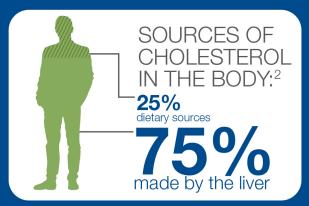
New considerations for cholesterol management

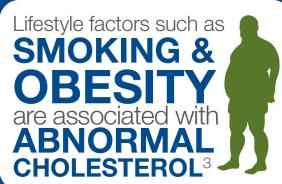


CHOLESTEROL
IS VITAL FOR
cell structure
hormone production
brain function
nerve function
skin health
immune function
and much more...¹

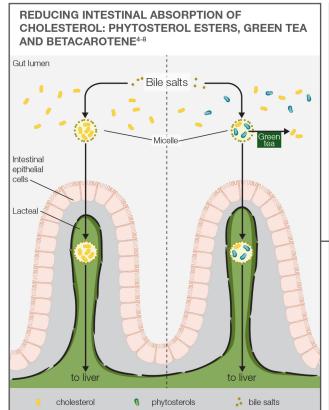








MAINTAINING HEALTHY CHOLESTEROL LEVELS4-16

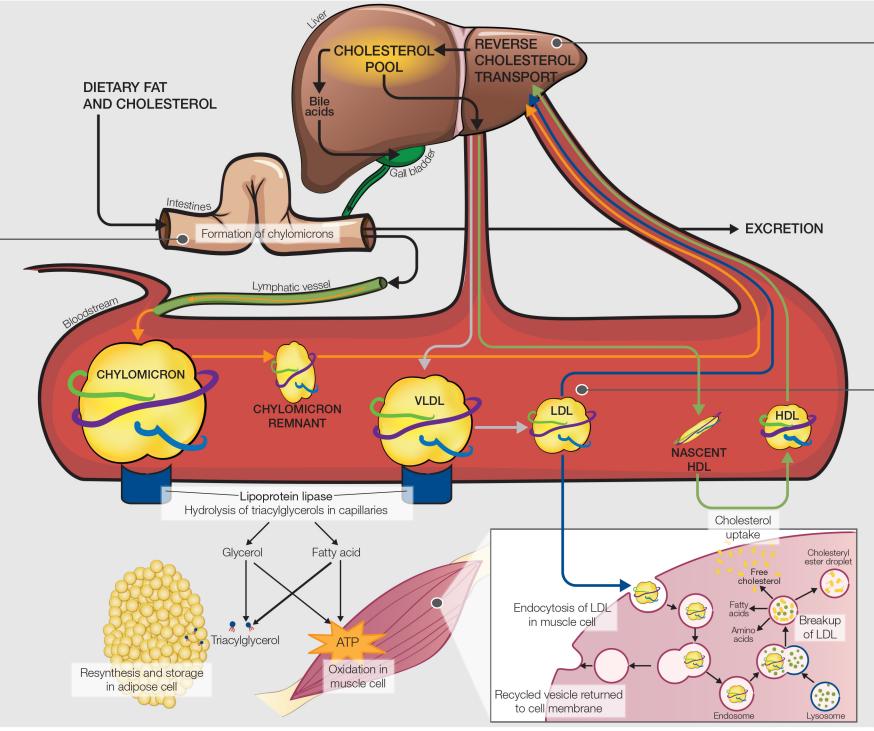


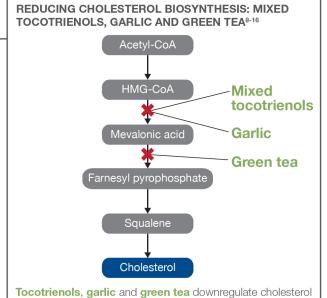
Phytosterols and cholesterol have a similar chemical structure. Phytosterols compete with dietary and biliary cholesterol for incorporation into micelles, therefore lowering intestinal cholesterol absorption.

Green tea catechins reduce intestinal cholesterol absorption by interfering with the micellar solubility of cholesterol. Green tea catechins form insoluble co-precipitates with cholesterol and increase faecal excretion of cholesterol.

As well as lowering cholesterol absorption, phytosterols also lower plasma concentrations of carotenoids, notably betacarotene. Although the exact mechanism remains unknown, a moderate increase in dietary carotenoids has been found to effectively maintain blood carotenoid concentrations.

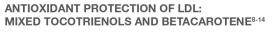
HDL: high density lipoprotein; LDL: low density lipoprotein; VLDL: very low density lipoprotein; ATP: adenosine triphosphate; CoA: coenzyme A; HMG-CoA: 3-hydroxy-3-methylglutaryl-coenzyme A.

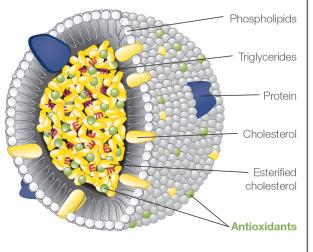




biosynthesis in the liver by inhibiting various enzymes.

Tocotrienols and garlic inhibit the key enzyme HMG-CoA reductase. Green tea inhibits three enzymes – mevalonate kinase, mevalonate decarboxylase and farnesyl pyrophosphate synthase.





Atherosclerosis is related to oxidative changes of LDL.

Antioxidants such as **mixed tocotrienols** and **betacarotene** prevent the formation of oxidised LDL during atherogenesis.