



## SUPPORTING DOCUMENT 2

### **NUTRITION ASSESSMENT – APPROVAL REPORT**

### **APPLICATION A1041 – FOOD DERIVED FROM STEARIDONIC ACID SOYBEAN LINE MON87769**

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## Glossary

ALA	$\alpha$ -linolenic acid
BCSO	Blackcurrant seed oil
DHA	Docosahexaenoic acid
DLA	Dihomo- $\gamma$ -linolenic acid
DPA	Docosapentaenoic acid
DSA	Docosatetraenoic acid
EPA	Eicosapentaenoic acid
ETA	Eicosatetraenoic acid
GLA	$\gamma$ -linolenic acid
ITT	Intention to treat
LA	Linoleic acid
PBMCs	Peripheral blood mononuclear cells
PP	Per protocol
PUFA	Polyunsaturated fatty acid
RCT	Randomised, double-blind, placebo-controlled trial
SBO	Soybean oil
SD	Standard deviation
SDA	Stearidonic acid
SDT	Suggested Dietary Target
TFA	<i>Trans</i> fatty acid
Trans-ALA	<i>Trans</i> - $\alpha$ -linolenic acid
Trans-SDA	<i>Trans</i> -stearidonic acid

# 1. Introduction

This report addresses the nutritional implications of the intentional change to increase the stearidonic acid (SDA) content of edible oil derived from the genetically modified soybean (MON87769). Throughout this report the genetically modified soybean oil is referred to as 'SDA soybean oil' or 'SDA SBO'.

## 1.1 SDA soybean oil as a potential source of dietary omega-3 fatty acids

The Applicant claims that SDA soybean oil

“...is a sustainable alternate source of an omega-3 fatty acid to help meet the need for increased dietary intake of long chain omega-3 fatty acids”.

In recent years, increased intakes of long chain omega-3 polyunsaturated fatty acids<sup>1</sup> (PUFAs) have been recommended by several national authorities. In 2006, the National Health and Medical Research Council (NHMRC) and the New Zealand Ministry of Health (NZMoH)<sup>2</sup> released a Suggested Dietary Target (SDT<sup>3</sup>) of long chain omega-3 PUFAs of 610 mg/day for men and 430 mg/day for women. The purpose of this recommendation was to reduce the risk of cardiovascular disease. These recommendations can be achieved by consuming at least two fish meals per week (preferably oily fish) which is equivalent to about 430-570 mg/day of long chain omega-3 PUFAs (NHMRC and NZMoH, 2006).

In November 2008, the Heart Foundation of Australia<sup>4</sup> updated its recommendations in relation to the intake of fish, fish oils and omega-3 PUFAs. They recommended that all Australians should consume about 500 mg/day of eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA) combined, as well as consuming at least 2 g/day of  $\alpha$ -linolenic acid (ALA) to lower the risk of coronary heart disease. For those already with coronary heart disease, the recommendations for EPA and DHA combined are 1,000 mg/day.

Despite these recommendations, fish intake is low. In response, researchers are investigating whether plants could be used as sources of long chain omega-3 PUFAs; either directly by increasing the long chain omega-3 PUFA content of the plant (see Section 1.3.2) or indirectly by increasing the plant's short chain omega-3 PUFA<sup>5</sup> content (such as ALA and SDA).

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<sup>1</sup> The NHMRC recommendation for long chain omega-3 PUFAs relates to eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA) and docosapentaenoic acid (DPA).

<sup>2</sup> NHMRC and NZMoH (2006) *Nutrient reference values for Australia and New Zealand: including recommended dietary intakes*, Canberra.

<sup>3</sup> An SDT is 'a daily average intake from food and beverages for certain nutrients that may help in prevention of chronic disease' (NHMRC and NZMoH, 2006). It is for adults and adolescents over 14 years.

<sup>4</sup> Heart Foundation of Australia (updated November 2008) *Fish, fish oils, n-3 polyunsaturated fatty acids and cardiovascular health*. Review of Evidence and Position Statement. See <http://www.heartfoundation.org.au/information-for-professionals/food-professionals/Pages/guides-policies-position-statement.aspx>

<sup>5</sup> A long chain omega-3 PUFA has 20 or more carbon atoms and a short chain omega-3 PUFA is one with 18 carbon atoms or less.

## 1.2 Composition of SDA soybean oil

**Table 1** shows the primary changes in fatty acid composition of soybean oil (SBO) from the parent (near-isogenic) line and SDA SBO that are discussed in this report<sup>6</sup>. SDA is not detected in conventional SBO and increases to approximately 23% of the total fatty acid content in SDA SBO. The increased proportions of SDA and ALA in seeds of MON87769 soybean lead to an increase in the trans-isomers of these fatty acids after processing into edible oil. Relative to oil from the parental line, the fatty acid *trans*- $\alpha$ -linolenic acid (*trans*-ALA) was significantly higher in SDA SBO ( $p=0.035$ ). This level is outside the level of variability that is typically found in conventional SBO [0, 0.24%]. *Trans*-SDA is also not detected in conventional SBO.

**Table 1: Selected fatty acid concentrations found in SBO derived from SDA soybean and its parental (near-isogenic) line**

Fatty acid	(Mean percentage of total fatty acid)	
	SBO from parent line (A3525)	SDA SBO
SDA (18:4 n-3)	nd	<b>22.62</b>
<i>Trans</i> -SDA	nd	<b>0.26</b>
<i>Trans</i> -ALA	0.14	<b>0.51</b>

nd – not detected.

## 1.3 Existing dietary sources of SDA

The Western diet contains very little SDA with the major dietary source being seafood although the amounts in seafood are very small. According to NUTTAB 2010<sup>7</sup>, the amount of SDA in fish and other seafood is less than 0.2% of the total product or about 1% of all fatty acids in fish, such as Atlantic salmon. Thus, it follows that current intakes of SDA in Australian and New Zealand diets from food sources alone are low.

Seed oils from the borage family (such as echium and borage) are existing plant sources of SDA. Echium oil, derived from the plant *Echium plantagineum* (commonly known as Paterson's curse in Australia) is the richest commercially available source (3.5-9.0% SDA), followed by blackcurrant seed oil (BCSO) (2-6% SDA) (Whelan *et al.* 2009). These oils are not currently permitted novel foods<sup>8</sup> in Australia and New Zealand, nor are they currently permitted in supplements<sup>9</sup> in Australia.

<sup>6</sup> The Safety Assessment Report for this Application provides greater detail of the differences in mean fatty acid composition between conventional soybean oil and SDA soybean oil.

<sup>7</sup> NUTTAB 2010 is the most recent reference database of FSANZ. It contains the nutrient composition of over 2600 foods and up to 245 nutrients per food.

<sup>8</sup> Echium oil is an approved novel food in the European Union. The SDA content must be 10% or more of the total fatty acid content. It is permitted for use in a range of general purpose foods including: milk, yoghurt, cheese, spreadable fats and breakfast cereals.

<sup>9</sup> Therapeutic Goods Administration website located at [www.tga.gov.au](http://www.tga.gov.au).

### 1.3.1 Hempseed oil

Hempseed oil reportedly contains the second highest amounts of omega-3 fatty acids of all commonly available plant-based oils. The most nutritionally important aspect of low-THC (delta-9 tetrahydrocannabinol) hempseed is its fatty acid profile. Over 80% of fatty acids in hempseed are polyunsaturated, comprising mostly linoleic acid (LA) (18:2 n-6) and ALA (18:3 n-3), however it also contains small amounts of  $\gamma$ -linolenic acid (GLA) (18:3 n-6) and SDA (18:4 n-3).

Whole low-THC hempseed and hempseed oil products are approved in the food supply in Europe and Canada, and are also available in the USA. Edible oil and other products derived from low-THC hempseed are currently not permitted in the food supply in Australia and New Zealand. An Application seeking approval for products specifically derived from low-THC hemp is currently under assessment as Application A1039.

### 1.3.2 Other plant sources of long chain *omega-3* PUFAs

At present there are no commercially available plant-based sources of long chain omega-3 PUFAs, although in Australia the feasibility of developing oilseed crops with significant amounts of these PUFAs through the use of genetic engineering is being investigated (see <http://www.csiro.au/science/Creating-omega-3-in-grains.html>).

## 2. Nutritional implications of the increase in the SDA content of SDA soybean oil

### 2.1 Role of SDA in lipid metabolism

ALA is the simplest omega-3 PUFA from which all other omega-3 PUFAs can be metabolically derived (**Figure 1**). In mammals, this occurs via a series of enzymes (desaturases and elongases) that generate long chain omega-3 PUFAs [EPA, docosapentaenoic acid (DPA) and DHA] from the metabolism of short chain omega-3 PUFAs such as ALA. SDA is an intermediate fatty acid in this metabolic pathway. Although ALA is much more abundant in the food supply, its bioconversion to EPA is highly inefficient with as little as 0.2% of plasma ALA undergoing conversion to EPA (Pawlosky *et al.* 2001). James *et al.* (2003) noted that the  $\Delta 6$  desaturase catalysed conversion of ALA to SDA is the rate limiting step in the production of long chain omega-3 fatty acids in the body. Therefore, higher tissue levels of long chain omega-3 fatty acids would be expected to occur in response to SDA compared with a similar amount of ALA.

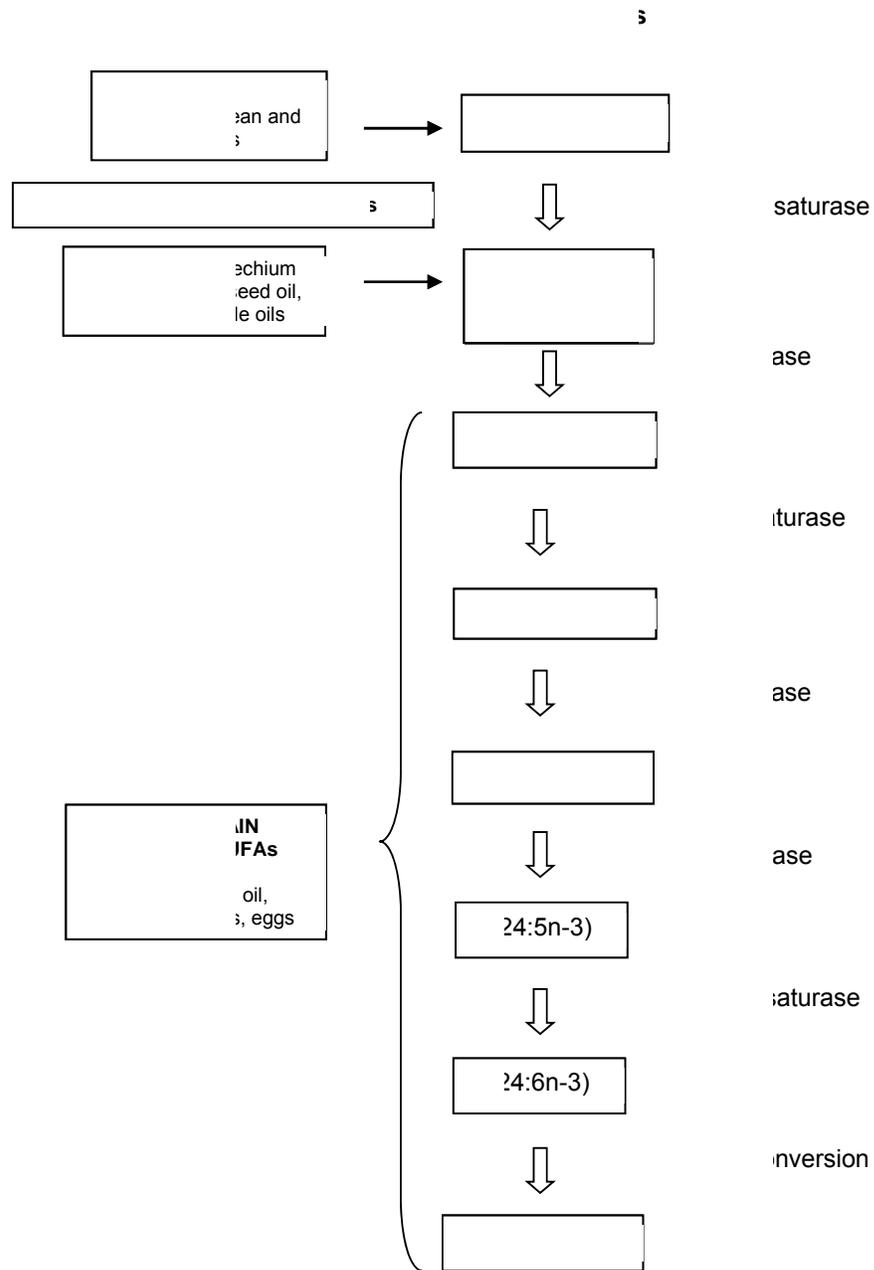


Figure 1: Metabolism of omega-3 PUFAs (Spector, 2006)

## 2.2 Is SDA converted into EPA in human tissues?

To assess the extent of conversion of SDA to EPA in human tissues, FSANZ reviewed the relevant clinical trial data provided by the Applicant. Studies included were those that involved healthy human participants and those that reported tissue levels of EPA as an outcome measure in response to consumption of SDA, either alone or blended with other oils/fatty acids in a supplement. Where other oils were included in the treatment used in the study, they were excluded if they contained more than 1% of their fatty acids as EPA. One additional study cited in the papers provided by the Applicant was also included. An additional search of the literature by FSANZ, based on the inclusion criteria described above, did not identify any further studies.

Thus, the available evidence comprised five published papers involving randomised, double-blind, placebo-controlled trials (RCTs) and one published open label trial (see **Table A1** at the end of this report for study details). Two of the studies included SDA-enriched soybean oil from genetically modified soybeans (Harris *et al.*, 2008; Lemke *et al.*, 2010) and one of these explicitly stated that the oil was derived from MON87769 soybeans (Lemke *et al.*, 2010).

### 2.2.1 The effect of consumption of SDA on blood levels of EPA

EPA, when consumed from food sources such as fatty fish or in supplement form, is readily incorporated into circulating lipids (Miles *et al.* 2004). This analysis assesses and compares the extent of conversion of SDA-rich oils and EPA-rich oils to EPA in blood plasma and in erythrocyte membranes. The proportion of EPA in these blood fractions is assumed to reflect the proportion of omega-3s in other human tissues.

**Table 2** shows the results from the five RCTs ordered according to SDA dose; four of these include an EPA comparison group. The results show a statistically significant response ( $p < 0.001$ ) in erythrocyte EPA from SDA compared with placebo in studies lasting 12 weeks or longer and involving levels of intake of about 3.7 g/day SDA or greater (Harris *et al.*, 2008; Lemke *et al.*, 2010). Although Lemke *et al.* (2010) was a 12 week study, the authors reported that similar results were observed after eight weeks of supplementation. James *et al.* (2003) conducted a study using a lower dose lasting six weeks (half the turnover time of the erythrocyte pool). They did not statistically compare the treatment and placebo groups; however, given the sample size and standard deviations the difference between the SDA-treated group and the placebo group, particularly for plasma phospholipid EPA, might be statistically significant.

Results from the open label study (Surette *et al.*, 2004) (data not shown in Table 2), show that the EPA composition of plasma increased significantly from baseline to week 4 ( $p < 0.05$ ) in response to consumption of echium oil (equivalent to about 1.9 g/day SDA).

**Table 2: Summary of results from the RCTs on the effect of SDA on mean percent EPA of total fatty acids in erythrocytes and plasma**

Study (Duration: SDA dose)	Treatment	Outcome	Mean % of total fatty acids ± SD		p value	
			Baseline	End of study	Treatment compared with placebo	SDA compared with EPA
<b>Wu et al. (1999)</b> (8 weeks: 0.13 g/d)	Placebo	Plasma EPA <sup>2</sup>	1.10±0.05 (SEM)	1.05±0.06 (SEM)	NR	
	<b>BCSO<sup>1</sup></b>		<b>0.92±0.08 (SEM)</b>	<b>0.97±0.06 (SEM)</b>		
<b>Miles et al. (2004)</b> (12 weeks: ~1 g/d)	Placebo	EPA in plasma triacylglycerols	0.28±0.03	0.45±0.19	NS	
	EPA-oil		0.38±0.06	0.86±0.25		
	<b>SDA-oil</b>		<b>0.37±0.09</b>	<b>0.47±0.11</b>		
	Placebo	EPA in plasma cholesteryl esters	1.3±0.2	1.0±0.1	<0.05	
	EPA-oil		0.9±0.1	4.7±0.5		
	<b>SDA-oil</b>		<b>1.2±0.2</b>	<b>1.5±0.2</b>		
Placebo	EPA in plasma phospholipids	1.1±0.1	1.5±0.3	<0.05		
<b>SDA-oil</b>		<b>1.2±0.2</b>	<b>1.6±0.2</b>			<b>NS</b>
<b>James et al. (2003)</b> (6 weeks: 0.75 g/d for 3 weeks followed by 1.5 g/d for the next 3 weeks)	ALA (placebo)	EPA in erythrocyte phospholipids	0.88±0.17	1.01±0.18	NR	
	EPA		0.81±0.14	2.56±0.65		
	<b>SDA</b>	<b>0.96±0.19</b>	<b>1.44±0.24</b>	<b>NR</b>	<b>NR</b>	
	ALA (placebo)	EPA in plasma phospholipids	1.16±0.31	1.43±0.40	NR	
EPA	1.04±0.2		4.48±1.35			
<b>SDA</b>	<b>1.27±0.30</b>	<b>2.38±0.51</b>	<b>NR</b>	<b>NR</b>		
<b>Harris et al. (2008)</b> (16 weeks: ~3.7 g/d)	ALA (placebo)	Erythrocyte EPA <sup>2</sup>	0.52±0.22	0.52±0.18	<0.0001	
	EPA		0.47±0.21	1.73±0.44		
	<b>SDA</b>		<b>0.42±0.13</b>	<b>1.21±0.59</b>		
<b>Lemke et al. (2010)<sup>3</sup></b> (12 weeks: 4.2 g/d)	Placebo	Erythrocyte EPA <sup>2</sup>	0.48±0.23	0.40±0.07	<0.001	
	EPA		0.44±0.26	1.16±0.06		
	<b>SDA</b>		<b>0.45±0.22</b>	<b>0.94±0.06</b>		

NS - not significant (i.e.  $p \geq 0.05$ ); NR - not reported.

1. Blackcurrant seed oil

2. The specific lipid fraction i.e. phospholipid, cholesterol ester or triacylglycerol was not reported in these studies.

3. Baseline results are initial mean intention to treat (ITT) and end of study results are adjusted final ITT.

### 2.2.2 Relative effectiveness of conversion of SDA to EPA

Based on their results, James *et al.* (2003) estimated the relative effectiveness of dietary EPA, SDA and ALA to achieve a certain level of EPA in erythrocytes. From the erythrocyte and plasma phospholipid EPA levels they concluded that SDA is approximately four times more effective than ALA in achieving a level of EPA in these cells.

Harris *et al.* (2008) noted that their results for relative effectiveness<sup>10</sup> of conversion of SDA to EPA, based on changes in levels of EPA in erythrocytes, were lower than those reported in James *et al.* (2003) (16.6% vs 30%<sup>11</sup>). Lemke *et al.* (2010) reported a similar conversion of dietary SDA to EPA in erythrocyte membranes (17.1%) to that of Harris *et al.* (2008).

Harris and colleagues (2008) considered that several factors might be contributing to the differences observed between their study and the James *et al.* (2003) study: different chemical forms of SDA, the difference in study duration, or the types of subjects included. Another possible explanation is that each of the classes of fatty acids can interfere with the metabolism of the other. For example, an excess of omega-6 PUFAs in the diet can reduce the metabolism of omega-3 PUFAs (Jones and Kubow, 2006). As James *et al.* (2003) attempted to minimise linoleic acid intake, an omega-6 PUFA, this may explain the higher conversion rates found in this study. Harris *et al.* (2008) did not control for intake of fatty acids, except to recommend avoidance of fatty fish, and Lemke *et al.* (2010) simply recommended a reduction in usual fat intake.

**Table 3** summarises the study design differences between the three studies. The comparison suggests that gender and BMI, in addition to the form of SDA and control of omega-6 intake, may influence the relative effectiveness of conversion of SDA to EPA. Two of the RCTs (Wu *et al.*, 1999; Miles *et al.*, 2004) did not report results for relative effectiveness of conversion of SDA to EPA

**Table 3: Differences in study design among RCTs that reported results for relative effectiveness of conversion of SDA to EPA**

Study	Form of SDA (capsules or oils)	Control of fatty acid intake	Subject differences	% of women in the study	Duration	Relative effectiveness of conversion of SDA to EPA in erythrocytes
James <i>et al.</i> (2003)	Ethyl esters (capsules)	Attempted to minimise omega-6 intake	Mean BMI: 26.4	36%	6 weeks	30%*
Harris <i>et al.</i> (2008)	Triglycerides (capsules)	Recommended avoidance of fatty fish	Mean BMI in the 3 treatment groups: 30-31	58%	16 weeks	17%
Lemke <i>et al.</i> (2010)	Triglycerides (capsules and oils)	No change in diet but did recommend an adjustment in fat intake to account for the treatment oils.	Mean BMI in the 3 treatment groups: 28.5-30	~55%	12 weeks	17%

\* Relative effectiveness of conversion of SDA to EPA in the James *et al.* (2003) paper was based on erythrocyte and plasma EPA levels.

<sup>10</sup> Harris *et al.* (2008) refer to “efficiency of conversion”, but FSANZ considers “relative effectiveness of conversion” to be a more correct term, and it is used in this report.

<sup>11</sup> Harris *et al.* (2008) cite a 27% difference in the effectiveness of conversion of SDA to EPA from the James *et al.* (2003) study. However, FSANZ has used 30% as indicated in the James *et al.* (2003) study; the results of which are described above.

### 2.2.3 Residual levels of SDA after conversion to EPA

Four of the studies (Wu *et al.*, 1999; James *et al.*, 2003; Harris *et al.*, 2008; Lemke *et al.*, 2010) reported that the percentage of SDA in erythrocytes at the end of the study compared with baseline in the SDA treatment groups was small to negligible. This indicates that SDA acts as a short term intermediate that is anabolised either to long chain omega-3s or is metabolised into energy. Miles *et al.* (2004) reported that SDA did not appear in detectable amounts in any of the plasma fractions investigated or in peripheral blood mononuclear cells (PBMCs) in the SDA treated group. James *et al.* (2003) also noted that when SDA was provided as an ethyl ester, it was not detectable in plasma triacylglycerols, cholesterol esters or phospholipids, platelets or PBMCs, indicating that SDA is readily metabolised to EPA without any significant accumulation of the intermediate fatty acid, eicosatetraenoic acid (ETA) (see **Figure 1**).

Thus, based on the evidence from five RCTs, there are negligible amounts of residual SDA in the various blood fractions considered in these studies.

### 2.2.4 The effect of consumption of SDA on the omega 3 index

The omega-3 index is the combined proportion of EPA and DHA in erythrocyte membranes, expressed as a percent of total fatty acids, and is correlated with cardiac membrane EPA and DHA (Harris *et al.* 2004). As dietary intake recommendations relate to both these fatty acids, the omega-3 index is proposed to provide a better measure of the combined effect of EPA and DHA on health than EPA or DHA alone.

Two studies (Harris *et al.*, 2008; Lemke *et al.* 2010) reported results for the omega-3 index in response to intake of SDA (see **Table 4**). Both studies also had a treatment arm that was given EPA (Table 2). In both studies, as expected, the omega-3 index in the SDA treatment group was significantly greater than in the placebo group, and was also similar to that in the EPA treatment group. As SDA did not affect the proportion of DHA in either of these studies, the increase in the omega-3 index would be due entirely to an increase in EPA.

**Table 4: Summary of results of the effect of SDA intake on the omega 3 index**

Study (Duration: dose)	Treatment	Omega-3 index Mean % of total fatty acids ± SD		p value	
		Baseline	End of study	Treatment compared with placebo	SDA compared with EPA
Harris <i>et al.</i> (2008) (16 weeks: ~3.7 g/d)	ALA (placebo)	4.36±0.95	4.21±0.81		
	EPA	4.07±0.86	5.10±0.82	0.026	
	<b>SDA</b>	<b>4.02±0.90</b>	<b>4.80±1.00</b>	<b>0.042</b>	<b>0.69</b>
Lemke <i>et al.</i> (2010) (12 weeks: 4.2 g/d)	ALA (placebo)	4.45±1.10	4.18±0.11		
	EPA	4.19±1.10	4.79±0.10	<0.001	
	<b>SDA</b>	<b>4.29±1.16</b>	<b>4.62±0.10</b>	<b>0.006</b>	<b>0.196</b>

\* Baseline results are initial mean intention to treat (ITT) and end of study results are adjusted final ITT.

## 2.3 TFA content of SDA soybean oil

Trans-SDA is present (0.26% of total fatty acids) and trans-ALA is increased (from 0.14% to 0.51% of total fatty acids) in SDA soybean oil. *Trans* fatty acids (TFAs) in the diet raise LDL-cholesterol and lower HDL-cholesterol, and are thus associated with an increased risk of coronary heart disease. The WHO, in its report on diet, nutrition and chronic diseases (WHO 2003), recommended that TFAs comprise no more than 1% of total dietary energy<sup>12</sup>. The NHMRC and NZMoH (2006) recommend that saturated fatty acids and TFAs combined comprise no more than 8-10% of dietary energy.

FSANZ conducted a formal scientific review of TFAs in the Australian and New Zealand food supplies in 2007<sup>13</sup> and updated this review in 2009<sup>14</sup>. In 2009, FSANZ reported that mean total TFA intake from both ruminant and manufactured sources is estimated to be 0.5-0.6% of total dietary energy, with more than 90% of Australians and more than 85% of New Zealanders having intakes below 1% of total energy intake. This result is in keeping with WHO's revised recommendation on TFA intake (see footnote below). The following draws further on information discussed in these documents.

In 2004, the Danish food authorities adopted legislation which introduced a limit of no more than 2 g of TFA per 100 g of fats or oil in the food product as sold to the consumer, with some exceptions for ruminant TFAs occurring in animal fats. In 2008, Switzerland adopted similar legislation. Based on this upper limit, the NSW Food Authority (NSWFA) analysed 456 samples from six different food categories: takeaway foods, fats and oils, snack foods, meat products, and bakery products. The data were collected between September 2008 and April 2009 from a range of supermarkets and takeaway shops. The results were reported in FSANZ's 2009 review of TFAs. Overall, 82.3% of products had a level of TFAs below 2% (i.e. the recommended maximum level set by Denmark), and many of these foods had undetectable levels of TFAs.

Thus, the level of TFAs in SDA soybean oil (<1% of total fatty acids) is likely to make only a minor contribution to the overall TFA content of foods in which SDA soybean oil is an ingredient. For comparison, the TFA content of five blended edible oils, included in NSWFA's analysis in 2009, reported a range of 0.3 to 3.10 g/100 g of oil. In August 2010, Australian CHOICE magazine published data on the nutritional information of commercially available cooking oils<sup>15</sup>. The data are based on analysis conducted by CHOICE. Soybean oil was not one of the categories analysed but the TFA content of numerous other cooking oils was published. **Table 5** shows a summary of the range of TFA content in the oils included in CHOICE's analysis. Based on these data, the TFA content of SDA soybean oil is within the TFA range of commercially available cooking oils. In addition, soybean oil is not a major component of edible oils in the diet of Australians and New Zealanders (see Application A1018 High oleic acid soybean DP-305423-1).

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<sup>12</sup> In 2009, WHO revised its recommendation on TFA intakes, from advising that populations should have TFA intakes below 1% of total energy on average, to advising that the great majority of the population should have TFA intakes below 1% of total energy.

<sup>13</sup> FSANZ's 2007 report on TFAs can be found at <http://www.foodstandards.gov.au/scienceandeducation/publications/transfattyacidsrepor4561.cfm>

<sup>14</sup> FSANZ's 2009 report on TFAs can be found at <http://www.foodstandards.gov.au/scienceandeducation/publications/transfattyacidsrepor4560.cfm>

<sup>15</sup> CHOICE's analysis included 14 different types of supermarket cooking oil.

**Table 5: TFA content of edible oils as reported by “CHOICE”**

Cooking oil	TFA (g/100 mL) (range, where applicable)
Mustard seed oil	0
Almond oil	NS
Canola oil	<0.5-<1
Grapeseed oil	0.9
Corn oil	0.8
Avocado oil	0
Olive oil	0-0.5
Sunflower oil	0.5-1.8
Macadamia oil	0-NS
Canola & red palm fruit oil	0
Peanut oil	NS-0.9
Vegetable oil/cooking oil (not further defined)	0.46-0.92
Rice bran oil	0
<b>SDA soybean oil</b>	<b>0.76%</b> <b>of total fatty acids</b> <b>(equivalent to 0.67 g TFA per 100 mL)</b>

NS - not significant.

Source: Data on cooking oils other than SDA soybean oil were obtained from the CHOICE website <http://www.choice.com.au/Reviews-and-Tests/Food-and-Health/Food-and-drink/Groceries/Cooking-oils/page/Nutritional%20information%20table.aspx> accessed on 8 November 2010.

### 3. Potential adverse effects

Five of the six studies included in this assessment considered potential adverse effects in response to consumption of oils rich in SDA. Miles *et al.* (2004) was the one study that did not report adverse effects. Results for the other five studies are presented below.

Wu *et al.* (1999) reported that haematology, blood and urine chemistry, and blood lipid profiles were normal and did not change significantly after two months of supplementation with blackcurrant seed oil equivalent to 0.13 g/day SDA<sup>16</sup>. There were also no adverse effects on the immune response<sup>17</sup> between placebo and the treatment groups among the study participants. Although 11 of the original 40 subjects did not complete the study, their reasons for dropping out did not appear to be related to the treatment used in this study.

<sup>16</sup> The blackcurrant seed oil used in the Wu *et al.* (1999) study contained 15%  $\gamma$ -linolenic acid (GLA), in addition to SDA (2-6%). The investigation of GLA on the immune response was the primary purpose of this study.

<sup>17</sup> The immune response was assessed in several ways: a ‘delayed-type hypersensitivity response’; lymphocyte proliferation; interleukin and prostaglandin production; lymphocyte sub-populations and membrane fluidity.

James *et al.* (2004) measured tumour necrosis factor  $\alpha$  and interleukin  $1\beta$  in their study in which subjects consumed 1.5 g/day SDA for three weeks, then 3.0 g/day SDA for a further three weeks. Both of these inflammatory cytokines are known to decrease in response to the ingestion of fish oil; the mechanism however is not known. The study showed that both tumour necrosis factor  $\alpha$  and interleukin  $1\beta$  decreased in the subjects who received SDA, although this decrease also occurred in the placebo and EPA treated groups such that there were no statistically significant differences between the groups at the end of the study. There were also no consistent differences among the fatty acids regarding their effect on lipopolysaccharide-stimulated synthesis of prostaglandin  $E_2$ <sup>18</sup> or on thromboxane  $A_2$ <sup>19</sup> synthesis during blood clotting. And there were no significant differences between groups in concentrations of fasting triacylglycerol or of total, LDL or HDL cholesterol.

Harris *et al.* (2008) reported no significant differences between groups consuming the equivalent of 2.42 g/day of SDA for any of the physiological endpoints considered (heart rate, blood pressure, body weight), the lipid endpoints (total, LDL-, HDL-cholesterol, triglycerides) or on platelet function. No serious adverse events were reported. Non-serious adverse events related to gastrointestinal distress were evenly distributed across all three groups. Twelve of the initial 45 participants withdrew for reasons described as “non-serious adverse events”.

Lemke *et al.* (2010), the study with the highest dose of SDA (4.2 g/day), investigated the effect of SDA on fasting serum total cholesterol, LDL-cholesterol, HDL-cholesterol and triglycerides. No statistically significant differences were reported between the SDA treatment group and the placebo group; nor between the SDA treatment group and the EPA treatment group. Self-reported adverse events, such as gastrointestinal disorders, did not differ between treatment groups; nor did body weight or BMI. Similar numbers of participants in each treatment group did not complete the study protocol. The two main reasons non-completion were attributed to “withdrawal of consent” and “loss to follow up”; none of these were attributed to adverse events associated with the treatments. There was one case of gastroenteritis with dehydration that occurred in the SDA group and one case of gastroenteritis in the control group. These were considered serious adverse events that resolved completely after treatment was discontinued. However, the authors did not comment on the attribution of the treatments to these events.

In the open label study, where participants consumed about 1.9 g/day SDA, Surette *et al.* (2004) reported no significant differences between baseline and week 4 in serum total, LDL- or HDL-cholesterol. However, there was a significant fall in serum triglycerides of 21% ( $p < 0.05$ ) as a result of consuming echium oil. None of the reported adverse events were considered to be associated with echium oil. There were no dropouts in this study.

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<sup>18</sup> Prostaglandin  $E_2$  causes the constriction of blood vessels.

<sup>19</sup> Thromboxane  $A_2$  is involved in the formation of blood clots.

## 4. Summary and Conclusion

SDA soybean oil is a potential dietary source of omega-3 PUFAs.

While SDA is presently consumed in small quantities in the Australian and New Zealand diets, the available evidence from human trials indicates no concerns with an increase in the dietary intake of this fatty acid up to 4.2 g/day. In addition, the evidence in adults indicates a statistically significant response in erythrocyte EPA from SDA compared with placebo in studies lasting 12 weeks or longer and involving levels of intake of about 3.7 g/day SDA or greater.

In terms of the effectiveness of dietary SDA in raising EPA levels, the clinical data indicate that about 17-30% of dietary SDA is converted to EPA in plasma and erythrocytes compared with conversion of <1% of ALA to EPA in these blood fractions. As with all sources of SDA, conversion to EPA is variable, depending on a number of individual and concurrent dietary factors.

SDA soybean oil is marginally higher in TFAs compared with conventional soybean oil, however the level (0.67 g TFAs per 100 mL) is well within the range found in commonly consumed edible oils (up to 1.8 g TFAs per 100 mL). As a result, the consumption of SDA soybean oil in place of other oils would have a negligible impact on overall TFA intakes in the Australian and New Zealand populations.

**Table A1: Details of studies identified that consider changes in tissue concentrations of EPA in response to SDA intake**

First Author, Year Trial objective	Initial n (m/f)	Final n (m/f)	Health status	Age (years)	Duration (weeks)	Treatment groups			Comments
						SDA	EPA	Placebo	
<b>RCTs</b>									
Harris, 2008 <b>Objective:</b> To compare the effects of EPA and an SDA-enriched soy bean oil on red blood cell EPA and DHA levels.	45 (ITT analysis)	33 (14/19) (PP analysis)	Overweight, healthy	21-70	16	~3.7 g/d SDA + 2.42 g/d ALA	~1 g/d EPA + 1.7 g/d ALA	1.7 g/d ALA	Subjects were asked to maintain a consistent lifestyle (diet, exercise, alcohol intake, sleep habits etc.) and to avoid intake of fatty fish for the duration of the study.  Treatments provided in packets and capsules.  Compliance was defined as >=80% consumption of oils/capsules.  There were no differences between the ITT and PP analysis.
James, 2003 <b>Objective:</b> To determine whether dietary SDA can increase tissue EPA and DHA in healthy humans and compare its efficacy with EPA and ALA.	45 (29/16)	44	Healthy, BMI: 20-30	18-65	3 3 3	Run-in 0.75 g/d SDA 1.5 g/d SDA  (SDA provided in pure form as an ethyl ester)	Run-in 0.75 g/d EPA 1.5 g/d EPA	Run-in 0.75 g/d ALA 1.5 g/d ALA	Subjects were asked to avoid dietary n-6 fatty acids and to substitute monounsaturated fatty acids where possible. They were provided with some foods to facilitate this action.  Also provided with diet diaries and instructed in keeping weighed food records on certain days.  No significant change in participant's body weight, energy or macronutrient intake during the study.  One dropout in the EPA group.  Treatments provided as capsules.  Compliance was 99.5±0.77%.
Miles, 2004b <b>Objective:</b> To identify whether SDA can be used to increase the EPA content of plasma lipids and cells and to understand more about the effects of ALA, SDA and EPA in humans.	74 males	70 males	Healthy	21-44	12	9 g/d 'SDA-oil' (11.7% SDA)  Referred to as "echium oil" in the study.	9 g/d 'EPA-oil' (27.5% EPA + 1.6% SDA)  Referred to as 'EPA oil' in the study	9 g/d 80:20 mix of palm and sunflower oils  Referred to as 'placebo' in the study	Eight treatment groups were included in this study, but only three groups are compared here.  Treatments provided as capsules.  The placebo oil closely resembled the fatty acid composition of the UK diet.

First Author, Year Trial objective	Initial n (m/f)	Final n (m/f)	Health status	Age (years)	Duration (weeks)	Treatment groups			Comments
Lemke, 2010 <b>Objective:</b> To investigate the effect of SDA oil on improving markers of heart health, in particular the omega-3 index expressed as % of total fatty acids.	252 (ITT analysis)	181 (CP analysis)	Healthy (BMI 25-35)	21-70	12	1.0 g/day SBO capsule + 14.7 g/d SDA enriched soybean oil (equiv to 4.2 g/d SDA)	1.0 g/d EPA capsule + 14.7 g/d soybean oil	1.0 g/day Soybean oil capsule + 14.7 g/d soybean oil (equiv to 1.0 g/d ALA)	Subjects maintained their normal diet and exercise throughout the study, with the exception of reducing fat in their usual diet to accommodate the test oils. Subjects completed 3-day dietary records at the start and at the end of the study. No differences in fat, protein, carbohydrate or energy were observed.  Treatments provided as capsules and edible oils.  Baseline demographics did not differ between the ITT and CP populations.  Compliance ranged from 85 to 105%*.
Wu, 1999 <b>Objective:</b> To investigate the effect of blackcurrant seed oil (2.9% SDA) on the immune response of healthy elderly subjects.	40	29 (16/13)	healthy	>= 65	8	4.5 g/day blackcurrant seed oil  This is estimated to equate to 0.13 g/d SDA.	NA	4.5 g/day Soybean oil	Subjects were asked to continue with typical food intake, dietary habits and lifestyle. Subjects completed 3-day dietary records during the first month of the study.  Treatments provided as capsules.  Compliance was not reported.
<b>Open label trials</b>									
Surette, 2004 <b>Objective:</b> To investigate the effect of dietary echium oil (12.5% SDA) on tissue fatty acid content and serum triacylglycerol concentrations in hypertriglyceridemic humans.	11 (6/5)	11 (6/5)	Hypertri- glyceridemic adults; otherwise healthy.	>= 20 (mean =56)	4	15 g/day echium oil  This is estimated to equate to 1.9 g/d SDA.	NA	NA	Subjects were given instructions to follow the American Heart Association's National Cholesterol Education Program Step 1 diet.  Treatments provided as capsules.  Compliance ranged from 85 to 105%*.

Abbreviations: g/d – grams per day; NA – not applicable.  
Compliance levels above 100% indicate that participants consumed more of the treatment than was required.

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