# Effect of dietary fats on the $\Delta 6$ - and $\Delta 5$ -desaturation of fatty acids in rat liver microsomes

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(Received 14 January 1983 – Accepted 28 June 1983)

1. Rats were given diets containing (% dietary energy): 46 arachis oil (AO), 36 partially-hydrogenated arachis oil (HAO) + 10 AO, 36 partially-hydrogenated marine oil (HMO) + 10 AO, or 46 of a combination of rape-seed oils high and low in erucic acid (RSO+LERSO).

2. In the liver microsomes the content of arachidonic acid ( $20:4\omega 6$ ) was reduced in the groups given HAO + AO and HMO + AO.

3. The rates of  $\Delta 6$ -desaturation of linoleic acid into  $\gamma$ -linolenic acid (18:3 $\omega 6$ ) and of  $\Delta 5$ -desaturation of dihomo- $\gamma$ -linolenic acid into arachidonic acid were studied in vitro at two substrate levels: a high substrate level reflecting maximal microsomal desaturase activity in rat liver and a low substrate level reflecting desaturase activity under physiological conditions.

4. Dietary HAO, rich in 18:1 isomers, suppressed the  $\Delta 6$ -desaturase activity but not the  $\Delta 5$ -desaturase activity. Dietary HMO, rich in 18:1, 20:1 and 22:1 isomers, reduced both  $\Delta 6$ - and  $\Delta 5$ -desaturase activities.

The metabolic pathway for the formation of arachidonic acid is as follows:

$\Delta 6$ -Des	aturation	Elongation	∆5-Desa	turation
18:2ω6 ———	<b>-</b> 18:3ω6-	→ 20	):3ω6——	<b>→</b> 20:4ω6
Linoleic acid	γ-Linolenio acid	c Diho lino a	omo-γ- olenic acid	Arachidonic acid

The rate-limiting steps are the desaturations, especially the  $\Delta 6$ -desaturation (Marcel et al. 1968, Hassam et al. 1975). It has recently been demonstrated that in rats given partially-hydrogenated fats, in particular fats of marine origin plus a supplement of linoleic acid, the content of arachidonic acid in liver lipids is lower than in rats given unhydrogenated fats (Hølmer et al. 1982). The reduced content of 20:4 $\omega$ 6 may result from a decreased formation of 20:4 $\omega$ 6 due to the presence of isomeric fatty acids in the diet. Recently, it has thus been reported that several *cis*- and *trans*-octadecenoic acids inhibit the  $\Delta 6$ - and  $\Delta 5$ -desaturases in vitro (Mahfouz et al. 1980, 1981) when incubated with liver microsomes obtained from rats raised on diets containing neither essential fatty acids (EFA) nor isomeric octadecenoic acids. Alternatively, the lower level of 20:4 $\omega$ 6 may reflect an increased catabolism of 20:4 $\omega$ 6 by the peroxisomal pathway induced by C<sub>22:1</sub> fatty acids or high-fat diets (Christiansen et al. 1979; Neat et al. 1980, 1981), whereas the mitochondrial retroconversion, i.e. chain-shortening, is not active with 20:4 $\omega$ 6 as substrate (Sprecher & James, 1979).

The present paper describes an experiment in which rats were maintained on diets sufficient in EFA and containing either partially-hydrogenated arachis oil (HAO), rich

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 Dietary fat (% dietary energy)	46 AO	36 HAO+ 10 AO	36 HMO+ 10 AO	46 RSO+ LERSO	
Fatty acid					
14:0	Trace	Trace	5.9	0.1	
14:1: Trans			0.2		
Cis		_	0.2	_	
14:2: Cis, trans			0.4		
16:0	12.5	11.7	16.4	4.6	
16:1: Trans		0.2	3.4	_	
Cis	Trace	Trace	1.4	0.3	
16:2 Cis, trans		_	0.7		
Cis, cis			0.3	—	
18:0	3.5	14.1	6.3	1.5	
18:1: Trans	_	35.9	8.6	_	
Cis	38.9	21.4	11.6	41.9	
18:2: Cis, trans	_	1.9	1.2		
Cis, cis	38.7	9.2	8.7	19.2	
18:3	0.8	0.5	0.2	11.8	
20:0	1.3	1.4	3.8	0.2	
20:1: Trans		0.7	7.6		
Cis	1.0	0.2	3.6	4.3	
20:2: Cis, trans		—	1.7	—	
Cis, cis	—		0.4	0.2	
22:0	3.0	2.8	3.7	Trace	
22:1: Trans		0.2	7.5		
Cis		0.1	3.6	15.4	
22:2: Cis, trans	_	—	1.3	—	
Cis, cis	·	_	0.2		
Trans fatty acids by:					
GLC	-	38.9	32.6	_	
IR	—	37.8	37.3		

Table 1. Fatty acids (weight % ((mg/g) × 10<sup>-1</sup>) total fatty acids) in dietary fat mixtures\* determined by gas-liquid chromatography (GLC)

AO, arachis oil; HAO, partially-hydrogenated arachis oil; HMO, partially-hydrogenated marine oil; RSO, rape-seed oil; LERSO, low-erucic-acid rape-seed oil; IR, infrared spectroscopy.

\* For details of diets, see p. 751.

in 18:1, or partially-hydrogenated marine oil (HMO), rich in 22:1, 20:1 and 18:1 *cis-trans* as well as positional isomeric fatty acids. The activities of  $\Delta 6$ -desaturase as well as  $\Delta 5$ -desaturase were determined in vitro at two substrate levels and correlated with the fatty acid compositions of the microsomal membranes.

#### MATERIALS AND METHODS Dietary fats

The following dietary fats were used: arachis oil (AO) (peanut oil) and HAO (Aarhus Oliefabrik A/S, Denmark); HMO (Jahres Fabrikker A/S, Norway); high-erucicacid rape-seed oil (RSO) and low-erucic-acid rape-seed oil (LERSO) (AB Karlshamn Oljefabrikker, Sweden).

# Animal experiments

Two animal experiments were performed. In each experiment, forty weanling male Wistar rats (Specific Pathogen-Free) (Møllegaard Laboratory, Denmark) were divided into four groups, each of ten rats, with similar average weight, and given a basal diet (Aaes-Jørgensen

Dietary fat (% dietary energy)	46 AO		36 HAO+ 10 AO		36 HMO 10 AO		46 RSO+LERSO	
	Mean	SE	Mean	SE	Mean	SE	Mean	SE
Body-wt at: Start of experiment (g)	61.2	1.3	61.2	0.9	<b>60</b> ·3	1.0	61-2	1.4
End of experiment (g)† Body-wt gain (g) Food intake (g)	420·3 0·20	11·2 0·02	462·2 0·25	7·8 0·02	441·3 0·19	16·2 0·01	407∙9 0∙16	14·4 0·02

Table 2. Effect of diet on weight and food intake
(Mean values with their standard errors)

AO, arachis oil; HAO, partially-hydrogenated arachis oil; HMO, partially-hydrogenated marine oil; RSO, rape-seed oil; LERSO, low-erucic-acid rape-seed oil.

† Significant differences (Student's t test): AO v. HAO + AO (P < 0.005).

<sup>‡</sup> During 1 week of the experiment. Significant differences (Student's t test): HAO+AO v. HMO+AO (P < 0.05), HAO+AO v. RSO+LERSO (P < 0.02).

& Hølmer, 1969) in which the dietary fats were included instead of the corresponding weight of sucrose. The four diets contained (% dietary energy): 46 AO, 36 HAO+10 AO, 36 HMO+10 AO and 46 (RSO+LERSO) respectively (Table 1). Rats were caged in pairs at 25° and a relative humidity of 45%. Diets and water were provided *ad lib*. The rats were examined and weighed weekly. During 1 week of the experiment the rats were weighed daily and their food intake determind (Table 2). At the end of the experimental period the rats were fasted overnight before being killed by decapitation. The experimental periods were 13 or 16 weeks.

# Microsomal $\Delta 6$ - and $\Delta 5$ -desaturase activities

From each group of ten rats the livers were divided into five pools, each containing equal amounts (3 g) from two livers. The microsomal fraction was prepared as described previously (Hølmer *et al.* 1982). Protein was determined according to Lowry *et al.* (1951).

Enzyme assays were performed immediately as described previously (Larsson & Brimer, 1979; Hølmer *et al.* 1982). [1-<sup>14</sup>C]linoleic acid and [8, 9, 11, 12, 14, 15-<sup>3</sup>H]eicosatrienoic acid were from Amersham International, Amersham, Bucks. The maximal  $\Delta 6$ - and  $\Delta 5$ -desaturase activities, at saturating substrate level (Mahfouz *et al.* 1980, 1981), were assayed separately in volumes of 1 ml containing 2 mg microsomal protein following 16 weeks of feeding; the quantities of linoleic acid or dihomo- $\gamma$ -linolenic acid added were 100 nmol (0·2  $\mu$ Ci) or 20 nmol (1  $\mu$ Ci) in 25  $\mu$ l propylene glycol respectively. Following 10 weeks of feeding, the  $\Delta 6$ - and  $\Delta 5$ -desaturase activities were assayed at low exogenous substrate levels, non-saturating substrate levels, in volumes of 1.75 ml containing either 10 mg microsomal protein and 1 nmol (0·05  $\mu$ Ci) linoleic acid or 5 mg microsomal protein and 1 pmol (0·2  $\mu$ Ci) dihomo- $\gamma$ -linolenic acid.

The conversion of labelled fatty acids was determined essentially as previously described (Hølmer *et al.* 1982) with the following modifications: after addition of appropriate amounts of carriers, fatty acids were separated on silica gel G plates impregnated with 100 g silver nitrate/kg, developed twice in hexane-diethyl ether (1:1, v/v).  $\Delta 5$ -Desaturase activity was calculated after quench correction by the external standard ratio method.

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#### Fatty acid analysis

The fatty acid composition and the *trans*-fatty acid contents of the dietary fats were analysed by gas-liquid chromatography (GLC; Høy & Hølmer, 1979). The distribution between *cis*and *trans*-fatty acids was determined by GLC on a 6·10 m × 3·18 mm o.d. stainless-steel column with 15% OV 275 on 100/120 mesh Chromosorb P (AW-DMCS) (Supelco, Inc., Bellefonte, Pa., USA) at 220° with a helium flow of 10 ml/min. The total content of *trans*-fatty acids was determined by infrared spectroscopy (IR; Hølmer & Aaes-Jørgensen, 1969). The fatty acid composition of liver microsomal lipids was analysed by GLC after saponification (Hølmer *et al.* 1982).

# RESULTS AND DISCUSSION

# Dietary fats

The HAO+AO and the HMO+AO diets had the same contents of total *trans*-fatty acids (Table 1). In the HAO+AO the *trans*-fatty acids were primarily 18:1 acids, mainly 18:1 $\omega$ 11 to 18:1 $\omega$ 8 (Høy & Hølmer, 1979), whereas the HMO+AO diet had a large content of 20:1 and 22:1 isomers, mainly 20:1 $\omega$ 13 to 20:1 $\omega$ 5 and 22:1 $\omega$ 13 to 22:1 $\omega$ 6 (Lund & Hølmer, 1976). The RSO+LERSO diet contained erucic acid *cis* 22:1 $\omega$ 9 at a level comparable to the total content of 22:1 fatty acids in HMO+AO. All diets provided adequate levels of linoleic acid to prevent EFA-deficiency.

The combinations of dietary fats used in the present experiment allowed the following comparisons: (1) effects of 18:1 isomers (group HAO+AO) v. 18:1+20:1+22:1 isomers (group HMO+AO), fed at the same level, when expressed as *trans*-fatty acids, (2) effects of 22:1 isomers (primarily *trans*-fatty acids) (group HMO+AO) v. erucic acid *cis* 22:1 $\omega$ 9 (group RSO+LERSO), (3) effects of partially hydrogenated fats (groups HAO+AO and HMO+AO) v. unhydrogenated fats (group AO).

# Animal experiments

During the experimental period the rats did not develop any gross symptoms of deficiency. The growth of the HAO+AO group was significantly higher than that of the AO group (Table 2), whereas the ratios of growth: food consumption were not significantly different from that of the AO group.

#### Microsomal lipids

In the total lipids of the microsomal fractions (Table 3) the contents of  $20:4\omega6$  and its conversion product  $22:5\omega6$  decreased in the group given HAO+AO, and especially in the HMO+AO group relative to the AO group. This finding is in agreement with previous results for rat liver mitochondria (Hølmer *et al.* 1982), although the changes observed in microsomes were substantially smaller. In the HMO+AO group,  $18:2\omega6$  and  $20:3\omega6$ accumulated, whereas in the HAO+AO group only  $20:3\omega6$  was increased relative to the AO group. The microsomal fatty acid profiles reflected the in vivo fatty acid metabolism, during which the dietary isomeric fatty acids were present as free fatty acids or CoA esters to exert inhibitory action on the desaturases. Thus, HMO disturbed the formation of  $20:4\omega6$ more than HAO, probably due to the content of 20:1 and 22:1 isomers. This difference was not exerted by incorporation of 20:1 and 22:1 into the microsomal membrane (Table 3), nor did it result from the total content of isomers incorporated into the membrane lipids, expressed as the *trans*-fatty acid content.

A similar decrease in the conversion of  $18:2\omega 6$  to  $20:4\omega 6$  was observed in the RSO+LERSO group, due to the presence of  $18:3\omega 3$  in the diet (Brenner, 1974). This decrease was balanced by an increased amount of  $\omega 3$  fatty acids.

Table 3. Fatty acids (weight  $^{\circ}$  ((mg/g) × 10<sup>-1</sup>) total fatty acids) in liver microsomal lipids (Mean values with their standard errors for four to five microsomal pools)

Dietary fat (% dietary energy)	46	46 AO		36 HAO+ 10 AO		36 HMO+ 10 AO		46 RSO+ LERSO	
Fatty acid	Mean	SE	Mean	SE	Mean	SE	Mean	SE	
14:0	Trace		Trace		0.2	0.1	0.2	0.1	
16:0	15.6	0.3	11.5	0.6	14.3	0.7	16.4	0.7	
16:1: Trans	—	_	0.7	0.1	1.3	0.1			
Cis	0.3	0.1	0.2	0.1	1.0	0.1	0.7	0.1	
16:2	0.2	0.1	Trace		0.3	0.1	0.3	0.1	
18:0	27.3	0.4	19.7	0.9	19.3	0.7	26.9	0.6	
18:1: Trans		_	13.6	0.2	9.0	0.4	_		
Cis	7.7	0.1	9.4	0.3	8.7	0.4	11.7	0∙4	
18:2: Cis, trans			0.4	0.1	0.6	0.1	_	—	
Cis, cis	8.3	0.2	7.1	0.2	11.2	0.4	8.3	0.3	
18:3ω6	0.2	0.1	Trace	_	0.3	0.1	Trace	0.1	
18:3 <i>w</i> 3	Trace		0.2	0.1	Trace	—	0.6	0.1	
20:1	0.3	0.1	0.3	0.1	0.7	0.1	1.0	0.1	
<b>20:3ω9</b>	Trace		0.6	0.1	0.7	0.1	Trace	_	
20:3 <i>w</i> 6	0.5	0.1	0.7	0.1	1.4	0.1	0.6	0.1	
20:4w6†	32.4	0.3	29.6	0.9	26.6	0.9	25.3	0.6	
22:1	—		Trace	—	Trace	—	0.3	0.1	
22:4w6	0.8	0.1	0.4	0.1	0.2	0.1	Trace	_	
22:5 <i>w</i> 6	3.1	0.1	1.8	0.2	1.2	0.1	Trace		
22:5 <i>w</i> 3	0.2	0.1	Trace		0.2	0.1	0.9	0.1	
22:6w3	2.9	0.2	2.2	<b>0</b> ·1	1.4	0.5	5-8	0.3	
24:0	0.2	0.1	0.2	0.1	Trace	—	Trace		
Trans-fatty acids		_	14·8‡	0.5	11.0	0.4			

AO, arachis oil; HAO, partially-hydrogenated arachis oil; HMO, partially-hydrogenated marine oil; RSO, rape-seed oil; LERSO, low-erucic-acid rape-seed oil.

† Group mean values were significantly different (P < 0.001) as tested by one-way analysis of variance. Significant differences (Student's t test): AO v. HAO+AO (P < 0.05), AO v. HMO+AO (P < 0.001), AO v. RSO+LERSO (P < 0.001), HAO+AO v. RSO+LERSO (P < 0.01).

‡ Primarily trans 18:1.

#### $\Delta 6$ - and $\Delta 5$ -desaturase activities

Rat liver microsomal  $\Delta 6$ - and  $\Delta 5$ -desaturase activities were measured in vitro at two substrate levels (Tables 4 and 5). In these incubations the labelled substrates were diluted with microsomal lipids containing approximately 5% free fatty acids (Peluffo *et al.* 1976). Therefore, the conversions of substrates into products were expressed as percentage conversion instead of nmol products formed, as used conventionally.

The desaturations measured involve several reactions: fatty acid activation, desaturation and esterification. Since these reactions depend on the substrate levels, the incubations performed at the two substrate levels will be considered separately. At saturating substrate level (Table 4), the maximal desaturase activity was measured. The  $\Delta 6$ -desaturase activity was lower in the HAO+AO group and in the HMO+AO group compared with the AO group, whereas the activity in the RSO+LERSO group was similar to that of the AO group. The  $\Delta 5$ -desaturase activity was reduced in the HMO+AO group but not in the HAO+AO group. At non-saturating substrate level (Table 5) the conversion of the endogenous microsomal pool of fatty acids was measured (Pollard *et al.* 1980). Also under these circumstances the  $\Delta 6$ -desaturase activity was lower in the HAO+AO group and in the HMO+AO group compared with the AO group. The  $\Delta 5$ -desaturase activity was only

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# Table 4. Liver microsomal desaturase activities (% conversion of substrate/2 mg protein per 20 min) at saturating substrate level

Dietary fat (% dietary energy)	46	AO	36 HAO+ 10 AO		36 HMO+ 10 AO		46 RSO+ LERSO	
	Mean	SE	Mean	SE	Mean	SE	Mean	SE
Δ6-Desaturase	5.06	0.15	3.04	0.40	3.64	0.27	6:14	0.16
Δ5-Desaturase	48·3	2.6	45.8	2.6	33.9	2-1	45.4	2.5

(Mean values with their standard errors for four to five microsomal pools)

AO, arachis oil; HAO, partially-hydrogenated arachis oil; HMO, partially-hydrogenated marine oil; RSO, rape-seed oil; LERSO, low-erucic-acid rape-seed oil.

Group mean values were significantly different ( $\Delta 6$ -desaturase, P < 0.001;  $\Delta 5$ -desaturase, P < 0.01) as tested by one-way analysis of variance.

Significant differences (Student's t test),  $\Delta 6$ -desaturase: AO v. HAO+AO (P < 0.01), AO v. HMO+AO (P < 0.01), AO v. RSO+LERSO (P < 0.01), HAO+AO v. RSO+LERSO (P < 0.001), HMO+AO v. RSO+LERSO (P < 0.001);  $\Delta 5$ -desaturase: AO v. HMO+AO (P < 0.01), HAO+AO v. HMO+AO (P < 0.01), HMO (P < 0.01)

Table 5. Liver microsomal desaturase activities (% conversion of substrate/10 mg protein per 20 min for  $\Delta 6$ -desaturase; % conversion of substrate/5 mg protein per 20 min for  $\Delta 5$ -desaturase) at non-saturating substrate levels

(Mean values with their standard errors for four to five microsomal pools)

Dietary fat (% dietary energy)	46 AO		36 HAO+ 10 AO		36 HMO+ 10 AO		46 RSO+ LERSO	
	Mean	SE	Mean	SE	Mean	SE	Mean	SE
Δ6-Desaturase Δ5-Desaturase	4·78 57·7	0·50 4·3	3·24 51·2	0·32 3·6	2·07 36·6	0·35 4·0	4·07 50·6	0·23 5·7

AO, arachis oil; HAO, partially-hydrogenated arachis oil; HMO, partially-hydrogenated marine oil; RSO, rape-seed oil; LERSO, low-erucic-acid rape-seed oil.

Group mean values were significantly different ( $\Delta 6$ -desaturase, P < 0.001;  $\Delta 5$ -desaturase, P < 0.025) as tested by one-way analysis of variance.

Significant differences (Student's t test),  $\Delta 6$ -desaturase: AO v. HAO+AO (P < 0.05), AO v. HMO+AO (P < 0.01), HAO+AO v. HMO+AO (P < 0.05), HMO+AO v. RSO+LERSO (P < 0.01);  $\Delta 5$ -desaturase: AO v. HMO+AO (P < 0.01), HAO+AO v. HMO+AO (P < 0.05).

reduced in the HMO + AO group, but not in the HAO + AO group, relative to the reference group (AO).

The observed desaturase activities were in general agreement with the fatty acid profiles of the microsomal lipids (Table 3), except for the RSO+LERSO group, in which the microsomal level of  $20:4\omega 6$  was reduced, whereas the desaturase activities were increased compared with the AO group.

Reduced conversions of polyunsaturated fatty acids in the microsomal membrane may arise from an inhibitory effect of other polyunsaturated fatty acids present (Brenner, 1974). It has also been demonstrated in vitro that *cis*- and *trans*-18:1 fatty acids inhibit the  $\Delta 6$ and  $\Delta 5$ -desaturases of EFA-deficient rats (Mahfouz *et al.* 1980, 1981) at incubation conditions comparable to the saturating substrate levels used in our experiment. The diets used for the rats in the experiments by Mahfouz *et al.* (1980, 1981) did not contain isomeric

# Dietary fat and fatty acid desaturation

fatty acids. It has also been shown (Hill *et al.* 1982) that marginally EFA-deficient rats given partially-hydrogenated soya-bean oil rich in 18:1 isomers have depressed  $\Delta 6$ -desaturase activity but not depressed  $\Delta 5$ -desaturase activity, compared with rats given either fullyhydrogenated fats or low-fat diets. The effects of EFA status on the activity of  $\Delta 6$ -desaturase have been debated. Castuma *et al.* (1972) found that EFA deficiency increased the  $\Delta 6$ -desaturase activity, whereas Sprecher & James (1979) found no effect. No previous publications have mentioned the effects of long-chain isomeric fatty acids of partiallyhydrogenated marine oils demonstrated in the present paper.

In addition to a competitive effect on desaturation, it is possible that the incorporation of isomeric fatty acids into the microsomal membranes *per se*, evidenced by the *trans* contents (Table 3), affects the activities of the enzymes. It has been found that desaturase activity depends on a lipid environment (Jeffcoat, 1979), and a reduced activity of mitochondrial respiratory enzymes following intake of *trans* fatty acids has been reported (Svensson, 1982).

Feeding trans, trans 18:2 at high levels to rats reduced the formation of liver 20:4 $\omega$ 6 (Anderson et al. 1975) in vivo, and diets containing trans 18:1 + trans, trans 18:2 + cis, trans 18:2 depressed the  $\Delta$ 6-desaturase activity in vitro (de Schrijver & Privett, 1982) which was attributed to the incorporation of 3% trans, trans 18:2 in the microsomal membrane. No accumulation of 20:3 $\omega$ 6 was observed by these authors, indicating that primarily the  $\Delta$ 6-desaturase was affected. In agreement with this, Mahfouz (1981) found that intake of marginally EFA-deficient diets containing C<sub>18</sub>-trans fatty acids was followed by a deposition of several trans 18:1 isomers as well as trans, trans 18:2 isomers in the microsomal membrane and a lowered  $\Delta$ 6-desaturase activity.

The  $\Delta$ 5-desaturase activity of the HAO+AO group was unaffected, in agreement with Hill *et al.* (1982). Therefore, the reduction of  $\Delta$ 5-desaturase activity in the microsomes from the HMO+AO groups points to a special effect of the dietary HMO. In vivo, dietary 20:1 and 22:1 isomers may influence the desaturase activities as reflected in the fatty acid profile of the microsomes. In vitro, at saturating substrate levels, the concentrations of 20:1 and 22:1 were very low, however, due to the procedure for preparation of microsomes as evidenced by the fatty acid composition of the microsomes (Table 3). Therefore, the in vitro retardation of  $\Delta$ 5-desaturation probably resulted from the changed fatty acid profile of the microsomal membranes of HMO+AO-fed rats.

In the RSO+LERSO group, the maximal  $\Delta 6$ -desaturase activity was increased relative to the AO group. This may reflect an induction of  $\Delta 6$ -desaturation in order to overcome the competitive inhibitory effect of 18:3 $\omega$ 3 (Brenner & Peluffo, 1966; Pollard *et al.* 1980). Furthermore, this effect may be accentuated, since neither 18:3 $\omega$ 3 nor 22:1 $\omega$ 9 from RSO+LERSO were present to any significant extent in the microsomal membrane to exert influence on the desaturation, contrary to the *trans* fatty acids from HAO and HMO that were significantly incorporated into the microsomal membrane.

From the experiments described in the present paper it appears that partially-hydrogenated oils given at high levels (36% dietary energy), even with a supply of 4.2% dietary energy as 18:2, can affect the fatty acid composition of the tissue lipids through inhibitory effects on the microsomal  $\Delta 6$ - and  $\Delta 5$ -desaturases. These effects are more pronounced with partially-hydrogenated marine oils than with partially-hydrogenated vegetable oils, pointing to a specific influence of  $C_{20:1}$  and  $C_{22:1}$  isomeric fatty acids. This agrees with the previous observation that HMO and HAO aggravate EFA-deficiency in the rat (Aaes-Jørgensen & Hølmer, 1969), HMO being the most potent aggravator. In human consumption, these effects may not be observed due to the normally much lower intake of partially-hydrogenated oils in proportion to EFA.

The authors thank I. Byrjalsen, Mrs L. K. Christensen, Mrs M. Jönsson and Mrs E. Kortegaard for technical assistance, and the MIFU Research Foundation, the Danish Fat Research Foundation and the Danish Council for Technical and Scientific Research for financial support.

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