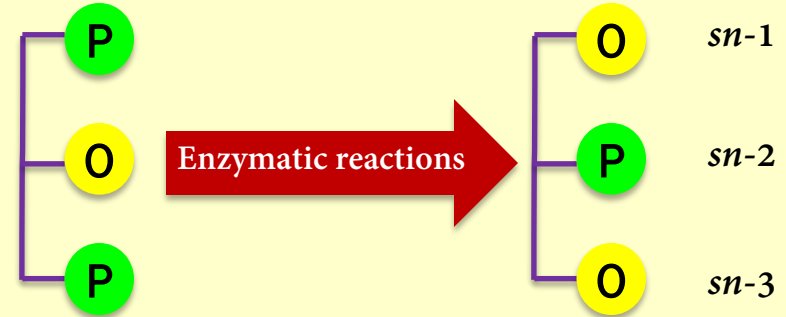


Structured Lipids for Infant Nutrition

Enzymatic modification of vegetable, fish, and/or microbial oils to mimic the unique structure of human milk fat

A high level of palmitic acid in the middle position (*sn*-2) of the triacylglycerol structure enables optimized uptake of calcium, fat, and energy

DHA (docosahexaenoic acid) and ARA (arachidonic acid), which are critical for the development of the retina and brain, are being incorporated into the triacylglycerol backbone for optimal infant nutrition and health



Vegetable oils

Human milk fat analogues

P Palmitic acid

O Oleic acid

