

content is determined by a periodate-chromotropic acid method of analysis for glycerol (5). Standard solutions of triglyceride, triolein/tripalmitin (2:1 w/w), containing 25, 50, and 75 μg are subjected to the entire procedure with each run. Recoveries of these standards have averaged 96%. Results of analyses of serum samples by the thin-layer procedure and a modified Carlson (5) procedure are given in Table I. The triglyceride levels obtained by the thin-layer procedure averaged 19% lower than those found by the modified Carlson (5) method. Experiments with model compounds showed that the modified Carlson (5) procedure determines total glycerides. Further experiments are in progress to determine whether the lower values obtained by the thin-layer procedure are due to the specificity of this method for triglyceride.

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Dietary Myristate and Plasma Cholesterol Concentration

IN A RECENT COMMUNICATION Hegsted et al. (1) reported that the elevated serum cholesterol concentration effected by dietary saturated fats is due mainly to their myristic acid content. Also, it has been found by us that the ingestion by pigs of a triglyceride made

up of myristic and lauric acids resulted in elevated incorporation of labeled acetate into liver and plasma cholesterol and bile sterols (2).

During a study in this laboratory in which the cholesterogenic and lipogenic responses to a series of simple triglycerides were determined (3), the plasma cholesterol concentrations were assayed but not reported. Previously unpublished data from that study (Table I) are herein presented in support of the observations (1,2) of the outstanding effects of myristic acid. The high plasma cholesterol response to dietary trimyristin is manifest.

The details of the experiment were given in the original publication (3). In brief the simple triglycerides were fed for two weeks to 200 g male rats as 10% or 30% of a semisynthetic diet, and plasma cholesterol assays were made (4).

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TABLE I
Cholesterol concentration in blood plasma of 200 gram rats fed various fats as 30% or 10% of their diets for two weeks

| Diet | Plasma Cholesterol mg/100 ml | Diet | Plasma Cholesterol mg/100 ml |
|-----------------|---------------------------------|---------------------|---------------------------------|
| Basal | 99 | 30% Trimyristin | 158 |
| | 99 | | 122 |
| | 112 | | 129 |
| | 103 | | 177 |
| Average | 103 | Average | 149 |
| 30% Tributyrin | 75 | 30% Tripalmitin | 86 |
| | 70 | | 97 |
| | 73 | | 90 |
| | 73 | | 117 |
| Average | 73 | Average | 98 |
| 30% Tricaprylin | 105 | 10% Triolein | 112 |
| | 102 | | 102 |
| | 105 | | 112 |
| | 108 | Average | 109 |
| Average | 105 | 30% Trilinolein | 120 |
| 30% Tricaproin | 89 | | 112 |
| | 80 | | 93 |
| | 85 | | 81 |
| | 89 | Average | 102 |
| | 89 | 30% Palmitoyl-olein | 129 |
| Average | 86 | | 138 |
| 30% Tricaprin | 93 | (1:2 mole ratio) | 141 |
| | 89 | | 116 |
| | 96 | | 118 |
| | 95 | Average | 120 |
| Average | 93 | 10% Safflower oil | 134 |
| 10% Trilaurin | 96 | | 112 |
| | 116 | | 129 |
| | 118 | Average | 125 |
| Average | 110 | | |

• Addendum

JAOCS **42**, 775, 1965, R. J. VanderWal: "Semi-quantitative Structural Analysis of Fats by Thin-Layer Chromatography of the Allyl Esters of the Products of vonRudloff Oxidation."

In section II, Paragraph 3, a small but important

step was omitted. After the volume is reduced, and prior to extraction with chloroform, the mixture is acidified by addition of 1 ml of concentrated hydrochloric acid in 4 ml of water.