

Table S1. Compositions of Experimental Diets

| Ingredients(g/kg) | LF | HF | 0.02%SSC | 0.08%SSC | 0.02%SG | 0.08%SG |
|-------------------------------------|-----------|-----------|-----------------|-----------------|----------------|----------------|
| Casein | 200 | 200 | 200 | 200 | 200 | 200 |
| Cornstarch | 650 | 250 | 249.7 | 249 | 249.7 | 249 |
| Sucrose | 0 | 200 | 200 | 200 | 200 | 200 |
| Corn oil | 50 | 50 | 50 | 50 | 50 | 50 |
| Lard | 0 | 200 | 200 | 200 | 200 | 200 |
| Mineral mix ^a | 35 | 35 | 35 | 35 | 35 | 35 |
| Vitamin mix ^b | 10 | 10 | 10 | 10 | 10 | 10 |
| Cellulose | 5 | 5 | 5 | 5 | 5 | 5 |
| Choline bitartrate | 3 | 3 | 3 | 3 | 3 | 3 |
| DL-methionine | 2 | 2 | 2 | 2 | 2 | 2 |
| SSC | -- | -- | 0.25 | 1 | -- | -- |
| SG | -- | -- | -- | -- | 0.25 | 1 |
| Energy (kcal/g) ^c | 3.85 | 4.85 | 4.85 | 4.85 | 4.85 | 4.85 |

^a AIN-93G mineral mix.

^b AIN-93G vitamin mix.

^c Food energy = 4×amount of carbohydrate + 4×amount of protein + 9×amount of fat. Energy density of carbohydrate, protein, and fat are 4, 4, and 9 kcal/g, respectively.

LF, low-fat diet; HF, high-fat diet; SSC, saponins of sea cucumber; 0.02%SSC, high-fat diet plus 0.02% SSC; 0.08% SSC, high-fat diet plus 0.08% SSC r; 0.02%SG, high-fat diet plus 0.02% SG; 0.08% SG, high-fat diet plus 0.08% SG

Table S2. Primers used in this study

| Gene | Forward primer | Reverse primer |
|----------------|------------------------|-----------------------|
| FAS | TTGATGATTCAAGGGAGTGGA | AGCAGATGAGTTGTTCTGGAC |
| SCD-1 | CCACTCGCCTACACCAAACG | GGGGTCCCTCCTCATCCT |
| SREBP1-c | AACCTCATCCGCCACCTG | TGGTAGACAACAGCCGCATC |
| PPAR- α | GTCACA CAATGCAATTGCTTT | TTTGCTTTTCAGATCTGGCA |
| PGC-1 α | AGGTCCCCAGGCAGTAGAT | GAGCAGCGAAAGCGTCAC |
| SIRT1 | GTCTCCTGTGGATT CCTGA | ACACAGAGACGGCTGGAACT |
| AdipoR1 | ACGTTGGAGAGTCATCCGTAT | CTCTGTGTGGATGCGGAAGAT |
| GCK | CCCTGAGTGGCTTACAGTTC | ACGGATGTGAGTGTGAAGC |
| β -actin | CAGGCATTGCTGACAGGATG | TGCTGATCCACATCTGCTGG |