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INFLUENCE OF FAT SOURCE AND SUPPLEMENTATION OF THE DIET WITH VITAMIN E ON YOLK PHOSPHOLIPID FRACTIONS AND POSITIONAL FATTY ACID PROFILES OF 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 fractions and positional fatty acid profiles. 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). Results showed the soy oil source and vitamin E supplementation affected the content and positional FA profile of the PL fractions.
Keywords: soy oil sources, vitamin E, yolk phospholipid fraction, positional fatty acid profiles