Effect of Soybean Flour, Coconut Oil and Magnesium on Rats Suffering from Non-Alcoholic Fatty Liver

Dalia Mohamed Talatt Abdel-khalik

Home Economics Dept., Faculty of Specific Education, Fayoum University, Egypt. <u>dmt00@fayoum.edu.eg</u>



مجلة البحوث في مجالات التربية النوعية

معرف البحث الرقمي DOI: 10.21608/jedu.2021.92960.1447 المجلد الثامن العدد 39 . مارس 2022

الترقيم الدولي

P-ISSN: 1687-3424 E- ISSN: 2735-3346

موقع المجلة عبر بنك المعرفة المصرى /<u>https://jedu.journals.ekb.eg</u>

http://jrfse.minia.edu.eg/Hom

موقع المجلة

العنوان: كلية التربية النوعية . جامعة المنيا . جمهورية مصر العربية



Effect of Soybean Flour, Coconut Oil and Magnesium on Rats Suffering from Non-Alcoholic Fatty Liver

Dalia Mohamed Talatt Abdel-khalik

Home Economics Dept., Faculty of Specific Education, Fayoum University, Egypt. <u>dmt00@fayoum.edu.eg</u>

Abstract: The current research was conducted to study the effect of low-fat soybean flour, virgin coconut oil, magnesium, and all of them on rats suffering from non-alcoholic fatty liver disease (NAFLD). Sixty adult male albino rats Sprague Dawley Strain were included in this study. The rats were categorized into two main groups. The first main group (12 rats) was divided into two subgroups: "subgroup one" (6 rats) which were on basal diet BD, while " subgroup two" (6 rats) fed on a basal diet containing low-fat soybean flour which provided the diet with 14% protein, these groups used as a control negative groups (-ve). The second main group (48 rats) was on a high-fat diet (HFD) for 8 weeks to induce non-alcoholic fatty liver disease. Non-alcoholic fatty liver disease rats were randomly assigned to eight equal subgroups. The best results were recorded for the NAFLD groups which were treated with HFD containing low-fat soybean flour as the source of protein with replacing 20% coconut oil instead of 20% sheep tallow and supplemented with a 1000 mg magnesium/ kg diet. In conclusion, based on the findings of the current study, low-fat soybean flour, virgin coconut oil and magnesium are beneficial in fatty liver treatment.

Keywords : liver enzymes - lipid profile - kidney function - nonalcoholic fatty liver - superoxide dismutase.

Introduction

A fatty liver disease which is a metabolic disorder, is commonly correlated with severe obesity as well as elevated levels of lipid in the blood (**Day, 2011 and Ganz** *et al.*, **2014**). Non-alcoholic fatty liver disease (NAFLD) is a prevalent type of chronic liver disease in the world associated with obesity, insulin resistance, and metabolic syndrome (**Lazo and Clark, 2008**). Some studies have revealed that fatty liver disease is induced by a high-fat diet (**Ganz** *et al.*, **2014 and Jacobs** *et al.*, **2002**). In this respect, **Fabbrini** *et al.*, (**2010**) demonstrated that, extreme accumulation of triglycerides in the liver > 5% of the liver size or weight is the major distinguishing feature of NAFLD.

An investigation of **Jenkis and Kendall**, (2003) reported that one of the health benefits of soybean is a decrease in renal filtration, proteinuria, and renal acid load, and thus a reduced risk of kidney disease in type 2 diabetes when animal protein is replaced with soybean. On the other hand, (McGraw *et al.*, 2016) also illustrated that Soy protein provides defense against lowdensity lipoprotein cholesterol, free radical damage, endothelial damage.

Coconut oil is an edible oil that has been used in many countries for thousands of years. Moreover, coconut oil has a long shelf life and 76° F melting point, in addition to being utilized in baking industries. Some researchers reported that there are no adverse impacts on people's health consuming diets that are high in coconut oil (Thampan, 1998). Virgin Coconut Oil (VCO) is considered a functional food usually used as a kind of traditional medicine and dietary supplement in several tropical regions. VCO medium-chain fatty acids as well as polyphenol includes antioxidants. In addition, VCO biological impact is traced back to its elevated antioxidant content like caffeic acid, ferulic acid, syringic acid, catechin, and epigallocatechin (Illam et al., 2017 and Marina et al., 2009). On the other hand, Arunima and Rajamohan, (2012) indicated that VCO enhances hepatic lipid metabolism in rats and increases fatty acid catabolism rates. While, (Lekshmi Sheela et al., 2016) reported that, 52% of VCO are medium-chain fatty acid "Lauric acid", this acid increases the oxidative metabolism and contributes significantly to reducing lipid accumulation.

Magnesium can be a factor in both alcoholic and nonalcoholic liver diseases. **Rivlin, (1994) and Young** *et al.*, **(2003)** reported that individuals who drink large proportions of alcohol are exposed to elevated risks of magnesium deficiency and a significant reduction in magnesium homeostasis in the liver. Some studies have reported that, magnesium intake improves insulin resistance, decreases metabolic syndrome risk and decreases mortality risk resulting from liver disease also those with hepatic steatosis (Song *et al.*, 2006; Champagne, 2008 and Wu *et al.*, 2017). Therefore, the present study attempted to examine the impact of a soybean, coconut oil, and magnesium diet on non-alcoholic fatty liver rats.

Materials and Methods Materials

- Vitamins, casein, minerals, cellulose, magmesium, and choline chloride were obtained from Al-Gomhoria Company for Trading Drugs, Chemicals, and Medical Instruments, Cairo, Egypt.
- Soybean and virgin coconut oil (*Cocos nucifera* L) were obtained from Agricultural Research Center, Giza, Egypt.
- Kits for biochemical analysis were obtained from Alkan for pharmaceutical and chemical Dokki, Egypt.
- Sixty adult male albino rats Sprague-Dawley Strain weighing $(180 \pm 10g)$ were obtained from Helwan farm of experimental animals, Ministry of Health and Population, Helwan, Cairo, Egypt.

Methods Soybean chemical analysis

Moisture, total protein, fat, ash, and fiber in low-fat soybean flour were identified according to (A.O.A.C. 1990), whereas total carbohydrates were estimated by deference.

Fatty acid composition of coconut oil

Fatty acids compositions of virgin coconut oil were identified according to **Gunstone** *et al.*, **1994 and Yeshajahu**, (**1994**).

Experimental Design

Sixty adult male albino rats Sprague Dawley Strain weighing 180 ± 10 g was used in this study. The rats were divided into two main groups: The first main group (12 rats) was divided into two subgroups "subgroup one" fed on basal diet BD containing 14% casein as a source of protein (Reeves et al., 1993), while the "subgroup two" fed on a basal diet containing soybean powdered which provided the diet with 14% protein, these groups used as a control negative groups (-ve). The second main group (48) rats were on a high-fat diet (HFD) containing (carbohydrate 55.6% "starch 21.6%, sucrose 30% and fructose 4%"), (Fat 27.5% "soybean oil 2.5%, hydrogenated oil 5% and sheep tallow 20%"), protein of casein 8.2%, cellulose 4.2%, salt mixture 3.5% and vitamin mixture 1% for 8 weeks to induce non-alcoholic fatty liver disease (NAFLD) according to (Zarghani et al., 2016). Rats that suffer from NAFLD were divided into (8 subgroups). The first subgroup was on HFD and used as a positive control group $(+ve)^{1}$, whereas the second subgroup was on HFD containing the amount of protein from low-fat soybean flour and used as a positive control group $(+ve)^2$, the third subgroup was fed on HFD containing all amount of protein from low-fat soybean with replacing 10% coconut oil instead of 10% sheep tallow, the fourth subgroup was fed on HFD containing all amount of protein from low-fat soybean with replacing 20% coconut oil instead of 20% sheep tallow, the fifth subgroup fed on HFD containing all amount

of protein from low-fat soybean flour, this diet supplemented with 500 mg magnesium/ kg diet, the sixth subgroup fed on HFD containing all amount of protein from low-fat soybean, this diet supplemented with 1000 mg magnesium/ kg diet, the seventh subgroup fed on HFD containing all amount of protein from lowfat soybean with replacing 10% coconut oil instead of 10% sheep tallow and supplemented with 500 mg magnesium/ kg diet. The eighth subgroup was fed on HFD containing all amount of protein from low-fat soybean with replacing 20% coconut oil instead of 20% sheep tallow and supplemented with 1000 mg magnesium/kg diet. By the end of the experimental duration (6 weeks), the animals were fasted overnight, and then sacrificed under very light ether anesthesia. Serum was withdrawn from the hepatic portal vein of each rat. Serum was carefully separated by centrifugation of the blood sample. Then, they were maintained at - 20°C until analysis. Livers were carefully enucleated from all mice via necropsy, rinsed with saline (0.9%), dried with a filter paper and weighed independently.

Biochemical analysis

Determination of serum glucose was done according to (Trinder, 1969). Leptin hormone was determined by Leptin ELISA Kit based on the method proposed by Guillaume and Bjorntorp (1996). Total cholesterol was according to Allain et al., (1974). Triglycerides were according to Fossati and prencipe (1982), whereas High density lipoprotein cholesterol (HDL-C) was according to (Burstein, 1970). Low and very low density lipoprotein-cholesterol (LDL-c and VLDL-c) were determined according to Friedwald et al., (1972). Aspartate Aminotransferase (AST) and Alanin Aminotransferase (ALT) were according to Henry (1974). Alkaline phosphates (ALP) were based on the method of Belfield and Goldberg (1971). Liver [superoxide dismutase (SOD), catalase (CAT), as well as decreased glutathione (GSH) activities] were determined based on the methods demonstrated by (Aebi, 1984; Beauchamp and Fridovich 1971 and Paglia & Valentine 1967), respectively.

Statistical Analysis

Results of biological evaluation of each group were statistically analyzed (mean \pm standard deviation and one-way ANOVA test) using SAS package and compared with each other using the suitable test (least significant differences at P< 0.05 (SAS, 1996).

Results and Discussion

Chemical analysis of low fat soybean flour

The findings displayed in Table (1) demonstrate the chemical analysis of low-fat soybean flour. The moisture, protein, fat, ash, fiber, and carbohydrates were 4.00, 46.30, 6.62, 4.83, 10.106 and 28.114 g/100g, respectively.

Table (1)Chemical analysis of low fat soybean flour (g / 100g dryweight)

Nutrients	(g/100g DW)
Moisture	4.00
Protein	46.30
Fat	6.62
Ash	4.83
Dietary Fiber	10.106
Carbohydrate by deference's	28.144

Fatty acid composition of coconut oil

The fatty acid composition of coconut oil is presented in table (2). Saturated fatty acid (SFA) were 92.25%, lauric acid (C12:0) was the major SFA presented in coconut oil (49.77%), followed by myristic C14:0 (13.21%), caproic C10:0 (9.95%),

caprylic C8:0 (9.61%), palmitic C16:0 (8.23%), stearic C18:0 (1.08%) and arachidic C20:0 (0.4%), respectively. The oleic acid C18:1 was 5.92% and linoleic acid C18:2 was 1.83% in the coconut oil.

Fatty Acids		Value(%)
Caprylic	C8:0	9.61
Caproic	C10:0	9.95
Lauric	C12:0	49.77
Myristic	C14:0	13.21
Palmitic	C16:0	8.23
Stearic	C18:0	1.08
Oleic	C18:1	5.92
Linoleic	C18:2	1.83
Arachidic	C20:0	0.4
Saturated Fatty Acids [SFA]		92.25
Mono-unsaturated Fatty Acids [MUFA]		5.92
Poly-unsaturated Fatty Acids [PUFA]		1.83

 Table (2) Fatty acid composition of coconut oil (g/100g)

In simillar study, **Shahidi**, (2005) stated that coconut oil contains 65% medium-chain fatty acids. Nik *et al.*, (2009), demonstrated that coconut oil is a natural source of medium-chain triglycerides (MCTs) with nearly 60% of the total oil content being MCTs. The term MCT mentions triglyceride which is constituted of glycerol and three saturated fatty acids with a chain length of 6-12 carbons. In contrast, the authors mentioned that MCTs have a beneficial effect on human health. **Bhatnagar** *et al.*, (2009) found that, coconut oil has elevated concentrations of saturated fatty acids (SFA) (\approx 93%). Nonetheless, coconut oil also

مجلة البحوث فى مجالات التربية النوعية

has medium chain fatty acids (MCFA) (C6:0, C8:0, C10:0, C12:0) (\approx 60%), especially C12:0 (\approx 50%).

Effect of soybean diet, coconut oil and magnesium on feed intake, body weight gain % and liver weight/body weight% of rats Suffering from non-alcoholic fatty liver disease

The effect of soybean diet, coconut oil, and magnesium on feed intake, body weight gain %, and liver weight/body weight% of rats suffering from non-alcoholic fatty liver disease is presented in Table (3). Non-significant differences in the mean value of feed intake was observed between the negative control group fed on the basal diet (control – ve)¹ and the negative control group fed on the soybean diet (control –ve)².

The mean values of feed intake in the positive control groups fed on a high fat diet containing casein or soybean flour as sources of protein (control +ve)^{1&2} decreased significantly (P \leq 0.05), as compared to the negative control groups which were fed on normal diets that contain casein or soybean flour as sources of protein (control -ve)^{1&2}. On the other hand, non-significant changes in the mean values of feed intake in all treated groups, as compared to the positive control groups (control +ve)^{1&2}.

	Parameters	Feed	BWG%	Liver
		intake		weigh /
		(g/day/rat)		body
Groups				weight%
Control (-ve) ¹ fed on basal diet	21.292 ^a	19.712 ^g	$2.758^{\rm f}$
		± 1.226	± 1.154	± 0.082
Control (-ve) 2 fed on soybean diet	20.884^{a}	18.634 ^g	$2.678^{\rm f}$
		± 1.223	± 1.212	± 0.072
Control (+ve) ¹ fed on basal diet	17.598 ^b	31.735 ^a	3.895 ^a
		± 0.839	± 1.214	± 0.047
Control (+ve) 2 fed on soybean diet	17.528 ^b	29.268 ^b	3.482 ^b
		± 0.756	± 0.925	± 0.047
CD	with 10% CO instead of	17.684 ^b	26.036 ^{cd}	3.289 ^c
ILCO	10% ST	± 0.884	± 1.473	± 0.052
Sol	with 20% CO instead of	17.616 ^b	23.650 ^e	3.071 ^d
HHF s a	20% ST	± 0.633	± 1.786	± 0.055
n I r as	and supplemented with 500	17.718 ^b	27.100 ^c	3.359 °
sd o Iou	mg Mg /kg diet	± 0.246	± 1.477	± 0.063
o fe 1 f	and supplemented with	17.812 ^b	25.228 ^d	3.186 ^d
NAFLD grouf aining soybean of pro	1000 mg Mg/kg diet	± 1.132	± 0.849	± 0.067
	with 10% CO instead of	17.638 ^b	23.255 ^e	3.063 ^d
	10% ST and supplemented	± 0.954	± 0.621	± 0.082
	with 500 mg Mg/kg diet			
	with 20% CO instead of	17.984 ^b	$21.445^{\text{ f}}$	2.905 ^e
ont	20% ST and supplemented	± 0.456	± 0.453	± 0.045
ŭ	with 1000 mg Mg/kg diet			

Table (3) Effect of soybean diet, coconut oil and magnesium on feed intake, body weight gain % and liver weight/body weight% of rats suffering from non-alcoholic fatty liver disease

 $\begin{array}{lll} \text{CO: Coconut Oil} & \text{ST: Sheep Tallow} & \text{Mg: Magnesium} \\ \text{Means with different letters in each column are significantly different at P $<$ 0.05. \\ \end{array}$

The data in the previous table indicate non-significant changes in the mean value of body weight gain% (BWG%) that were recorded between the negative control groups $(\text{control} - \text{ve})^1$ vs. $(\text{control} - \text{ve})^2$. In contrast, the BWG% of the positive control group (fatty liver disease group) fed on high-fat diet containing soybean flour as a source of protein decreased significantly p≤0.05, as compared to the positive control group (fatty liver

disease group) fed on high-fat diet containing casein as a source of protein.

Non- alcoholic fatty liver disease NAFLD groups treated with high-fat diet HFD containing soybean flour as a source of protein (with replacing 10% and 20% coconut oil instead 10% and tallow), or HFD containing soybean 20% sheep flour supplemented with (500 & 1000 mg Mg/kg diet) or (HFD containing soybean flour with replacing 10% coconut oil instead of 10% sheep tallow and supplemented with 500 mg Mg/kg diet) and / or (HFD containing soybean flour with replacing 20% instead 20% sheep tallow and supplemented with 1000 mg Mg/kg diet) showed a significant decrease ($P \le 0.05$) in BWG%, as compared to the positive control groups $(\text{control} + \text{ve})^{1\&2}$.

The NAFL disease group demonstrated a marked decline in BWG% recorded for, as they were fed on HFD containing soybean flour as a source of protein (with replacing 20% coconut oil instead of 20% sheep tallow and supplemented with 1000 mg Mg/kg diet), followed by the group which fed on HFD that contains soybean flour (with replacing 10% coconut oil instead of 10% sheep tallow and supplemented with 500 mg Mg/kg diet) and the group fed on HFD containing soybean flour (with replacing 20% coconut oil instead of 20% sheep tallow), respectively.

Liver weight / body weight% of positive control groups $(\text{control } +\text{ve})^{1\&2}$ showed a significant increase $P \le 0.05$, as compared to the negative control groups $(\text{control } -\text{ve})^{1\&2}$. All treated groups with the two levels of (coconut oil, magnesium and their combinations) recorded significant decrease $P \le 0.05$, as compared to the positive control groups $(\text{control } +\text{ve})^{1\&2}$. The highest decrease in liver weight/body weight% was noticed for the NAFLD group which was fed on HFD containing soybean flour (with replacing 20% coconut oil instead of 20% sheep tallow and supplemented with 1000 mg Mg/kg diet).

On the other hand, **Bhandari** et al., (2010) found that feeding albino rats on high-fat diet increased the mean values of

body weight gain, visceral fat pad weight and heart weight, as compared to the rats which fed on a normal diet. The obtained results revealed that, soybean flour, coconut oil and magnesium improved weight gain and the weight of liver in NAFLD rats by decreasing them compared to the positive control groups. In this respect. Caldwell et al., (2005) reported that, feeding obese Wistar fatty rats on soybean protein diet for 3 weeks decreased the mean value of body weight and triacylglycerols in the plasma and liver, as compared to Wistar fatty rats fed on casein diet. Moreover the current study was in general agreement with Shahidi, (2005) stated that coconut oil is composed of 65% medium chain fatty acids that are rapidly metabolized in the liver for energy production and are not engaged in the biosynthesis as well as cholesterol transportation, elevating HDL-c and decreasing the ratio between LDL to HDL. In addition, this oil does not result in obesity as it does not precipitate in fatty tissues. Therefore, the researcher was reported that medium-chain fatty differed in their metabolism from all the long-chain fatty acids, whether unsaturated or saturated. Mg supplement does not impact the enzymes of liver; nonetheless, weight loss may contribute to enhancing fatty liver disease (Karandish et al., 2013).

Effect of soybean diet, coconut oil and magnesium on serum glucose and leptin hormone of rats suffering from non-alcoholic fatty liver

The effect of soybean diet, coconut oil, and magnesium on serum glucose and leptin hormone of rats suffering from nonalcoholic fatty liver disease presented in Table (4). The values displayed in this table demonstrate that the mean values of serum glucose and leptin hormone in the negative control group¹ which was fed on the basal diet did not change significantly, as compared to the negative control grouo² which fed on a soybean diet. While these parameters decreased significantly P \leq 00.5 in NAFLD group (control +ve group)² which fed on HFD containing soybean diet as a source of protein, as compared to NAFLD group (control +ve group)¹ which fed on the HFD containing casein as the source of protein.

	Parameters	Glucose	Leptin
		mg/dl	mg/dl
Groups			
Control (-) ¹ fed on basal diet	75.826 ^g	3.360 ^h
		± 3.859	± 0.142
Control (-)	2 fed on soybean diet	71.484 ^g	3.058 ^h
		± 3.110	± 0.140
Control (+	$)^{1}$ fed on basal diet	150.579 ^a	13.125 ^a
		± 3.423	± 0.496
Control (+	$)^{2}$ fed on soybean diet	140.410 ^b	10.656 ^b
		± 2.250	± 0.443
	with 10% CO instead of 10% ST	125.936 ^d	8.933 ^d
JICO		± 4.437	± 0.458
D	with 20% CO instead of 20% ST	112.886 ^e	7.030 ^f
HF s a		± 2.800	± 0.156
on Ir a	and supplemented with 500 mg	133.634 ^c	9.505 °
NAFLD group fed of ontaining soybean flou of protein,	Mg /kg diet	± 2.543	± 0.335
	and supplemented with 1000 mg	125.744 ^d	8.035 ^e
	Mg/kg diet	± 3.675	± 0.246
	with 10% CO instead of 10% ST	109.937 ^e	7.221 ^f
	and supplemented with 500 mg	± 4.475	± 0.294
	Mg/kg diet		
	with 20% CO instead of 20% ST	97.840 ^f	5.159 ^g
	and supplemented with 1000 mg	± 5.187	± 0.244
õ	Mg/kg diet		

Table (4) Effect of soybean diet, coconut oil and magnesium on serum glucose and leptin hormone of rats suffering from non-alcoholic fatty liver

CO: Coconut Oil ST: Sheep Tallow Mg: Magnesium Means with different letters in each column are significantly different at P < 0.05.

All NAFLD treated groups with two levels of (coconut oil, magnesium, and their combination) showed a significant decrease $P \le 00.5$ in serum glucose and leptin hormone, as compared to the positive control groups (control +ve)^{1&2}. The highest improvement in serum glucose and leptin hormone was recorded for the NAFLD group treated with (HFD containing soybean flour as a source of protein with replacing 20% CO instead of 20% sheep tallow and supplemented with 1000 mg Mg/kg diet), followed by the groups fed on HFD containing soybean flour as a

1466 =

source of protein with 10% CO instead of 10% sheep tallow and supplemented with 500 mg Mg/kg diet, and the group which was treated with HFD containing soybean flour as a source of protein with 20% CO instead of 20% sheep tallow, respectively.

From these results we can observe the following: Feeding NAFLD rats on high-fat diet that contains casein or soybean flour as sources of protein increased serum glucose and leptin hormone significantly, as compared to the negative control groups which were fed on normal diets containing casein or soybean flour, in this respect (Bhandari et al., 2010) reported that albino rats treated with high-fat diet caused marked elevation in leptin, serum glucose as well as insulin in contrast to normal mice that were on normal diet. In contrast, the obtained results showed that soybean flour, coconut oil and magnesium diminished leptin hormone and serum glucose median values in NAFLD rats. In this respect, Jenkins et al., (1981) demonstrated that, soybean flour contains important nutrients including, complex carbohydrates, protein, dietary fiber, oligosaccharides, phytosterol, saponin, lecithin, isoflavone, phytic acid, trypsin inhibitor, and minerals. Complex carbohydrates and dietary fiber contents contribute to lower glycemic indexes, which benefit diabetic individuals and reduce the risk of developing diabetes. These results in line with Thampan, (1994) whom stated that, coconut oil contributes to the energy supply of cells as coconut oil can be absorbed easily without the need for additional (insulin or enzymes). Therefore, coconut oil improves insulin excretion and the utilization of glucose in the blood. Kochikuzhyil et al., (2010) reported that in a study of streptozocin-induced diabetic mice that were fed different fat types, rats fed with coconut oil had best results for their glucose level compared to palm oil and groundnut oil. The researcher recommended that insulin sensitivity improved as a result of improved triglycerides in the same rats. Iranloye et al., (2013) illustrated that virgin coconut oil has a hypoglycemic action and increases insulin excretion. In addition, it improves oxidative stress-induced in type I diabetes in male rats.

Magnesium is an important cofactor of glucose movement in the cell and carbohydrate metabolism,which participates in insulin cellular activity. The authors referred to that, it is considered magnesium low intake is a risk factor for diabetes (Lopez-Ridaura *et al.*, 2004). On the other hand, (Liu, *et al.*, 2019)^a reported that, dietary magnesium administration (50 mg/mL in drinking water) for six weeks led to decrease blood glucose, improved mitochondrial function and decreased oxidative stress in rats with diabetes. Furthermore, Liu, *et al.*, (2020) showed that magnesium supplementation positively enhanced the activity of insulin receptor activity and insulin sensitivity in type 2 diabetes.

Effect of soybean diet, coconut oil and high level of magnesium on serum cholesterol and triglycerides of rats suffering from non-alcoholic fatty liver

The effect of soybean diet, coconut oil, and magnesium on lipid profile including serum (cholesterol, triglycerides, highdensity lipoprotein-cholesterol HDL-c, low-density lipoproteincholesterol LDL-c, and very low-density lipoprotein-cholesterol VLDL-c) of rats suffering from non-alcoholic fatty liver disease presented in Table (5 and 6). Total cholesterol and triglycerides of normal rats on the normal diet containing soybean flour as a source of protein decreased significantly P≤0.05, as compared to normal rats fed on a basal diet containing casein as a source of protein, the same trend was observed when comparing the NAFLD group fed on high-fat diet which contains soybean $(\text{control} + \text{ve})^2$, as compared to NAFLD group fed on high-fat diet which contains case in $(control + ve)^{1}$. On the other hand, the mean values of total cholesterol and triglycerides in the positive control groups $(\text{control } +\text{ve})^{1\&2}$ increased significantly P ≤ 0.05 , as compared to these parameters in the negative control groups $(\text{control} - \text{ve})^{1\&2}$.

All treated groups with soybean diet containing coconut oil, magnesium and their combination improved the mean values of

serum cholesterol and triglycerides, as compared to the positive control groups. The highest improvement of these parameters recorded for NAFLD groups which were fed on HFD containing soybean flour as a source of protein, with replacing (20% coconut oil CO instead of 20% sheep tallow ST and supplemented with 1000 mg magnesium /kg diet) and the group fed on the same diet with replacing (10% CO instead of 10% ST and supplemented with 500 mg Mg/kg diet), respectively.

Table (5) Effect of soybean diet, coconut oil and high level of magnesiumon serum cholesterol and triglycerides of rats suffering from non-alcoholic fatty liver

	Parameters	Cholesterol	Triglycerides
Groups		mg/dl	
Control	$(-)^{1}$ fed on basal diet	86.051 ^h	50.586 ^f
		± 3.647	± 3.390
Control	$(-)^{2}$ fed on soybean diet	79.919 ⁱ	45.724 ^g
	-	± 3.401	± 2.611
Control	$(+)^{1}$ fed on basal diet	173.719 ^ª	100.301 ^a
		± 4.617	± 6.933
Control	$(+)^{2}$ fed on soybean diet	163.088 ^b	93.245 ^b
	•	± 4.847	± 5.024
()	with 10% CO instead of 10% ST	149.156 ^c	85.116 ^c
JIC		± 2.132	± 3.518
D	with 20% CO instead of 20% ST	131.722 ^e	72.412 ^d
HF		± 2.926	± 3.367
on] r a:	and supplemented with 500 mg Mg	144.180 ^d	82.220 ^c
) fed (1 flou 1tein.	/kg diet	± 2.803	± 1.892
	and supplemented with 1000 mg	135.358 ^e	68.650 ^d
oul ear pro	Mg/kg diet	± 3.527	± 3.471
NAFLD gr aining soyb of	with 10% CO instead of 10% ST	126.919 ^f	70.321 ^d
	and supplemented with 500 mg	± 3.104	± 1.467
	Mg/kg diet		
	with replacing 20% CO instead of	109.280 ^g	57.701 ^e
onte	20% ST and supplemented with	± 3.279	± 1.851
cc	1000 mg Mg/kg diet		
<u> </u>			

CO: Coconut OilST: Sheep TallowMg: MagnesiumMeans with different letters in each column are significantly different at P < 0.05.

Effect of soybean diet, coconut oil and high level of magnesium on serum lipoprotein-cholesterol of rats suffering from non-alcoholic fatty liver

High density, low density and very low-density lipoprotein - cholesterol (HDL-c, LDL-c and VLDL-c) of NAFLD groups which were treated with soybean diets containing CO, magnesium and their combination presented in Table (6). Non-significant change in the mean value of serum HDL-c was observed among the healthy groups which were fed on normal diets containing casein and soybean flour as sources of protein, while the healthy group which was on diet containing soybean flour $(control -ve)^2$ induced significant decrease $P \le 0.05$ in the mean values of serum LDL-c and VLDL-c, as compared to the healthy group fed on a basal diet (casein diet) (control -ve)¹. The same trend was observed between the positive control groups $(\text{control } +\text{ve})^{1\&2}$. NAFLD groups on HFDs containing soybean flour as a source of protein, (with 10% CO instead of 10% ST), or (with 20% CO instead of 20% ST), or (supplemented with 500 mg Mg /kg diet), or (supplemented with 1000 mg Mg /kg diet), or (with 10% CO instead of 10% ST and supplemented with 500 mg Mg/kg diet) and/or (with 20% CO instead of 20% ST and supplemented with 1000 mg Mg/kg diet) led to a significant increase in the mean value of serum HDL-c and decrease the mean values of serum (LDL-c & VLDL-c), as compared to the positive control groups $(\text{control} + \text{ve})^{1\&2}$.

	Parameters	HDL-c	LDL-c	VLDL-c
Groups		mg/dl		
Control $(-)^{1}$ fed	on basal diet	53.798 ^a	22.152 ^g	$10.117^{\rm f}$
		± 1.757	± 1.372	± 0.678
Control $(-)^2$ fed	on soybean diet	55.533 ^a	15.241 ^h	9.145 ^g
		± 2.495	± 1.512	± 0.522
Control $(+)^{1}$ fee	d on basal diet	$22.508^{\rm f}$	131.150 ^a	20.060 ^a
		± 2.999	± 1.828	± 1.386
Control $(+)^2$ fee	l on soybean diet	24.530 ^f	119.908 ^b	18.649 ^b
		± 2.873	± 2.760	± 1.004
	with 10% CO instead	30.469 ^e	101.664 ^c	17.023 ^c
an	of 10% ST	± 2.571	± 79.435	± 0.703
ybe	with 20% CO instead	37.804 ^c	79.435 ^e	14.482 ^d
SOS	of 20% ST	± 1.541	± 2.090	± 0.673
ng L	and supplemented	32.170 ^{de}	95.567 ^d	16.443 ^c
eir	with 500 mg Mg /kg	± 2.553	± 4.148	± 0.378
onta	diet			
o cc of p	and supplemented	39.373 ^{bc}	82.254 ^e	13.729 ^d
FD Se o	with 1000 mg Mg/kg	± 1.356	± 2.652	± 0.694
H H urc	diet			
rroup fed on flour as so	with 10% CO instead	34.174 ^d	78.681 ^e	14.064 ^d
	of 10% ST and	± 2.550	± 4.382	± 0.293
	supplemented with			
	500 mg Mg/kg diet			
D B	with 20% CO instead	42.382 ^b	55.358 ^f	11.539 ^e
E	of 20% ST and	± 2.513	± 4.551	± 0.370
[A]	supplemented with			
4	1000 mg Mg/kg diet			

Table (6) Effect of soybean diet, coconut oil and high level of magnesium on serum lipoprotein-cholesterol of rats suffering from non-alcoholic fatty liver

CO: Coconut OilST: Sheep TallowMg: MagnesiumMeans with different letters in each column are significantly different at P < 0.05.

The highest improvement in serum lipoprotein recorded for NAFLD group fed on HFDs containing soybean flour as a source of protein with replacing 20% CO instead of 20% ST and supplemented with 1000 mg Mg/kg diet. This treatment increased the mean value of serum HDL-c by about 72.776% and decreased the mean values of serum LDL-c and VLDL-c by about 53.83%

and 38.125%, respectively than that of the positive control group fed on HFD containing soybean flour as a source of protein.

From the results in table (5 and 6) it can be concluded that, feeding NAFLD rats on high-fat diet containing casein or soybean flour as sources of protein increased serum cholesterol, triglycerides, LDL-c and VLDL-c, as compared to the negative control groups which were fed on normal diets containing casein or soybean flour, while HDL-c decreased. These results are in agreement with (**Zhang** *et al.*, **2019**) Who found that, after feeding rats on high-fat diet in order to trigger non-alcoholic fatty liver disease, total cholesterol, triglycerides and low density lipoprotein serum levels were markedly increased, while the high density lipoprotein – cholesterol levels were markedly decreased in contrast to the normal control group (P<0.01).

Treating NAFLD rats with a soybean diet containing coconut oil, magnesium and their combination improved lipid profile, as compared to the positive control groups. In this respect (Razzeto et al., 2015) suggest that replacement of soybean flour instead of casein in normocaloric and hypercaloric diets decreased triglycerides and improved fatty acids profile in liver of rats. The results coincided with that reported by Ascencio et al. (2004) whom suggested that hepatic triglycerides were decreased by feeding on soy protein or elevated-fat diets that contain soy protein in contrast to rats fed casein or elevated-fat diets that contain casein. The authors demonstrate that soybean flour reduces the risk of hepatic triglyceride depositionin, and this impact is more obvious in hypercaloric groups. Watzinger et al., (2020) and Kouris-Blazos and Belski (2016) showed that, an reverse correlation between the legumes consumption legumes and liver fat content. The researchers reported that, regular consumption of legumes may have beneficial effects in the prevention of cardiovascular disease and diabetes.

Regarding coconut oil, Nurul-Iman et al., (2013) explained that consumption of coconut oil reduces tissue lipid levels, enhances the anti-thrombotic effects, promotes low cholesterol levels, increases antioxidant activity, and inhibits lipid peroxidation in mice. The present results confirmed the data reported by **Sundram** *et al.*, (1994) whom found that, when consumed the individuals which were suffering from moderate cholesterol levels with a diet containing coconut oil, the levels of total and LDL cholesterol decreased, as compared to those consuming safflower oil and butter. Epidemiological studies could not detect the relationship between consumption coconut oil and the prevalence of cardiovascular disease (**Dayrit**, 2003). While (**Mensink** *et al.*, 2003) reported that, coconut oil appears to enhances the ratios between low-density lipoprotein cholesterol: high-density lipoprotein cholesterol and the ratio between total cholesterol: high density lipoprotein-cholesterol, both important markers of cardiovascular health.

Coconut oil contains ~ 65% medium chain fatty acids that are rapidly metabolized in the liver top resulting in energy production and are not involved in biosynthesis and cholesterol transportation. Consequently, coconut oil enhanced the level of HDL-c and decreased the ratio between LDL-c to HDL-c. Moreover, this oil does not result in overweight as is not accumulated in adipose tissues. Thus, medium chain fatty differ in their metabolism from all long-chain fatty acids, whether they are unsaturated or saturated (**Shahidi, 2005**).

Concerning the relationship between magnesium (Mg) and the lipid profile, **Cambray** *et al.*, (2020) reported that, Mg levels are correlated with heart health. While, **Zheltova** *et al.*, 2016 and **Scibior** *et al.*, (2013) reported that Mg is a major antioxidant, Mg deficiency has been correlated with elevated oxidative stress biomarkers and lipid peroxidation.

Corica *et al.*, (2016) in their clinical studies demonstrated that people with decreased magnesium levels have diminished HDL-cholesterol levels; nonetheless, they have elevated levels of triglycerides and total cholesterol (Guerrero-Romero and Rodriguez-Moran 2002 and Song *et al.*, 2007). On the contrary (Bo and Pisu, 2008) reported that, Mg decreases triglycerides and مجلة البحوث فى مجالات التربية النوعية

high-density lipoprotein (HDL) through raised increases lipase activity, which catabolizes lipoprotein triglyceride lipoproteins and produces HDL. On the other hand, (Rosanoff and Seelig, 2004) reported that, magnesium inhibits (3-hydroxy-3-methyl-glutaryl-coenzyme A reductase "HMGCoA reductase", the rate-limiting enzyme for cholesterol synthesis, such as statin drugs, is fundamental to lecithin cholesterol acyl transferase activity. Therefore, it reduces low-density lipoprotein (LDL) triglycerides and elevates the levels of HDL.

Effect of soybean diet, coconut oil and high level of magnesium on liver enzymes of rats suffering from non-alcoholic fatty liver

The effect of soybean diet, coconut oil and magnesium on liver enzymes including (Aspartate Aminotransferase AST, Alanine Aminotransferase ALT and Alkaline phosphates ALP) of rats suffering from non-alcoholic fatty liver disease is presented in Table (7). Feeding normal rats on a normal diet that contains soybean flour as a source of protein showed non-significant changes in the mean values of serum ALT and ALP, while AST enzyme decreased significantly (P \leq 0.05), as compared to normal rats fed on basal diet. On the other hand, the NAFLD group fed on HFD that contains soybean flour as source of protein recorded a significant decrease (P \leq 0.05) in liver enzymes (AST, ALT and ALP), as compared to the NAFLD group fed on HFD that contains casein as a source of protein.

Parameters	AST	ALT	ALP
		U/l	
$()^{1}$ fed on basal dist	66 650 ^h	22 042 g	106 627 ^g
(-) led on basar diet	± 2.668	± 1.060	+5.106
$()^{2}$ fod on southean dist	± 2.000	± 1.009	± 3.100
(-) led oll soybeall diet	02.808	19.032	103.390°
$(1)^{1}$ for a proper list	± 2.372	± 0.999	± 5.790
(+) led on basal diet	120.596	/9.290*	210.182
	± 1.718	± 2.527	± 6.719
$(+)^{2}$ fed on soybean diet	109.711 [°]	72.496	197.357 ⁶
	± 2.404	± 2.198	± 4.231
with 10% CO instead of 10%	93.597 ^d	60.427 ^{c d}	182.478 ^c
ST	± 2.462	± 3.378	± 3.621
with 20% CO instead of 20%	79.095 ^f	52.008 ^e	166.136 ^e
ST	± 3.687	± 2.489	± 4.417
and supplemented with 500 mg	97.228 ^c	63.030 ^c	185.312 ^c
Mg /kg diet	± 3.599	± 3.591	± 2.548
and supplemented with 1000	84.701 ^e	56.989 ^d	172.109 ^d
mg Mg/kg diet	± 2.516	± 3.312	± 5.258
with 10% CO instead of 10%	85.032 ^e	51.251 ^e	164.712 ^e
ST and supplemented with 500	± 2.787	± 3.176	± 4.406
mg Mg/kg diet			
with 20% CO instead of 20%	72.972 ^g	42.606^{f}	$146.753^{\rm f}$
ST and supplemented with 1000	+2.224	+3.148	+3.026
mg Mg/kg diet		0.1 10	
	Parameters (-) ¹ fed on basal diet (-) ² fed on soybean diet (+) ¹ fed on basal diet (+) ² fed on soybean diet with 10% CO instead of 10% ST with 20% CO instead of 20% ST and supplemented with 500 mg Mg/kg diet and supplemented with 1000 mg Mg/kg diet with 10% CO instead of 10% ST and supplemented with 500 mg Mg/kg diet with 20% CO instead of 10% ST and supplemented with 500 mg Mg/kg diet with 20% CO instead of 20% ST and supplemented with 1000 mg Mg/kg diet	ParametersAST(-) 1 fed on basal diet 66.659^{h} ± 2.668 ± 2.668 (-) 2 fed on soybean diet 62.808^{i} ± 2.372 ± 2.372 (+) 1 fed on basal diet 120.596^{a} ± 1.718 109.711^{b} (+) 2 fed on soybean diet 109.711^{b} ± 2.404 ± 2.404 with 10% CO instead of 10% 93.597^{d} ST ± 2.462 with 20% CO instead of 20% 79.095^{f} ST ± 3.687 and supplemented with 500 mg 97.228^{c} Mg/kg diet ± 3.599 and supplemented with 1000 84.701^{e} mg Mg/kg diet ± 2.516 with 10% CO instead of 10% 85.032^{e} ST and supplemented with 500 ± 2.787 mg Mg/kg diet ± 2.787 mg Mg/kg diet ± 2.242 with 20% CO instead of 20% 72.972^{g} ST and supplemented with 1000 ± 2.224 mg Mg/kg diet $= 2.224$	ParametersASTALT $(-)^{1}$ fed on basal diet 66.659^{h} 22.942^{g} ± 2.668 ± 1.069 $(-)^{2}$ fed on soybean diet 62.808^{i} 19.652^{g} ± 2.372 ± 0.999 $(+)^{1}$ fed on basal diet 120.596^{a} 79.290^{a} $(+)^{2}$ fed on soybean diet 109.711^{b} 72.496^{b} ± 2.404 ± 2.198 with 10% CO instead of 10% 93.597^{d} 60.427^{cd} ST ± 2.462 ± 3.378 with 20% CO instead of 20% 79.095^{f} 52.008^{e} ST ± 3.687 ± 2.489 and supplemented with 500 mg 97.228^{c} 63.030^{c} Mg /kg diet ± 3.599 ± 3.591 and supplemented with 1000 84.701^{e} 56.989^{d} ± 2.787 ± 3.176 ± 2.787 ST and supplemented with 500 π π Mg /kg diet π π with 20% CO instead of 20% 72.972^{g} 42.606^{f} ST and supplemented with 500 π π Mg /kg diet π π π Mg /kg diet π π π With 20% CO instead of 10% 85.032^{e} 51.251^{e} ST and supplemented with 500 π π π Mg /kg diet π π π With 20% CO instead of 20% 72.972^{g} 42.606^{f} ST and supplemented with 1000 π π Mg /kg diet π π With 20% CO instead of 20% 72.972^{g} </td

Table (7) Effect of soybean diet, coconut oil and high level of magnesiumon liver enzymes of rats suffering from non-alcoholic fatty liver

Feeding the NAFLD groups on high-fat diets HFDs that contain soybean flour as a source of protein, with (10% and 20% coconut oil instead of 10% and 20% sheep tallow) or with supplemented with 500 and 1000 mg Mg /kg diet) or (with 10% coconut oil instead of 10% sheep tallow and supplemented with 500 mg Mg / kg diet), and / or (with 20% coconut oil instead of 20% sheep tallow and supplemented with 1000 mg Mg / kg diet) improved all liver enzyme parameters than that of the positive control groups. The mean values of AST, ALT and ALP enzymes

decreased gradually with increasing coconut oil, magnesium and their combination.

The highest decrease in liver enzymes (AST, ALT and ALP) was observed in the NAFLD group fed on HFD containing soybean flour as a source of protein with (20% coconut oil instead of 20% sheep tallow and supplemented with 1000 mg Mg/kg diet) followed by NAFLD group fed on the same diet with replacing (10% coconut oil instead of 10% sheep tallow and supplemented with 500 mg Mg/kg diet), respectively.

From these results, we can observe the following: Feeding rats on high-fat diet to induce NAFAD caused an increase in AST, ALT and ALP enzyme mean values. Whereas, treating NAFLD rats with soybean flour, coconut oil, magnesium and their mixture improved all liver enzyme parameters (AST, ALT and ALP), as compared to the positive control groups. In this respect, (Goorani *et al.*, 2019) demonstrated that a high-fat diet-induced significant increase ($p \le 0.05$) of the concentrations of ALP, AST, ALT, GGT, total and conjugated bilirubin in Wistar male rats, as compared to the control group. These results in line with Panchal *et al.*, (2011) whom evaluated high fat/ high cholesterol diets, and reported increased liver weight, fat deposition, inflammation, and fibrosis with elevated plasma activity of liver enzymes.

Regarding the effect of soy on liver enzymes Liu *et al.*, (2017) whom suggested that isoflavones found in soybean flour reduce fat deposits in the liver through decreasing adipogenesis and lipogenesis and activating the expression of PPAR- α to potentiate fatty acid oxidation in the liver. Hence, soy isoflavones can improve the development of NAFLD via reducing ALT enzyme and improving the liver structure.

With regard to coconut oil, **Nandakumarani** *et al.*, (2009) concluded that administration of coconut oil increased antioxidant enzyme activity "superoxide dismutase" SOD, which is known to be protective against reactive oxygen species. In the simillar study Abd El-Fattah and Barakat, (2013) reported that, the significant

decrease in the levels of ALT, AST, ALP enzymes and bilirubin in coconut oil administered animals might be due to decreased leakage of the enzymes in liver cells. This suggests that coconut oil could repair the hepatic injury and/or restore the cellular permeability, thus reducing the toxic effect of 2, 4-D induced liver toxicity and preventing enzymes leakage into the blood circulation. **Zakaria** *et al.*, (2011) suggested that coconut oil protects the structural integrity of the liver cell membrane, so coconut oil works to protect the liver, which in turn leads to inhibition of increased liver enzymes in the blood. In this respect, **Mohammed** *et al.*, (2020) found that, feeding rats that suffer from hypothyroidism on diets containing (7.5% and 10% coconut oil) decreased the mean values of AST and ALT significantly, as compared to the positive control group.

While it was found that there is a relationship between the consumption of magnesium and liver enzymes. "In this regard, **Liu** *et al.*, (2019) ^b reported that magnesium is a vital action involved in many cellular processes. Magnesium deficiency is commonly associated with liver diseases and may result from low nutrient uptake. Magnesium supplementation can improve liver function in certain liver diseases. Moreover the current study was in general agreement with Adachi and Brenner (2005) also reported that, many cirrhosis patients to have a long history of alcohol intake, and magnesium deficiency is universally recognized in chronic alcoholics.

In a rat model of cirrhosis, serum alanine aminotransferase (ALT) and aspartate aminotransferase (AST) levels were significantly lower following oral magnesium administration (**Paik** *et al.*, 2011). While Li *et al.*, (2018) suggest that high intake of magnesium may be associated with reduced risks of fatty liver disease and prediabetes.

Effect of soybean diet, coconut oil and high level of magnesium on liver antioxidant enzymes of rats suffering from non-alcoholic fatty liver

The effect of soybean diet, coconut oil and magnesium on antioxidant enzymes including (reduced glutathione GSH, superoxide dismutase SOD and catalase CAT, activities) of rats suffering from non-alcoholic fatty liver disease is presented in Table (8). Treating normal rats with a normal diet containing soybean flour as a source of protein showed a significant increase $P \le 0.05$ in the mean values of liver GSH-Px and CAT, compared to the normal rats fed on basal diet. While SOD showed nonsignificant changes between them. The same trend was observed when comparing the NAFLD group (Positive control groups). The two HFD groups (positive control groups) showed a significant decrease $P \le 0.05$, as compared to the negative control groups.

Table (8) Effect of soybean diet, coconut oil and high level of magnesium on liver antioxidant enzymes of rats suffering from non-alcoholic fatty liver

	Parameters	GSH-Px	SOD	CAT
Groups		U/mg protein		
Control	(-) ¹ fed on basal diet	0.677 ^b	5.770 ^a	26.250 ^b
		± 0.013	± 0.254	± 0.240
Control	(-) ² fed on soybean diet	0.747 ^a	5.878 ^a	29.150 ^a
	1	± 0.009	± 0.269	± 0.240
Control	(+) ¹ fed on basal diet	0.234 ⁿ	2.896 ^g	10.250 ⁿ
		± 0.014	± 0.147	± 0.140
Control	$(+)^{2}$ fed on soybean diet	0.313 ^g	2.994 ^g	14.700 ^g
		± 0.015	± 0.068	± 0.260
	with 10% CO instead of 10% ST	0.404 ^e	3.784 ^e	18.250 ^e
a a	with 20% CO instead of 20% ST	± 0.007	± 0.070	± 0.260
FL as	and supplemented with 500 mg	0.518 ^d	4.588 ^c	21.900 ^c
on H flour ein,	Mg /kg diet	± 0.008	± 0.046	± 0.210
	and supplemented with 1000 mg	0.353 ^f	3.436 ^f	16.350 ^f
fec	Mg/kg diet	± 0.006	± 0.105	± 0.190
NAFLD group containing soybe source of r	with 10% CO instead of 10% ST	0.431 ^e	4.132 ^d	20.100 ^d
	and supplemented with 500 mg	± 0.009	± 0.103	± 0.140
	Mg/kg diet	0.544 ^d	4.466 ^c	21.500 °
	with 20% CO instead of 20% ST	± 0.046	± 0.252	± 0.100
	and supplemented with 1000 mg			
	Mg/kg diet	0.642 °	5.054 ^b	25.00 ^b
		± 0.042	± 0.168	± 0.90

CO: Coconut OilST: Sheep TallowMg: MagnesiumMeans with different letters in each column are significantly different at P < 0.05.

مجلة البحوث فى مجالات التربية النوعية

All NAFLD groups treated with coconut oil, magnesium and their combination showed a significant increase $P \le 0.05$ for these antioxidant enzymes, as compared to the positive control groups. The data in this table revealed that, the mean values of the liver GSH-Px, SOD, and CAT increased with increasing the levels of coconut oil, magnesium, and the high levels of coconut oil and magnesium in the combination group. The best results for liver antioxidant enzymes recorded for the NAFLD group fed on HFD contain soybean flour as a source of protein, with 20% coconut oil instead of 20% sheep tallow and supplemented with 1000 mg Mg/kg diet, followed by NAFLD groups fed on the same diet, (with 10% coconut oil instead of 10% sheep tallow and supplemented with 500 mg Mg/kg diet) and the group treated with 20% coconut oil instead of 20% sheep tallow), respectively.

From these results, it can be observed that feeding rats on HFD to induce NAFLD decreased the mean values of GSH-Px, CAT, and CAT in the liver. These results agree with (**Pan** *et al.*, **2006**) which reported that feeding rats on a high-fat diet caused a significant increase in the level of malondialdehyde in the liver, while SOD and GSH-Px activities were decreased in the liver, as compared to the control group.

Treating rats with soybean flour as a source of protein increased the mean values of GSH-Px and CAT in the liver, while SOD did not change, as compared to rats treated with casein. In this respect (Li and Zhang, 2017) reported that, soy isoflavone SIF is the main active ingredient in soybeans and possesses a high antioxidant activity.

Feeding rats suffering from NAFLD on HFD, with coconut oil instead of sheep tallow increased the mean values of these antioxidants. In this respect, **Arsang** *et al.*, (2020) reported that, virgin coconut oil can be useful in the treatment of fatty liver by reducing lipids and increasing antioxidants. On the other hand, **Nevin and Rajamohan** (2006) showed that a diet containing coconut oil led to significant increases and decreases in

1479 =

مجلة البحوث فى مجالات التربية النوعية

antioxidant enzymes and lipid peroxidation in rats, respectively. **Babu** *et al.*, (2014) showed that virgin coconut oil contains phenolic compounds that increase antioxidant activity and reduce lipid index and blood pressure. Some researchers reported that, phenolic compounds significantly decreased inflammatory cytokines, enhanced antioxidant potency, and reduced interleukin-6 production (Gauliard *et al.*, 2008 and Haghdoost-Yazdi *et al.*, 2016). Coconut oil has a substantial effect on the antioxidant profiles, as compared to fish oil (Attia *et al.*, 2018). On the other hand, Bhatnagar *et al.*, (2009) reported that coconut oil supplementation increases total tocopherols. Tocopherols are essential antioxidants that protect the cell membrane from free radicals (Attia *et al.*, 2006).

NAFLD rats that fed on HFD supplemented with magnesium, had increased antioxidants enzymes, compared to the NAFLD rats fed on HFD only. (Zheltova *et al.*, 2016 and Scibior *et al.*, 2013) reported that Mg is an important antioxidant, deficiency of Mg has been related to an increase in biomarkers of oxidative stress, and to an elevation in lipid peroxidation. Whereas, Wenshuai *et al.*, (2018) suggest that the high intake of magnesium may be associated with lower odds of having fatty liver disease and prediabetes. Also Tao and Fulda, (2021) suggested that a high intake of magnesium may reduce the odds of having significant liver fibrosis.

Finally, based on the findings of the current study, low-fat soybean flour, virgin coconut oil and magnesium are beneficial in fatty liver treatment. The best results were recorded for the NAFLD groups which treated with HFD containing low-fat soybean flour as a source of protein with 20% coconut oil instead of 20% sheep tallow and supplemented with 1000 mg magnesium/ kg diet.

References

Abd El-Fattah, M. Hanaa and Barakat, A.A. Lamiaa (2013). Hepatoprotective Effect of Olive and Coconut oils against Oxidative Stress- Induced by 2, 4 Dichlorophenoxyacetic Acid. Indian Journal Of Applied Research, 12: 42-46.

Adachi, M. and Brenner, D.A. (2005). Clinical syndromes of alcoholic liver disease. Dig Dis ;23:255-63.

Aebi, H.E. (1984). Catalse in vitro. Methods in Enzymology, 105:121-126.

Allain, C.Z.; Poon, L.S. and Chan, C.S. (1974). Enzymatic determination of total serum cholesterol. Clin. Chem., 20: 470 – 475.

A.O.A.C. (1990). Official Methods of Analysis of Association of Official Agricultural Chemists, Washington, D.C.

Arsang , M.; Khodadadi, I. Tyebinia, H. and Abbasi-Oshaghi, E. (2020). The protective effects of virgin coconut oil on high-fat diet induced rat liver. J. Babol. Univ. Med. Sci. 22: 245-252.

Arunima, S. and Rajamohan, T. (2012). Virgin coconut oil improves hepatic lipid metabolism in rats – compared with copra oil, olive oil and sunflower oil. Indian J Exp Biol 50:802–809.

Ascencio, C.; Torres, N.; Isoard-Acosta, F.; Gomez-Perez, F.J.; Hernandez-Pando, R. and Tovar, A.R. (2004). Soy Protein Affects Serum Insulin and Hepatic SREBP-1 mRNA and Reduces Fatty Liver in Rats. The Journal of Nutrition, 134: 522-529.

Attia, Y.A.; Al-Harthi, M.A. and Elnaggar, A.S.H. (2018). Productive, physiological and immunological responses of two broiler strains fed different dietary regimens and exposed to heat stress. Ital. J. Anim. Sci. 17:686–97. Attia, Y.A.; Bohmer Barbara, M. and Roth-Maier Dora, A. (2006). Responses of broiler chicks raised under constant relatively high ambient temperature to enzymes, amino acid supplementations, or a high-nutrient diet. Archiv Für Geflügelkunde. 70:80–91.

Babu, A.S.; Veluswamy, S.K.; Arena, R.; Guazzi, M. and Lavie, C.J. (2014). Virgin coconut oil and its potential cardioprotective effects. Postgrad Med.;126(7):76-83.

Beauchamp, C. and Fridovich, I. (1971). Superoxide dismutase: Improved assays and an assay applicable to acrylamide gels. *Anal. Biochem.*, 44: 276-287.

Belfield, A. and Goldberg, D.M. (1971). Normal Ranges and Diagnostic value of serum 5 Nucleotidase and Alkaline phosphatase Activities in infancy. Arch Dis Child; 46: 842 – 846.

Bhandari, U.; Kumar, V.; Khanna, N. and Panda, B.P. (2010). The effect of high-fat diet-induced obesity on cardiovascular toxicity in wistar albino rats. Human and Experimental Toxicology, 30 (9): 1313–1321.

Bhatnagar, A. S.; Prasanth Kumar, P. K.; Hemavathy, J. and Gopala Krishna, A. G. (2009)." Fatty acid composition, oxidative stability, and radical scavenging activity of vegetable oil blends with coconut oil," J. Am. Oil. Chem. Soc., 86:991–999.

Bo, S. and Pisu, E. (2008). Role of dietary magnesium in cardiovascular disease prevention, insulin sensitivity and diabetes. Curr Opin Lipidol; 19: 50–56.

Burstein, M. (1970). HDL Cholesterol determination after separation high density lipoprotein. Lipid Res., 11: 583.

Caldwell, C.R.; Britz, S.J. and Mirecki, R.M. (2005). Effect of temperature, elevated carbon dioxide, and drought during seed development on the isoflavone content of dwarf soybean [Glycine

max (L.) Merrill] grown in controlled environments. J Agric Food Chem.; 53: 1125-1129.

Cambray, S.; Ibarz, M.; Bermudez-Lopez, M.; Marti-Antonio, M.; Bozic, M.; Fernandez, E. and Valdivielso, J.M. (2020). Magnesium Levels Modify the Effect of Lipid Parameters on Carotid Intima Media Thickness. Nutrients, 12, 2631: 1-12.

Champagne, C.M. (2008). Magnesium in hypertension, cardiovascular disease, metabolic syndrome, and other conditions: a review. Nutr Clin Pract 23, 142–151.

Corica, F.; Corsonello, A.; Ientile, R.; Cucinotta, D.; Di Benedtto, A.; Perticone, F.; Dominguez, L.J. and Barbagallo, M. (2016). Serum ionized magnesium levels in relation to metabolic syndrome in type 2 diabetic patients. *J. Am. Coll. Nutr.*;25:210-215.

Day, C.P. (2011). Non-alcoholic fatty liver disease: a massive problem. Clin. Med. 11(2):176–178.

Dayrit, C.S. (2003). Coconut oil: atherogenic or not? Philipp J Cardiol.;31(3):97-104.

Fabbrini, E.; Sullivan, S. and Klein, S. (2010). Obesity and nonalcoholic fatty liver disease: biochemical, metabolic, and clinical implications. Hepatology 51:679–689.

Fossati, P.C. and penciple, L. (1982). Enzymatic colorimetric determination of total serum triglyceride. Clin. Chem., 28: 2027.

FriedWald, W.T.; Levy, R.I and Fredrickson, D.S. (1972). Estimation of concentration of low density lipoprotein separated by three different methods. Clin. Chem., 18: 499 – 502.

Ganz, M.; Csak, T. and Szabo, G. (2014). High fat diet feeding results in gender specific steatohepatitis and inflammasome activation. World J. Gastroenterol., 20 : 8525-8534.

1483 =

Gauliard, B.; Grieve, D.; Wilson, R.; Crozier, A.; Jenkins, C. and Mullen, W.D. (2008). The effects of dietary phenolic compounds on cytokine and antioxidant production by A549 cells. *J. Med. Food.*;11 (2): 382-4.

Goorani, S.; Zhaleh, M.; Hajialiani, M.; Moradi, R.; Kazem Koohi1, R.; Rashidi, K.; Mahdi Zangeneh, M. and Zangeneh, A. (2019). Hepatoprotective potential of aqueous extract of Allium eriophyllum Boiss in high-fat diet-induced fatty liver diseases. Comparative Clinical Pathology, 28:963–969.

Guerrero-Romero, F. and Rodriguez-Moran, M. (2002). Low serum magnesium levels and metabolic syndrome. Acta Diabetol.;39:209-213.

Guillaume, M. and Bjorntorp, P. (1996). Obesity in children, environmental and genetic aspects. Horm. Metab. Res. 28, 573-581.

Gunstone, D.F.; Harwood, L.J. and Padle, B.F. (1994). The lipid handbook. Second edition. Chapman & Hall. Printed in U.S.A.

Haghdoost-Yazdi, H.; Piri, H.; Faraji, A.; Fraidouni, N.; Dargahi, T. and Mahmudi, M. (2016). Pretreatment with potassium channel blockers of 4-aminopyridine and tetraethylammonium attenuates behavioural symptoms of Parkinsonism induced by intrastriatal injection of 6-hydroxydopamine; the role of lipid peroxidation. Neurol. Res.;38 (4): 294 -300.

Henry, R.J. (1974). Creatinine measurements with colorimetric method. Clin. Chem., Principles and technics. 2nd ed., Harper & Row publishers, p: 525.

Illam, S.P.; Narayanankutty, A. and Raghavamenon, A.C. (2017). Polyphenols of virgin coconut oil prevent pro-oxidant mediated cell death. Toxicol Mech Methods 27:442–450. Iranloye, B.; Oludare, G. and Olubiyi, M. (2013). Anti-diabetic and antioxidant effects of virgin coconut oil in alloxan induced diabetic male Sprague Dawley rats. Journal of Diabetes Mellitus; 3 (4): 221-226.

Jacobs, B.P.; Dennehy, C.; Ramirez, G.; Sapp, J. and Lawrence, V.A. (2002). Milk thistle for the treatment of liver disease: a systematic review and meta-analysis. Am. J. Med.; 113 (6): 506–515.

Jenkins, D.J.A.; Wolever, T.M.S. and Taylor, R.H. (1981). Glycemic index of foods: a physiological basis for carbohydrate exchange. Am J Clin Nutr 34:362-366.

Jenkis, D.J.A. and Kendall, C.W.C. (2003). Type 2 diabetes and vegetarian diet .Am. J. Clin. Nutr ; 78 (3): 610S-616S.

Karandish, M.; Tamimi1, M.; Shayesteh, A.A.; Haghighizadeh, M.H. and Jalali, M.T. (2013). The effect of magnesium supplementation and weight loss on liver enzymes in patients with nonalcoholic fatty liver disease. Journal of Research in Medical Sciences, July 2013: 572-578.

Kochikuzhyil, B. M.; Devi, K. and Fattepur, S. R. (2010). "Effect of saturated fatty acid-rich dietary vegetable oils on lipid profile, antioxidant enzymes and glucose tolerance in diabetic rats," Indian Journal of Pharmacology, 42 (3): 142–145, 2010.

Kouris-Blazos, A. and Belski, R. (2016). Health benefits of legumes and pulses with a focus on Australian sweet lupins. *Asia Pac. J. Clin. Nutr.*, 25: 1–17.

Lazo, M. and Clark, J.M. (2008). The epidemiology of nonalcoholic fatty liver disease: a global perspective. Semin Liver Dis 28:339–350.

Lekshmi Sheela, D.; Nazeem, P.A.; Narayanankutty, A.; Manalil, J.J. and Raghavamenon, A.C. (2016). *In silico* and wet lab studies

1485 =

reveal the cholesterol lowering efficacy of lauric acid, a medium chain fat of coconut oil. Plant Foods Hum Nutr (Dordrecht, Neth) 71:410–415.

Li, Y. and Zhang, H. (2017). Soybean isoflavones ameliorate ischemic cardiomyopathy by activating Nrf2-mediated antioxidant responses. Food Funct., 8: 2935–2944.

Li, W.; Zhu, X.; Song, Y.; Fan, L.; Wu, L.; Kabagambe, E.K.; Hou, L.; Shrubsole, M.J. and Liu, J. (2018). Intakes of magnesium, calcium and risk of fatty liver disease and prediabetes. Public Health Nutr.; 21(11): 2088–2095.

Liu, H.; Zhong, H.; Leng, L. and Jiang, Z. (2017). Effects of soy isoflavone on hepatic steatosis in high fat-induced rats. *J. Clinl. Biochem. Nutr.*; 61:85-90.

Liu, M.; Jeong, E.-M.; Liu, H.; Xie, A.; So, E.Y.; Shi, G.; Jeong, G.E.; Zhou, A.; and Dudley, S.C. (2019)^a. Magnesium supplementation improves diabetic mitochondrial and cardiac diastolic function. JCI Insight, 4. (1): e123182.

Liu, M.; Yang, H. and Mao, Y. (2019)^b. Magnesium and liver disease. *Ann Transl Med*; 7 (20):578.

Liu, H.; Li, N.; Jin, M.; Miao, X.; Zhang, X. and Zhong, W. (2020). Magnesium supplementation enhances insulin sensitivity and decreases insulin resistance in diabetic rats. Iran J Basic Med Sci, 23 (8): 990-998.

Lopez-Ridaura, R.; Willett,W.C.; Rimm, E.B.; Liu, S.; Stampfer,M.J.; Manson, J.E. and Hu, F.B. (2004). Magnesium intake and risk of type 2 diabetes in men and women. Diabetes Care, 27, 134–140.

Marina, A.M.; Man, Y.B.; Nazimah, S.A. and Amin, I. (2009). Antioxidant capacity and phenolic acids of virgin coconut oil. Int J Food Sci. Nutr. 2:114–123.

1486 =

McGraw, N.; Krul, E.; Grunz, E. and Parrish, A. (2016). Soybased reno protection. World J Nephrol., 5 (3): 233-257.

Mensink, R.P.; Zock, P.L.; Kester, A.D. and Katan, M.B. (May 2003). "Effects of dietary fatty acids and carbohydrates on the ratio of serum total to HDL cholesterol and on serum lipids and apolipoproteins: a meta-analysis of 60 controlled trials" (PDF). Am. J. Clin. Nutr. 77 (5): 1146–55.

Mohammed, H. Heba; Rabeh, N.M. and Haggag, M.H. (2020). Efficacy of Coconut Oil (Cocos nucifera L.) Fortification on Liver Functions Rats with Induced Hypothyroidism. Current Science International, 9 (2): 240-250.

Nandakumarani, M.; AL-Sarraf, H.; AL-Fadhli, R.; AL-Shammari, M.; AL-Harmi, J. and AL-SALEH1, E. (2009). Effect of oral administration of coconut oil on hematological and metabolic parameters in female adult rats. Nutritional Therapy & Metabolism; 27: 183-88.

Nevin, K.G. and Rajamohan, T. (2006). Virgin coconut oil supplemented diet increases the antioxidant status in rats. Food chem.;99 (2): 260-266.

Nik Norulaini, N.A.; Setianto, W.B.; Zaidul, I.S.M.; Nawi, A.H.; Azizi, C.Y.M.; Mohd Omar, A.K. (2009). "Effects of supercritical carbon dioxide extraction parameters on virgin coconut oil yield and medium-chain triglyceride content,". Food Chemistry, 116 : 193–197.

Nurul-Iman, B. S.; Kamisah, Y.; Jaarin, K., and Qodriyah, H. M. S. (2013). Virgin coconut oil prevents blood pressure elevation and improves endothelial functions in rats fed with repeatedly heated palm oil. Hindawi Publishing Corporation, 1(1), 1-7.

Paglia, D.E. and Valentine, W.N. (1967). Studies on the quantitative and qualitative characterization of erythrocyte glutathione peroxidase. J. Lab Clin. Med.;70(1):158-69.

Paik, Y.H.; Yoon, Y.J. and Lee, H.C. (2011). Antifibrotic effects of magnesium lithospermate b on hepatic stellate cells and thioacetamide-induced cirrhotic rats. Exp Mol Med; 43:341-9.

Pan, M.; Jian, S.Y. and Gan, H. (2006). Melatonin ameliorates nonalcoholic fatty liver induced by high-fat diet in rats. J of Pineal Research, 41 (1): 79-84.

Panchal, S.K.; Poudyal, H.; Iyer, A.; Nazer, R.; Alam, M.A.; Diwan, V.; Kauter, K.; Sernia, C.; Campbell, F.; Ward, L.; Gobe, G.; Fenning, A. and Brown, L. (2011). High-carbohydrate, high-fat diet-induced metabolic syndrome and cardiovascular remodeling in rats. J Cardiovasc Pharmacol, 57(5):611–624.

Razzeto G.S.; Lucero López, V.R.; Marra, C.A.; Scardapane, L.A.; Escudero, N.L. and Gimenez, M.S. (2015). Soybean Flour Improves Fatty Acid Profile and Decreases Hepatic Triglyceride Deposition in Rats Fed with Normocaloric and Hypercaloric Diet. Food and Nutrition Sciences, 6:1245-1257.

Reeves, P.G.; Nielsen, F.H. and Fahmy, G.C. (1993). AIN-93 purified diets for laboratory rodents: final report of the American Institute of Nutrition adhoc writing committee on the reformulation of the AIN-76A rodent diet. J. Nutr.; 123 (11): 1939-1951.

Rivlin, R.S. (1994). Magnesium deficiency and alcohol intake: mechanisms, clinical significance and possible relation to cancer development (a review). J Am Coll Nutr 13, 416–423.

Rosanoff, A. and Seelig, M.S. (2004). Comparison of mechanism and functional effects of magnesium and statin pharmaceuticals. J Am Coll Nutr; 23: 501S–505S.

SAS, (1996). "Statistical Analysis System" SAS User's Guide: Statistics. SAS Institute Inc. Editors, Cary, NC.

Scibior, A.; Goł ebiowska, D. and Nied'zwiecka, I. (2013). Magnesium can protect against vanadium-induced lipid peroxidation in the hepatic tissue. Oxid. Med. Cell. Longev, 2013, 802734:1-11.

Shahidi, F. (2005). Bailey's Industrial Oil and Fat Products, John Wiley & Sons, Inc., Hoboken, New Jersey. Published simultaneously in Canada, 2005, Sixth Edition, Six Volume Set. 3616 Pages.

Song, Y.; He, K. and Levitan, E.B. (2006). Effects of oral magnesium supplementation on glycaemic control in Type 2 diabetes: a meta-analysis of randomized double-blind controlled trials. Diabet. Med 23, 1050–1056.

Song, Y.; Li, T.Y.; Van Dam, R.M.; Manson, J.E. and Hu, F.B. (2007). Magnesium intake and plasma concentration of markers of systemic inflammation and endothelial dysfunction in women. Am J Clin Nutr.;85:1068-1074.

Sundram, K.; Hayes, K.C. and Siru, O.H. (1994). Dietary palmitic acid results in lower serum cholesterol than does a lauric-myristic acid combination in normolipemic humans. Am. J. Clin. Nutr.; 59(4):841-6.

Tao, M.H. and Fulda, K.G. (2021). Association of Magnesium Intake with Liver Fibrosis among Adults in the United States. Nutrients, 13 (142): 1-12.

Thampan, P.K. (1998). Glimpses of coconut industry in India. Coconut Development Board, Cochin 1988.

مجلة البحوث فى مجالات التربية النوعية

Thampan, P.K. (1994). Facts and Fallacies About Coconut Oil. Asian and Pacific Coconut Community.p.15.

Trinder, P. (1969). Determination of blood glucose using U-Amino penzanone. J. Clin. Path., 22: 246.

Watzinger, C.; Nonnenmacher, T.; Grafetstatter, M.; Sowah, S.A.; Ulrich, C.M.; Kauczor, H.; Kaaks, R.; Schubel, R.; Nattenmuller, J. and Kuhn, T. (2020). Dietary Factors in Relation to Liver Fat Content: A Cross-sectional Study. Nutrients, 12, 825: 1-12.

Wenshuai Li; Xiangzhu Zhu; Yiqing Song; Lei Fan; Lijun Wu; Edmond, K. Kabagambe; Lifang Hou; Martha, J. Shrubsole; Jie Lium M.D. and Qi Dai, M.D. (2018). Intakes of magnesium, calcium and risk of fatty liver disease and prediabetes. Public Health Nutr.; 21(11): 2088–2095.

Wu, L.; Zhu, X. and Fan, L. (2017). Magnesium intake and mortality due to liver diseases: Results from the Third National Health and Nutrition Examination Survey Cohort. Sci Rep 7, 17913.

Yeshajahu, Y.P. (1994). Food analysis theory and practices. Third edition. Chapman & Hall. Printed in Great Britain.

Young, A.; Cefaratti, C. and Romani, A. (2003). Chronic EtOH administration alters liver Mg2+ homeostasis. Am. J. Physiol. Gastrointest. Liver Physiol 284, G57–67.

Zakaria, Z.A.; Rofiee, M.S.; Somchit, M.N.; Zuraini, A.; Sulaiman, L.K.; The, L.K.; Salleh, M.Z. and Long, K. (2011). Hepatoprotective activity of dried- and fermented-processed virgin coconut oil. Evid Based compl Alt Med; 2011: 142739-48.

Zarghani, S.S.; Soraya, H.; Zarei, L. and Alizadeh, M. (2016). Comparison of Three Different Diet-Induced Non Alcoholic Fatty Liver Disease Protocols in Rats: A Pilot Study. Pharmaceutical Sciences, 22, 9-15.

1490 =

Zhang, Y.; Deng, Y.; Tang, K.; Chen, R.; Liang, S.; Liang, Y.; Han, L.; Jin, L.; Liang, Z.; Chen, Y. and Yang, Q. (2019). Berberine Ameliorates High-Fat Diet-Induced Non-Alcoholic Fatty Liver Disease in Rats via Activation of SIRT3/AMPK/ACC Pathway. Current Medical Science. 39 (1):37-43.

Zheltova, A.A.; Kharitonova, M.V.; Iezhitsa, I.N. and Spasov, A.A. (2016). Magnesium deficiency and oxidative stress: An update. Biomedicine, 6, (4): 8-14.

تأثير دقيق فول الصويا، زيت جوز الهند، و الماغنسيوم علي الفئران التي تعانى من مرض الكبد الدهني غير الكحولي

داليا محمد طلعت عبد الخالق

قسم الاقتصاد المنزلي ، كلية التربية النوعية، جامعة الفيوم

الملخص العربى

تم إجراء هذا البحث لدراسة تأثير دقيق فول الصويا قليل الدهون وزيت جوز الهند البكر والماغنيسيوم وخليطهم على الفئران التي تعانى من مرض الكبد الدهني غير الكحولي وذلك من خلال بعض التقديرات الغذائية والكيميائية الحيوية .تم تقسيم الفئران إلى مجموعتين رئيسيتين: المجموعة الأولى (عددها 12 فأرا) قسمت إلى مجموعتين فرعيتين ["المجموعة الفرعية الأولى" تم تغذيتها على غذاء اساسى ، بينما تغذت "المجموعة الفرعية الثانية" على غذاء اساسي يحتوي على دقيق فول الصويا قليل الدهون يمد هذا الغذاء بـ 14٪ بروتين] ، وتم استخدام هذه المجموعات كمجموعات ضابطة سلبية. المجموعة الرئيسية الثانية (عددها 48 فأرا) تم تغذيتها على غذاء عالى الدهون لمدة 8 أسابيع لإحداث مرض الكبد الدهني غير الكحولي. تم تقسيم فئران مرض الكبد الدهني غير الكحولي بشكل عشوائي إلى ثماني مجموعات فرعية متساوية. تم تسجيل أفضل النتائج للمجموعة المصابة بالكبد الدهني التي تم معاملتها بغذاء عالى الدهون والمحتوية على دقيق فول الصويا قليل الدهون كمصدر للبروتين مع استبدال 20٪ زيت جوز الهند بدلاً من 20٪ دهن غنم والمدعمة بـ 1000 مجم ماغنيسيوم / كجم غذاء. ختاماً و بناءً على نتائج الدراسة الحاليةنستنتج أن دقيق فول الصويا قليل الدهون وزيت جوز الهند البكر والماغنيسيوم وخليطهم يحسن المضاعفات أو الأعراض الجانبية التي تتتج عن مرض الكبد الدهني غير الكحولي.

الكلمات المفتاحية: إنزيمات الكبد – صورة دهون الدم – وظائف الكلى – تدهن الكبد غير الكحولى – سوبر أكسيد ديسميوتيز .