Table S1. Effect of dietary GML on yolk fatty acids composition of late laying period hens.

mg/g	CON	GML150	GML300	SEM	*p* value
C14:0	3.41 ± 1.46	3.39 ± 1.55	4.81 ± 1.44	0.37	0.197
C16:0	122.12 ± 8.76	122.40 ± 5.68	123.59 ± 10.42	1.89	0.952
C16:1	15.62 ± 0.29	15.19 ± 1.32	15.59 ± 2.00	0.35	0.142
C18:0	47.93 ± 6.54	43.93 ± 2.03	43.90 ± 2.44	1.03	0.194
C18: ln9c	205.24 ± 13.15	202.77 ± 10.34	206.01 ± 15.76	2.96	0.907
C18: 2n6c	74.18 ± 6.04	70.22 ± 5.96	67.14 ± 5.07	1.44	0.135
C24:1	7.91 ± 2.18	5.94 ± 1.76	7.24 ± 2.95	0.56	0.363
SFA	173.47 ± 14.29	169.72 ± 6.59	172.30 ± 12.29	2.58	0.849
UFA	302.57 ± 21.49	294.13 ± 13.88	295.98 ± 21.27	4.34	0.730
MUFA	228.39 ± 16.90	223.90 ± 10.73	228.84 ± 19.03	3.57	0.840
PUFA	74.18 ± 6.04	70.22 ± 5.96	67.14 ± 5.07	1.44	0.135
SFA: UFA	0.57 ± 0.01	0.58 ± 0.01	0.59 ± 0.01	0.01	0.108
TFA	476.04 ± 35.45	463.85 ± 19.90	468.27 ± 32.85	6.79	0.781

SFA, saturated fatty acid (C14:0 + C16:0 + C18:0); UFA, unsaturated fatty acid (C18: ln9c + C18:2n6c); MUFA, monounsaturated fatty acid (C18: ln9c); PUFA, polyunsaturated fatty acid (C18:2n6c); TFA, total fatty acid. All data were expressed as means ± SD (n = 6). Asterisk indicates significantly differences according to ANOVA (*$p < 0.05$, **$p < 0.01$, ***$p < 0.001$).