

Modified tomatoes mimic actions of good cholesterol

The following is an edited excerpt.

UCLA researchers have genetically engineered tomatoes to produce a peptide that mimics the actions of good cholesterol when consumed.

Published in the April issue of the *Journal of Lipid Research* and featured on the cover, their early study found that mice that were fed these tomatoes in freeze-dried, ground form had less inflammation and plaque build-up in their arteries.

“This is one of the first examples of a peptide that acts like the main protein in good cholesterol and can be delivered by simply eating the plant,” said senior author Dr. Alan M. Fogelman, director of the atherosclerosis research unit at UCLA.

Read the full press release here: [Modified tomatoes mimic actions of good cholesterol](#)