

Reduction of intestinal fat digestion and absorption by β -glucan secreted by *Rhizobium pusense* via interference of triglyceride hydrolysis

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Table S1. Ingredients of the four fat types.

Fat type	Ingredients
Heavy cream	Cream, carrageenan.
Mayonnaise	Rapeseed oil, water, egg yolk, vinegar, sugar, xanthan gum, lemon juice, vanilla, chemical seasoning.
Coconut oil	Coconut oil
Olive oil	Olive oil