

1 **Supplementary material**

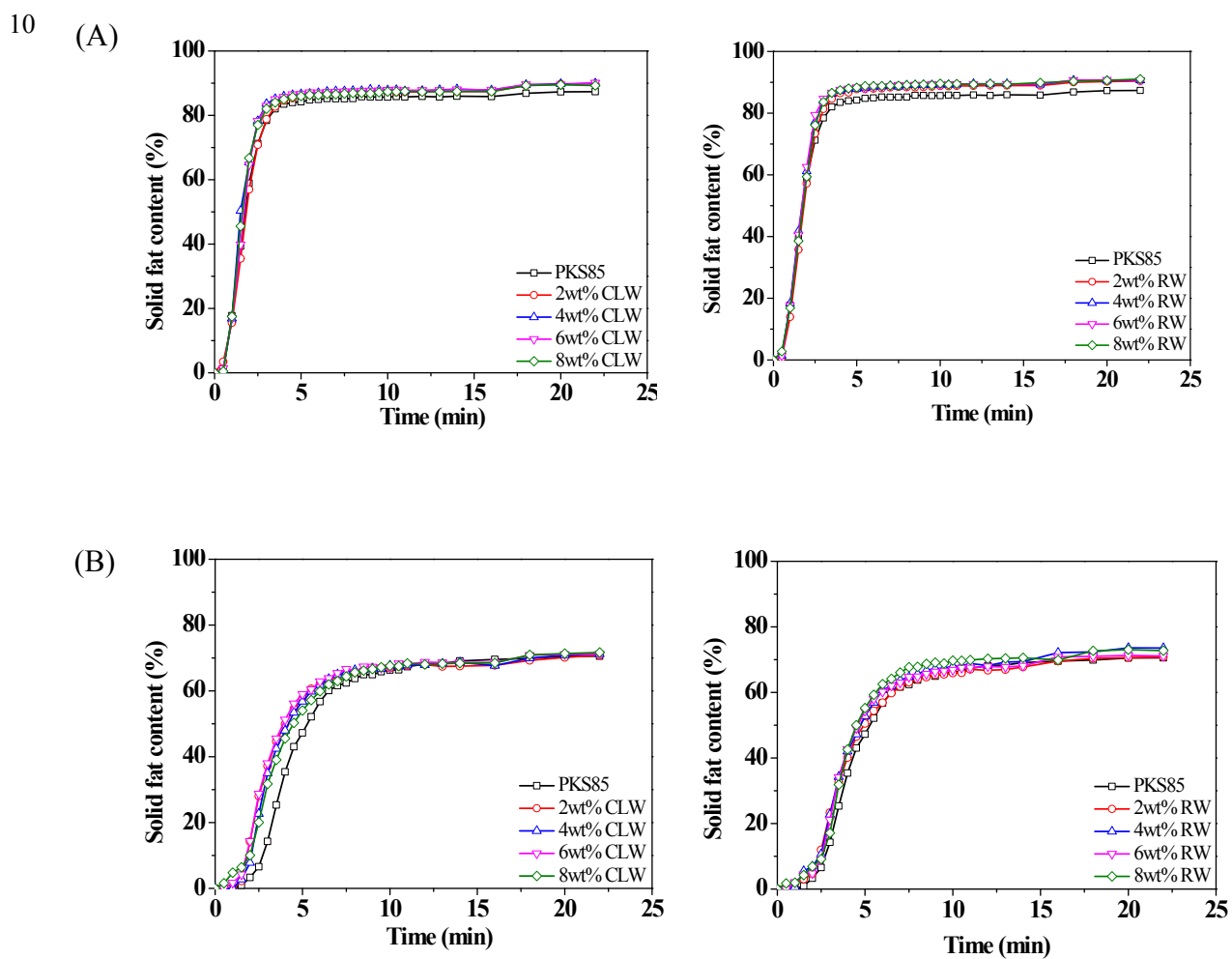
2 **Table S1 Fatty acid and triglyceride compositions of PKS85.**

Fatty acid	Total fatty acid compositions (area %)	TAG	TAG compositions (area %)	Melting point <sup>a</sup> (°C)
8:0	0.603±0.081	CCLa	1.422±0.403	26.0
10:0	1.301±0.830	CLaLa	3.483±0.078	31.0
12:0	46.701±0.502	LaLaLa	26.076±0.009	35.1
14:0	21.117±0.810	LaLaM	29.269±0.018	37.8
16:0	20.968±0.192	LaLaO	0.282±0.062	18.0
18:0	2.802±0.169	LaMM	20.294±0.250	42.0
18:1	5.671±0.172	LaMO	0.283±0.418	23.8
18:2	0.837±0.082	LaPM	5.059±1.188	46.8
∑MCFA	48.608	LaOO	0.111±0.902	0.6
∑SFA	93.492	LaPO	0.241±0.377	26.3
∑USFA	6.508	LaPP	0.995±0.108	49.5
		MMO	0.286±0.020	24.8
		MPO	0.216±0.060	32.4
		POO	0.762±0.254	17.7
		POP	11.221±0.419	33.2

3 Ca, Capric; La, Lauric; M, Myristic; P, Palmitic; S, Stearic; O, Oleic; L, Linoleic. Shown are average values and  
4 standard deviations of n=2 replicates. <sup>a</sup>Melting point of TAG Determined using Triglyceride Property Calculator:  
5 An R Shiny App (Marangoni Research Lab, Guelph, ON, Canada, <http://www.crcfoodandhealth.com/services.php>)  
6 based on beta prime polymorphism.

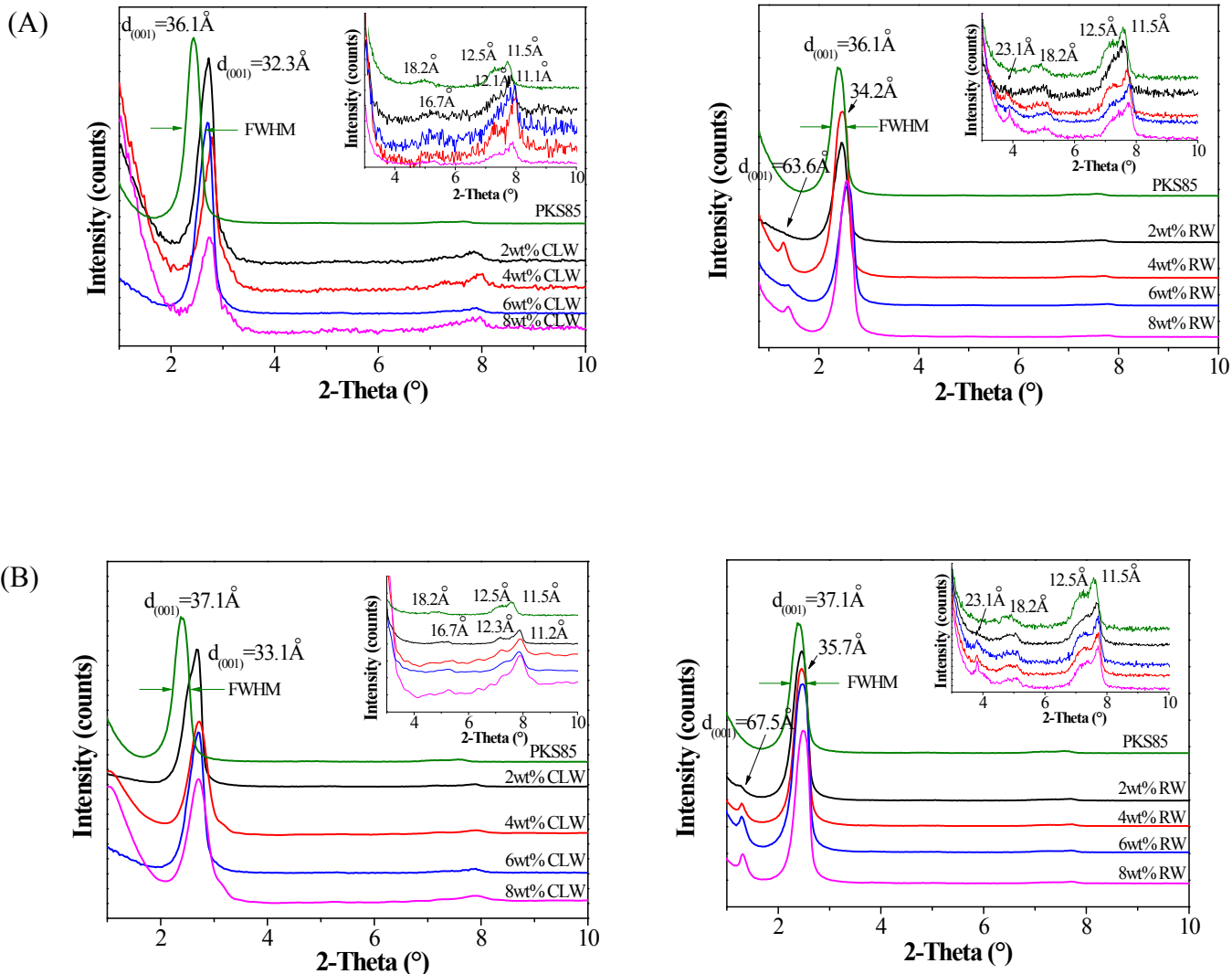
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8 **Fig. S1** Solid fat content versus time profile during isothermal crystallization of PKS85-CLW and  
9 PKS85-RW at different temperatures of 4 (A) and 20 °C (B).



12 **Fig. S2** XRD spectra for long spacings of PKS85-CLW and PKS85-RW after stored at 4 (A) and 20  
 13 °C (B) for 24 h. Inset: magnification of long spacings.

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