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LIST OF ABBREVIATIONS AND SYMBOLS

1,2-DAG = 1,2-diacylglycerol

1,3-DAG = 1,3-diacylglycerol

1-MAG = 1-monoacylglycerol

2-MAG = 2-monoacylglycerol

AA = Arachidonic acid

DAG = Diacylglycerol (diglycerides)

DHA = Docosahexaenoic acid (C22:6)

EPA = Eicosapentaenoic acid (C20:5)

FA = Fatty acids

FAME = Fatty acid methyl esters

FFA = Free fatty acids

FHMO = Full hydrogenated menhaden oil

FID = Flame ionization detector

FOEE = Fish oil ethyl esters

GC = Gas chromatography

Gly = Glycerol

GRAS = General recognized as self

HPLC = High performance liquid chromatography

IM-AK = Immobilized Lipase AK

LA = Linoleic acid

LCFA = Long-chain fatty acid

MAG = Monoacylglycerols (monoglycerides)

MCFA = Medium-chain fatty acid

MLM = Structured glyceride containing medium-chain fatty acids at the *sn*1,3-positions and long-chain fatty acids at the *sn*2-position.

MTBE = Methyl-*tert*-butyl ether

PHMO = Partial hydrogenated menhaden oil

PUFA = Polyunsaturated fatty acids

SL = Structured lipids

ST = Structured triglycerides

LIST OF ABBREVIATIONS AND SYMBOLS (Continued)

TA = Triacetin

TB = Tributyrin

TAG = Triacylglycerols (triglycerides)

TLC = Thin layer chromatrography