

Supplementary Table S2. Comparison of fatty acid content (%) of camel meat after different thermal processing methods and processing times.

Processing method	Steaming						Boiling					
	Control						Control					
Processing time	Untreated	S-20min	S-25min	S-30min	S-35min	S-40min	Untreated	B-20min	B-25min	B-30min	B-35min	B-40min
	Fatty acid											
C4:0	0.03±0.06 ^c	0.12±0.01 ^{bc}	0.16±0.05 ^b	0.14±0.04 ^b	0.26±0.03 ^a	0.19±0.01 ^{ab}	0.03±0.06 ^c	0.28±0.01 ^a	0.15±0.06 ^b	0.14±0.03 ^b	0.13±0.01 ^b	0.22±0.01 ^{ab}
C6:0	-	0.02±0.01 ^{bc}	0.02±0.01 ^{bc}	0.04±0.01 ^b	0.07±0.03 ^a	0.04±0.01 ^b	-	0.12±0.01 ^a	0.03±0.01 ^c	0.03±0.01 ^c	0.02±0.01 ^c	0.06±0.01 ^b
C8:0	-	0.01±0.01 ^b	0.02±0.01 ^{ab}	0.02±0.01 ^{ab}	0.02±0.01 ^a	0.02±0.01 ^a	-	0.02±0.01 ^a	0.01±0.01 ^b	0.02±0.01 ^a	0.01±0.01 ^b	0.02±0.01 ^a
C10:0	0.20±0.35 ^a	0.13±0.01 ^a	0.21±0.11 ^a	0.12±0.01 ^a	0.14±0.04 ^a	0.13±0.01 ^a	0.20±0.35 ^a	0.25±0.01 ^a	0.08±0.01 ^a	0.12±0.03 ^a	0.11±0.01 ^a	0.13±0.01 ^a
C11:0	-	-	-	-	-	-	-	-	-	-	-	-
C12:0	0.27±0.06 ^a	0.31±0.01 ^a	0.35±0.01 ^a	0.34±0.04 ^a	0.30±0.02 ^a	0.30±0.01 ^a	0.27±0.06 ^c	0.60±0.01 ^a	0.35±0.03 ^b	0.40±0.01 ^b	0.37±0.01 ^b	0.30±0.01 ^{bc}
C13:0	-	0.02±0.01 ^a	0.03±0.01 ^a	0.03±0.01 ^a	0.02±0.01 ^a	0.02±0.01 ^a	-	0.02±0.01 ^a	0.02±0.01 ^a	0.02±0.01 ^a	0.02±0.01 ^a	0.01±0.01 ^a
C14:0	5.62±1.09 ^a	6.24±0.01 ^a	6.37±0.42 ^a	6.78±0.18 ^a	6.33±0.56 ^a	5.94±0.01 ^a	5.62±1.09 ^a	5.78±0.01 ^a	7.01±0.13 ^a	6.61±0.12 ^a	6.09±0.01 ^a	6.56±0.01 ^a
C14:1	0.18±0.07 ^a	0.21±0.01 ^a	0.22±0.01 ^a	0.25±0.01 ^a	0.21±0.01 ^a	0.20±0.01 ^a	0.18±0.07 ^d	0.22±0.01 ^{cd}	0.37±0.01 ^a	0.32±0.01 ^{ab}	0.28±0.01 ^{bc}	0.30±0.01 ^{abc}
C15:0	0.44±0.15 ^a	0.60±0.01 ^a	0.59±0.04 ^a	0.59±0.06 ^a	0.63±0.04 ^a	0.60±0.01 ^a	0.44±0.15 ^a	0.60±0.01 ^a	0.49±0.03 ^a	0.55±0.07 ^a	0.52±0.01 ^a	0.60±0.01 ^a
C15:1	-	-	-	-	-	-	-	-	0.01±0.01 ^a	0.01±0.01 ^a	0.01±0.01 ^a	-
C16:0	22.52±1.02 ^a	23.98±0.01 ^a	23.56±0.66 ^a	23.94±0.42 ^a	23.33±1.04 ^a	23.08±0.01 ^a	22.52±1.02 ^b	26.25±0.01 ^a	27.06±0.98 ^a	26.80±0.34 ^a	26.11±0.01 ^a	23.08±0.01 ^a
C16:1	3.34±0.37 ^{ab}	3.12±0.01 ^b	3.35±0.28 ^{ab}	3.77±0.16 ^a	3.53±0.24 ^{ab}	2.98±0.01 ^b	3.34±0.37 ^d	3.83±0.01 ^c	5.26±0.08 ^a	4.85±0.07 ^{ab}	4.41±0.01 ^b	4.44±0.01 ^b
C17:0	0.53±0.09 ^b	0.67±0.01 ^a	0.73±0.02 ^a	0.64±0.04 ^b	0.70±0.01 ^a	0.71±0.01 ^a	0.53±0.09 ^b	0.78±0.01 ^a	0.61±0.11 ^b	0.66±0.05 ^{ab}	0.60±0.01 ^b	0.71±0.01 ^b
C17:1	0.48±0.05 ^b	0.59±0.01 ^a	0.58±0.02 ^a	0.59±0.01 ^a	0.60±0.02 ^a	0.59±0.01 ^a	0.48±0.05 ^a	0.54±0.01 ^a	0.56±0.01 ^a	0.57±0.06 ^a	0.55±0.01 ^a	0.59±0.01 ^a
C18:0	13.19±1.40 ^a	14.04±0.01 ^a	13.43±0.21 ^a	13.18±0.13 ^a	13.65±0.06 ^a	14.16±0.01 ^a	13.19±1.40 ^a	11.33±0.01 ^{ab}	10.26±0.02 ^b	10.55±0.36 ^b	11.45±0.01 ^b	10.84±0.01 ^b
C18:1n9t	0.23±0.18 ^a	0.39±0.01 ^a	0.40±0.01 ^a	0.39±0.04 ^a	0.44±0.06 ^a	0.38±0.01 ^a	0.23±0.18 ^b	0.51±0.01 ^a	0.42±0.05 ^{ab}	0.42±0.01 ^{ab}	0.39±0.01 ^{ab}	0.38±0.01 ^{ab}
C18:1n9c	33.88±1.29 ^a	30.43±0.01 ^{bc}	31.45±0.37 ^{bc}	32.00±0.49 ^{ab}	29.99±1.24 ^{bc}	29.50±0.01 ^c	33.88±1.29 ^a	30.08±0.01 ^c	32.51±0.25 ^{ab}	31.27±0.11 ^{bc}	29.96±0.01 ^c	32.26±0.01 ^{ab}
C18:2n6t	-	-	-	-	-	-	-	-	0.01±0.01 ^a	0.01±0.01 ^a	0.01±0.01 ^a	-
C18:2n6c	12.04±1.44 ^a	11.77±0.01 ^a	11.42±1.20 ^a	10.32±0.96 ^a	12.56±1.86 ^a	13.37±0.01 ^a	12.04±1.44 ^a	12.71±0.01 ^a	9.57±0.79 ^b	10.46±0.71 ^{ab}	12.29±0.01 ^a	10.98±0.01 ^{ab}

C20:4	2.66±0.31 ^a	-	0.05±0.01 ^b	0.05±0.01 ^b	0.07±0.02 ^b	0.06±0.01 ^b	2.66±0.31 ^a	0.03±0.01 ^b	0.04±0.01 ^b	0.02±0.01 ^b	0.05±0.01 ^b	0.03±0.01 ^b
C23:0	-	0.42±0.01 ^a	0.41±0.11 ^a	0.45±0.01 ^a	0.59±0.27 ^a	0.57±0.01 ^a	-	0.68±0.01 ^{ab}	1.53±1.39 ^a	1.59±0.06 ^a	1.18±0.11 ^{ab}	1.46±0.01 ^a
C22:2n6	-	-	0.01±0.01 ^a	0.01±0.01 ^a	0.02±0.01 ^a	0.01±0.01 ^a	-	0.02±0.01 ^a	0.04±0.04 ^a	0.04±0.01 ^a	0.03±0.01 ^a	-
C24:0	-	-	0.12±0.01 ^c	0.13±0.01 ^{bc}	0.16±0.04 ^{ab}	0.17±0.01 ^a	-	0.07±0.01 ^b	0.09±0.02 ^b	0.07±0.02 ^b	0.12±0.01 ^a	0.08±0.01 ^b
C20:5n3	0.94±0.08 ^a	0.10±0.01 ^b	0.09±0.04 ^b	0.09±0.01 ^b	0.12±0.06 ^b	0.12±0.01 ^b	0.94±0.08 ^a	0.15±0.01 ^b	0.43±0.47 ^b	0.44±0.01 ^b	0.26±0.03 ^b	0.34±0.01 ^b
C24:1	-	-	0.01±0.01 ^b	0.02±0.01 ^a	0.03±0.01 ^a	0.02±0.01 ^a	-	0.03±0.01 ^a	0.03±0.01 ^a	0.03±0.01 ^a	0.04±0.01 ^a	0.03±0.01 ^a
C22:6	0.10±0.03 ^a	-	-	0.01±0.01 ^b	0.01±0.01 ^b	0.01±0.01 ^b	0.10±0.03 ^a	-	0.05±0.06 ^{ab}	0.06±0.01 ^{ab}	0.03±0.01 ^{ab}	0.02±0.01 ^b
SFA	43.33±0.62 ^a	43.04±0.04 ^a	43.17±0.90 ^a	43.03±1.17 ^a	40.78±1.34 ^b	38.40±0.01 ^c	43.33±0.62 ^b	50.40±0.02 ^a	49.08±2.40 ^a	49.66±0.49 ^a	48.51±0.76 ^a	50.53±0.02 ^a
UFA	56.51±0.66 ^c	57.01±0.01 ^c	56.84±0.88 ^c	56.99±1.19 ^c	59.23±1.34 ^b	61.50±0.14 ^a	56.51±0.66 ^a	49.57±0.03 ^b	50.91±2.41 ^b	50.35±0.51 ^b	51.50±0.74 ^b	49.39±0.05 ^b
MUFA	38.88±1.72 ^a	38.25±1.72 ^a	37.59±1.85 ^a	39.79±1.54 ^a	37.94±3.54 ^a	35.59±0.01 ^a	38.88±1.72 ^{ab}	39.46±0.03 ^a	37.37±1.64 ^{ab}	38.58±0.45 ^{ab}	39.53±0.13 ^a	36.50±0.14 ^b
PUFA	17.63±2.04 ^b	18.94±0.03 ^b	19.25±2.74 ^b	17.20±2.73 ^b	21.30±4.89 ^a	26.04±0.02 ^a	17.63±2.04 ^a	10.13±0.03 ^b	13.54±4.05 ^a	11.78±0.95 ^b	11.97±0.61 ^b	12.84±0.02 ^b
PUFA/SFA	0.41±0.05 ^b	0.46±0.02 ^b	0.45±0.07 ^b	0.40±0.07 ^b	0.53±0.13 ^a	0.69±0.01 ^a	0.41±0.05 ^a	0.21±0.01 ^b	0.28±0.10 ^b	0.24±0.02 ^b	0.25±0.01 ^b	0.27±0.03 ^b
n-6/n-3	6.16±1.24 ^c	9.06±0.03 ^b	12.57±0.99 ^a	11.01±0.48 ^a	12.22±0.23 ^a	11.47±0.03 ^a	6.16±1.24 ^a	6.77±0.02 ^a	6.59±2.40 ^a	4.82±0.66 ^a	7.50±0.11 ^a	5.85±0.07 ^a

Different lowercase letters in the same row (within the same processing method) indicate significant differences according to the different heating times ($P < 0.05$).

- stands for undetected.

The unit of fatty acid content is % and the ratio unit is 1.

SFA—total saturated fatty acid; MUFA—monounsaturated fatty acid; PUFA—polyunsaturated fatty acid; UFA—total unsaturated fatty acid.