

**TI: Biological fate of food nanoemulsions and the nutrients they carry** - Internalisation, transport and cytotoxicity of edible nanoemulsions in Caco-2 intestinal cells

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**Supplemental Table 1:** Fatty acid composition of canola oil (Crisco) used in nanoemulsion formulations. Analysed by GC-FAME of base oil as per Sassene *et al.*<sup>54</sup>

<b>Fatty Acid</b>	<b>Name</b>	<b>Content, g/100g</b>
<C14:0		~1
C16:0	Palmitic	4
C18:0	Stearic	2
C18:1 n-9	Oleic	56
C18:2 n-6	Linoleic	26
C18:3 n-3	Linolenic	10