# Molecular Weight Distribution and Regioisomeric Structure of Triacylglycerols in Some Common Human Milk Substitutes

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**ABSTRACT:** Triacylglycerol (TAG) molecular weight distribution and regioisomeric structure of selected molecular weight species in human milk and in 32 human milk substitutes was determined. Negative ion chemical ionization mass spectrometry was used to determine the molecular weight distribution and collisionally induced dissociation tandem mass spectrometry applied to identify the sn-2 and sn-1/3 positions of fatty acids in TAG. The main molecular weight species of human milk TAG in decreasing order of abundance were 52:2, 52:3, 52:1, 54:3, 50:2, 50:1, 54:4, 48:1, 54:2, 48:2, 46:1, 52:4, and 50:3 (acyl carbon number/number of double bonds), constituting 83 mol% of total TAG molecular species. In human milk substitutes, the proportion of the corresponding molecular weight species varied from 33 to 87 mol%. The main TAG regioisomers within the molecular weight species 52:2, 52:3, and 50:1 in human milk were 18:1-16:0-18:1 (83 mol%), 18:1-16:0-18:2 (83 mol%), and 18:1-16:0-16:0 (80 mol%), respectively. In human milk substitutes, the corresponding proportions varied in a wide range of 0-82 mol%, 0-100 mol%, and 0-73 mol%, respectively. Although TAG structures in some human milk substitutes closely resembled those in human milk, the great variation among samples leads to the conclusion that it is still possible to improve the TAG composition in human milk substitutes by applying novel methods to synthesize structured TAG.

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**KEY WORDS:** Automatic interpretation software, human milk substitute, mass spectrometry, molecular weight distribution, negative ion chemical ionization, positional distribution, regio-isomeric structure, triacylglycerol.

It is well known that fatty acids present in human milk are not randomly distributed in triacylglycerols (TAG) (1–8). The properties of TAG depend on the fatty acid combination constituting the molecule. Winter *et al.* (1) determined 170 fatty acid combinations in human milk TAG, the proportions of which differed from calculated random distribution. In addition to fatty acid combinations, the stereospecific positions of fatty acids within each combination affect the biochemical and nutritional properties of TAG. In human milk, 16:0 is predominantly located in *sn*-2 position of the TAG molecule, whereas 18:0, 18:1, and 18:2 have been reported to be preferentially esterified in *sn*-1/3 positions (2-6). Breckenridge et al. (3) reported the molar proportion of palmitic acid to be 16, 58, and 6% of total fatty acids in sn-1, sn-2, and sn-3 positions of human milk TAG, respectively. Christie and Clapperton (4) obtained very similar results (18.7, 57.1, 5.3%) as did Martin et al. (5), who concluded that the structure of TAG in colostrum (12.6, 53.5, 11.2%) and mature milk (12.4, 51.2, 11.7%) did not differ significantly. Weber et al. (6) reported that 69% of palmitic acid in human milk is esterified in the sn-2 position of the TAG, which is in accordance with the corresponding value of 71% reported by Breckenridge et al. (3). Correspondingly, 77–93, 87–92, and 78–84% of total 18:0, 18:1, and 18:2 in human milk have been reported to be esterified in sn-1/3 positions, respectively (3–5). The above results were obtained by analyzing TAG and/or products of chemical or enzymatic degradation of TAG by a variety of chromatographic methods. Tandem mass spectrometric method has also been used to analyze the regioisomeric structure of human milk TAG (7,8). By means of mass spectrometry, the sn-1 and sn-3 positions of TAG cannot be distinguished. On the other hand, the fatty acid combinations and regioisomeric structure of specified ACN/DB (acyl carbon number/number of double bonds) species of TAG can be determined rapidly and with minimal sample preparation, which is not easily achieved by other methods. The results obtained for molecular species analyzed by mass spectrometry (7,8) were in accordance with chromatographic results (1-6).

The effect of positional distribution of fatty acids, especially that of palmitic acid, on absorption of fatty acids has been studied extensively (9-17). Tomarelli et al. (9) reported that 2monoacyl-sn-glycerols of saturated fatty acids were more readily absorbed than free fatty acids and that high content of 2palmitoyl TAG in fat facilitated the efficient absorption of fat in the rat. Reports confirming that palmitic acid is absorbed as 2monoacyl-sn-glycerol also in infants have been published (10,11). Filer et al. (12) investigated the absorption of lard and randomized lard in infants. The effect of different TAG structures in infant formulas on fat and nutrient absorption also has been studied (13–17). In all the investigations, palmitic acid and other long-chain saturated fatty acids were absorbed more efficiently when located in the sn-2 position of TAG. This was explained on the one hand by the more efficient absorption of 2palmitoyl-sn-glycerol compared to free palmitic acid (12-14). On the other hand, the absorption of free palmitic acid released from sn-1/3 positions in intestine was also prevented by forma-

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tion of fatty acid mineral soaps that were partially lost in feces (12–14). In parallel with efficient absorption of 2-palmitoyl-*sn*-glycerol, the absorption of stearic acid was increased, which could not be explained by its stereospecific position in TAG. It was suggested that the more efficient micellization in the presence of 2-palmitoyl-*sn*-glycerol would also enhance the absorption of 18:0 (12). In addition, positional isomerism in infant formula TAG has been reported to affect the mineral balance and plasma lipid composition of premature infants (13,15,16).

Since the exceptional distribution of fatty acids in human milk TAG and its importance for infant fat and nutrient absorption have been confirmed by numerous investigations, we analyzed the TAG structure in 32 commercial human milk substitutes. The molecular weight distribution of TAG and the regioisomeric structure of selected ACN/DB species in human milk substitutes were analyzed and the results compared with corresponding results obtained for human milk TAG.

#### MATERIALS AND METHODS

Sample preparation. A sample of milk was obtained from four Finnish mothers (25–34 yr of age) 3–5 mon postpartum. Milk samples were divided into 1-mL aliquots immediately to avoid separation of fat and frozen to –70°C. Aliquots of milk samples were used to prepare pooled samples for lipid extraction. A total of 30 commonly used commercial human milk substitutes and two oil ingredients used in manufacturing of human milk substitutes were collected from Europe and United States during year 1997 (Table 1). Liquid substitutes were used as such, and substitutes in powder form were reconstituted according to instructions given by the manufacturer before lipid extraction.

Lipids from 2 mL of human milk or human milk substitute were extracted with chloroform/methanol (2:1, vol/vol) according to the modified Folch procedure (18). The solvent was evaporated under a stream of nitrogen, and lipids were redissolved in hexane. Approximately 15 mg of total lipid extract was loaded into a short column filled with Florisil (Fluka Chemie AG, Buchs, Switzerland), and the neutral lipid fraction was eluted from the column with 10 mL of hexane/diethyl ether (4:1, vol/vol). After evaporating the solvent, the neutral lipid fraction was redissolved in hexane to obtain approximately 1 mg/mL lipid solution for mass spectrometric analyses.

Analysis of molecular weight distribution of TAG. Chemical ionization with ammonia ( $\geq$ 99.998%; Prax Air, Oevel, Belgium) was used to analyze the molecular weight distribution of TAG in negative ion mode as reported earlier (19). All the mass spectrometric analyses were performed using Finnigan MAT TSQ-700 triple quadrupole mass spectrometer (Finnigan MAT, San Jose, CA) equipped with a combined electron ionization/chemical ionization ion source. The pressure of ammonia (8500 mtorr), the ion source temperature (200°C), the electron energy (70 eV), and the filament current (400 µA) were selected based on method optimization as published earlier (19). An aliquot of 0.5 µL of hexane solution of TAG was applied to the rhenium wire of the direct exposure probe. After evaporation of the solvent, the probe was

#### Analyzed Human Milk Substitutes

Sa	m	n	

TABLE 1

Sample number	Trade name	Manufacturer <sup>a</sup>
1	Baby Semp 1 <sup>b</sup>	Arla Foods AB. Sweden
2	Formulat 1 <sup>c</sup>	Belgomilk, Belgium
3	Bona <sup>b</sup>	Chymos OY. Finland
4	Cow & Gate Galactomin <sup>c</sup>	Cow & Gate Ltd., England
5	Pre Gallia <sup>c</sup>	Diepal-NSA. France
6	Gallia 1 <sup>c</sup>	Diepal-NSA, France
7	Gallia 2 <sup>c</sup>	Diepal-NSA, France
8	Gallia HA <sup>c</sup>	Diepal-NSA, France
9	Blédina Alma <sup>c</sup>	Diepal-NSA, France
10	Gallia 1 Nursilat <sup>c</sup>	Diepal-NSA, France/Italy
11	Vivena 1 <sup>c</sup>	Dieterba, Italy
12	Gerber Baby Formula <sup>c</sup>	Gerber Products Co., USA
13	Peptidi Tutteli <sup>c</sup>	Kuivamaito OY, Finland
14	Enfamil Lactofree <sup>c</sup>	Mead Johnson Co., USA
15	Enfalac Infant Formula <sup>c</sup>	Mead Johnson Co., USA
16	Bébédor 1 <sup>c</sup>	Milupa, France
17	Milu-Milk <sup>b</sup>	Milupa, Switzerland
18	Aptamil 1 <sup>c</sup>	Milupa GmbH & Co., Germany
19	Milumil 2 <sup>c</sup>	Milupa GmbH & Co., Germany
20	Carnation Good Start <sup>c</sup>	Nestlé Canada Inc.
21	Alsoy <sup>c</sup>	Nestlé, Italy
22	Plasmon Primigiorni HA <sup>c</sup>	Plasmon Dietetici Alimentari, Italy
23	Isomil Soy Formula <sup>b</sup>	Ross Products Division, Abbott Laboratories, USA
24	Similac Advance <sup>c</sup>	Ross Products Division,
		Abbott Laboratories, USA
25	Similac with Iron <sup>c</sup>	Ross Products Division,
		Abbott Laboratories, USA
26	Piltti <sup>c</sup>	Valio OYj, Finland
27	Tutteli B <sup>b</sup>	Valio OYj, Finland
28	Bonamil <sup>c</sup>	Wyeth Ayerst Inc., Canada
29	Nursoy <sup>c</sup>	Wyeth Ayerst Inc., Canada
30	SMA <sup>c</sup>	Wyeth Ayerst Inc., Canada
31	Betapol 45 <sup>d</sup>	Loders Croklaan, Holland
32	Betapol 60 <sup>d</sup>	Loders Croklaan, Holland

<sup>a</sup>Based on information given on packages.

<sup>b</sup>Liquid formula.

<sup>c</sup>Powder formula.

<sup>d</sup>Oil ingredient.

introduced into the ion source, and the rhenium wire was heated at the rate of 40 mA/s to vaporize the sample. The  $[M - H]^-$  ions of TAG were detected by scanning *m/z* values from 500 to 1000. Response correction factors for low molecular weight TAG at acyl carbon number (ACN) 34–46 were determined using TAG standard compounds. The correction factors for these ACN molecular species were 0.6 (ACN 34), 0.7 (ACN 36), 0.7 (ACN 38), 0.8 (ACN 40), 0.8 (ACN 42), 0.9 (ACN 44), and 0.9 (ACN 46), whereas no response correction was required for molecular species at ACN 48–56 under optimized conditions (19). Each sample was analyzed four times, and averaged results were presented. Spectra interpretation and processing of results were performed using automatic software developed earlier in our laboratory (20).

Analysis of regioisomeric structure of TAG. Tandem mass spectrometric analyses to determine the regioisomeric structure of TAG possessing certain ACN/DB ratios were performed using the same instrumentation and the same analysis parameters as in molecular weight distribution determinations. Collision gas (argon,  $\geq$ 99.998%; AGA, Lidingö, Sweden) pressure was 1.4 mtorr, and the collision energy was 15 eV. The fragment ions of selected TAG ACN/DB species were detected by scanning *m*/*z* values from 100 to 1000. The fatty acid combinations and regioisomeric structure of selected TAG molecular species were determined on the basis of formation of specific [RCO<sub>2</sub>]<sup>-</sup> and [M – H – RCO<sub>2</sub>H – 100]<sup>-</sup> fragment ions as reported earlier (8,21–23). Spectra interpretation and regioisomeric structure calculations were performed using previously developed automatic software (8,20).

## **RESULTS AND DISCUSSION**

*Molecular weight distribution of TAG.* Table 2 lists the molecular weight distribution of human milk and human milk substitutes according to ACN/DB ratios of TAG molecular species. ACN/DB species exceeding 2 mol% of total TAG in human milk and the corresponding molecular species in analyzed human milk substitutes are presented. The total proportion of these molecular species in human milk was 83 mol% (Table 2). In the human milk substitutes, the corresponding proportion varied in the range of 33-87 mol% indicating the wide variation in TAG molecular weight species compositions. Molecular species with 52 acyl carbons constituted the majority of human milk TAG (42.9 mol%). Of the single TAG molecular weight species, the proportions of 52:2, 52:3, 52:1, and 52:4 (ACN/DB) were 21.6, 10.2, 8.3, and 2.8 mol%, respectively. In the milk substitutes, these proportions varied in the range of 2.7-33.3, 3.1-12.2, 0-4.5, and 0-10.1 mol%, respectively (Table 2). ACN 54 molecular species were composed of 54:3 (6.5 mol%), 54:4 (4.5 mol%), and 54:2 (3.8 mol%) while the corresponding proportions in human milk substitutes were in the range of 3.5-53.0, 4.0-16.5, and 1.0-4.6 mol%, respectively. The major molecular species of ACN 50 in human milk consisted of 50:2 (6.6 mol%), 50:1 (6.0 mol%), and 50:3 (2.4 mol%). In the substitutes, the proportions of corresponding molecular species were in the range of 0.6-8.0, 0-22.1, and 0-1.1 mol%, respectively. Figure 1

TABLE 2

Triacylglycerol Molecular Weight Distribution (mol%) in Human Milk and in Human Milk Substitutes as Determined by Ammonia Negative Ion Chemical Ionization Mass Spectrometry<sup>a</sup>

Sample <sup>b</sup>	46:1 <sup>c</sup>	48:1	48:2	50:1	50:2	50:3	52:1	52:2	52:3	52:4	54:2	54:3	54:4	Total <sup>d</sup>
Human milk	3.0	4.1	3.3	6.0	6.6	2.4	8.3	21.6	10.2	2.8	3.8	6.5	4.5	83
1	1.2	2.8	1.0	19.8	6.5	0.7	4.5	14.7	6.9	3.3	1.9	6.8	5.3	75
2	_	_	_	1.0	0.6	_	_	7.2	4.0	_	1.3	53.0	16.5	83
3	0.7	1.2	0.6	11.9	3.7	_	2.8	12.3	6.0	3.0	3.2	13.7	7.4	66
4		_	_	8.8	2.4	_	1.1	14.9	5.5	1.9	2.0	30.6	11.1	78
5		1.3	0.6	12.6	6.4	0.6	3.1	16.8	7.7	4.1	4.5	13.7	4.8	76
6	1.0	1.4	0.7	10.3	3.5	_	2.2	10.2	5.5	3.3	3.5	14.2	4.5	60
7		1.3	_	18.9	6.5	0.5	3.3	17.2	8.6	4.4	2.2	5.0	4.5	72
8	1.5	3.1	1.1	19.2	6.3	0.7	4.5	15.0	6.8	2.8	2.4	6.3	4.4	74
9	0.8	1.2	0.6	10.7	3.5	_	2.5	10.7	5.5	3.3	3.0	11.1	4.8	58
10	—	0.8	_	16.1	4.8	—	1.2	22.2	10.3	4.0	2.1	5.9	5.6	73
11	0.7	1.3	0.6	7.6	2.7	—	1.3	12.4	4.1	2.3	4.6	38.5	4.6	81
12		1.1	_	15.5	4.7	_	1.3	17.4	7.8	3.9	2.0	16.9	5.3	76
13	0.5	1.8	0.7	16.6	8.0	0.7	4.3	25.4	9.2	2.4	3.9	8.5	4.0	86
14	—	0.7	_	13.5	4.5	—	1.5	16.2	8.9	4.4	2.3	18.6	5.6	76
15	—	0.9	_	14.6	4.7	—	1.8	17.0	7.3	4.9	2.9	16.4	5.7	76
16	_	1.0	—	18.9	5.8	_	2.3	21.6	9.5	3.3	2.6	9.6	7.8	82
17	2.3	3.6	1.7	4.4	4.5	1.1	2.8	5.8	5.2	5.7	2.2	4.1	6.4	50
18	—	1.3	_	22.1	6.1	—	2.5	20.5	9.4	3.4	2.4	7.8	5.2	81
19	_	0.9	—	19.7	5.5	_	1.9	21.7	9.5	3.1	2.4	9.6	7.2	82
20	—	1.0	_	16.3	4.9	—	1.9	18.6	7.4	5.9	2.2	9.7	6.2	74
21	—	0.6	—	11.3	3.0	—	0.8	24.8	12.2	5.4	3.0	7.2	7.7	76
22	_	0.5	—	7.6	3.1	_	1.1	15.8	5.1	2.0	4.5	43.2	4.5	87
23	0.7	_	—	_	1.7	_	_	2.7	5.2	9.6	1.0	3.5	9.1	33
24	_	_	—	_	1.0	_	_	4.8	3.1	4.5	1.4	32.4	14.7	62
25	_	_	—	_	0.8	_	_	3.5	4.0	5.9	1.6	17.3	15.9	49
26	_	1.3	0.6	12.5	5.9	_	0.8	24.5	10.2	3.0	2.5	8.9	5.7	76
27	1.4	3.5	1.0	12.4	6.2	0.7	3.7	19.0	7.4	2.9	2.9	6.8	4.4	72
28	0.7	_	—	_	1.9	_	_	3.1	5.1	10.1	1.5	3.6	8.7	35
29	0.6	1.3	0.9	3.4	3.3	0.5	2.9	14.7	4.5	3.6	3.9	20.4	7.9	68
30	0.7	1.8	1.0	3.8	3.5	0.6	2.6	14.2	5.3	3.6	4.1	18.3	7.7	67
31	1.5	2.7	1.7	14.5	5.3	0.6	3.2	27.1	9.7	2.3	2.6	7.8	5.2	84
32	1.3	2.9	1.4	7.7	4.7	0.7	2.9	33.4	10.5	2.0	2.8	7.1	4.1	82

<sup>a</sup>The proportions of molecular weight species exceeding 2 mol% in human milk are presented.

<sup>b</sup>See Table 1 for sample codes.

<sup>c</sup>ACN/DB, acyl carbon number/number of double bonds.

<sup>d</sup>Total proportion of presented molecular weight species in each sample (mol%).



**FIG. 1.** Examples of molecular weight distribution of human milk and some human milk substitute triacylglycerols as determined by ammonia negative ion chemical ionization mass spectrometry. The values presented are means  $\pm$  standard deviation (n = 4). ACN, acyl carbon number; DB, number of double bonds. Sample 29: Nursoy (Wyeth Ayerst Inc., Canada); sample 15: Enfalac Infant Formula (Mead Johnson Co., USA); sample 17: Milu-Milk (Milupa, Switzerland); sample 27: Tutteli B (Valio OYj, Finland); sample 19: Milumil 2 (Milupa GmbH & Co., Germany).

TABLE 3

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shows the TAG molecular weight distribution of human milk and some examples of different human milk substitutes. The relative deviation of four independent analyses was typically 2–5% of the proportion of major molecular species as illustrated in Figure 1. The proportions of ACN 50 and ACN 54 species were around one-third each of that of the major species (ACN 52) (Fig. 1). The molecular weight distribution of TAG in samples 27 and 32 closely resembled the distribution in human milk. The distribution profile in sample 15 was close to that in human milk except for the high proportions of 50:1 and 54:3 species. In samples 17 and 25, ACN 54 species formed the clear majority. In addition, sample 17 contained a wide variety of low molecular weight TAG at ACN values 34–46, which were not present in human milk (Fig. 1).

Regioisomeric structure of TAG. The regioisomeric structure of 52:2, 52:3, 50:1, 54:4, and 54:2 (ACN/DB) TAG in human milk and human milk substitutes was determined. These molecular species constituted 46.1 mol% of total TAG molecular species in human milk. The main regioisomers of the most abundant molecular weight species 52:2 (21.6 mol%) in human milk were 18:1-16:0-18:1 (82.5 mol%) and 18:0-16:0-18:2 (11.1 mol%) as listed in Table 3 (in this manuscript 18:0-16:0-18:2 is used to denote sn-18:0-16:0-18:2 + sn-18:2-16:0-18:0 and correspondingly for other fatty acid combinations). Regioisomers 18:1-16:0-18:2 (83.1 mol%) and 18:1-18:2-16:0 (10.8 mol%) composed the majority of ACN/DB 52:3 molecular species (Table 4) and 18:1-16:0-16:0 (70.0 mol%) and 18:0-14:0-18:1 (13.4 mol%) were the main regioisomers found in ACN/DB 50:1 (Table 5). Molecular species of 54:4 consisted of regioisomers 18:1-18:2-18:1 (54.5 mol%) and 18:1-18:1-18:2 (45.5 mol%) as shown in Table 6, and the main ACN/DB 54:2 regioisomers were 18:0-18:1-18:1 (77.7 mol%) and 18:1-18:0-18:1 (22.3 mol%) (Table 7). The results were in accordance with corresponding previous results obtained for 52:2 and 52:3, while the small differences in 50:1 and 54:2 may be due to natural variation of human milk samples of different origin (8). The distribution of 16:0, 18:0, 18:1, and 18:2 between sn-2 and sn-1/3 positions in human milk TAG was calculated using the molecular weight distribution results (Table 2) and regioisomeric structure of single ACN/DB molecular species (Tables 3-7). The proportions of these fatty acids in sn-2 position were: 16:0 (81 mol%), 18:0 (11 mol%), 18:1 (10 mol%), and 18:2 (25 mol%). The proportions of corresponding fatty acids in sn-2 position calculated on the basis of previously published results (3-6) were in the range of: 16:0 (66-73 mol%), 18:0 (7-23 mol%), 18:1 (8-13 mol%), and 18:2 (16-23 mol%), respectively. Although the regioisomeric structure of only 46.1 mol% of total molecular species in human milk was analyzed in the present study, the comparison shows that the results obtained by different methods are well in accordance. The outcome of the enzymatic and chromatographic methods is usually the total proportions of fatty acids in sn-positions of the TAG mixture. Even though it is not possible to distinguish sn-1 and *sn*-3 positions of TAG by the mass spectrometric method, the regioisomeric structure of single ACN/DB molecular

Regioisomeric Structure of ACN/DB $^a$ 52:2 Triacyl<br/>glycerols in Human Milk and Human Milk Substitutes  $^b$ 

Sample <sup>c</sup>	<i>sn</i> -18:1-16:0-18:1	<i>sn</i> -18:0-16:0-18:2 + <i>sn</i> -18:2-16:0-18:0	<i>sn</i> -18:1-18:1-16:0 + <i>sn</i> -16:0-18:1-18:1	<i>sn</i> -18:0-18:2-16:0 + <i>sn</i> -16:0-18:2-18:0	Total <sup>d</sup>
Human milk	82.5	11.1	3.8	2.7	100
1	17.5	1.0	81.5	_	100
2	21.0	_	79.0		100
3		_	100	_	100
4	_	_	100		100
5	17.7	_	82.3		100
6	53.1	_	46.9		100
7	11.4	_	88.7		100
8	21.9	_	78.1		100
9	29.2	_	70.8		100
10	7.1	_	92.9	_	100
11	4.0	_	96.0	_	100
12	3.1	_	97.0		100
13	5.0	—	95.0		100
14	—	—	100		100
15	1.5	—	98.5		100
16	43.0	—	57.0	—	100
17	88.1	—	11.9	—	100
18	—	—	100	—	100
19	7.9	—	92.1	—	100
20	1.4	—	98.6	—	100
21	1.2	_	98.8		100
22	0.5	—	99.5		100
23	8.9	—	91.1	—	100
24	_	—	100	—	100
25	25.5	—	74.5	—	100
26	—	—	100	—	100
27	23.1		76.9		100
28	29.2	1.6	55.8	9.2	96
29	4.1	_	95.9	_	100
30	4.0	_	96.0		100
31	61.1	_	39.0		100
32	82.2	_	17.9		100

<sup>a</sup>For abbreviation see Table 2.

<sup>b</sup>Mol% of total ACN/DB 52:2 molecular species.

<sup>c</sup>See Table 1 for sample codes.

<sup>d</sup>Total proportion of presented molecular weight species.

species can be resolved, which is of importance when nutritional properties of TAG mixtures are considered.

Table 3 lists the regioisomers of ACN/DB 52:2 TAG in human milk and in the substitutes. The regioisomeric structure of 52:2 species showed the typical 93.6 mol% location of 16:0 in *sn*-2 position in human milk. The corresponding proportion in the substitutes varied in the range of 0-88.1mol% (Table 1). The distinctive feature in the substitute TAG was that 18:0-16:0-18:2 was not present in most of the samples at all, but 18:1-18:1-16:0 was the major regioisomer in many samples. This is worth notice since the nutritional effect of regiospecific position of palmitic acid in the TAG pool has to be considered. The molar proportion of the main TAG regioisomer 18:1-16:0-18:1 in oil ingredient samples 31 and

Sample <sup>c</sup>	sn-18:1-16:0-18:2 + sn-18:2-16:0-18:1	<i>sn</i> -18:1-18:2-16:0 + <i>sn</i> -16:0-18:2-18:1	<i>sn</i> -18:1-18:1-16:1 + <i>sn</i> -16:1-18:1-18:1	<i>sn</i> -18:2-18:1-16:0 + <i>sn</i> -16:0-18:1-18:2	<i>sn</i> -18:1-16:1-18:1	Total <sup>d</sup>	Sample <sup>c</sup>
Human milk	83.1	10.8	6.2			100	Human milk
1	_	100	_	_		100	1
2	33.3	27.2	3.3	2.8	33.3	100	2
3	8.3	52.7	0.2	38.7	_	100	3
4	11.4	84.6	0.6	3.4	_	100	4
5	14.6	31.8	_	53.7		100	5
6	24.3	9.1	_	66.7		100	6
7	6.2	44.2	_	49.6		100	7
8	24.2	51.5	_	24.4		100	8
9	35.0	37.8	_	26.7	_	100	9
10	33.2	20.7	_	46.1	_	100	10
11	17.8	59.3	4.5	16	2.5	100	11
12	1.2	53.6	1	44.2	_	100	12
13	10.4	80.6	0.8	8.2	_	100	13
14	1.1	69.5	_	29.5	_	100	14
15	6.6	62.5	_	30.9	_	100	15
16	_	92.6	_	7.3	_	100	16
17	28.7	67.5	2.3	1.4	_	100	17
18	0.6	63.6	—	35.8	_	100	18
19	4.0	79.6	—	16.4	_	100	19
20	8.5	69.2	—	22.3	_	100	20
21	3.2	52.8	—	44	_	100	21
22	12.6	51.7	2.4	33.4	_	100	22
23	—	—	—	_	_	—	23
24	8.1	68.6	—	23.3		100	24
25	10.4	57.9	1.4	5.3	25	100	25
26	12.1	70.7	—	17.3	—	100	26
27	11.7	77.4	—	10.9		100	27
28	—	77.2	—	22.8	—	100	28
29	21.5	58.0	12.9	4.2	3.4	100	29
30	20.5	61.3	13.6	3.0	0.9	100	30
31	100	—	—	—	—	100	31
32	82.0	71.0	0.3	10.6		100	32

**TABLE 4** Regioisomeric Structure of ACN/DB<sup>a</sup> 52:3 Triacylglycerols in Human Milk and Human Milk Substitutes<sup>b</sup>

TABLE 5 Regioisomeric Structure of ACN/DB<sup>a</sup> 50:1 Triacylglycerols in Human Milk and Human Milk Substitutes<sup>b</sup>

sn-16:0-18:1-16:0

6.9

81.8

39.7

59.1

30.1

86.3

62.7

26.7

97.6

85.9

99.2

89.2

95.5

99.6

82.0

97.5

97.8

90.7

91.2

\_\_\_\_

91.1

64.8

63.6

57.1

48.7

26.9

100

100

100

sn-18:0-14:0-18:1 sn-18:1-14:0-18:0

13.4

\_\_\_\_

11.5

10.1

Total<sup>d</sup>

 $90^{\epsilon}$ 

100

100

100

100

100

100

100

100

100

100

100

100

100

100

100

95

100

100

100

100

100

100

100

100

95

95

100

100

*sn*-18:1-16:0-16:0 + *sn*-16:0 + *sn*-16:0-16:0-1

70.0

18.3

60.4

41.0

69.9

13.7

37.4

73.4

2.4 14.1

0.8

10.8

4.6

0.4

18.0

88.6

2.5

2.2

9.3

8.8

\_\_\_\_

8.9

35.3

31.4

28.2

51.3

73.2

<sup>a</sup>For abbreviation see Table 2.

<sup>b</sup>Mol% of total ACN/DB 50:1 molecular species.

<sup>c</sup>See Table 1 for sample codes.

<sup>d</sup>Total proportion of presented molecular weight species.

eAlso contained sn-18:0-16:0-16:1 + sn-16:1-16:0-18:0 (4.6 mol%) and sn-18:1-18:0-14:0 + sn-14:0-18:0-18:1 (4.5 mol%).

(Table 4). Only the oil ingredients 31 (100 mol%) and 32 (82.0 mol%) contained over 50 mol% of 18:1-16:0-18:2, the main regioisomer in human milk (83.1 mol%) (Table 4). Also, the proportion of total 52:3 in samples 31 and 32 resembled that in human milk (Table 2).

Figure 2 illustrates the regioisomeric structure of 52:2 and 52:3 in human milk and some human milk substitute samples and also shows the deviation of the analysis, which was typically 5–15% of the proportion of the major molecular species. The proportions of 52:2 in human milk and in sample 10 were close to each other, whereas the proportion in sample 17 was significantly lower and in sample 32 higher than in human milk (Fig. 2A). Therefore, there was great variation in the

<sup>a</sup>For abbreviation see Table 2.

<sup>b</sup>Mol% of total ACN/DB 52:3 molecular species.

<sup>c</sup>See Table 1 for sample codes.

<sup>d</sup>Total proportion of presented molecular weight species.

32, and in human milk substitute samples 6 and 17 best resembled the corresponding proportion in human milk (Table 3). The total proportion of 52:2 in samples 6 and 17 was, however, significantly lower than in human milk (Table 2).

The main regioisomers of 52:3 in human milk TAG were 18:1-16:0-18:2 (83.1 mol%) and 18:1-18:2-16:0 (10.8 mol%) followed by 18:1-18:1-16:1 (6.2 mol%) (Table 4). The corresponding highly variable proportions in human milk substitutes were 0-100, 0-100, and 0-13.6 mol% (Table 4). In most of the substitutes, the main regioisomer was 18:1-18:2-16:0, and they contained significant amounts of 18:2-18:1-16:0, which was not present in human milk (Table 4). Also, in 52:3, palmitic acid was generally more abundant in sn-2 position in human milk than in the investigated human milk substitutes

TABLE 7

TABLE 6 Regioisomeric Structure of A Milk and Human Milk Substit	CN/DB <sup>a</sup> tutes <sup>b</sup>	54:4 Triacyl	glycerols in Human
	+	+	

Regioisomeric Structure of ACN/DB <sup>a</sup> 54:2 Triacylglycerols in Human
Milk and Human Milk Substitutes <sup>b</sup>

sn-18:1-18:0-18:1

22.3

—

33.3

11.5

15.0

49.7

21.6

21.9

33.5

16.3

6.4

8.2

4.7

8.9

14.6

8.9

19.0

18.8

26.7

19.8

56.5

37.6

18:1-18:1-18:0

sn-1

Sample <sup>c</sup>	<i>sn</i> -18:1-18:2-18:1	sn-18:1-18:1-18:2 + sn-18:2-18:1-18:1	sn-18:0-18:2-18:2 + sn-18:2-18:2-18:0	sn-18:2-18:0-18:2	Total <sup>d</sup>	Sample <sup>c</sup>	sn-18:0-18:1-18:1 + sn-18:1-18:1-18:0
Human milk	54 5	45.5	_	_	100	Human milk	77 7
1	48.3	51.2	0.4	_	100	1	100
2	20.7	79.3		_	100	2	100
3	2.3	97.7		_	100	3	66.7
4	36.1	64.0		_	100	4	88.5
5	45.0	46.9	8.2	_	100	5	85.1
6	42.2	42.3	9.4	6.1	100	6	100
7	43.2	43.4	10.1	3.2	100	7	50.3
8	48.7	49.8	1.6	_	100	8	78.4
9	49.6	46.9	3.6	_	100	9	78.2
10	23.7	70.9	5.5	_	100	10	93.2
11	44.0	44.5	8.4	3.2	100	11	66.6
12	32.0	55.2	10.2	2.7	100	12	83.7
13	50.1	48.0		_	98	13	93.6
14	19.2	68.5	12.3	_	100	14	91.8
15	51.0	33.6	7.5	7.9	100	15	95.3
16	68.9	31.3	_	_	100	16	100
17	20.8	79.2	_	_	100	17	100
18	59.2	32.5	6.5	1.9	100	18	100
19	63.7	29.2	5.9	1.1	100	19	90.0
20	39.0	43.1	14.3	3.6	100	20	85.4
21	30.6	63.4	5.9	—	100	21	100
22	29.0	68.0	3	—	100	22	91.1
23	50.8	18.9	24.9	5.3	100	23	73.4
24	33.3	63.2	3.4	—	100	24	100
25	60.4	35.5	4.2	—	100	25	100
26	36.3	53.9	9.8	—	100	26	81.2
27	19.3	80.7	_	—	100	27	70.8
28	30.0	39.9	23.1	7	100	28	100
29	26.3	69.7	1.2	2	96	29	80.2
30	34.9	55.6	6.3	3.2	100	30	100
31	75.5	21.3	3.2	—	100	31	41.2
32	42.3	53.4	4.2	0.2	100	32	62.4

<sup>a</sup>For abbreviation see Table 2.

<sup>b</sup>Mol% of total ACN/DB 54:4 molecular species.

<sup>c</sup>See Table 1 for sample codes.

<sup>d</sup>Total proportion of presented molecular weight species.

proportion of 18:1-16:0-18:1 between human milk, sample 17, and sample 32 even though the relative molar proportions of 18:1-16:0-18:1 of total ACN/DB 52:2 were close to each other (human milk, 83 mol%; sample 17, 82 mol%; and sample 32, 88 mol%). Although the proportions of total 52:2 TAG in human milk and in sample 10 were almost equal, the regioisomeric structures differed clearly since 18:1-16:0-18:1 comprised the majority of 52:2 in human milk and 16:0-18:1-18:1 was dominant in sample 10 (Fig. 2A).

Figure 2B shows that the proportions of total 52:3 in human milk, in sample 16, in sample 21, and in sample 32 were approximately at the same level. The regioisomeric structure of 52:3 in these samples was nevertheless clearly different. The regioisomer 18:2-16:0-18:1 constituted the ma<sup>c</sup>See Table 1 for sample codes. <sup>d</sup>Total proportion of presented molecular weight species.

<sup>b</sup>Mol% of total ACN/DB 54:2 molecular species.

<sup>a</sup>For abbreviation see Table 2.

jority of 52:3 in human milk and in sample 32, whereas in sample 16, 52:3 consisted mainly of 16:0-18:2-18:1 and in sample 21 of 16:0-18:2-18:1 (53 mol%) and 18:1-16:1-18:1 (44 mol%) (Fig. 2B). These examples clearly show that TAG mixtures having similar molecular weight distributions may still have highly significant differences in fatty acid combinations and in regioisomeric structure of TAG.

Table 5 shows the regioisomers composing the ACN/DB 50:1 TAG molecular species. The main regioisomers of human milk were 18:1-16:0-16:0 (70.0 mol%), 18:0-14:0-18:1 (13.4 mol%), and 16:0-18:1-16:0 (6.9 mol%). The proportions in human milk substitutes varied in the range of 0-83.6, 0-100, and 0-11.5 mol%, respectively. As shown in Table 5, the relative proportion of 18:1-16:0-16:0 was close

Total<sup>d</sup>

100

100

100

100

100

100

100

100

100

100

93

100

100

100

100

100

100

100

100

99

100

100

100

92

100

100

100

98

100

100

100

98

100



**FIG. 2.** Total content and regioisomeric structure of ACN/DB 52:2 (A) and 52:3 (B) triacylglycerol molecular species in human milk and in some human milk substitutes as determined by ammonia negative ion chemical ionization mass spectrometry/tandem mass spectrometry. The values presented are means  $\pm$  standard deviations (n = 4). The numbers above the bars represent the percentage of regioisomers of the total ACN/DB species. Sample 10: Gallia 1 Nursilat (Diepal-NSA, France/Italy); sample 32: Betapol 60 (Loders Croklaan, Holland); sample 16: Bébédor (Milupa, France); sample 21: Alsoy (Nestlé, Italy). See Figure 1 for abbreviations and Sample 17.

17. Lien, E.J., F.G. Boyle, R. Yuhas, R.M. Tomarelli, and P. Quinlan, The Effect of Triglyceride Positional Distribution on Fatty

to that in human milk in samples 3, 6, 9, 17, and 32, and also the proportion of total ACN/DB 50:1 species in these samples was at the same level as in human milk (Table 2). In many cases, 16:0-18:1-16:0 was the major regioisomer among the substitutes, and 18:0-14:0-18:1 was present only in samples 17 and 30 (Table 5).

The typical feature of ACN 50 and 52 TAG molecular species in human milk was the preferential location of 16:0 in sn-2 position (Tables 3-5). Palmitic acid is not present in ACN 54 molecular species. Instead, the preferential location of 18:2 in *sn*-2 position is observed when compared to 18:1, as indicated by the regioisomeric structures of 54:4 in Table 6. The regioisomers were 18:1-18:2-18:1 (54.5 mol%) and 18:1-18:1-18:2 (45.5 mol%). Correspondingly, the preferential location of 18:1 in sn-2 position was observed when compared to 18:0 in ACN 54:2 molecular species that consisted of 18:0-18:1-18:1 (77.7 mol%) and 18:1-18:0-18:1 (22.3 mol%) as shown in Table 7. The species of 54:4 in the substitutes consisted mainly of the same regioisomers as in human milk. Some samples also contained 18:2-18:0-18:2, which was not present in human milk TAG (Table 6). The relative proportion of 18:1-18:2-18:1 was generally lower in the substitutes (2.3-75.5 mol%) than in human milk (54.5 mol%), and that of 18:1-18:1-18:2 in human milk substitutes (18.9-97.7 mol%) was higher when compared to human milk (45.5 mol%) (Table 6). TAG 54:2 in the substitutes consisted mainly of the same regioisomers as in human milk (Table 7). The proportion of 18:0-18:1-18:1 was generally higher (41.2-100 mol%) and the proportion of 18:1-18:0-18:1 lower (0-56.5 mol%), as in human milk, in which the corresponding proportions were 77.7 and 22.3 mol%, respectively (Table 7).

The authors want to emphasize that the investigation was not performed to rank the human milk substitutes, but rather to study the differences between TAG in human milk and in the substitutes. It should also be remembered that in addition to lipid composition numerous other quality parameters affect the nutritional value of the products. However, the positional distribution of fatty acids in TAG has been shown to affect infant fat absorption, plasma lipid composition, and mineral balance (9–17). Therefore, the regioisomeric structure of human milk substitute TAG was investigated by applying the tandem mass spectrometric method (8,21-23) and a newly developed automatic spectra interpretation software (19), which allowed fast processing of large quantities of mass spectral data. The results showed that TAG mixtures possessing similar molecular weight distributions may still have significant differences in fatty acid combinations comprising the TAG and in regioisomeric structure of TAG. Great variation in molecular weight distributions and regioisomeric structures of TAG among human milk substitutes was observed. Although the TAG in some substitutes resembled the composition in human milk quite well, none of the substitutes investigated had TAG structures identical with human milk. Because novel methods have enabled the production of specific structured TAG (24,25), there are great possibilities to further develop the TAG composition in human milk substitutes.

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