

## Pig fat now good for you

*From correspondents in Washington*

*March 28, 2006*



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**THE health-conscious trim the rind off bacon and give pork crackling a wide berth - but that could change with the creation of pigs with fat that is good for you.**

US scientists have genetically modified pigs so their fat is oozing with omega-3 fatty acids.

The acids, usually found in salmon, tuna and mackerel, are thought to have a host of health benefits.

But most people eat just a fifth of the recommended amount.

"The livestock may be a promising way to re-balance the modern diet without relying solely on diminishing fish supplies or supplements," scientist **Dr Jing Kang** said.

The University of Pittsburgh School of Medicine team created piglets which convert the less useful fatty acid omega-6 into omega-3.

The pigs' fat contained six times more omega-3 than normal pigs.

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