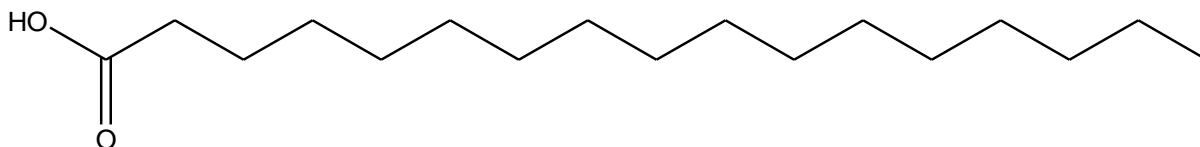


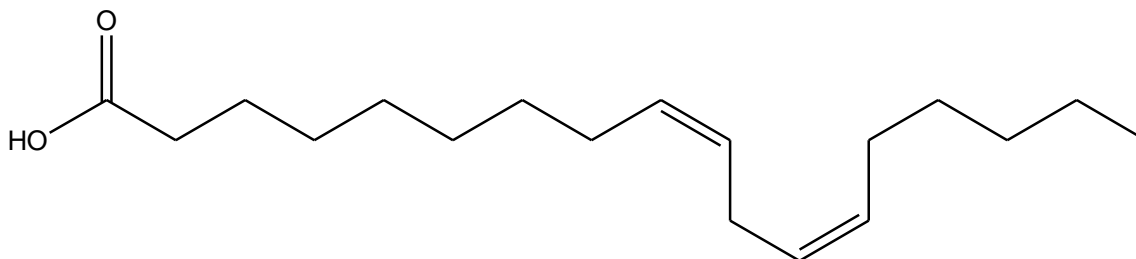
Palmitic acid (C 16:0)

% of fatty acid = 12.632



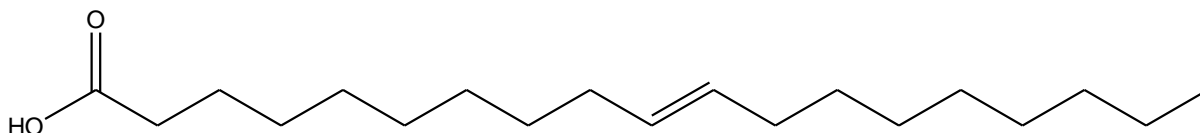
Heptadecanoic acid (C 17:0)

% of fatty acid = 0.075



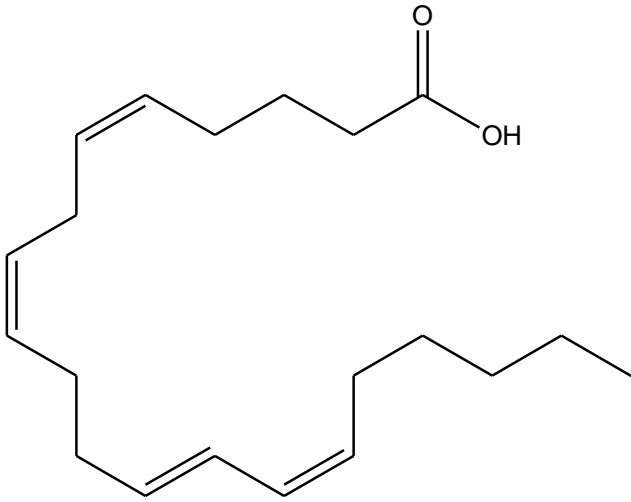
Linoleic acid (C 18:2 C w-6)

% of fatty acid = 50.869



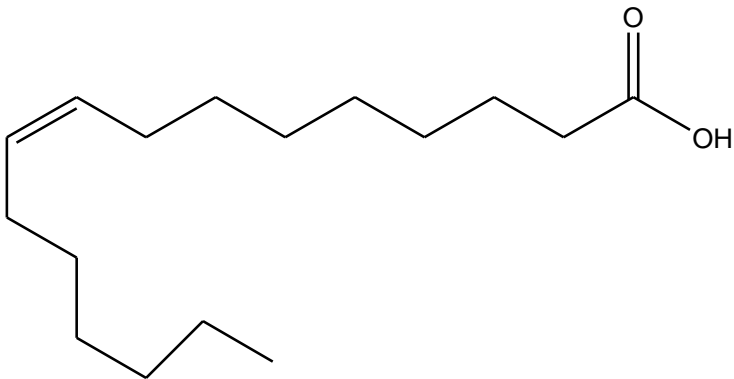
Oleic acid(C 18:1 C w-9)

% of fatty acid = 4.442



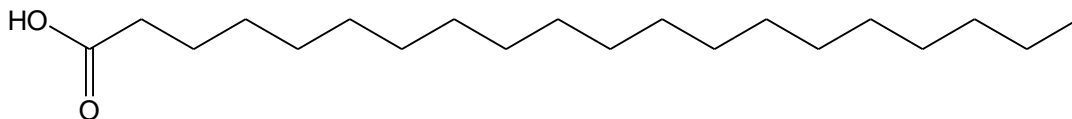
Arachidonic acid (C 20:4 w-6)

% of fatty acid = 0.278



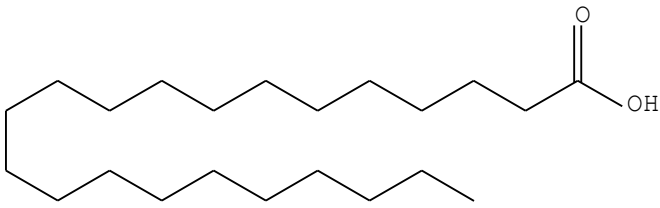
Palmitoleic acid (C 16: 1 w-7)

% of fatty acid = 0.355



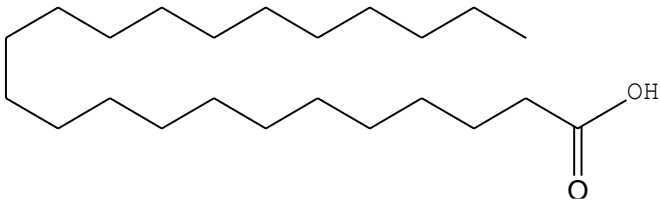
Arachidic acid (C 20: 0)

% of fatty acid = 0.923



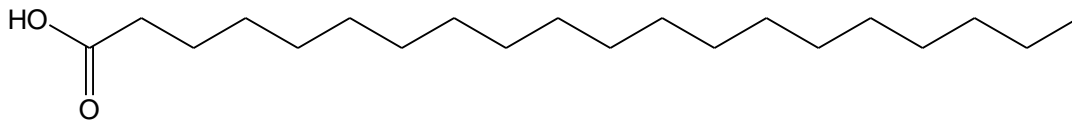
Lignoserinic acid

% of fatty acid = 0.508



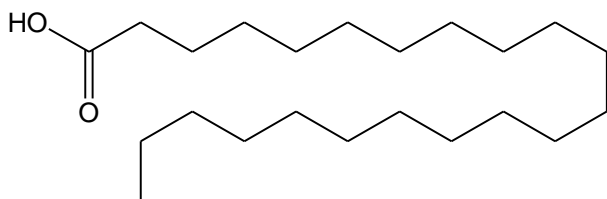
Tricosanoic acid

% of fatty acid = 0.070



Stearic acid

% of fatty acid = 5.503



Behenic acid

% of fatty acid = 0.747

Figure S1. Composition of fatty acids in *H.undatus* (Luu et al., 2021).