Table 1S

<table>
<thead>
<tr>
<th>Fatty Acids Profile (g/100g FAME)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Total SAFA</strong></td>
<td>6.281</td>
</tr>
<tr>
<td>Palmitic acid 16:0</td>
<td>3.489</td>
</tr>
<tr>
<td>Stearic acid 18:0</td>
<td>1.778</td>
</tr>
<tr>
<td>Eicosanoic acid 20:0</td>
<td>0.746</td>
</tr>
<tr>
<td>Docosanoic acid 22:0</td>
<td>0.159</td>
</tr>
<tr>
<td>Tetracosanoic acid 24:0</td>
<td>0.067</td>
</tr>
<tr>
<td><strong>Total MUFA</strong></td>
<td>14.886</td>
</tr>
<tr>
<td>Palmitoleic acid 16:1</td>
<td>0.117</td>
</tr>
<tr>
<td>Oleic acid 18:1</td>
<td>14.416</td>
</tr>
<tr>
<td>Eicosaenoic acid 20:1</td>
<td>0.352</td>
</tr>
<tr>
<td><strong>Total PUFA</strong></td>
<td>76.652</td>
</tr>
<tr>
<td>Linoleic acid 18:2 n-6</td>
<td>43.131</td>
</tr>
<tr>
<td>α-linolenic acid 18:3 n-3</td>
<td>33.520</td>
</tr>
<tr>
<td>n-6/n-3 fatty acid ratio</td>
<td>1.3</td>
</tr>
</tbody>
</table>