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| **Supplemental Table 1.** Fatty acyl composition of lipid emulsions1 (%) | | |
|  | **n-3 TG** | **n-6 TG** |
| **Source** |  | g/100mL |
| Soybean oil | - | 20 |
| Fish oil | 10 | - |
| Egg phosphatidylcholine | 1.2 | 1.2 |
| Glycerol | 2.5 | 2.25 |
| **FA (% of total FA)** |  | % |
| Palmitic acid (C16:0) | 2.5-10 | 7-14 |
| Stearic acid (C18:0) | 0.5-2 | 1.4-5.5 |
| Oleic acid (C18:1n-9) | 6-13 | 19-30 |
| Linoleic acid (C18:2n-6) | 1-7 | 44-62 |
| Arachidonic acid (C20:4n-6) | 1-4 | <0.5 |
| α-linolenic acid (C18:3n-3) | 2 | 4-11 |
| Eicosapentaenoic acid  (C20:5n-3) | 12.5-28.2 | - |
| Docosahexaenoic acid  (C22:6n-3) | 14.4-30.9 | - |
| 1Data provided by Fresenius Kabi AG; FA, Fatty acids. | | |