



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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Acronyms

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| 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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