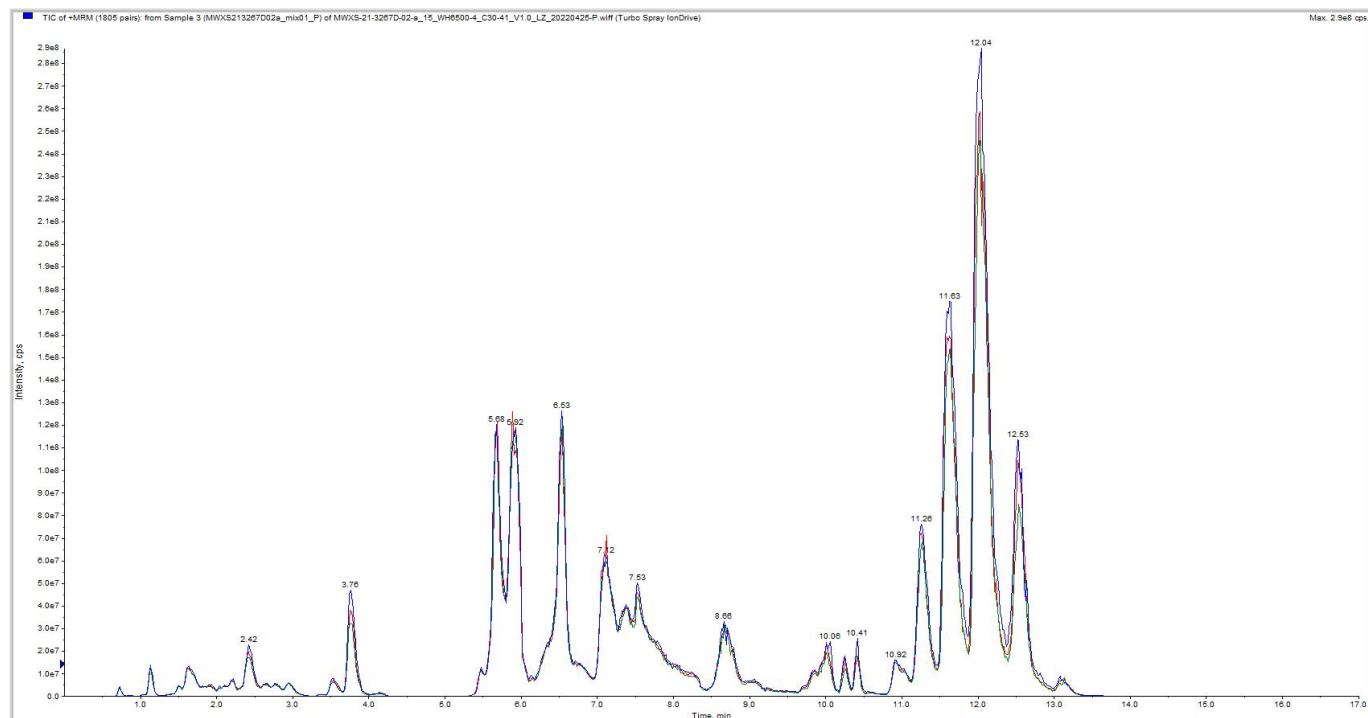


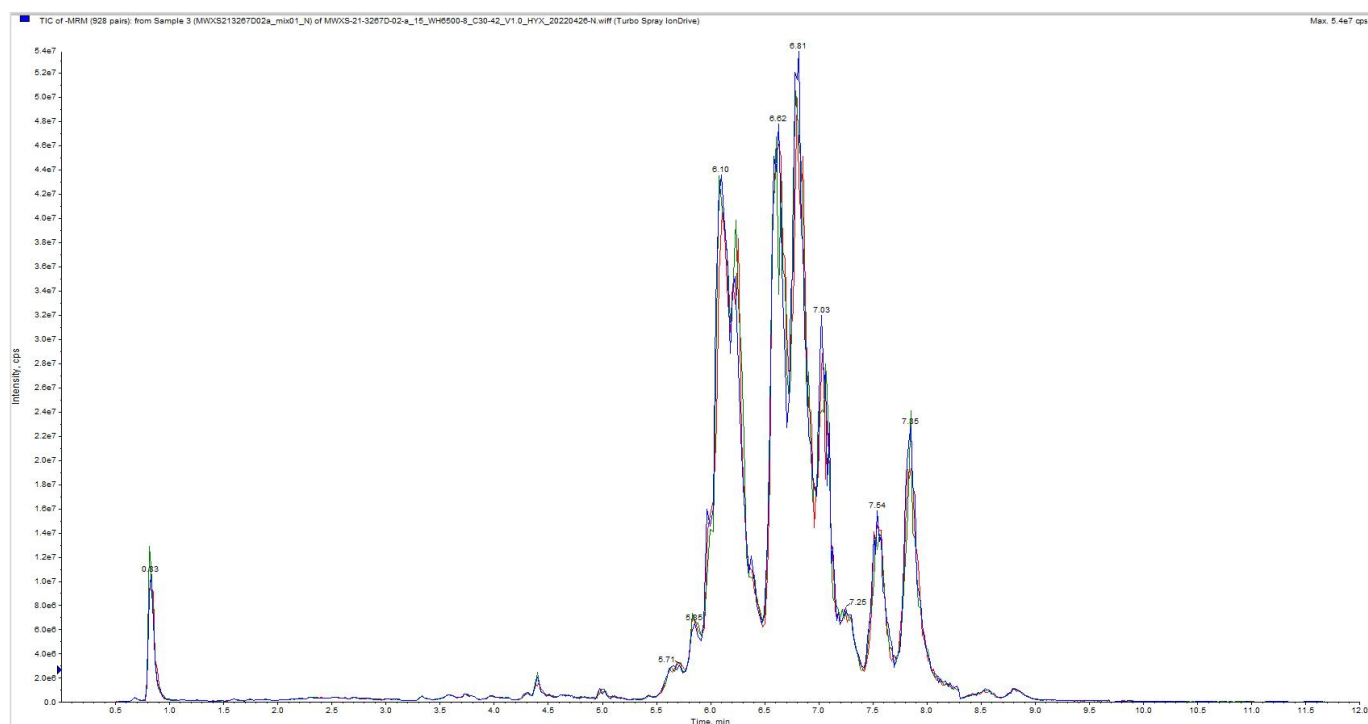
**Figure S1: Heating temperature versus time curves during the preparation of HEY, SEY, NEY and OEY.**

**Figure S2. Results of quality control (QC) sample analysis in the egg yolk lipidomic assay. (A) Total ion current (TIC) plot for mass spectrometry analysis of the QC sample of the same mass in positive-ion mode. (B) TIC plot for mass spectrometry analysis of the QC sample of the same mass in negative-ion mode. (C) Pearson correlation analysis of QC samples. (D) Distribution of coefficient of variation (CV) values of QC samples.**

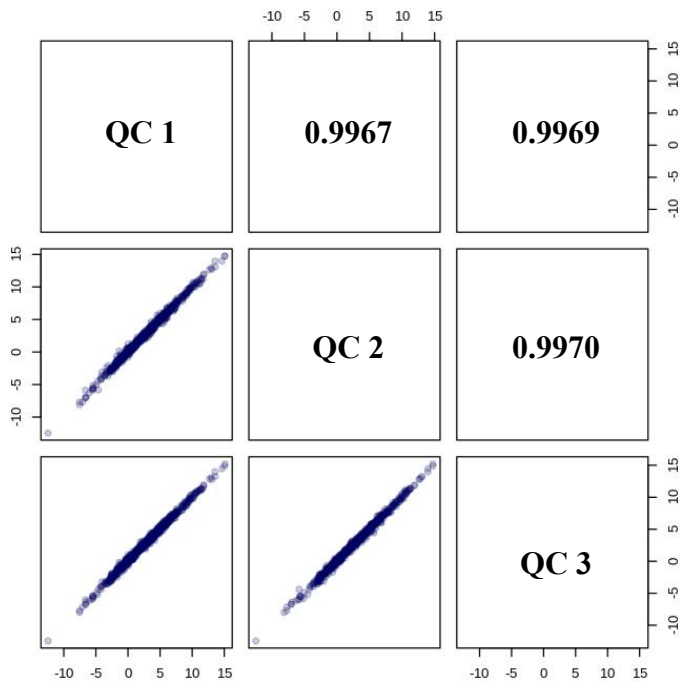
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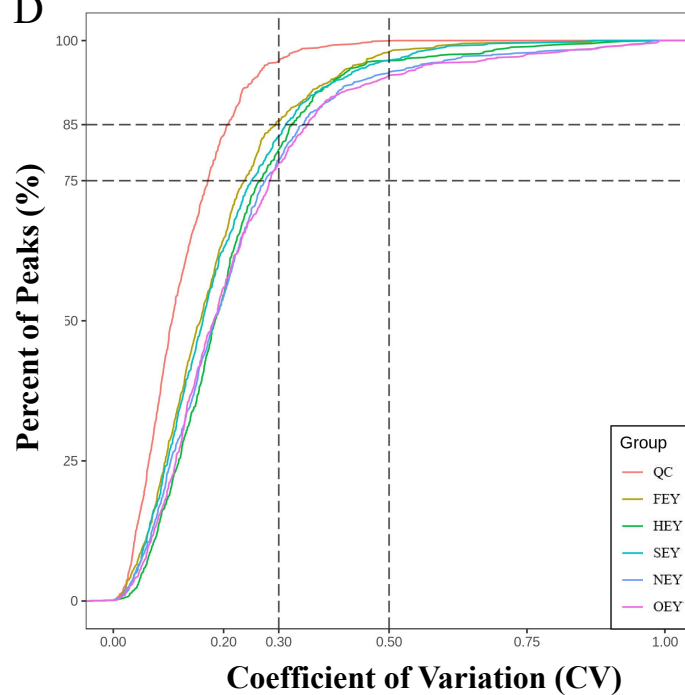
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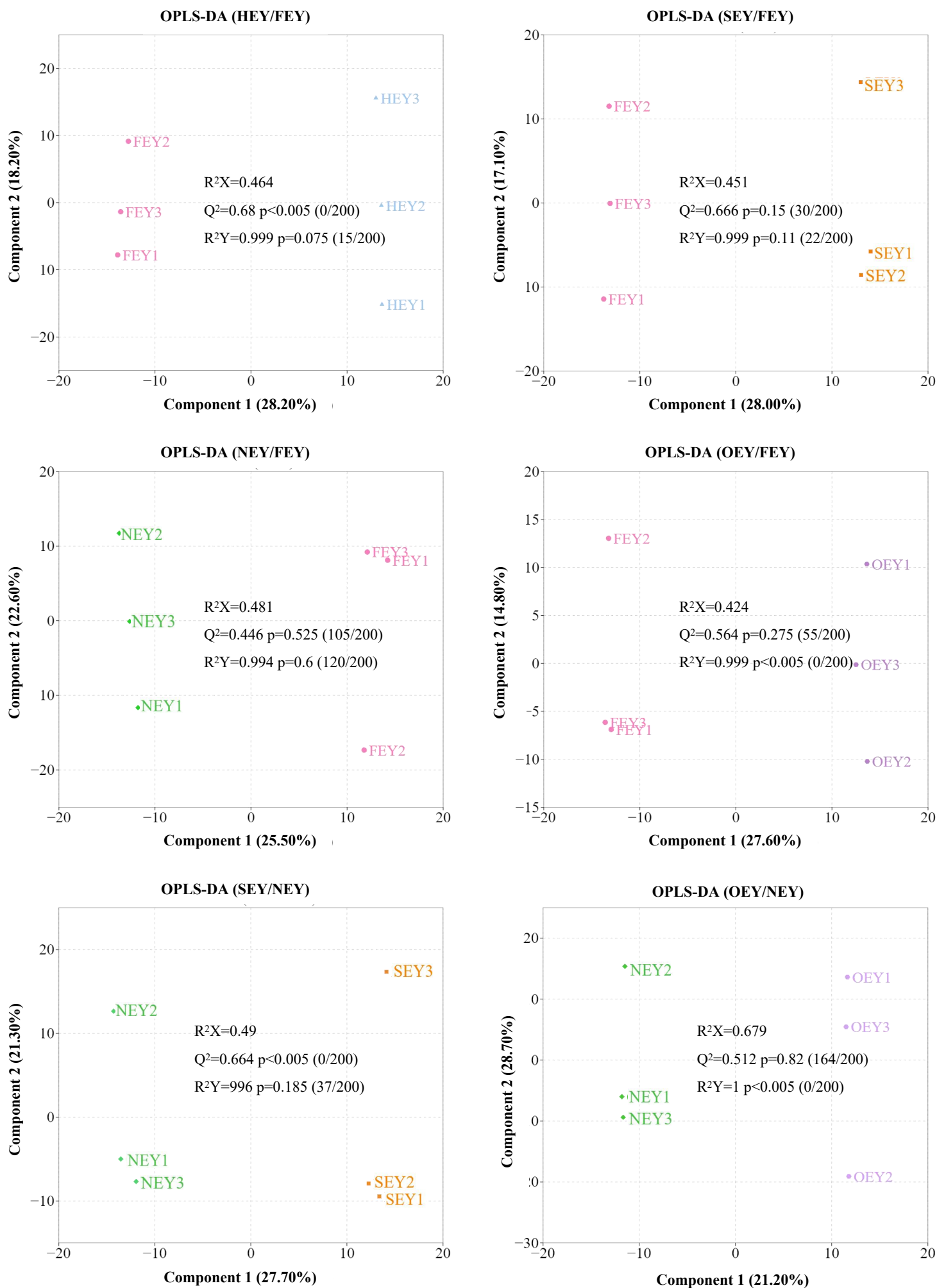


C

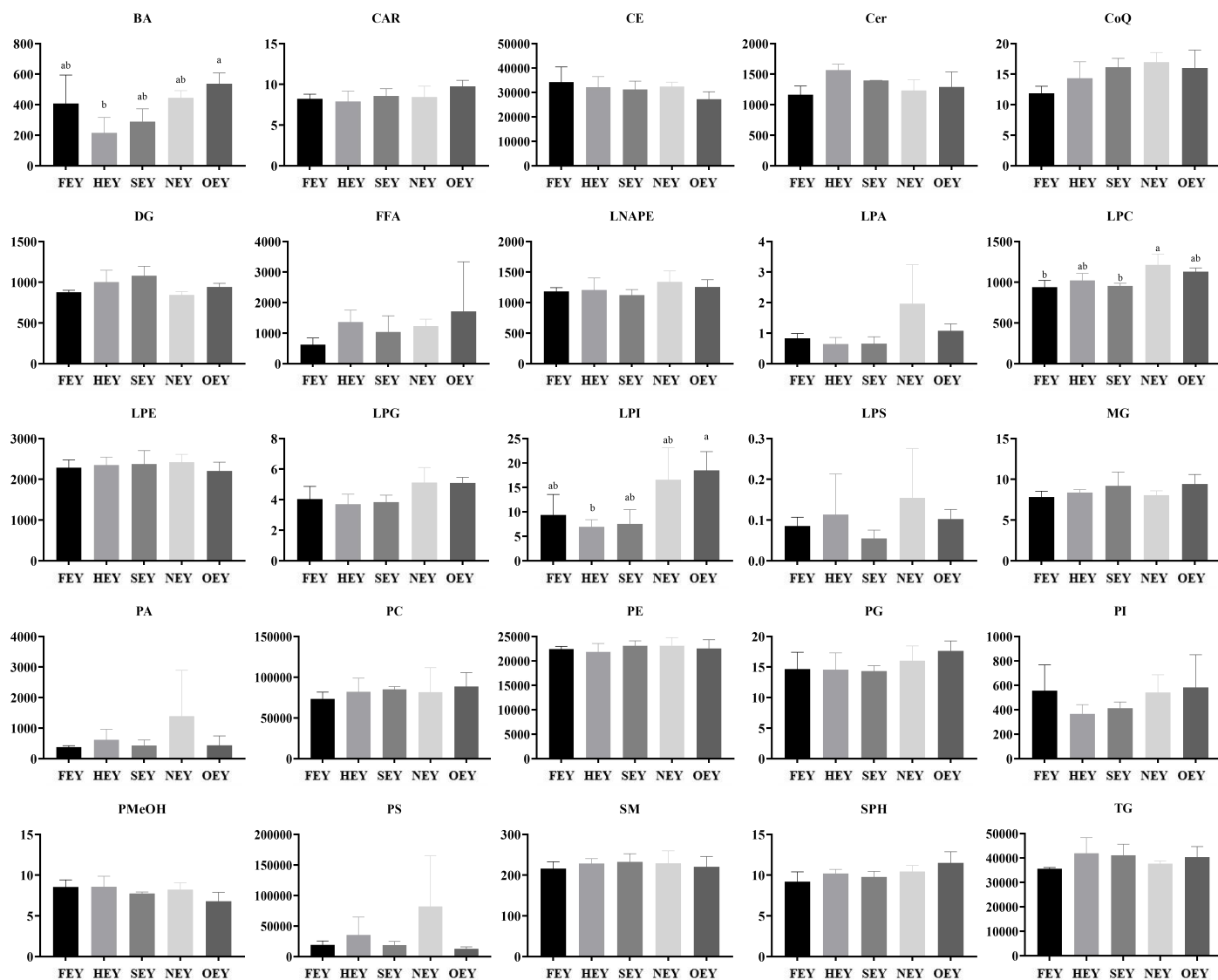


D





**Figure S3: Orthogonal partial least squares discriminant analysis (OPLS-DA) of the lipid profile of egg yolk heat-treated at different intensities.**



**Figure S4: Changes in the abundance of lipid categories in egg yolk with different intensity of heat treatment.**

**Figure S5: Number of double bonds contained in differentially abundant TG molecules in HEY, NEY, and OEY (A, HEY/FEY; B, NEY/FEY; C, OEY/FEY).**

