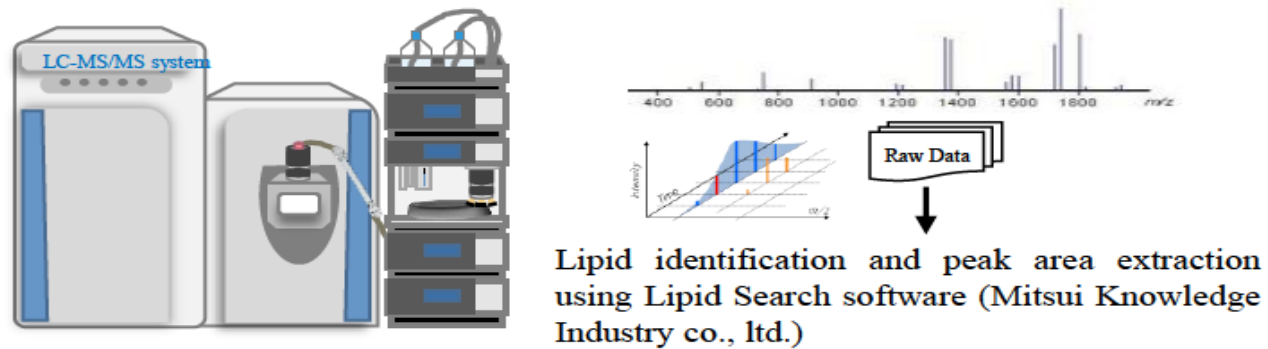


I. Preparation of lipid in human milk



II. Measurement of lipidome by LC-MS/MS system

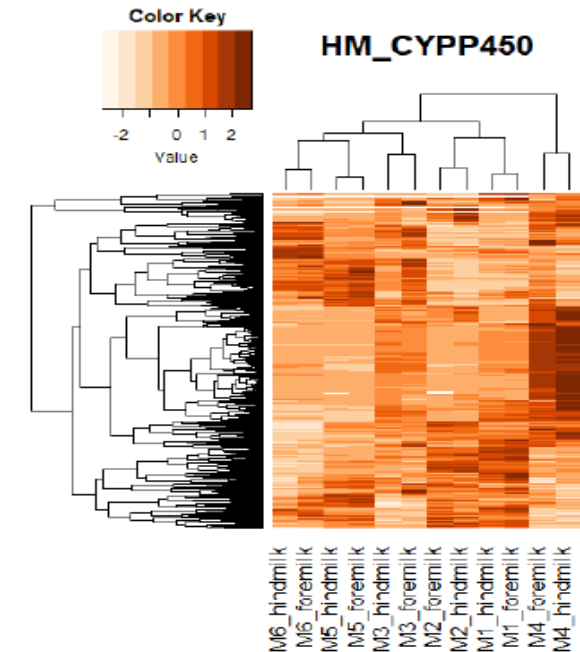


III. Analysis

- ① The distribution of total carbon number of fatty acids in triglyceride.
- ② The distribution of double bonds number of fatty acids in triglyceride.
- ③ The concentrations of docosahexaenoic acid-containing lipids and arachidonic acid-containing lipids.
- ④ The sphingolipids and glycerophospholipids composition.
- ⑤ The clustering heatmap of the human milk lipid profiles.

IV. Results

The difference between foremilk and hindmilk within the same subject was smaller than the differences among individuals.



The classification of the combination of total fatty acids in human milk.

V. Conclusion

A lipid profile of human milk reflects individual characteristics and is worthwhile information for precision nutrition.