

Article title

Scallop protein with endogenous high taurine and glycine content prevents high fat, high sucrose-induced obesity and improves plasma lipid profile in male C57BL/6J mice

Journal name

Amino Acids

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Supplemental Table 1 Composition of fatty acids in the diets

(g/kg)	LF	Chicken	Cod	Crab	Scallop
10:0	< 0.01	0.20	0.10	0.10	0.10
12:0	< 0.01	0.20	0.10	0.10	0.10
14:0	0.20	2.85	2.75	2.75	2.70
15:0	< 0.01	0.20	0.20	0.20	0.20
16:0	6.00	68.05	66.10	65.40	64.65
17:0	0.10	0.95	0.90	0.90	0.90
18:0	2.85	29.90	28.75	28.40	28.20
20:0	0.10	0.70	0.80	0.75	0.85
22:0	0.10	0.15	0.30	0.15	0.30
14:1n-9	< 0.01	0.15	0.10	0.10	0.10
16:1n-7	0.32	4.23	4.10	4.25	4.23
16:1n-9	0.10	0.70	0.60	0.70	0.70
18:1n-7	0.70	6.20	5.85	6.05	5.95
18:1n-9	10.70	132.70	127.25	126.75	125.15
20:1n-9	0.10	1.60	1.45	1.50	1.65
18:2n-6	16.10	125.05	121.40	120.25	119.00
20:2n-6	0.10	0.75	0.85	0.90	1.00
18:3n-3	1.90	2.95	2.75	2.70	2.60
20:3n-3	< 0.01	0.20	0.15	0.15	0.15
20:3n-6	< 0.01	< 0.01	< 0.01	0.10	< 0.01
16:4n-3	< 0.01	< 0.01	0.45	0.20	< 0.01
20:4n-6	0.10	0.65	0.55	0.65	0.60
22:4n-6	< 0.01	0.15	0.10	< 0.01	0.10
20:5n-3 ^a	< 0.01	< 0.01	0.85	1.40	1.35
22:5n-3	< 0.01	< 0.01	< 0.01	< 0.01	0.10
22:6n-3 ^b	< 0.01	< 0.01	1.85	0.95	0.90

^a eicosapentaenoic acid^b docosahexaenoic acid