



# Intestinal digestion, absorption, transport and intermediary metabolism of lipids

Veerle Fievez

Laboratory for Animal Nutrition and Animal Product Quality



# Intestinal digestion, absorption, transport and intermediary metabolism of fatty acids

Veerle Fievez

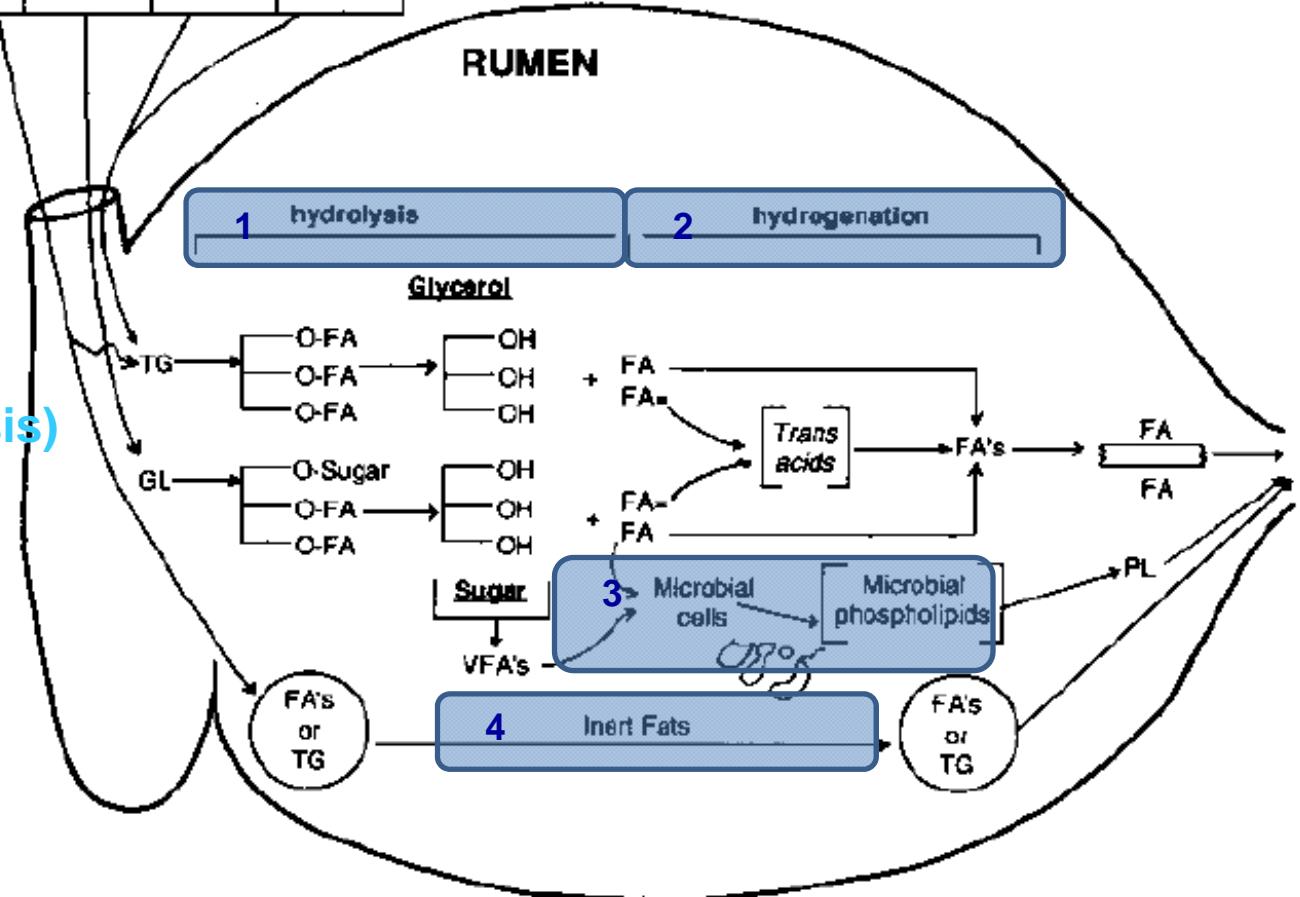
Laboratory for Animal Nutrition and Animal Product Quality

# Rumen lipid metabolism

Fat Sources	Fat Suppl.	Forages	Cereal Grains	Oil Seeds
Fat Type	FA's or TG	GL	TG	TG

- Lipolysis (= Hydrolysis)
- Biohydrogenation
- Microbial lipids
- Inert fats

## ABBREVIATIONS



Glasser et al. 2008. Animal 2: 691.  
Chilliard et al. 2010. OCL 17, 22.

# Rumen fatty acid biohydrogenation

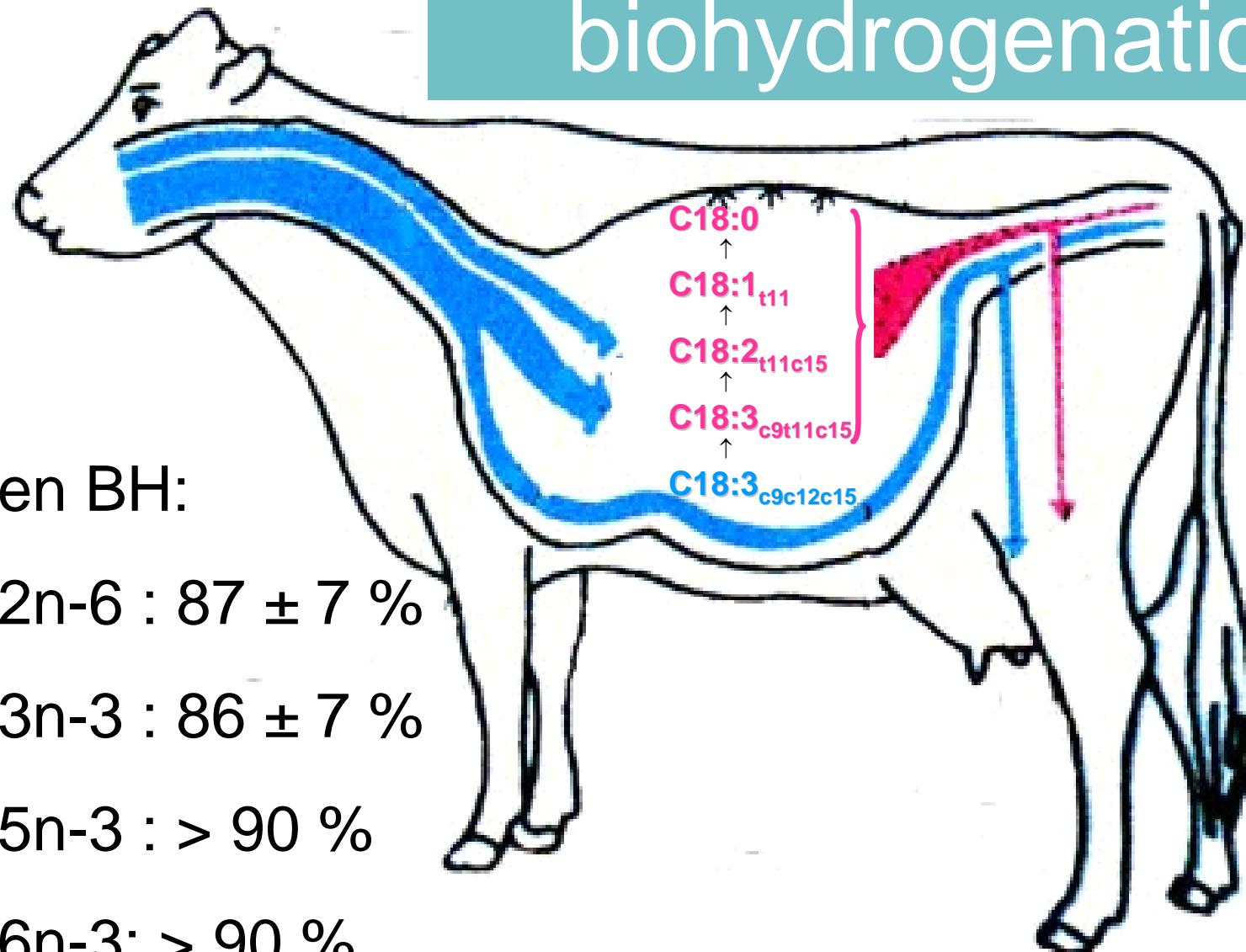
Rumen BH:

C18:2n-6 :  $87 \pm 7\%$

C18:3n-3 :  $86 \pm 7\%$

C20:5n-3 :  $> 90\%$

C22:6n-3:  $> 90\%$



# Rumen fatty acid biohydrogenation

linolenic acid  
C18:3 c9c12c15



linoleic acid  
C18:2 c9c12



Stearic acid  
C18:0

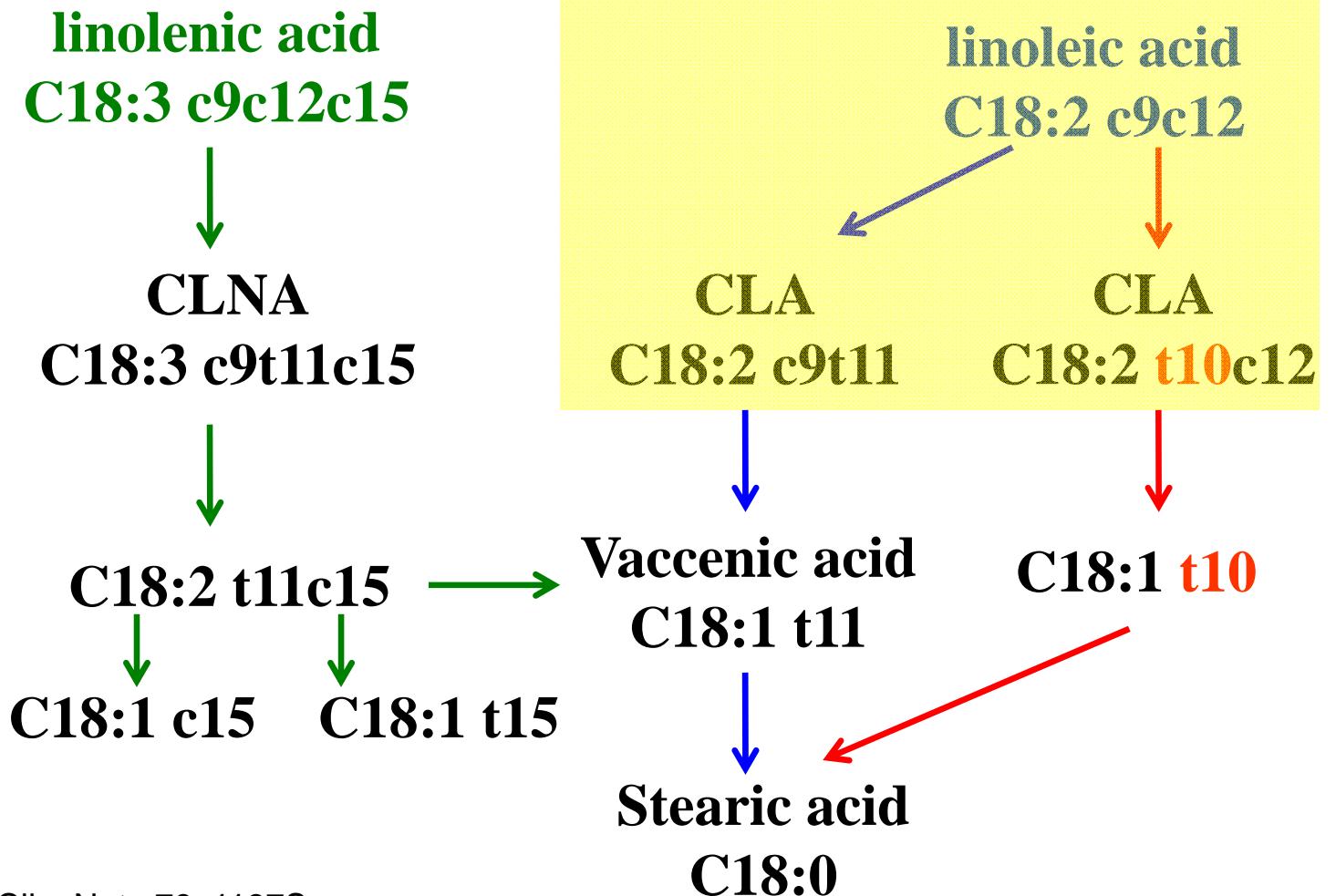
Kramer et al., 2004. Am. J. Clin. Nutr. 79, 1137S.



Laboratory for Animal Nutrition and Animal Product Quality  
<http://www.lanupro.UGent.be> – veerle.fievez@ugent.be



# Rumen fatty acid biohydrogenation



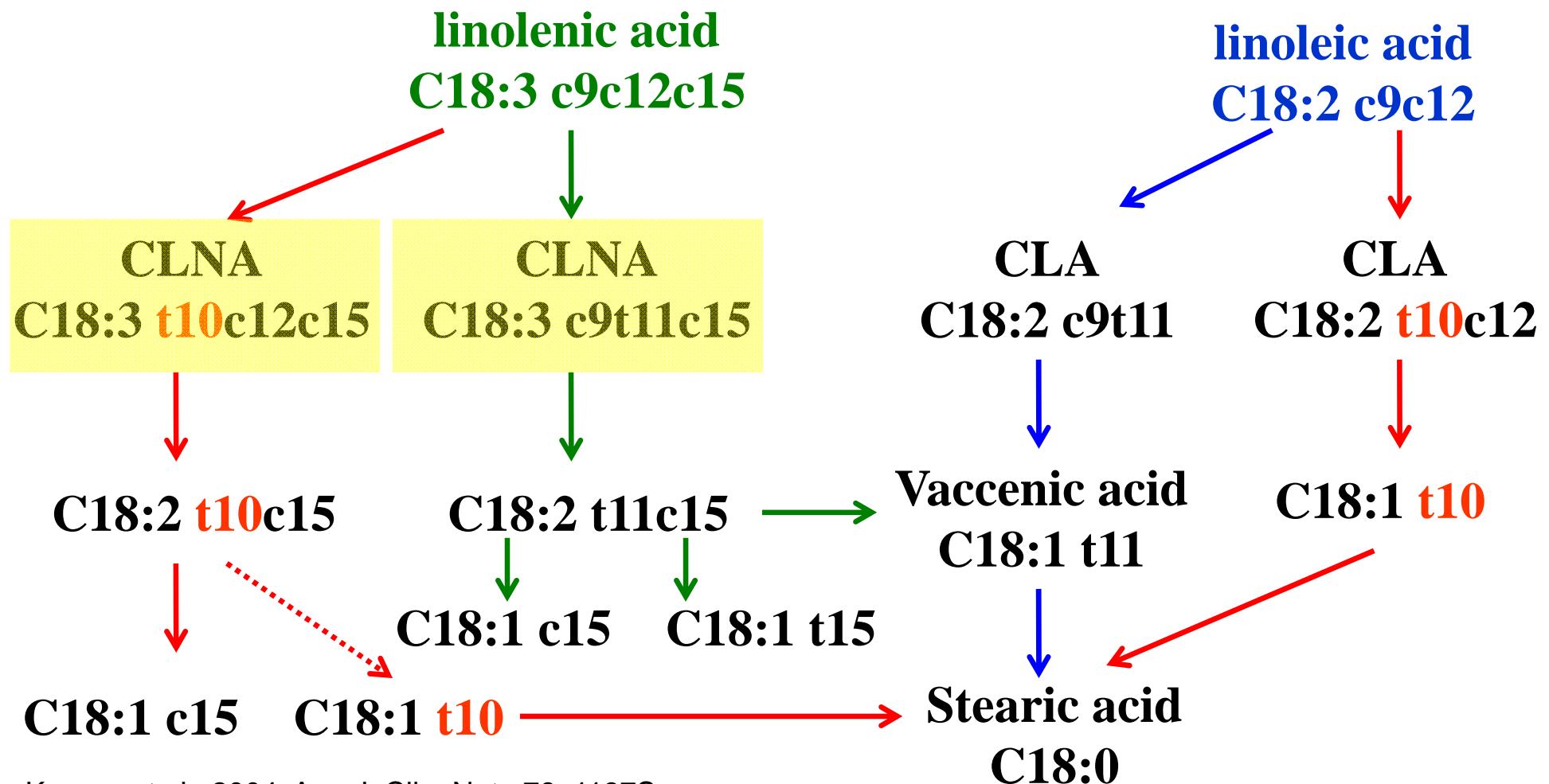
Kramer et al., 2004. Am. J. Clin. Nutr. 79, 1137S.



Laboratory for Animal Nutrition and Animal Product Quality  
<http://www.lanupro.UGent.be> – veerle.fievez@ugent.be

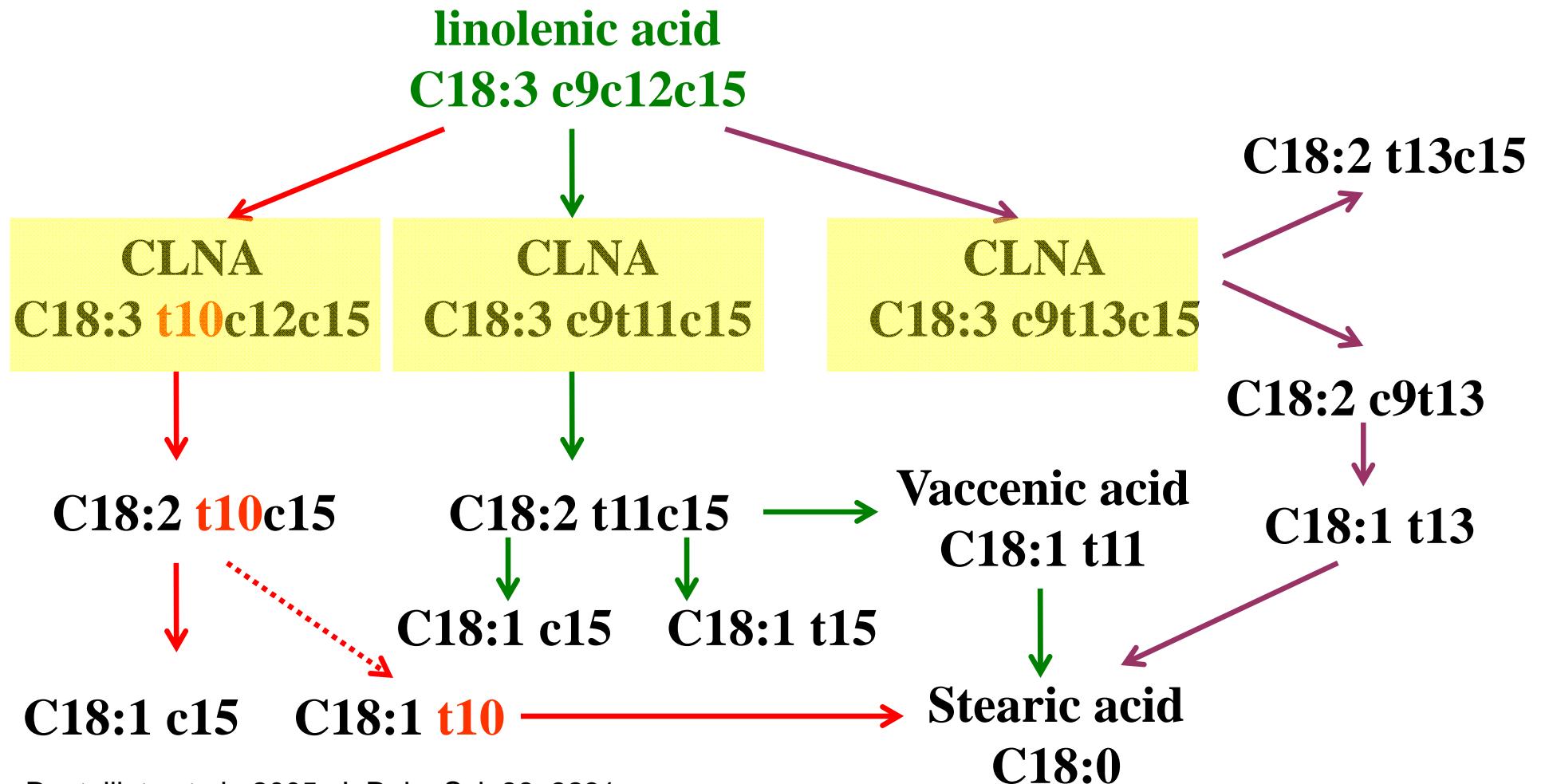


# Rumen fatty acid biohydrogenation



Kramer et al., 2004. Am. J. Clin. Nutr. 79, 1137S.

# Rumen fatty acid biohydrogenation



Destaillats et al., 2005. J. Dairy Sci. 88, 3231.

# Rumen fatty acid biohydrogenation

c5c8c11c14c17 20:5

c8c11c14c17 20:4

(t)7(c)11(c)14(c)17 20:4

c8c11c14c17 20:4

(t)10(t)14(t)17 20:3

(t)9(t)14(t)17 20:3

(t)10(t)14(c)17 20:3

(t)11(c)14(c)17 20:3

$\Delta$ 11,14,17 20:3

$\Delta$ 10,14,17 20:3

c11c14c17 20:3

c8c11c14 20:3

t13t17 20:2

t11t15 20:2

t10t16 20:2

t9t15 20:2

t14c17 20:2

t13c17 20:2

t11c15 20:2

t11c17 20:2

c10t15 20:2

c14c17 20:2

t15 20:1

t14 20:1

t13 20:1

t12 20:1

t11 20:1

t9 20:1

c14 20:1

c4c7c10c13c16c19 22:6

# Rumen fatty acid biohydrogenation

(t)5(c)10(c)13(c)16(c)19 22:5

c7c10c13c16c19 22:5

c4c7c10c13c16 22:5

(t)10(t)13(c)16(c)19 22:4

(t)8(c)13(c)16(c)19 22:4

(c)7(t)13(c)16(c)19 22:4

c10c13c16c19 22:4

(t)12(c)16((c)19 22:3

(c)10(t)14(c)19 22:3

$\Delta$ 10,13,17 22:3

c10c13c16 22:3

t12t17 22:2

c13c16 22:2

t17 22:1

t15 22:1

t14 22:1

t13 22:1

t12 22:1

t10+t11 22:1

c11 22:1

c13 22:1

c14 22:1

c15 22:1



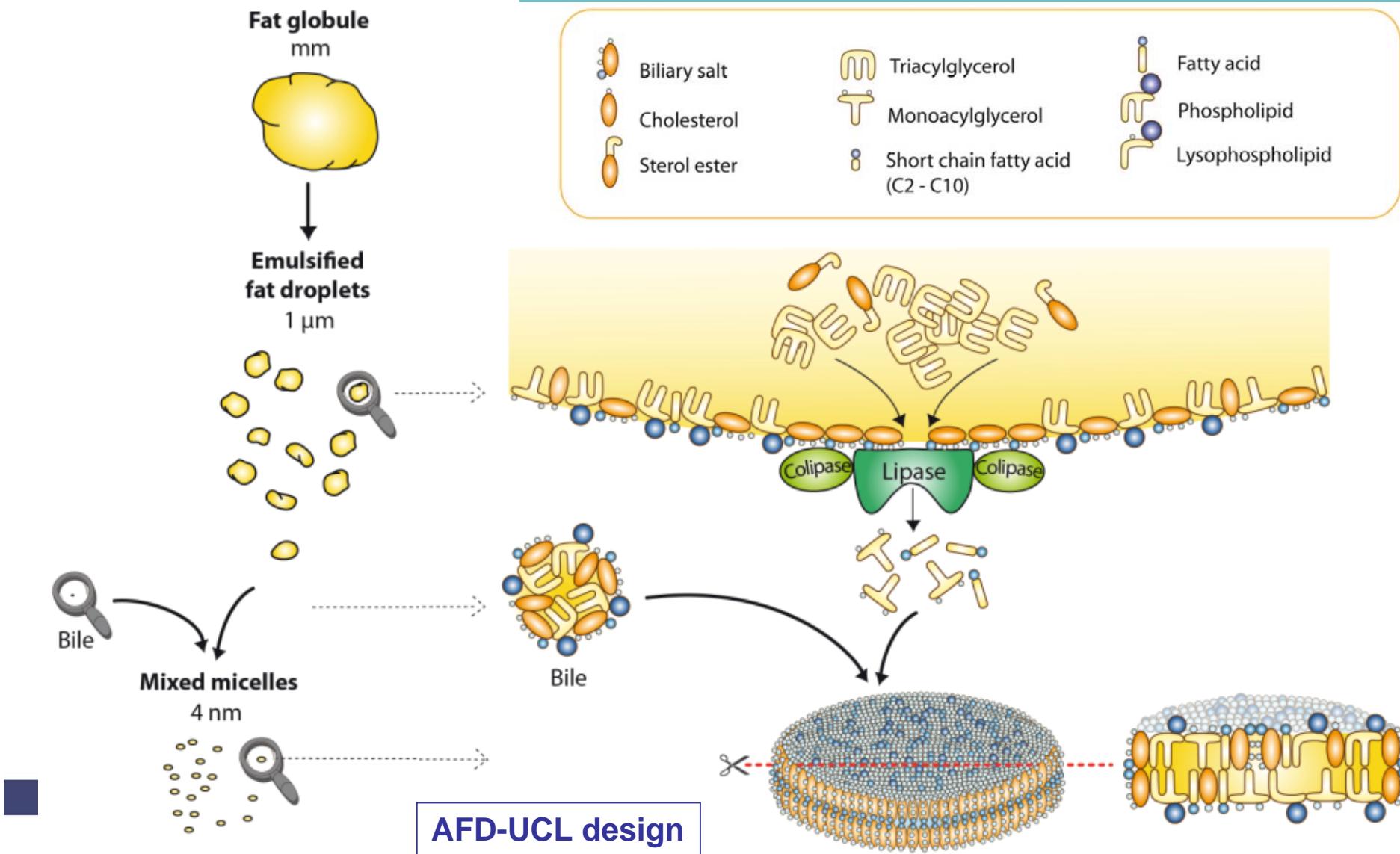


# Intestinal digestion, absorption, transport and intermediary metabolism of lipids

Veerle Fievez

Laboratory for Animal Nutrition and Animal Product Quality

# Intestinal digestion of lipids in mammals



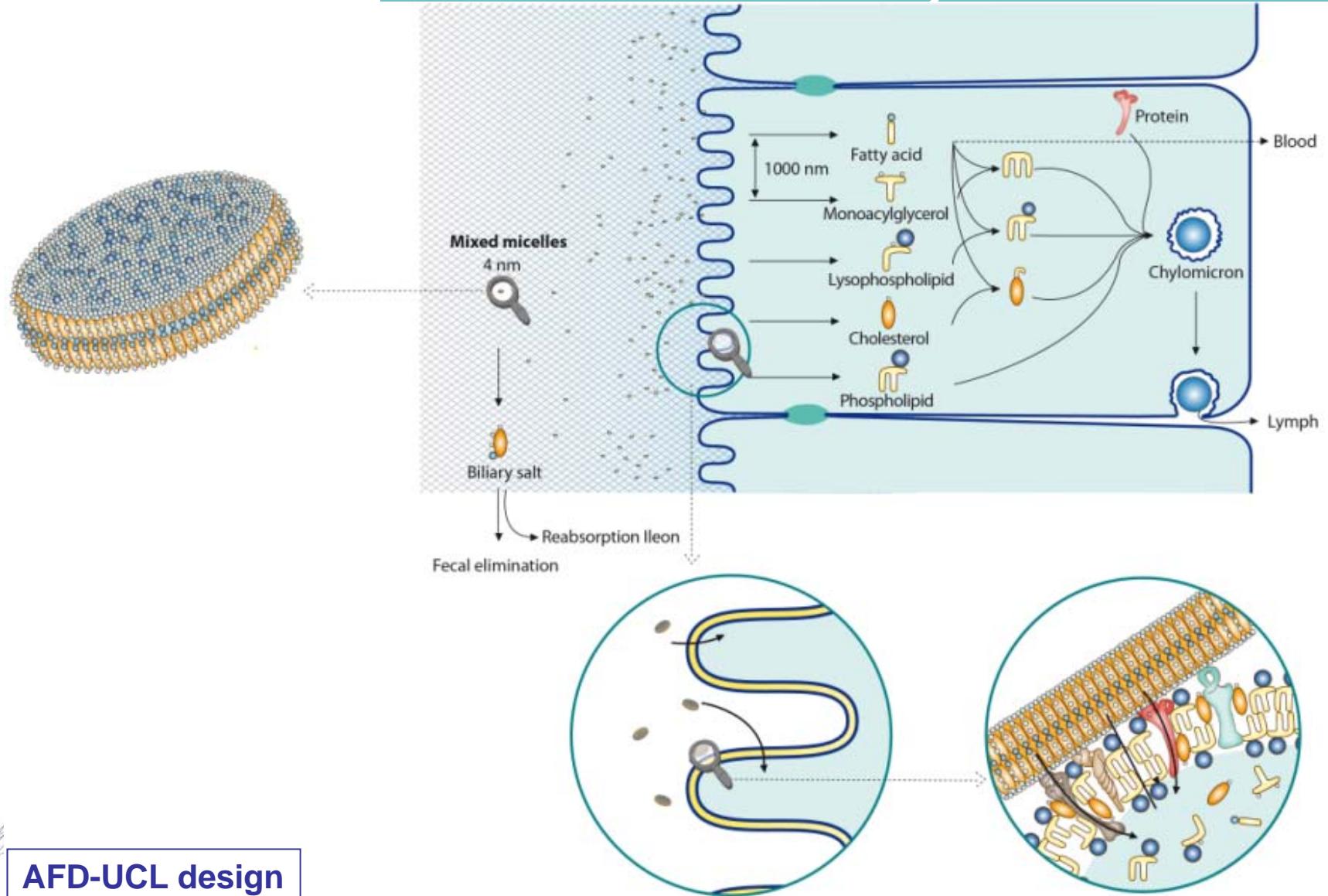


# Intestinal digestion, absorption, transport and intermediary metabolism of lipids

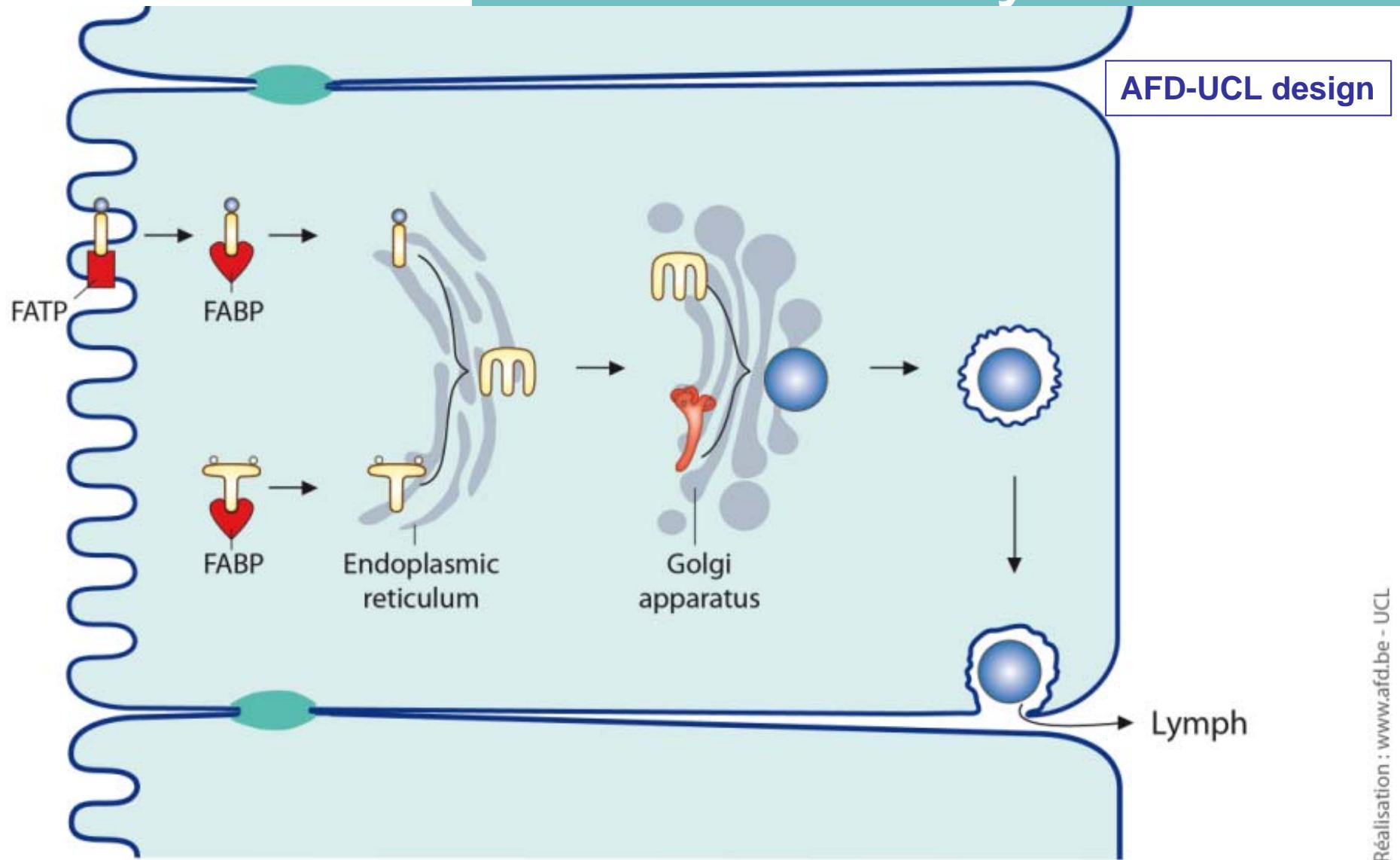
Veerle Fievez

Laboratory for Animal Nutrition and Animal Product Quality

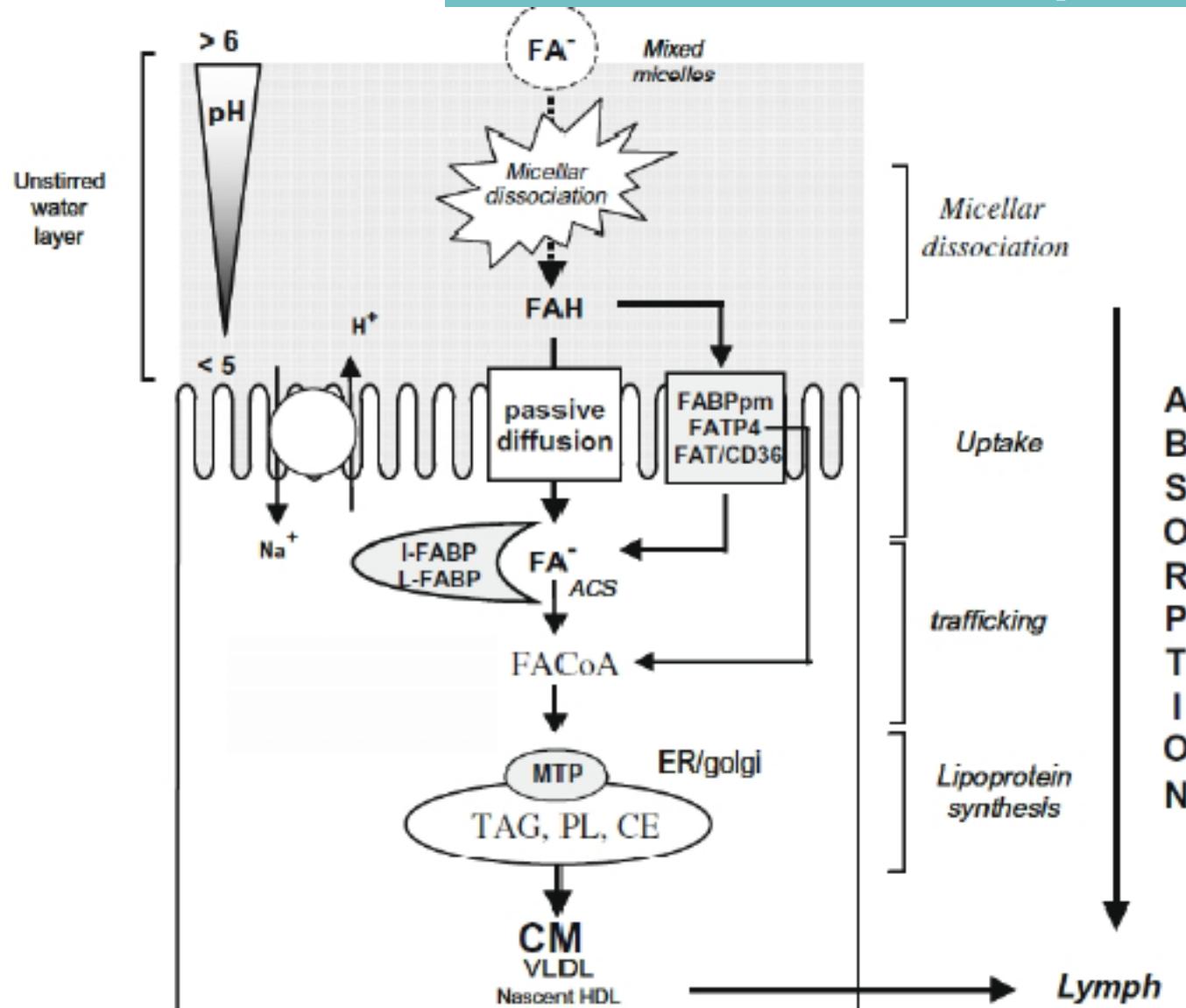
# Absorption of lipids at the enterocyte level



# Absorption of lipids at the enterocyte level



# Summary – digestion & absorption





# Intestinal digestion, absorption, transport and intermediary metabolism of lipids

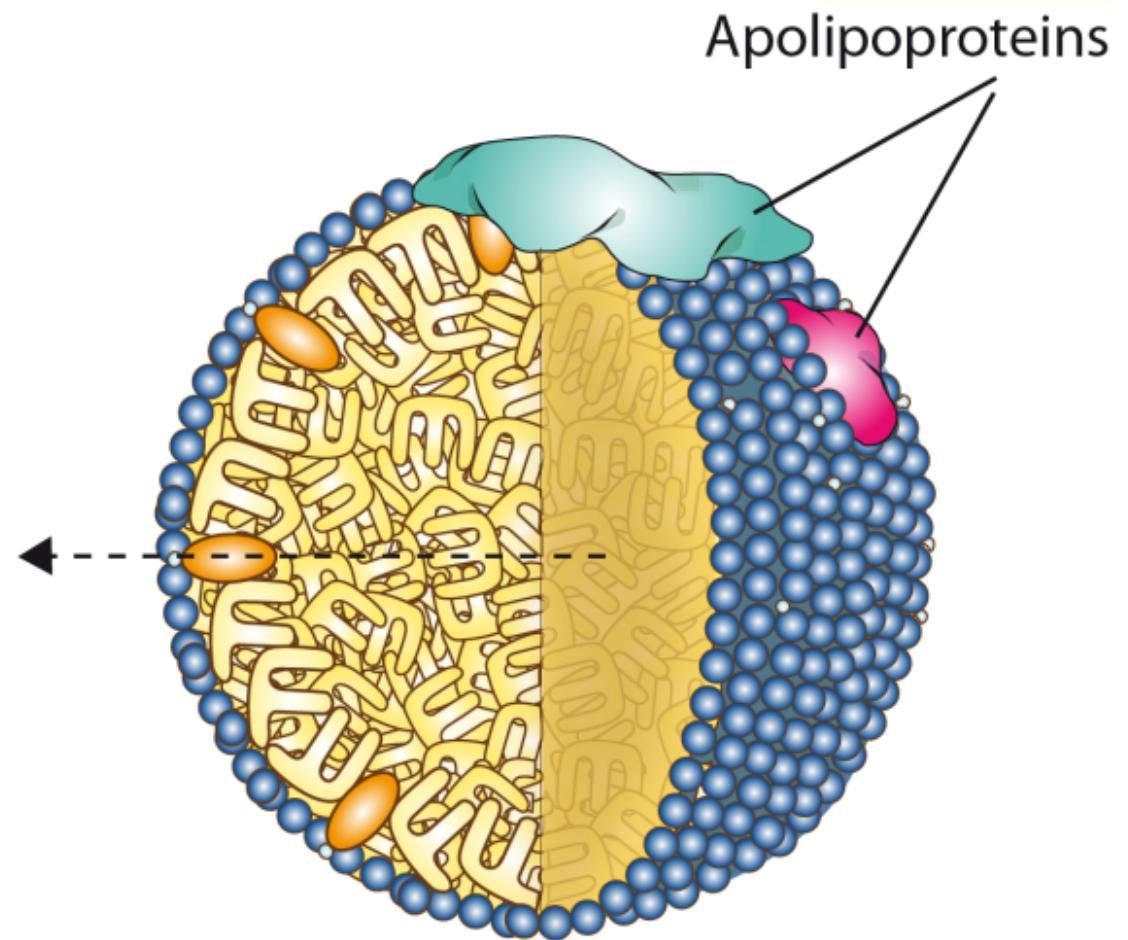
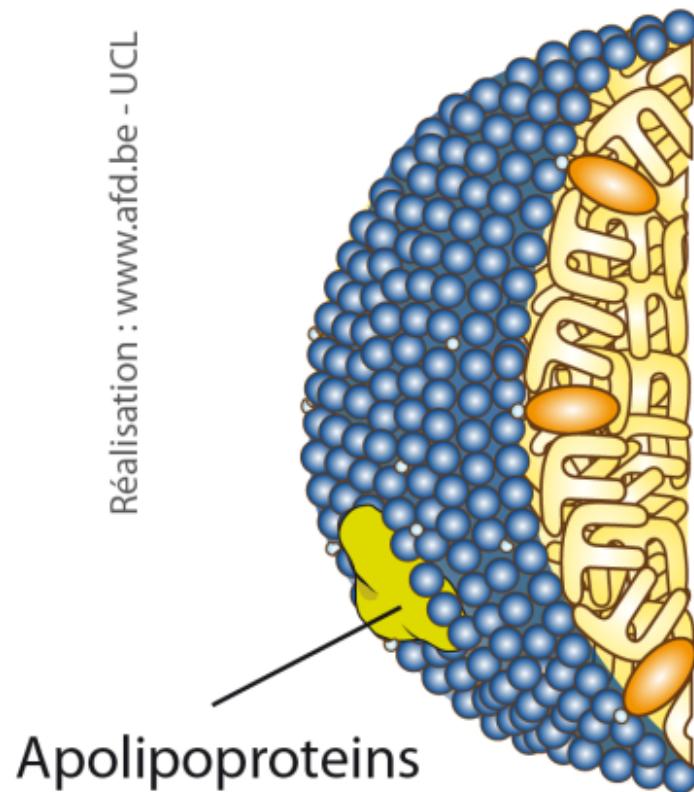
Veerle Fievez

Laboratory for Animal Nutrition and Animal Product Quality

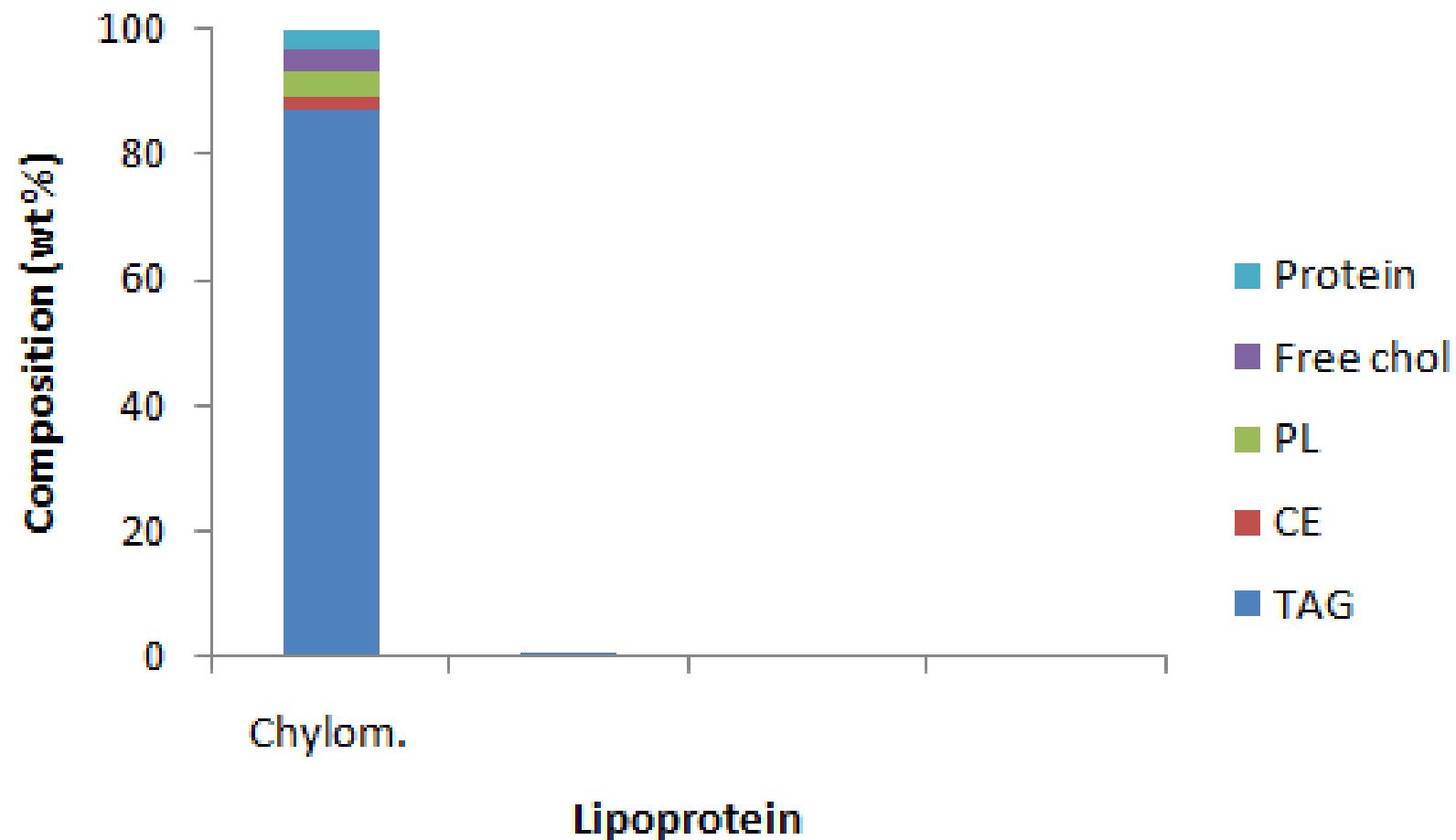
# General structure of a chylomicron

AFD-UCL design

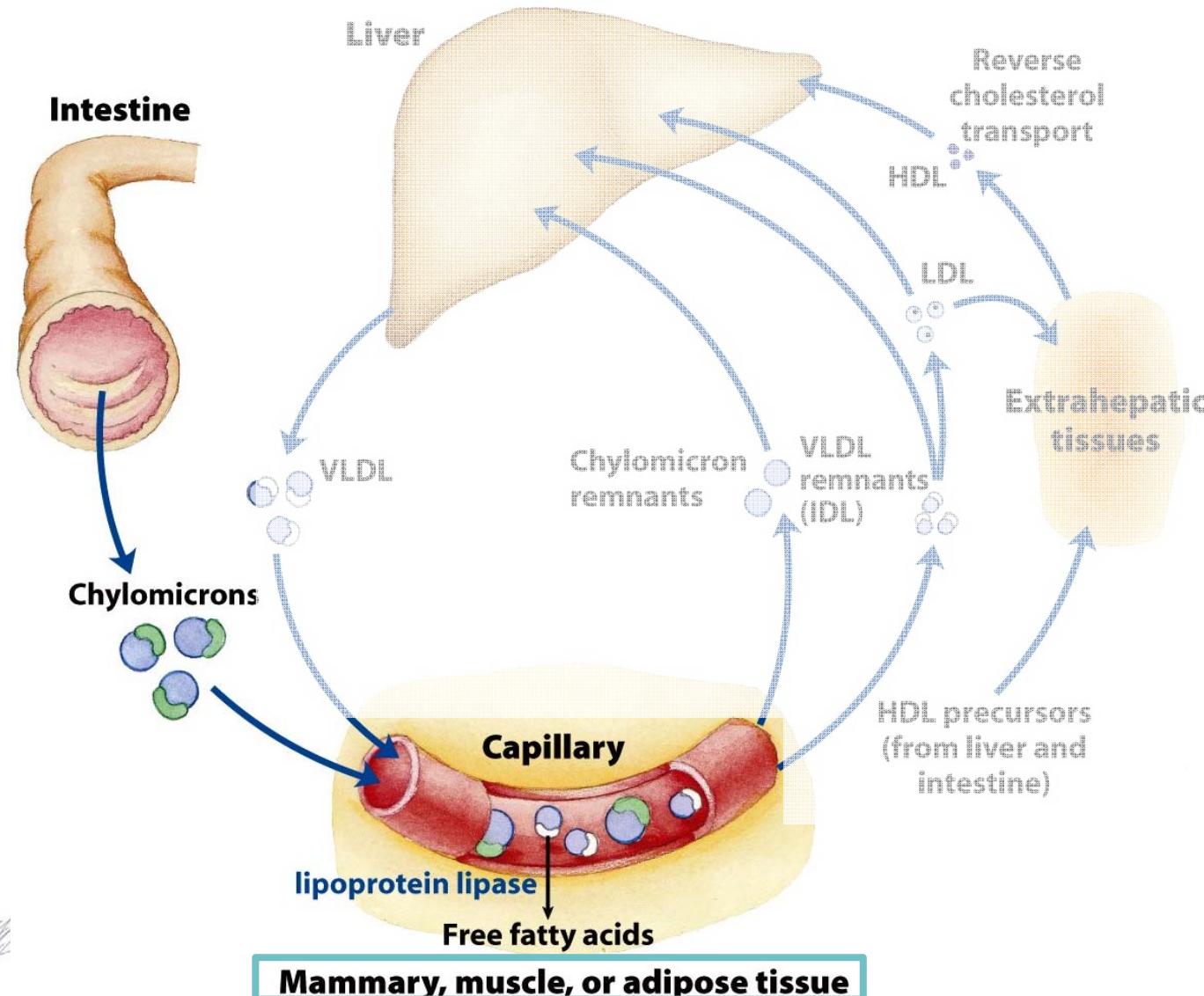
Réalisation : [www.afd.be - UCL](http://www.afd.be - UCL)



# Lipid classes in chylomicrons



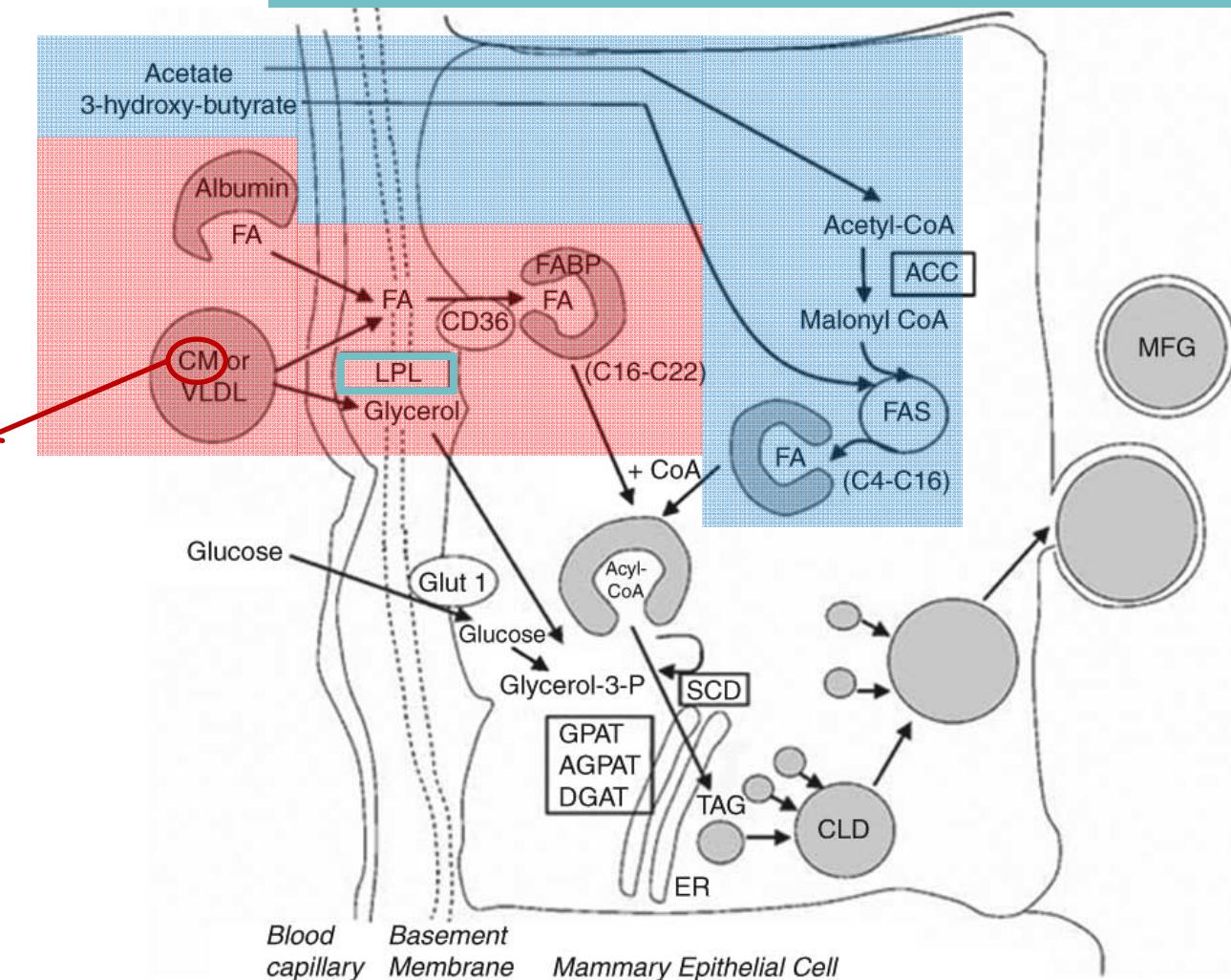
# Chylomicrons to extrahepatic tissues before reaching the liver



# Transfer to mammary gland

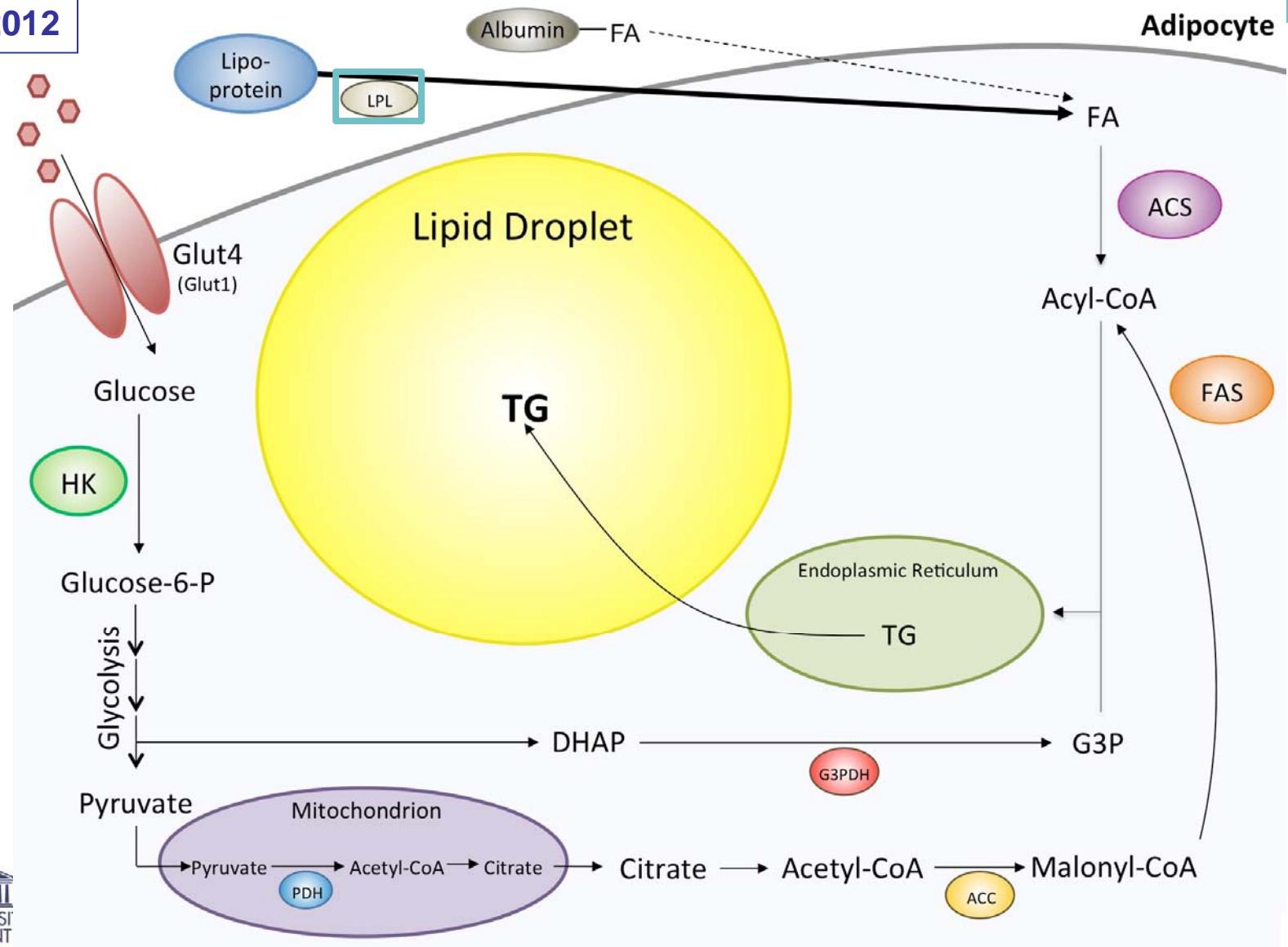
*De novo synthesis*

Chylomicrons – from intestinal absorption

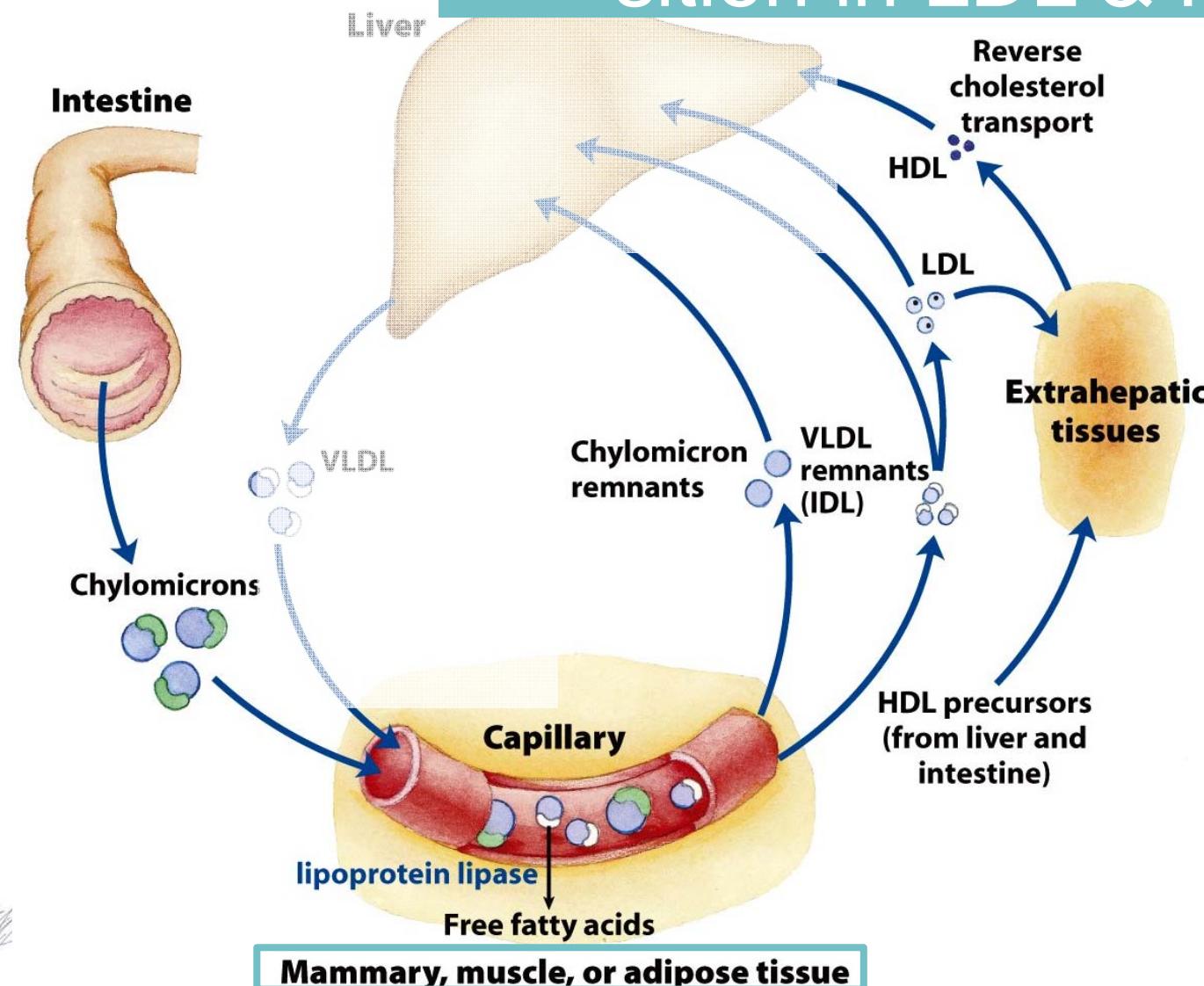


# Transfer to adipose tissue

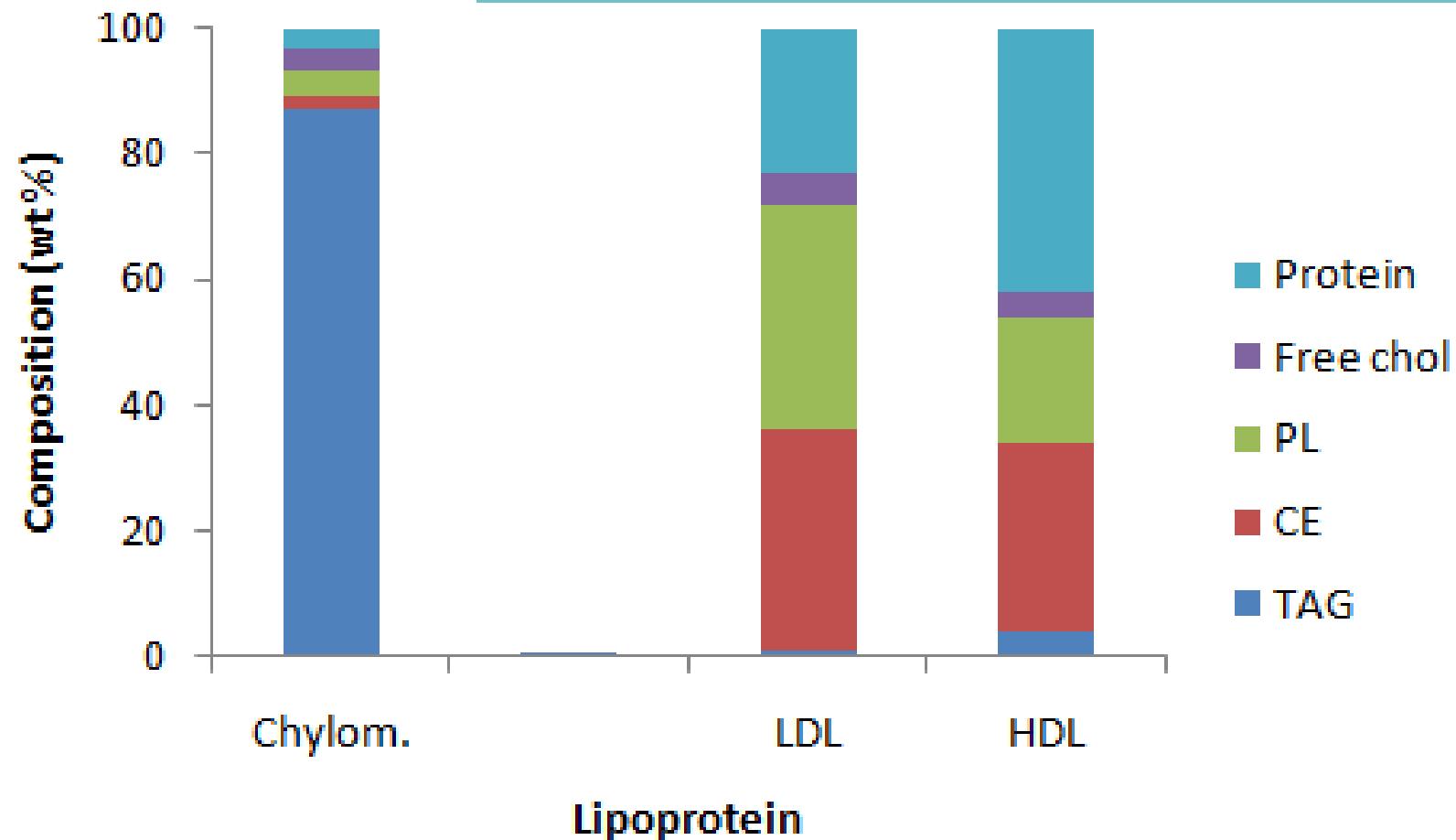
Bourez, 2012



# Preference of LPL for TAG changes lipid class composition in LDL & HDL

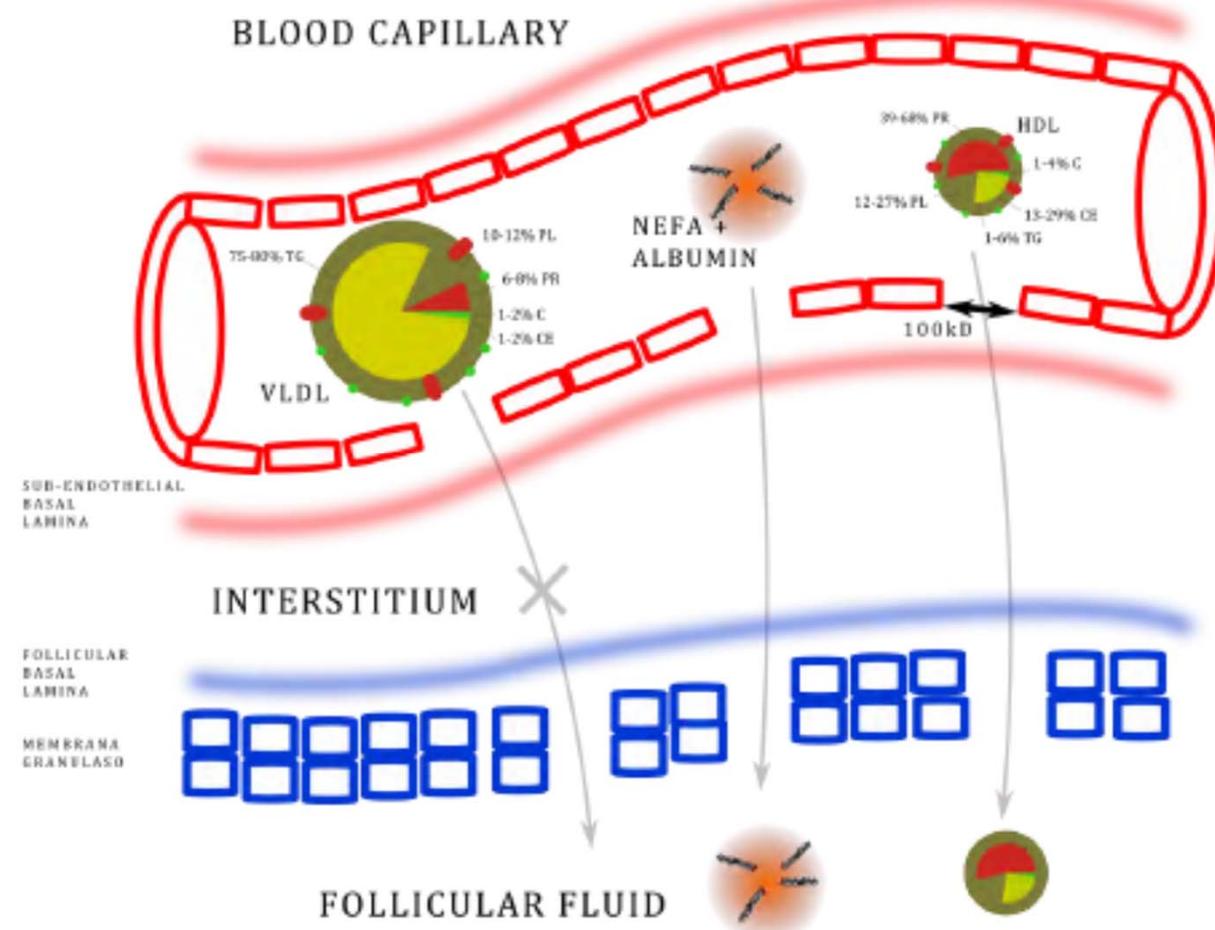


# Preference of LPL for TAG changes lipid class composition in LDL & HDL

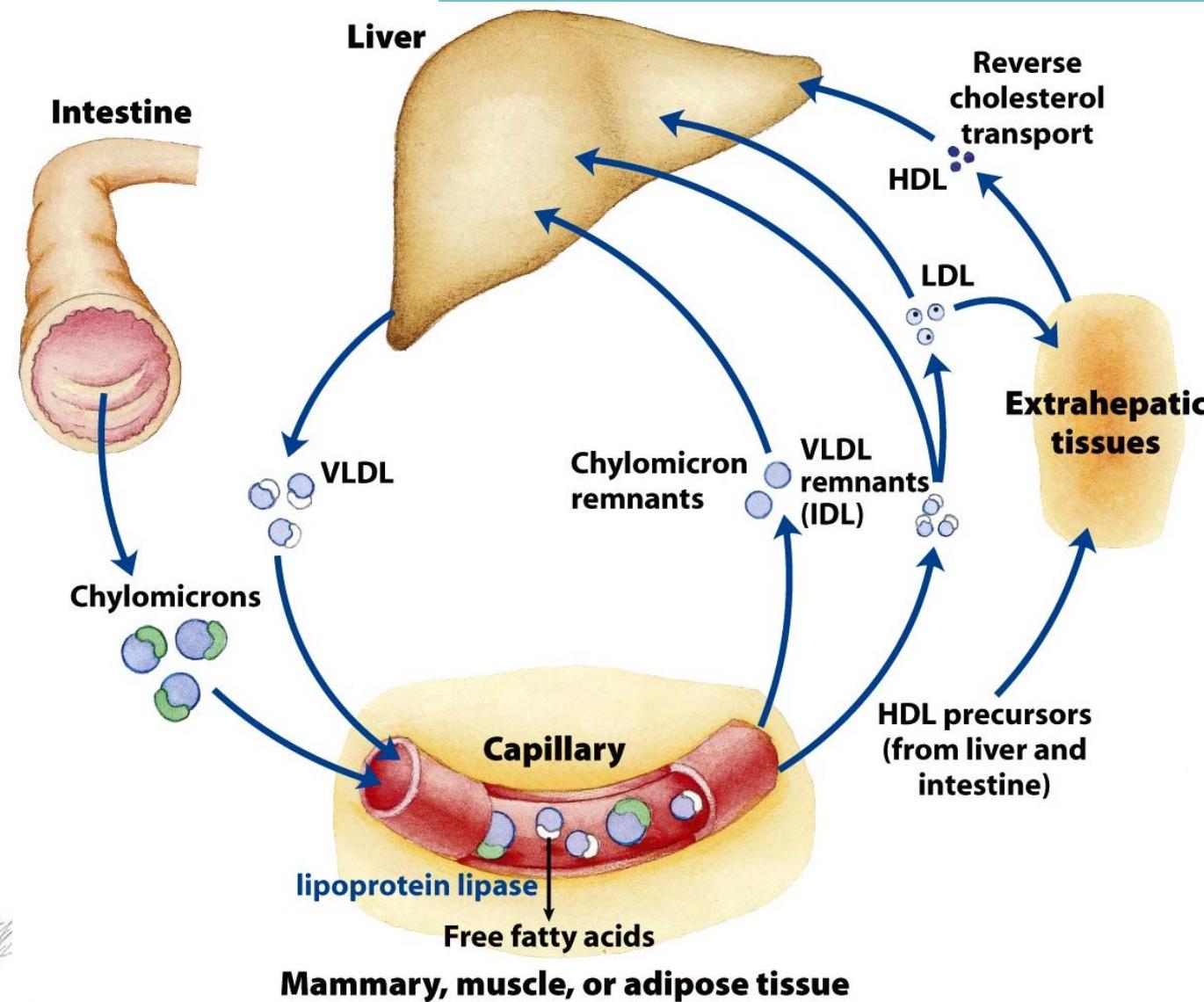


From Shingfield et al. 2010 Animal 4: 1140;  
after Bernard et al. 2008. J Dairy Sci 92: 6083

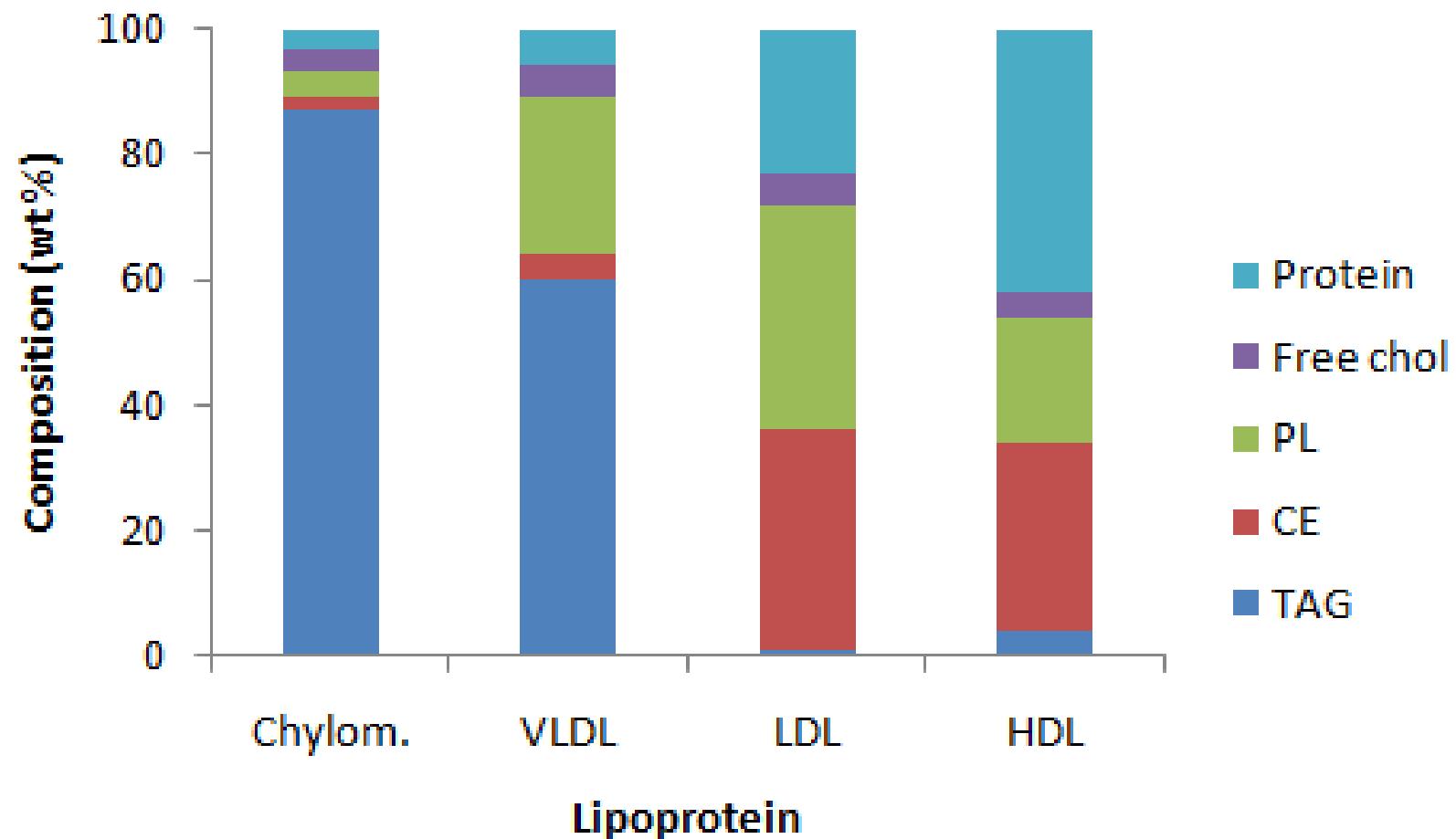
# Transfer to follicular fluid



# Liver: main source of VLDL



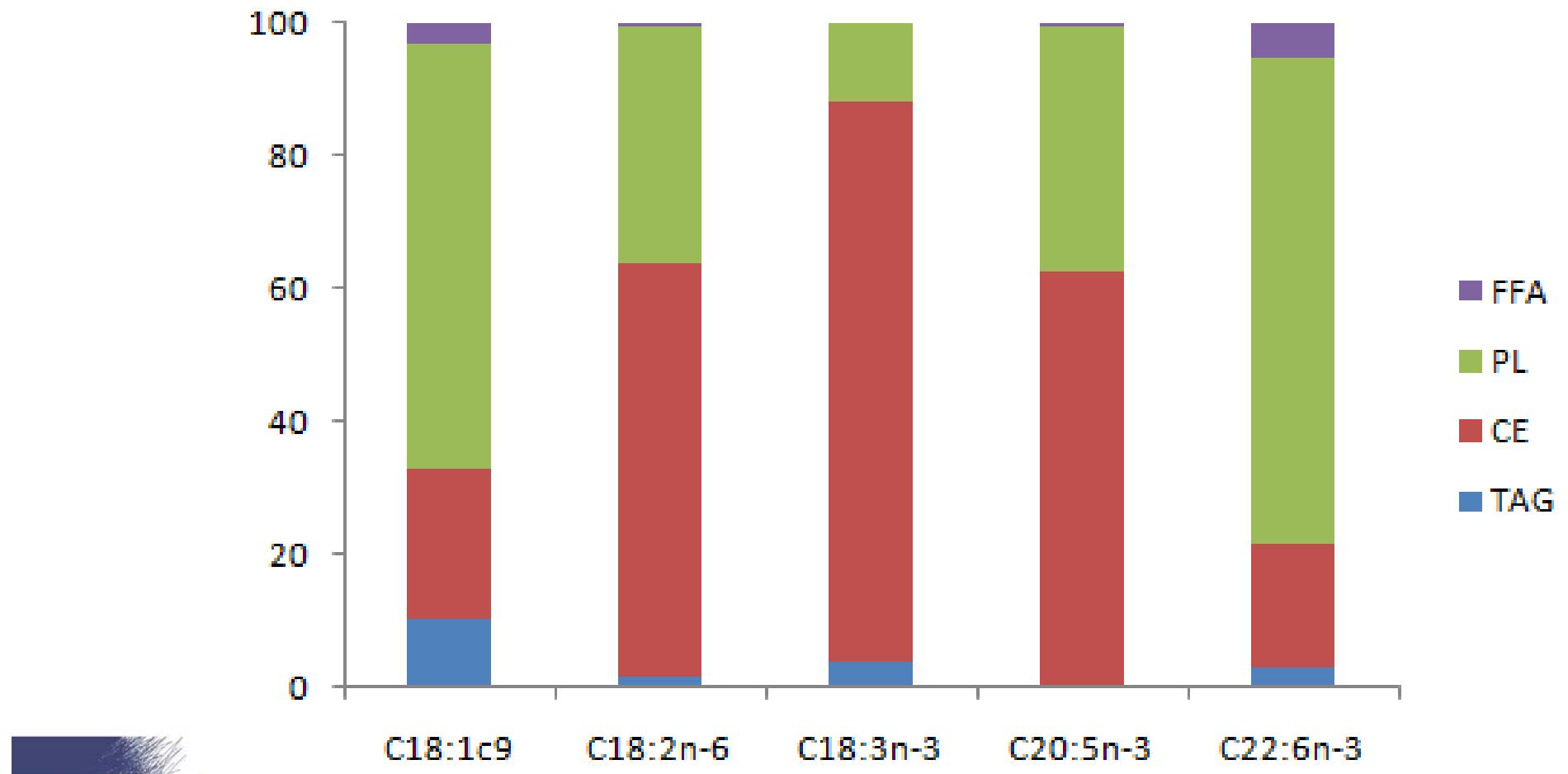
# Lipid classes in lipoproteins



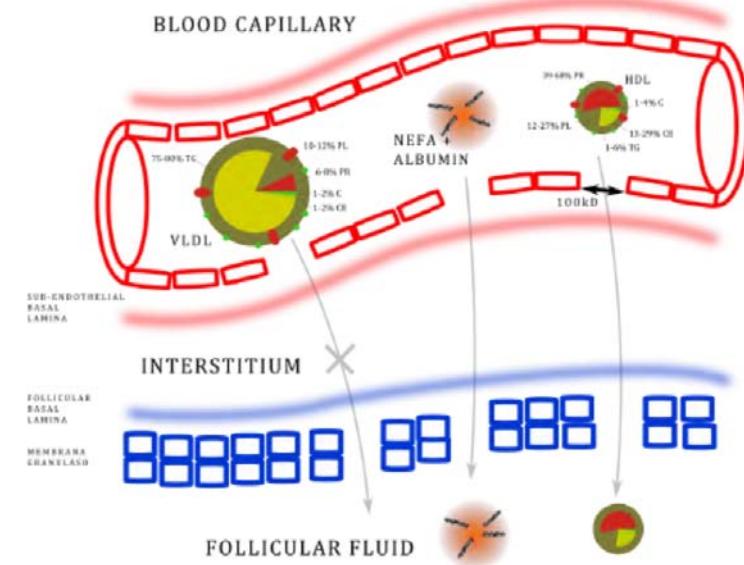
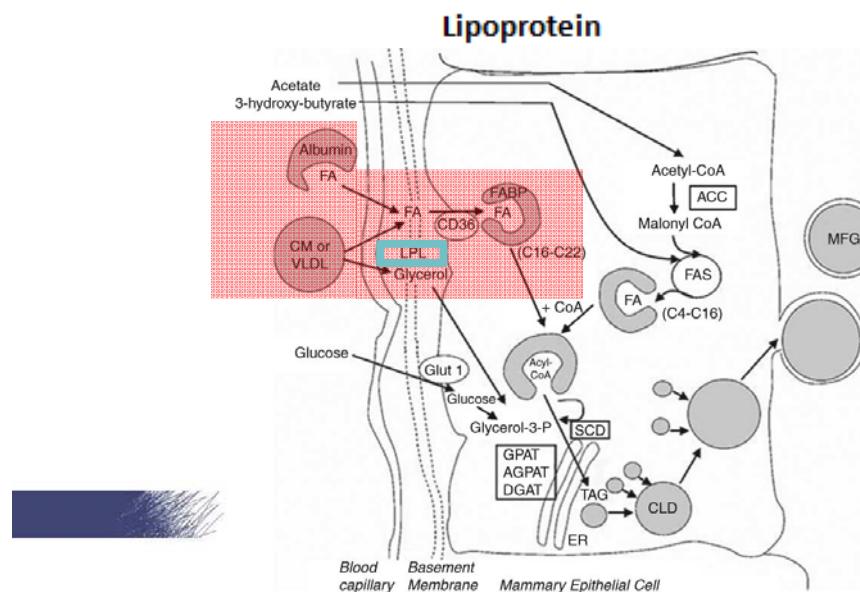
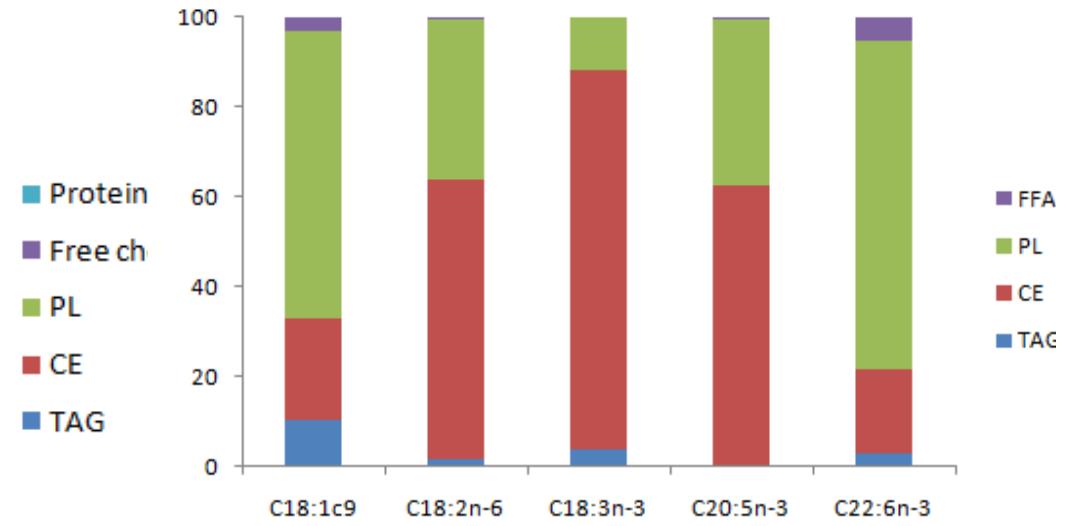
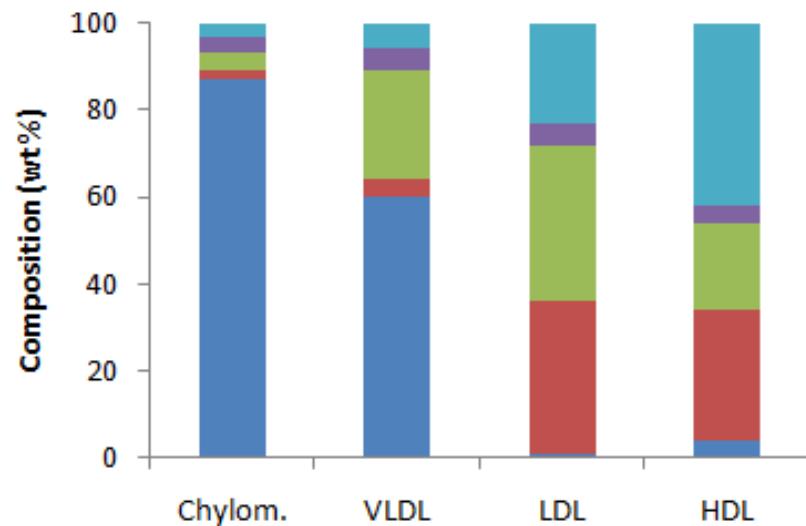
# Lipid classes differ in FA composition

Offer et al. 2001. Anim Sci 73, 523. (EPA & DHA)

Loor et al. 2002. Anim Res 51, 119(C18:1c9, C18:2n-6 & C18:3n-3)



# Differences in transfer efficiency due to preferential incorporation in specific lipid classes



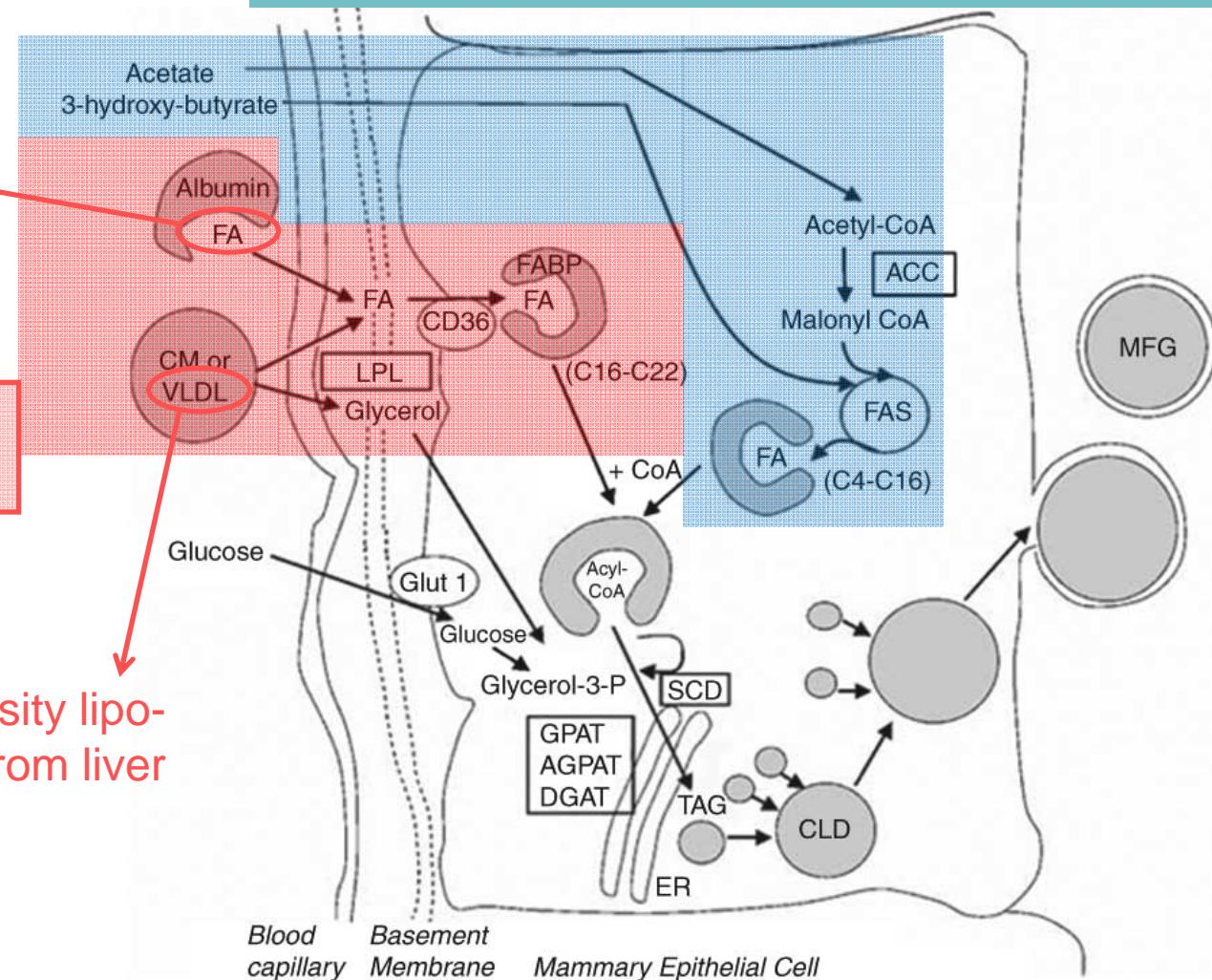
# Transfer to mammary gland

*De novo synthesis*

Non-esterified FA –  
from adipose tissue

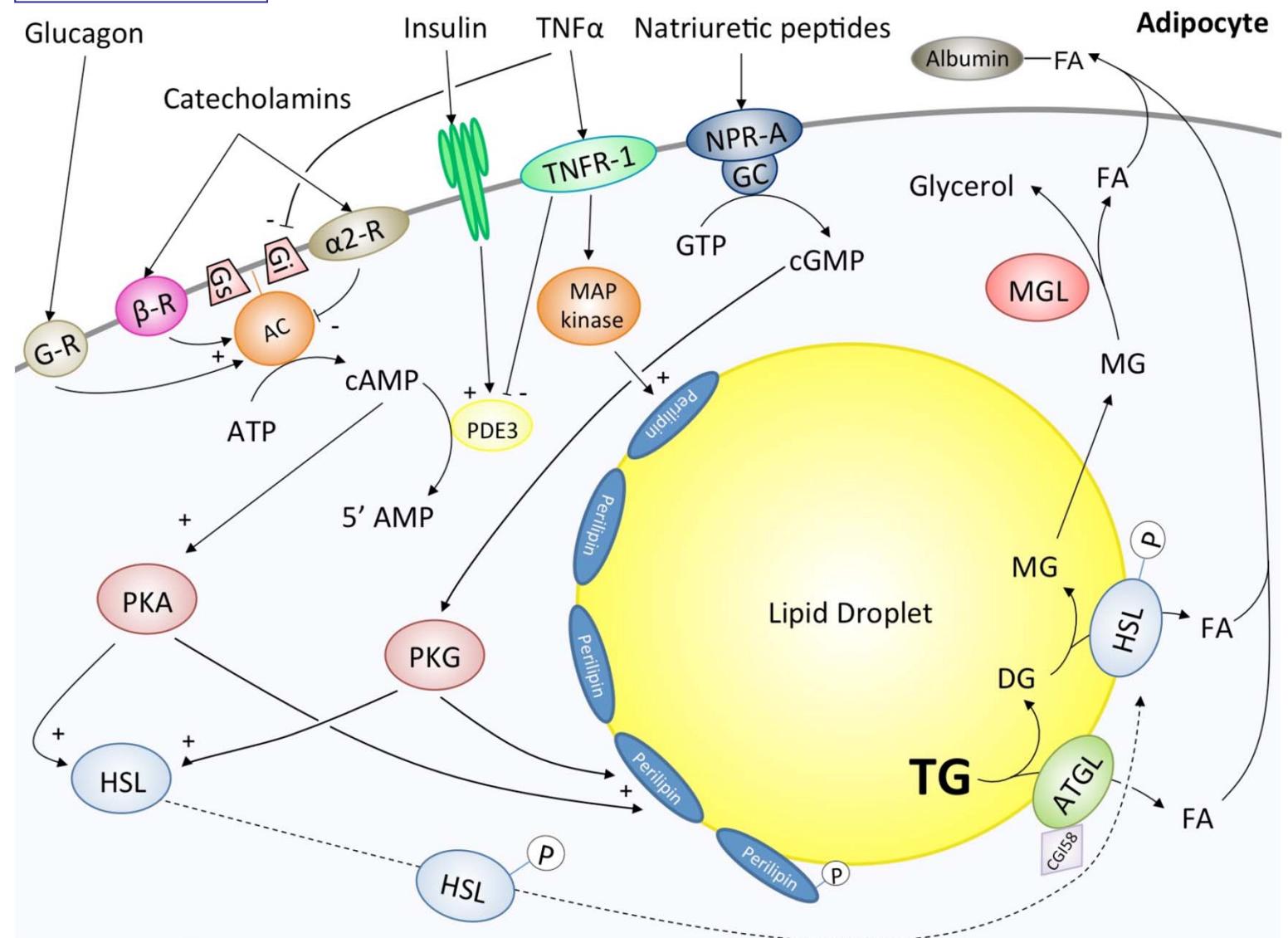
Important contribution  
during NEB !

Very low density lipo-  
protein – from liver



# Release from adipose tissue

Bourez, 2012

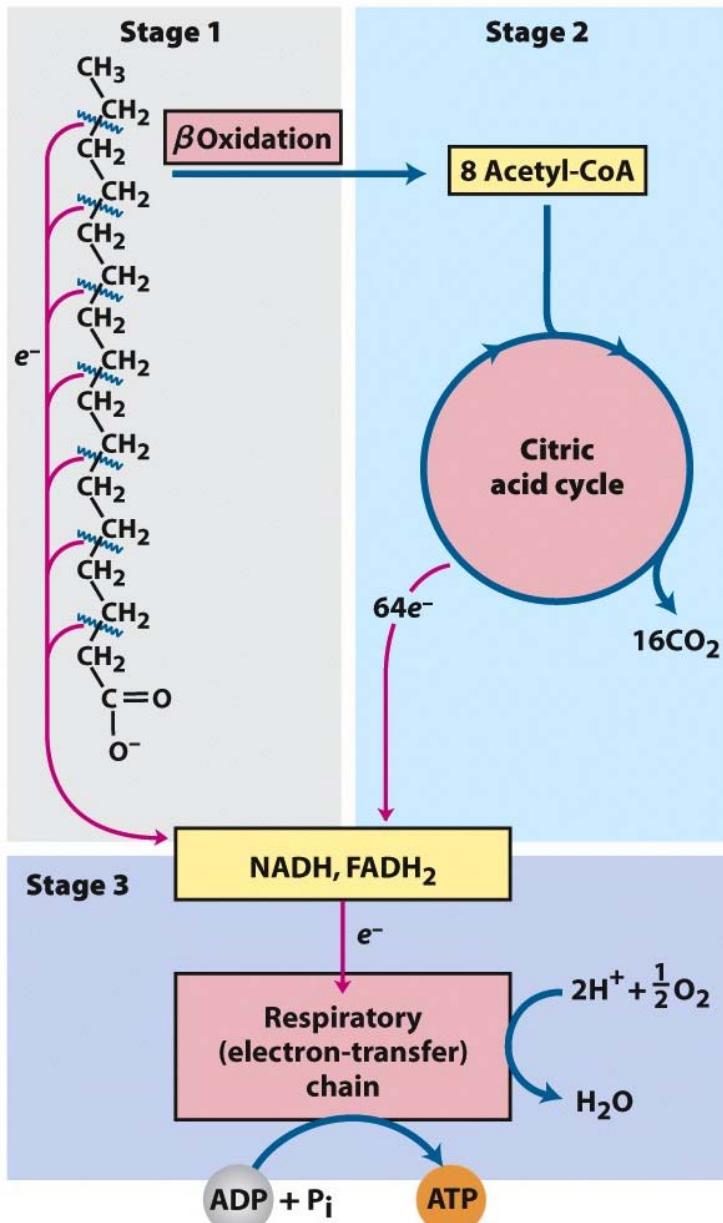




# Intestinal digestion, absorption, transport and intermediary metabolism of lipids

Veerle Fievez

Laboratory for Animal Nutrition and Animal Product Quality



# Beta-oxidation of fatty acids

Nelson & Cox, 2005

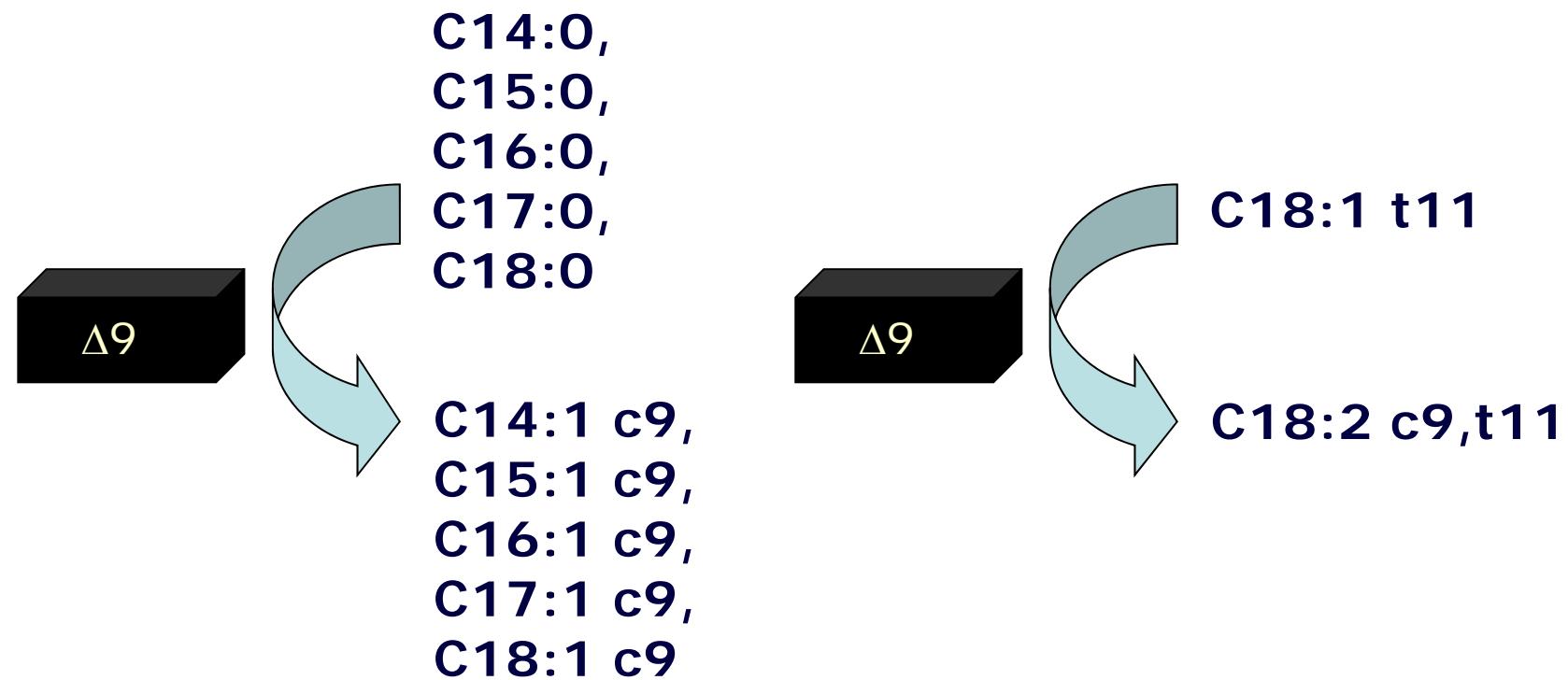
- ~ 1.5 ATP produced from an FADH<sub>2</sub>
- ~ 2.5 ATP produced from an NADH

Where ?  
All target cells



Where ? mammary gland,  
adipose tissue, intramuscu-  
lar fat, small intestine,...

# Desaturation of SFA & MUFA



Where ? Particularly  
phospholipids (e.g. small  
intestine, intramuscular fat)

# Elongation & desaturation of EFA

**18:2n-6 (LA)**



**18:3n-6**



**20:3n-6**

**20:4n-6 (AA)**

**22:4n-6**

**24:4n-6**

**24:5n-6**

**22:5n-6**

***fads2***

***Elovl5***

***fads1***

***Elovl2/Elovl5***

***Elovl2***

***fads2***

**$\beta$ -oxydation**

**18:3n-3 (ALA)**



**18:4n-3**



**20:4n-3**

**20:5n-3 (EPA)**

**22:5n-3**

**24:5n-3**

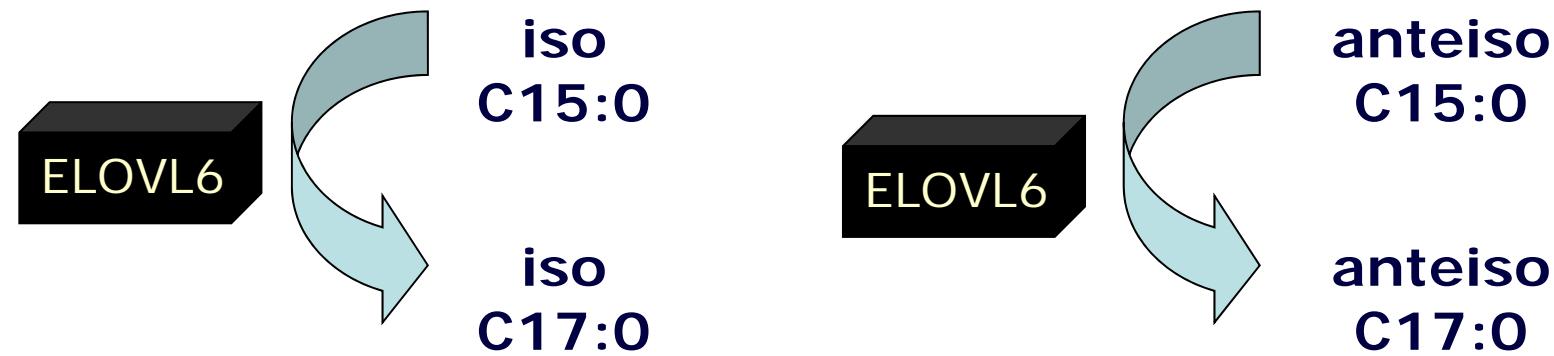
**24:6n-3**

**22:6n-3 (DHA)**



Where ? small intestine,  
mammary gland ?, adipose  
tissue ?, intramuscular fat ?

# Desaturation of SFA & MUFA



Vlaeminck et al. 2015. J. Dairy Sci. 98, 4829-4840

Where ? small intestine,  
mammary gland

# Elongation of other fatty acids

18:2n-6 (LA)



18:3n-6



20:3n-6

20:4n-6 (AA)

22:4n-6

24:4n-6

24:5n-6

22:5n-6

*fads2*

*Elovl5*

*fads1*

*Elovl2/Elovl5*

*Elovl2*

*fads2*

18:3n-3 (ALA)



18:4n-3



20:4n-3

20:5n-3 (EPA)

22:5n-3

24:5n-3

*β-oxydation*

22:6n-3 (DHA)



# Overview

Rumen metabolism	<ul style="list-style-type: none"><li>• Progress in identification of pathways &amp; intermediates</li></ul>
Digestion & absorption	<ul style="list-style-type: none"><li>• Micellar dissociation</li><li>• Uptake &amp; trafficking</li><li>• Lipoprotein synthesis</li></ul>
Transport	<ul style="list-style-type: none"><li>• Chylomicrons (intestine), VLDL (liver), LDL &amp; HDL</li><li>• Specificity of LPL for TAG</li><li>• Lipid classes differ in fatty acid composition</li></ul>
Metabolism	<ul style="list-style-type: none"><li>• Desaturation &amp; elongation</li><li>• Small intestine &gt; intramuscular fat &gt; adipose tissue &gt; mammary gland</li></ul>