

SUPPLEMENTARY DATA

Vitamin D biofortification of salmon (*Salmo salar*) processing offcuts to create novel shelf-stable foods

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**Supplementary Table 1** Fatty acid profiles of crispy salmon skin snacks and salmon jerky treated with pulsed ultraviolet light

Fatty acid (% of total)	Crispy salmon skin snacks			Salmon jerky		
	Sample A	Sample B	Sample C	Sample A	Sample B	Sample C
C4:0 Butyric	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C6:0 Caproic	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C8:0 Caprylic	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C10:0 Capric	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C12:0 Lauric	0.1	<0.1	0.1	<0.1	<0.1	<0.1
C14:0 Myristic	1.0	1.0	1.0	1.3	1.3	1.4
C15:0 Pentadecanoic	0.1	0.1	0.1	0.2	0.2	0.2
C16:0 Palmitic	11.2	11.2	10.9	9.4	9.5	9.4
C17:0 Margaric	0.2	0.2	0.2	0.2	0.2	0.2
C18:0 Stearic	3.4	3.4	3.4	3.2	3.2	3.2
C20:0 Arachidic	0.4	0.4	0.4	0.4	0.4	0.4
C22:0 Behenic	0.2	0.2	0.2	0.2	0.2	0.2
C24:0 Lignoceric	<0.1	<0.1	<0.1	0.1	<0.1	<0.1
Total (sum) saturated	16.5	16.5	16.3	14.9	15.0	15.1
C14:1 Myristoleic	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C16:1 Palmitoleic	1.6	1.6	1.6	1.9	1.9	1.9
C17:1 Heptadecenoic	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C18:1 Oleic	51.0	51.0	50.0	43.4	43.4	43.5
C18:1 Vaccenic	3.0	3.1	3.1	3.3	3.3	3.3
C20:1 Eicosenic	1.4	1.4	1.3	2.0	1.9	2.0
C22:1 Cetoleic	0.1	0.1	0.1	0.2	0.2	0.2
C22:1 Docosenoic (Erucic)	0.1	0.1	0.1	0.2	0.2	0.2
C24:1 Nervonic	0.1	0.2	0.2	0.2	0.2	0.2
Total (sum) monounsaturated	57.2	57.3	56.3	51.0	51.1	51.3
C16:4 Hexadecatetraenoic	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C18:4 Moroctic	0.4	0.35	0.4	0.5	0.5	0.5
C18:2w6 Linoleic	13.0	13.1	13.5	16.5	16.5	16.5
C18:3w6 gamma-Linolenic	0.2	0.2	0.2	0.2	0.2	0.2
C18:3w3 alpha-Linolenic	4.0	4.1	4.3	5.9	6.0	6.0
C20:2w6 Eicosadienoic	0.7	0.7	0.7	1.0	1.0	1.0
C20:3w6 Eicosatrienoic	0.3	0.3	0.3	0.3	0.4	0.3
C20:3w3 Eicosatrienoic	0.3	0.3	0.3	0.4	0.4	0.4
C20:4w6 Arachidonic	0.7	0.6	0.6	0.4	0.4	0.4
C20:5w3 Eicosapentaenoic	1.6	1.5	1.7	1.6	1.6	1.6
C22:2w6 Docosadienoic	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
Omega-3 fatty acids	11.2	11.1	11.9	15.2	15.0	14.8
Omega-6 fatty acids	14.8	14.8	15.2	18.5	18.5	18.5
C22:4w6 Docosatetraenoic	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1
C22:5w3 Docosapentaenoic	0.6	0.6	0.6	1.1	0.9	0.8
C22:6w3 Docosahexaenoic	4.4	4.4	4.7	5.6	5.7	5.5
Total (sum) polyunsaturated	26.0	25.9	27.0	33.7	33.5	33.2
Total (sum) mono trans fatty acids	0.3	0.3	0.3	0.2	0.2	0.2
Total (sum) poly trans fatty acids	<0.1	<0.1	0.1	0.3	0.3	0.4
P:M:S ratio	<0.1	<0.1	<0.1	<0.1	<0.1	<0.1

P:M:S, polyunsaturated:monounsaturated:saturated

