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2 Fig. S1 NMR of OPL. A, carbon spectrum; B, hydrogen spectrum.



4 Fig. S2 PCA and Permutation test for OPLSDA model of LOPL versus HOPL. A, PCA
5 model for LOPL versus HOPL; B, Permutation test for OPLSDA model of LOPL
6 versus HOPL



9 Fig. S3 Serum lipidomes composition. A-B, serum lipidomes composition; D,10 Permutation test for OPLSDA model of LOPL versus HOPL

Diets	LOPL	HOPL
Kcal (%)		
Protein	20	20
Carbohydrates	64	64
Fats	16	16
kcal/gm	4.00	4.00
Content (g)		
Casein	200	200
L-cystine	3	3
Corn starch	397.486	397.486
Maltodextrin 10	132	132
Sucrose	100	100
Cellulose BW200	50	50
Soybean oil	70	40
OPL	0	30
TBHQ	0.014	0.014
Minerals S10022G	35	35
Vitamin V10037	10	10
Hydrocholine Tartrate	2.5	2.5
Total	1000	1000

12 Table S1 The constituents of the respective diets

Dietary fat	LOPL	HOPL	
POP	0.51	0.29	
PLP	1.24	0.71	
SOP	0.24	0.14	
OPO	1.35	2.89	
SLP	2.23	1.27	
OPL	8.33	44.57	
LLP	13.95	8.56	
000	2.61	1.49	
SLO	2.28	1.30	
OOL	7.48	4.27	
LnLP	3.23	1.90	
SLL	2.77	1.75	
OLL	21.5	13.85	
LLL	23.15	11.24	
LLLn	8.20	4.55	
LLnLn	0.80	0.40	

14 Table S2 Major triglycerides composition of dietary fat (%)

	Forward primer	Reverse primer
IL-16		TCTCCACAGCCACAATGAGT
TNF-α		CTACGACGTGGGGCTACAG
II 6	GATGCTACCAAACTGGATATAATC	GETCETTAGECACTCETTETG
B actin		
p-actili		CACAGETTETETTTUATUTCAE

17 Table S3 Primer sequences used for semi-quantitative RT-PCR analysis