
Article

Dietary Effect of Palm Kernel Oil Inclusion in Feeding Finishing Lambs on Meat Quality

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Table S1. Fatty acid composition of palm kernel oil.

Fatty acid	Systematic Name	Common Name	g/100g
C4:0 to C10:0	-	-	7.78
C12:0	Dodecanoic	Lauric	46.63
C14:0	Tetradecanoic	Myristic	16.05
C16:0	Hexadecanoic	Palmitic	8.59
C18:0	Octadecanoic	Stearic	2.34
C18:1 ^{cis9}	Octadecaenoic	Oleic	14.06
Others	-	-	4.53
Total	-	-	100.0