



# Global protocol

for measuring fatty acid profiles of  
foods, with emphasis on monitoring  
*trans*-fatty acids originating from  
partially hydrogenated oils



**World Health  
Organization**



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ISBN 978-92-4-001804-4 (electronic version)

ISBN 978-92-4-001805-1 (print version)

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# Acknowledgements

The development of this protocol document was coordinated by Dr Rain Yamamoto (World Health Organization). WHO is most grateful to Dr Nimal Ratnayake (formerly Health Canada) for providing the extensive technical inputs and indispensable advice throughout the development process.

Critical review and valuable inputs were also provided by Ayesha Ratnayake (University of Ottawa), Eleonora Swist (Health Canada), Dr Isabelle DeMonty (Health Canada), Dr Katherine Phillips (Virginia Tech), Dr Hubert Vesper (United States Centers for Disease Control and Prevention), Dr Laura Cobb (Resolve to Save Lives), Lindsay Steele (Resolve to Save Lives), Dr Chizuru Nishida (World Health Organization), Dr Francesco Branca (World Health Organization) and Dr Holly Rippin (World Health Organization European Centre for Prevention and control of Noncommunicable Diseases).

Special acknowledgement is also given to the following experts who participated in a technical consultation and provided instrumental inputs into this document: Dr Anchalee Chittamma (Ramathibodi Hospital, Mahidol University, Faculty of Medicine, Thailand), Dr Pierluigi Delmonte (United States Food and Drug Administration, Center for Food Safety and Applied Nutrition), Dr Diana Doell (United States Food and Drug Administration, Office of Food Additive Safety), Ms Rosemarie Dumag (Food and Nutrition Research Institute, Service Laboratory, Philippines), Mr Paul Finglas (Quadram Institute Bioscience, United Kingdom), Dr Renuka Jayatissa (Ministry of Health, Nutrition and Indigenous Medicine, Department of Nutrition, Medical Research Institute, Sri Lanka), Dr Vincent Lal (University of the South Pacific, Faculty of Science, Technology and Environment, Fiji), Dr Carla Motta (National Institute of Health, Food and Nutrition Department, Portugal), Dr Rafael Monge Rojas (Instituto Costarricense de Investigación y Enseñanza en Nutrición y Salud, Costa Rica), Dr Susana Pereira Casal Vicente (University of Porto, Portugal), Dr Shah Mahfuzur Rahman (Institute of Public Health, Food Safety Unit, Bangladesh), Dr Steen Stender (University of Copenhagen, Denmark), Dr Omer Mukhtar Tarar (Pakistan Council of Scientific and Industrial Research, Food Technology Section, Pakistan), Dr Aziz Tekin (Ankara University, Faculty of Engineering, Department of Food Engineering, Turkey) and Susanne Westenbrink (National Institute of Health and the Environment, Netherlands).

Acknowledgement is also made to Dr Andina Faragher from Biotext in Australia for technical editing of this protocol.

# Acronyms

AOCS	American Oil Chemists' Society
C21:0 TAG	triheneicosanoin
CLA	conjugated linoleic acid
FAME	fatty acid methyl ester
FID	flame ionization detector
GC	gas chromatography
IP-TFA	industrially produced <i>trans</i> -fatty acid
IS	internal standard
IUPAC	International Union of Pure and Applied Chemistry
MUFA	monounsaturated fatty acid
PHO	partially hydrogenated oil
PUFA	polyunsaturated fatty acid
RP-TFA	ruminant product <i>trans</i> -fatty acid
SFA	saturated fatty acid
TCF	theoretical correction factor
TLC	thin-layer chromatography
TFA	<i>trans</i> -fatty acid

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