|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Table 3. Long-chain fatty acid profiles (% of total FAs) obtained from yeasts after 165h of growth at 30°C and 200 rpm. The results are the mean ± SD of triplicates. | | | | | | | | | | | | |
|  | Lipids  (% w/w) | C14:0 | C14:1 | C15:0 | C16:0 | C16:1 | C18:0 | C18:1n9c | C18:1n9t | C18:2n6c + 18:2n6t | Sum (%) |
|  |  | Myristic acid | Myristoleic acid | Pentadecanoic acid | Palmitic acid | Palmitoleic acid | Stearic acid | Oleic acid | Elaidic acid | Linoleic + Linolelaidic acids |  |
| 183 | 6.0 ± 0.6 |  |  |  | 9.6 ± 0.3 | 50.7 ± 0.3 | 4.6 ± 0.2 | 30.0 ± 0.7 | 4.13 ± 0.09 |  | 99 |
| 183 + pTA1 | 5.7 ± 0.5 |  |  |  | 9.7 ± 0.6 | 52 ± 3 | 4.4 ± 0.4 | 27 ± 2 | 5.0 ± 0.2 |  | 98 |
| 183 + pTA1\_FASIIb | 6.0 ± 0.3 |  |  |  | 10.3 ± 0.2 | 49.5 ± 0.1 | 4.82 ± 0.05 | 29.0 ± 0.4 | 5.02 ± 0.07 |  | 99 |
| 183Δfas1 + pTA1\_FASIIb | 4.6 ± 0.1 | 1.20 ± 0.05 |  | 1.07 ± 0.7 | 12.7 ± 0.3 | 74.1 ± 0.6 | 1.4 ± 0.3 | 4.1 ± 0.1 | 4.09 ± 0.2 |  | 99 |
| 183Δfas2 + pTA1\_FASIIb | 4.0 ± 0.7 | 2.08 ± 0.05 | 1.14 ± 0.03 | 1.02 ± 0.04 | 11± 1 | 72 ± 2 | 3 ± 1 | 4.0 ± 0.1 | 5.0 ± 0.3 |  | 99 |
| Olive oil | 91.3 ± 0.2 |  |  |  | 16.9 ± 0.1 | 1.23 ± 0.06 | 2.5 ± 0.01 | 69.1 ± 0.3 | 2.1 ± 0.4 | 7.05 ± 0.03 | 99 |