

Supplementary Materials

# Sugar-Free Milk Chocolate as a Carrier of Omega-3 Polyunsaturated Fatty Acids and Probiotics: A Potential Functional Food for the Diabetic Population

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**Table S1.** Fatty acid profile (mg fatty acid per 100 g sample FW<sup>-1</sup>) of fish oil used as source of  $\omega$ -3 polyunsaturated fatty acids.

Fatty acid	Fish oil (mg fatty acid/100 g FW <sup>-1</sup> )
Octanoic acid (C8:0)	183.6 ± 14.6
Decanoic acid (C10:0)	N.D.
Lauric acid (C12:0)	98.3 ± 1.7
Myristic acid (C14:0)	8375.8 ± 22.2
Pentadecanoic acid (C15:0)	759.4 ± 6.9
Palmitic acid (C16:0)	16,842.4 ± 62.0
Heptadecanoic acid (C17:0)	683.0 ± 6.3
Stearic acid (C18:0)	3283.4 ± 9.5
Arachidic acid (C20:0)	178.6 ± 2.7
Behenic acid (C22:0)	149.8 ± 3.0
Lignoceric acid (C24:0)	165.9 ± 1.8
Myristoleic acid (C14:1)	59.0 ± 2.2
Palmitoleic acid (C16:1)	11,325.6 ± 19.1
Oleic Acid (C18:1)	4907.2 ± 26.6
Vaccenic acid (C18:1)	2906.6 ± 12.9
Eicosenoic acid (C20:1)	498.5 ± 3.2
Nervonic acid (C24:1)	399.5 ± 1.6
Linoleic acid (C18:2)	1842.2 ± 47.9
Gamma Linolenic acid (C18:3)	268.3 ± 5.0
Alpha Linolenic acid (C18:3)	2009.1 ± 6.7
Stearidionic acid (C18:4)	3458.1 ± 18.5
Eicosadienoic acid (C20:2)	458.7 ± 1.8
Homo-gamma-linolenic acid (C20:3)	282.5 ± 1.4
Dihomogamma linolenic acid (C20:3)	372.9 ± 22.5
Arachidonic acid (C20:4)	851.2 ± 9.1
Eicosapentaenoic acid (C20:5)	12,862.1 ± 17.8
Docosapentaenoic acid n-6 (C22:5)	331.1 ± 21.1
Docosapentaenoic acid n-3 (C22:5)	1888.1 ± 25.5
Docosahexaenoic acid (C22:6)	14,122.2 ± 27.0
Total $\omega$ -3	34,712.6 ± 57.3
Total $\omega$ -6	4034.0 ± 29.6
Saturated fatty acids (SFA)	30,720.2 ± 103.6
Monounsaturated fatty acids (MUFA)	20,096.3 ± 55.2
Polyunsaturated fatty acids (PUFA)	38,746.6 ± 45.8
<b>Total fatty acids</b>	<b>89,563.1 ± 189.0</b>

N.D. = not detected.