

**Investigations concerning bioavailability *in vivo*
of iodine from fortified lipid products**

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Abstract

Sunflower oil takes up the biggest specific weight among edible fats, used in nutrition in the Republic of Moldova. Manufacturing and consumption of fortified sunflower oil with iodine, and derivatives products on it base is perspective direction on elimination alimentary dependent iodine deficiency disorders. With the aim of revelation of influence of process iodination on degree of merit of sunflower oil, and for determination of it oxidative stability were determined physicochemical properties of examined product. In consequence of studies was demonstrated high stability of fortified sunflower oil with iodine. Through *in vivo* study was demonstrated efficiency of fortification of lipid products with iodine under iodine status.

Keywords: iodine, Iodine Deficiency Disorders (IDDs), food fortification, sunflower oil, *in vivo* study.

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