Proceedings of the AOCS Short Course on

Polyuncatured Forty Acids cod Ficosonoids

Edited by W.E.M. Lands



American Oil Chemists' Society

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American Oil Chemists' Society
Champaign, Illinois

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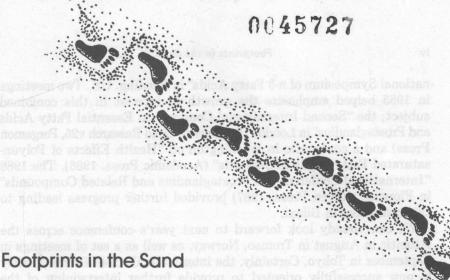
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looking back can sometimes be a good way to prepare to look forward. The intertwining of knowledge on polyunsaturated fatty acids and eicosanoids lay neglected for decades after the separate, but nearly simultaneous, discoveries of essential fatty acids and prostaglandins over fifty years ago. The separate study of these two phenomena continued even after the revolutionary recognition in 1965 that the n-6 fatty acid, arachidonate, was converted to prostaglandins. As the fiftieth anniversary of the discovery of essential fatty acids approached, there was an explosive advance within a few years in recognizing the structure and biogenesis of thromboxane, prostacyclin and leukotriene. Then the nutritional sources of these powerful mediators of so many pathophysiological events could no longer be ignored.

In 1979, plans were initiated for international meetings to bring together biochemists, physiologists, pharmacologists and nutritionists to examine the intertwining of information on dietary fats and the eicosanoids (which include prostaglandins, thromboxanes, leukotrienes, and other related twenty-carbon derivatives). In 1980, there was the 13th Miles International Symposium in Baltimore, which examined "Nutritional Factors: Modulating Effects on Metabolic Processes" (Raven Press: 1981), and the Golden Jubilee International Congress on Essential Fatty Acids and Prostaglandins in Minneapolis (Progress in Lipid Research v20, Pergamon Press; 1982). Then an alternating trans-Atlantic tradition began to evolve with a meeting in 1981 in London examining the "Nutritional Evaluation of Long-Chain Fatty Acids in Fish Oil" (Academic Press; 1982). The topic was then developed at the "Winter Prostaglandin Conference" in Keystone in 1983 and in the 1984 "International Symposium of n-3 Fatty Acids" in Reading, UK. Two meetings in 1985 helped emphasize the growth in interest in this combined subject; the "Second International Congress on Essential Fatty Acids and Prostaglandins" in London (Progress in Lipid Research v25, Pergamon Press) and a conference in Washington on "Health Effects of Polyunsaturated Fatty Acids in Seafoods" (Academic Press, 1986). The 1986 "International Conference on Prostaglandins and Related Compounds" in Florence (Raven Press, 1987) provided further progress leading to this conference in Biloxi.

We can already look forward to next year's conference across the Atlantic in August in Tromso, Norway, as well as a set of meetings in September in Tokyo. Certainly, the international scientific community is now successfully oriented to provide further intertwining of the topics of polyunsaturated fatty acids and eicosanoids in relation to health and disease. We assembled in Biloxi to help fuse these previously separate areas of knowledge into a deeper understanding of the impact that our daily foods have upon our lives. In this lovely resort by the shore of the Gulf, we reviewed our progress and left behind a record—like footprints in the sand.

An Overview

The table of contents indicates clearly where certain types of information is located so that readers may quickly find the material of interest to them. The purpose of this overview is to indicate some of the hopes that were in the minds of the organizers in assembling the impressive array of presentations at this meeting and my perception of the progress attained.

The six major divisions of the proceedings have evolved steadily over the past few years with cardiovascular events leading the way. From earlier meetings and recent papers, we knew that a lot of new data were being developed on the dose and duration of n-3 supplementation that could decrease some risk factors. The strong response from planners and participants on this and other topics forced us to restrict all plenary speakers to twenty minutes and have many outstanding contributions as poster sessions. Participants will recognize that the several plenary talks on new clinical aspects that "spilled over" into Sunday morning are now placed under the appropriate section.

The two major features of cardiovascular pathophysiology in which the n-3/n-6 polyunsaturated fats have demonstrable roles are platelet function and plasma lipid levels. They were examined in Sessions I and II, respectively. The speakers reaffirmed the ability of dietary HUFA (highly unsaturated fatty acids; 20- and 22-carbon polyunsaturated fatty acids) to diminish some of the parameters associated with cardiovascular pathology. Dr. Nordoy reintroduced the possibility of benefits of dietary n-3 PUFA (18-carbon polyunsaturated fatty acids), and Dr. Weiner reminded the participants of the cellular processes in the vascular wall that underlie the progressive onset of atherosclerosis. Collectively,

the speakers provided a balanced review of the limits of our current knowledge on the possible alteration of risk factors by altering the dietary ratios and abundances of the n-3 and n-6 fats.

Session III brought a deeper focus upon the cellular events associated with inflammatory processes so that participants could evaluate the impact of dietary fats upon these eicosanoid-mediated events. This area of research has shown a dramatic increase in results available for review and of investigators committed to developing further information. The complicated interplay of eicosanoid and cytokine mediators that sustain immune-inflammatory processes makes it certain that this field will provide a large amount of new insight into the impact of dietary fats upon a wide range of hyperreactive responses. The collective information from plenary and poster sessions gave less clear evidence that immediate direct benefits might be obtained from increasing the n-3/n-6 ratio in the diet, and much more research will be needed before a consensus can be reached. In fact, the diversity of cells and mediators in immune-inflammatory processes may give us many apparently contradictory clues until a better understanding of the rate-limiting reactions evolves. The results don't tell us exactly what effect may come from altered n-3/n-6 ratios, but they do suggest that effects surely can occur.

The features of membrane turnover that were discussed in Session IV helped illustrate the limits in our knowledge of the elongation/desaturation reactions as well as the reactions that synthesize and hydrolyze the membrane glycerolipids. The present knowledge of these steps does not let us predict clearly the consequence of ingesting PUFA and HUFA of varied n-3/n-6 ratios. This area is now showing signs of a renaissance after more than of a decade of near neglect in which a few lonely pioneers pushed on with little company. More research on these aspects should certainly be important to the organizations interested in the ways that our foods affect our health.

Cancer was discussed in Session V that was chaired by two distinguished pioneers in the study of the relative impact of dietary n-3 fats. Drs. Carroll and Karmali have been the mainstay of many previous conferences, presenting data that led many other investigators to go further. The speakers gave ample evidence that this aspect of nutritional modification of disease processes was now firmly established, and that future symposia can be expected to include more results of the modification of tumor development and metastasis by altered ratios of n-3 and n-6 fats in the diet.

Session VI discussed development and the possible special role of n-3 HUFA in neural events. The effect of n-3/n-6 ratios upon the duration of

pregnancy helped emphasize perinatal concerns. Those concerns, in turn, brought attention to the requirements of rapidly developing neural tissue. The high content of 22:6n-3 in brain lipids and retina raises a serious question of its "essentiality" for proper functioning of conductive tissues (and perhaps others). Some very creative approaches were described that are certain to be followed by other researchers in the near future. Because the topic has been neglected for decades, the session could not reach final answers, but rather it pointed the ways in which investigators might go to discover new insights into the roles of PUFA and HUFA. The n-3 HUFA may have some role that does not involve eicosanoids (and may even be met partially by n-6 HUFA). Future meetings are certain to examine this question in more detail.

Finally, this overview of the conference would be incomplete without recognition of the people and organizations who ensured the success of the meeting. I greatly appreciate the compassionate clerical and typing assistance provided by Mike Mayo and Donna Latyik in Chicago and Mary Burke and the AOCS staff in Champaign. The pleasant arrangements for participants were made possible by generous contributions from the following organizations:

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We all wish you pleasure in reviewing the proceedings of our meeting in Biloxi, May 14-17, 1987.

William EM Lands

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