



Supplementary Material

Fatty Acid Composition of Value-Added Mushroom Based Food Products

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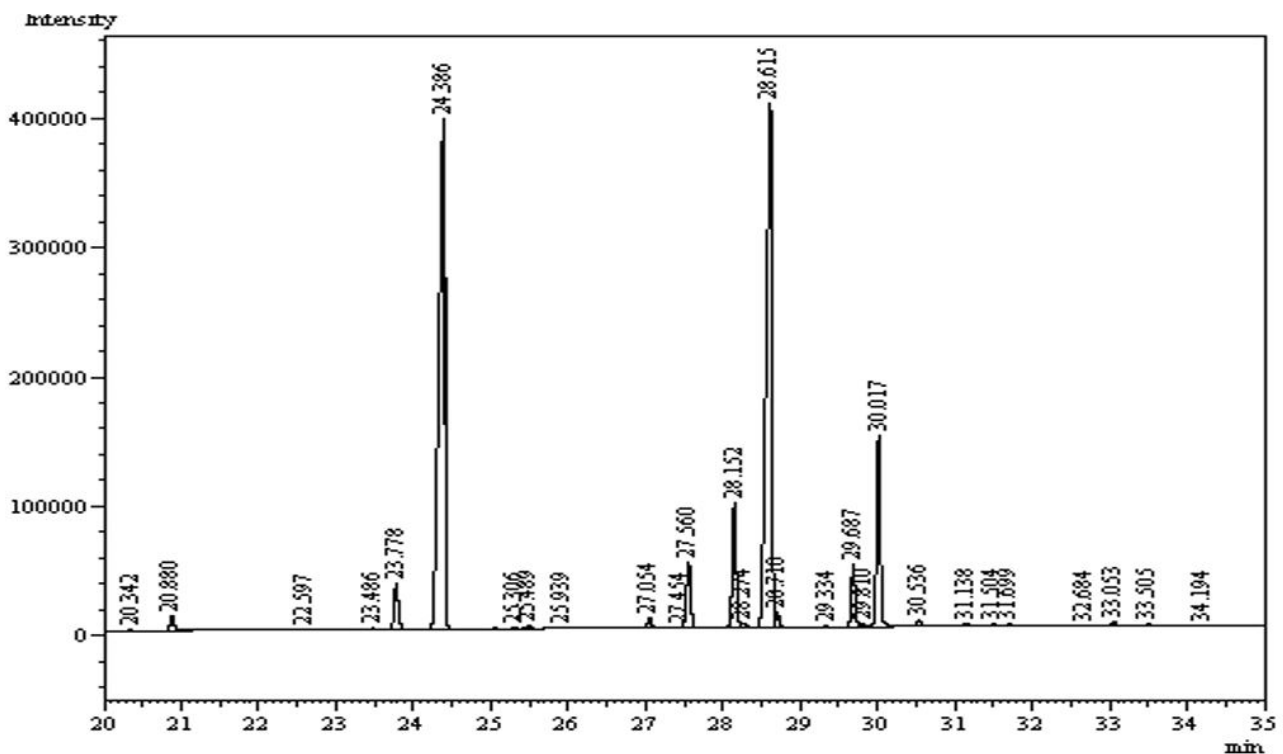
Keywords | Mushroom, Fatty acid, Mushroom based products, Biscuits, Soup, Nuggets, Noodle



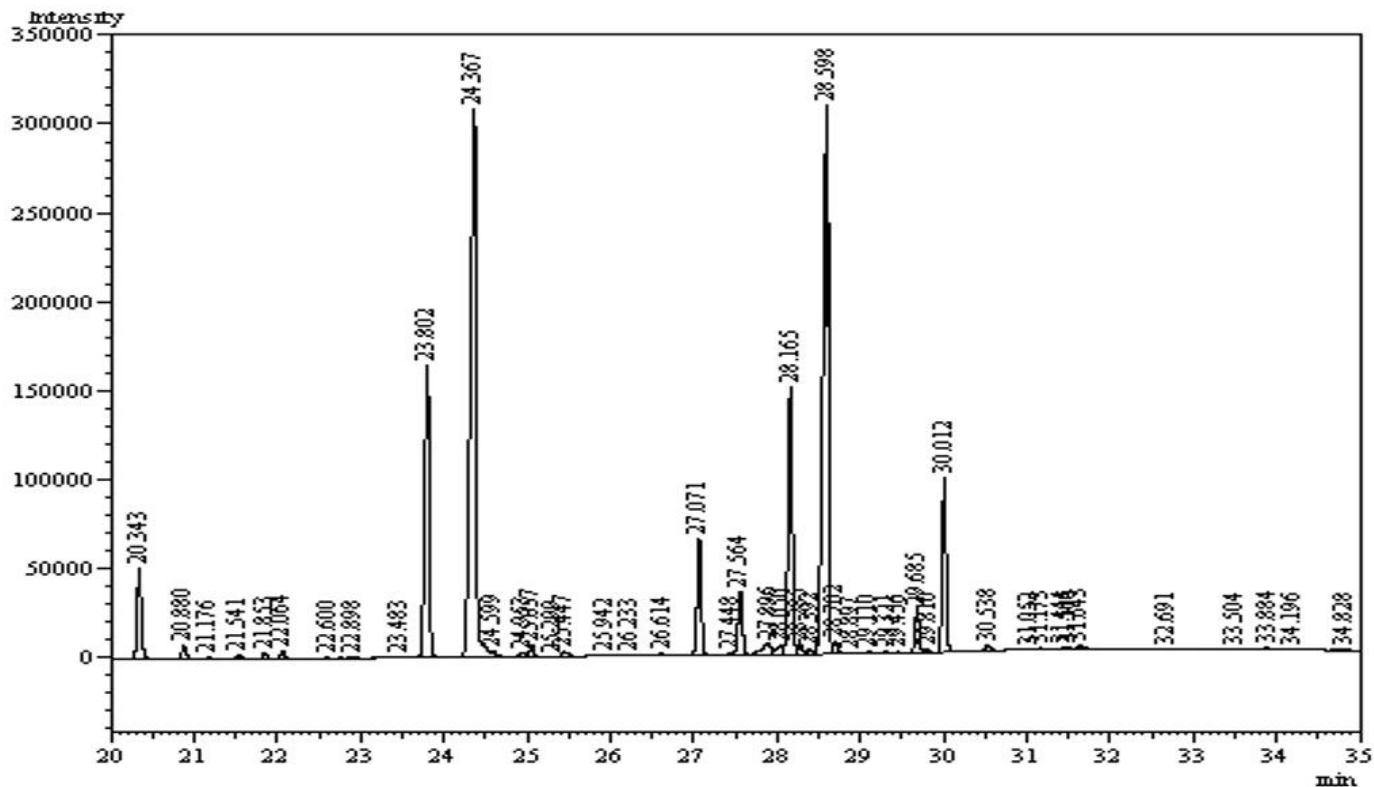
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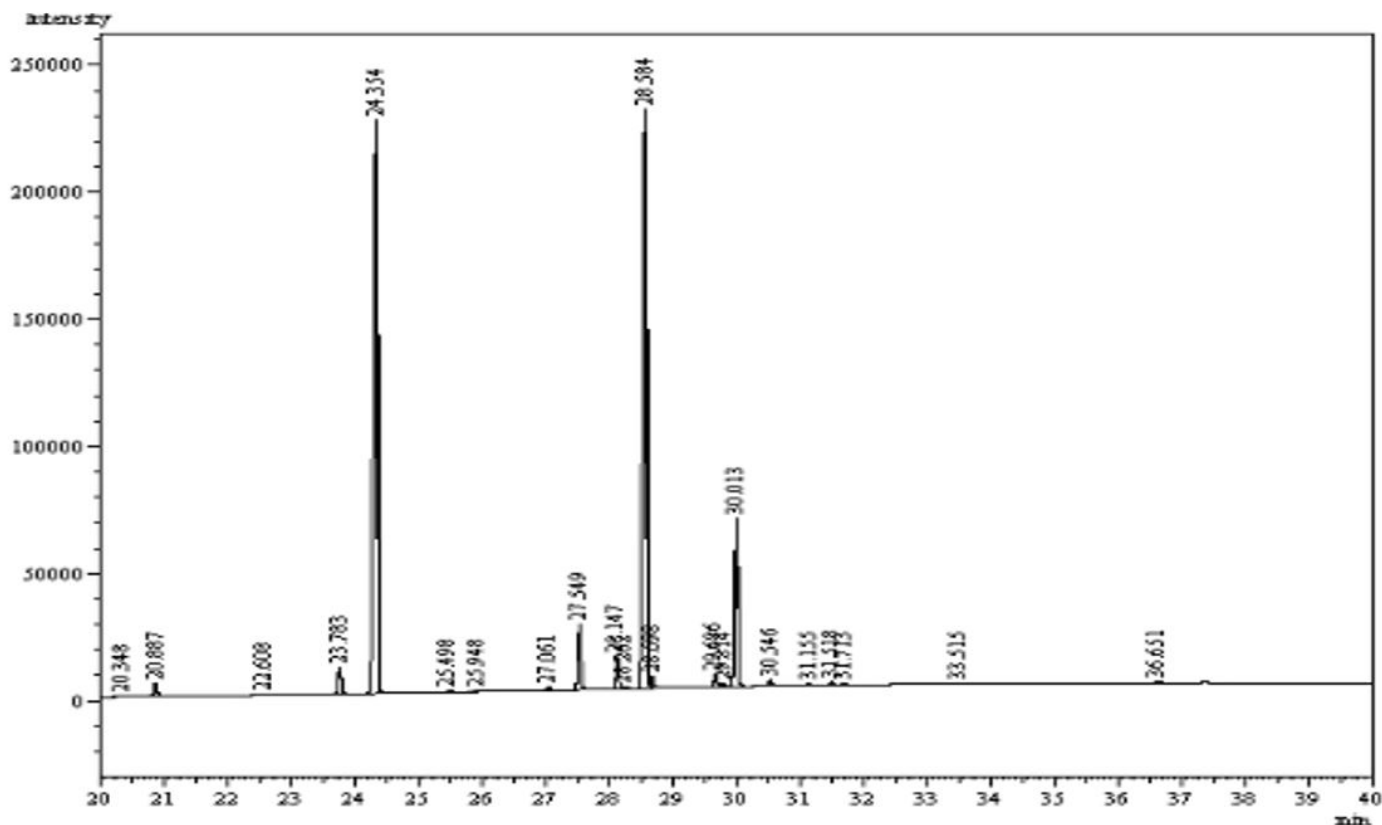
Chromatograms supplementary material



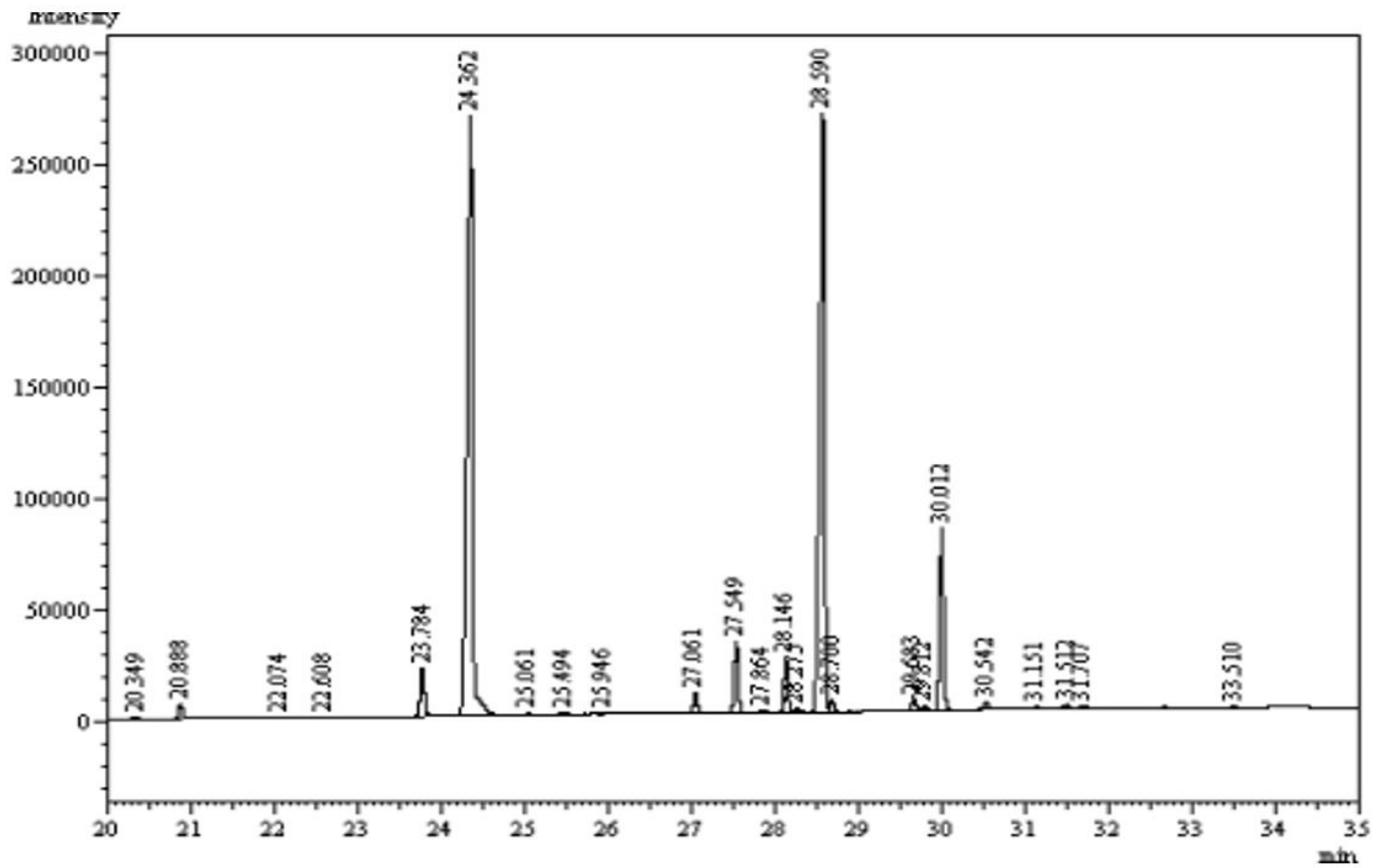
Supplementary Figure 1: *Button biscuit*.



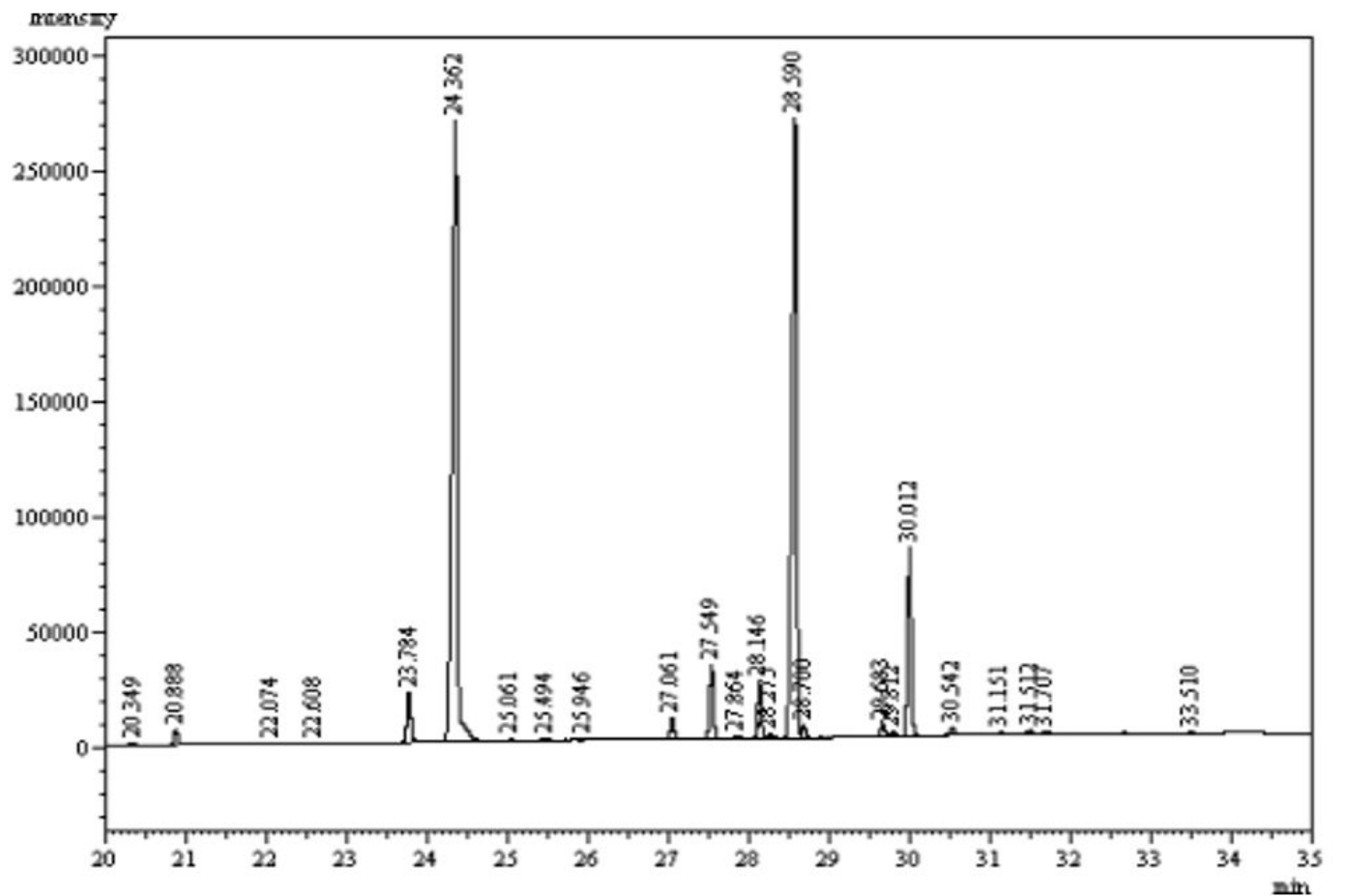
Supplementary Figure 2: *Oyster biscuit*.



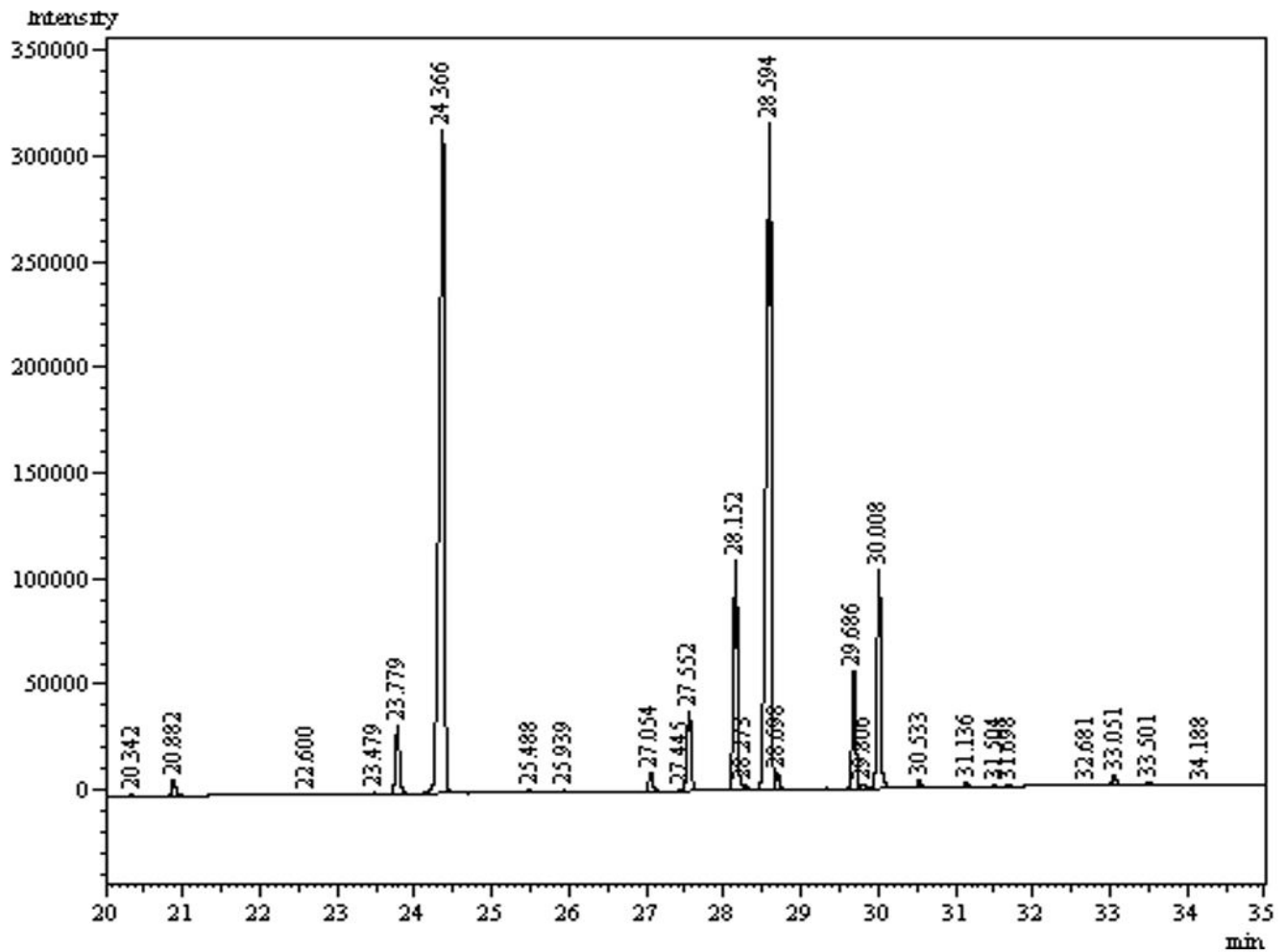
Supplementary Figure 3: *Button noodle*.



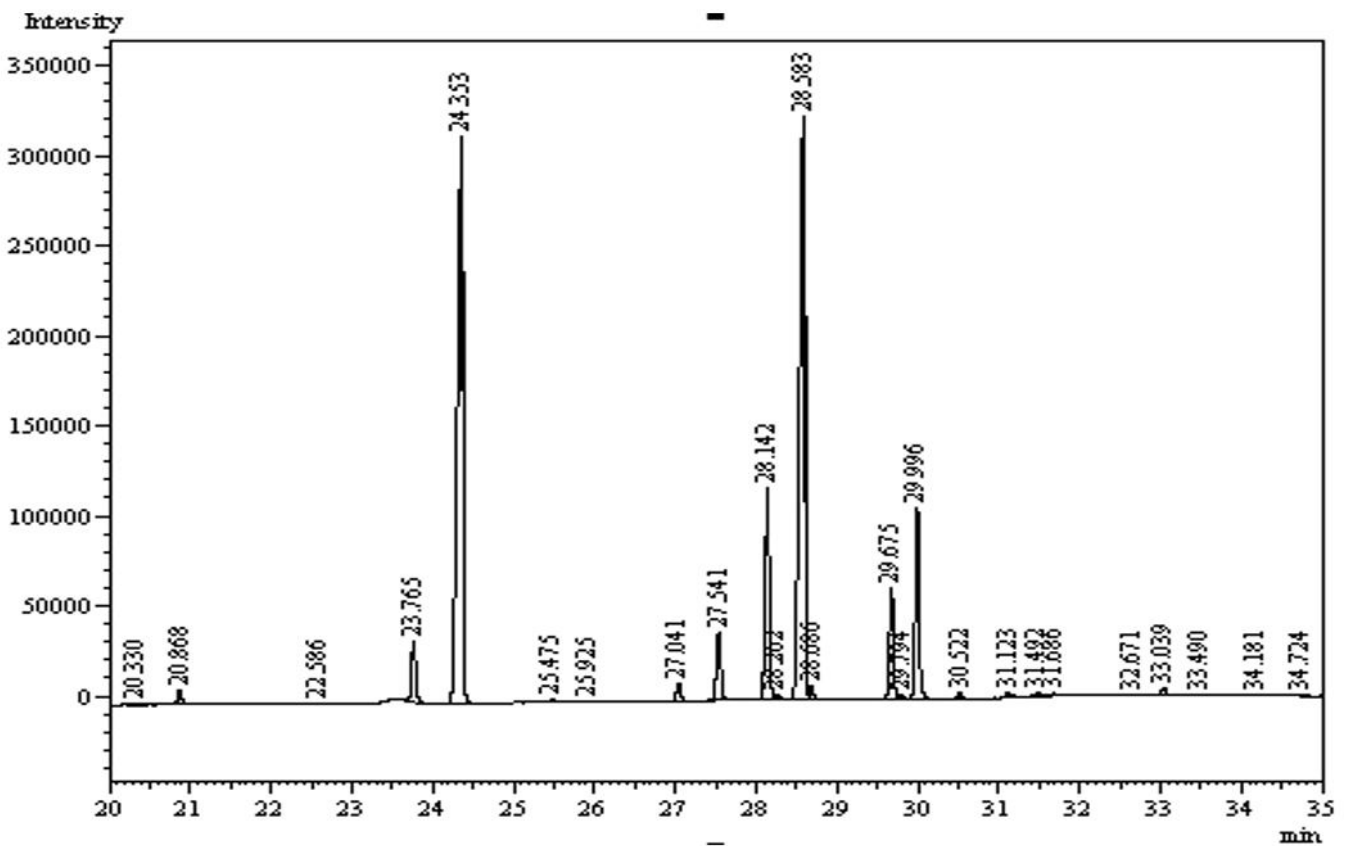
Supplementary Figure 4: *Oyster noodle*.



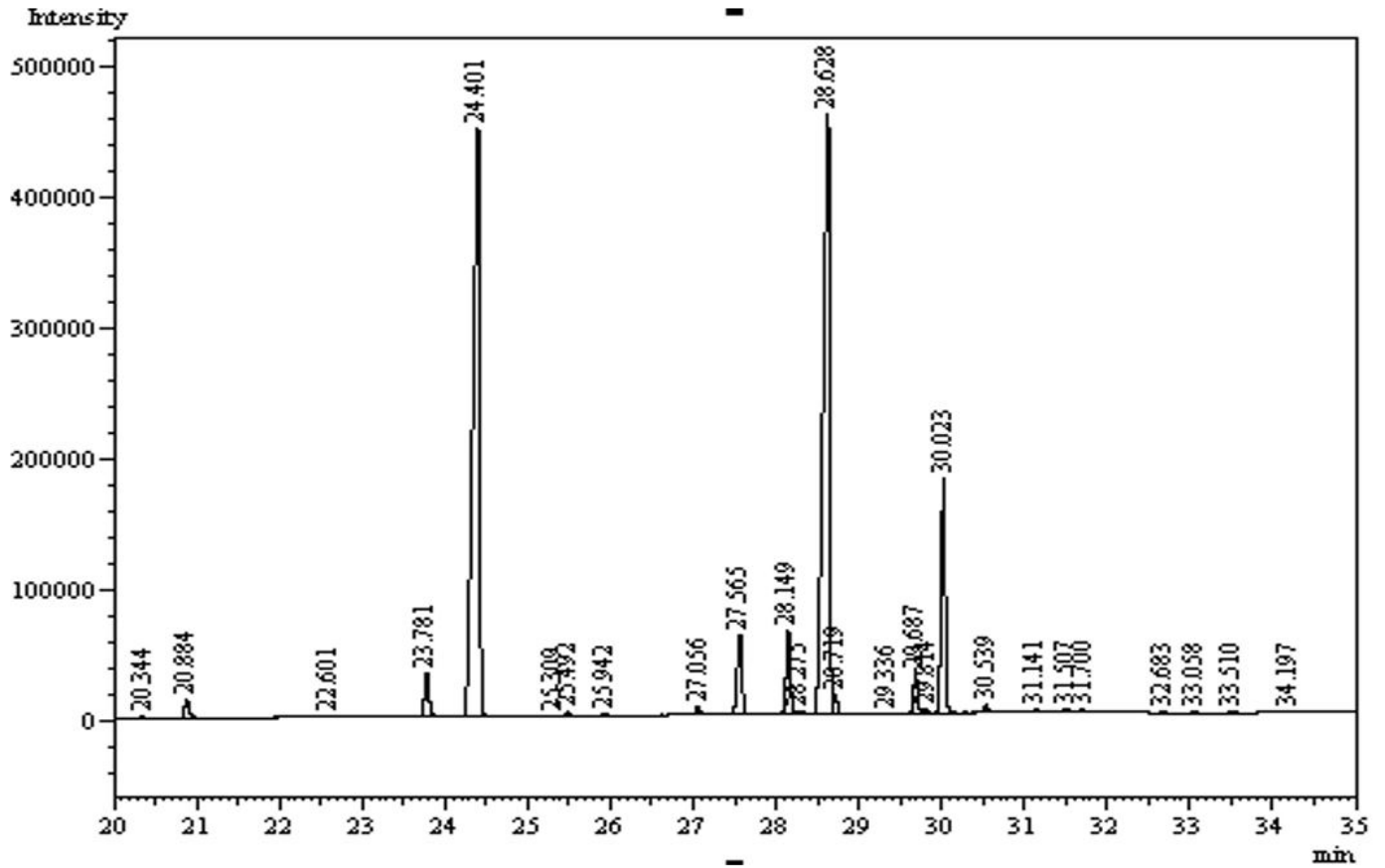
Supplementary Figure 5: *Button nugget*.



Supplementary Figure 6: *Oyster nugget*.



Supplementary Figure 7: *Button soup mix*.



Supplementary Figure 8: *Oyster soup mix.*