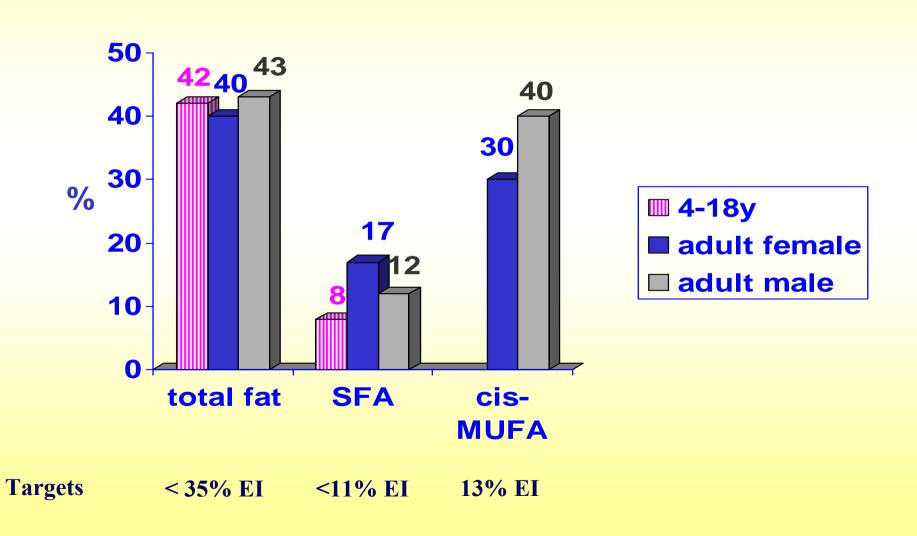
.....but finally we must remember that we are not all equal....

TG lowering was dependant on gender and apoE genotype



(Minihane *et al.*, unpublished)

% UK adults and children meeting current recommendations (NDNS, 2002)



THANK YOU



Colleagues
Dr Caroline Rymer
Dr Anne Marie Minihane
Miss Rachael Gibbs