



INFLUENCE OF SOY OIL SOURCE AND SUPPLEMENTATION OF THE DIET WITH VITAMIN E ON PHOSPHOLIPID FATTY ACID PROFILES OF THE EGG YOLK

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ABSTRACT

An experiment (**Exp.**) was conducted to determine the influence of refined soybean oil (**SBO**), recycled soybean oil (**RSO**), and acidulated soybean oil soapstocks (**ASO**) and the effects of inclusion of vitamin E in diets containing 3.5% of these soy oils on yolk phospholipid fatty acid (**PLFA**) profiles of laying hens from 44 to 56 wks of age. In in this Exp. there were 6 treatments arranged factorially with 3 oil sources (SBO, RSO, and ASO), and two levels of vitamin E (0 vs. 250 mg/kg). Each diet was replicated 4 times and the experiment unit was formed by 5 hens caged together. The yolk PLFA profiles of the 3 experimental oils were determined in a mixture of 5 yolks from each cage as a replicate per treatment. The soy oil source did not affect the FA profile of the PL. The saturated FA (**SFA**) increased by vitamin E supplementation while polyunsaturated FA to SFA ratio was decreased (P<0.05). Results showed the fatty acid profiles of the yolk phospholipid were hardly changed by soy oil source or vitamin E supplementation.

Keywords: soy oil sources, vitamin E, yolk phospholipid, fatty acid profiles



