Figure S1. Partial GC chromatogram showing a typical margarine FA profile



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13, 14

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Figure S2. Partial GC chromatogram showing a typical French fries FA profile



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12,13, 14

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Codes for peaks: 1 (10:0); 2 (12:0); 3(14:0); 4 (16:0); 5 (9t-16:1); 6 (9c-16:1); 7 (internal standard); 8 (18:0); 9 (Σ t-18:1); 10 (9c-18:1); 11 (11c-18:1); 12 (9t, 12t-18:2); 13 (9c, 12t-18:2); 14 (9t, 12c-18:2); 15 (9c, 12c-18:2); 16 (20:0); 17 (18:3n-6); 18 (11c-20:1); 19 (18:3n-3); 20 (22:0); 21 (20:5n-3).