**Supplementary Table S3**. Effects of cold-pressed cakes in poultry diet on growth performance, blood biochemistry profile, and FA profile and quality of egg and meat.

| Cold-Pressed Cake | Animals | | Trial Duration | Inclusion in Diet | Main Effects | Reference |
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| | Species | n | | | | |
| RSC | Laying hens | 216 | 168 days | 5%; 10%; 15% | Feed intake, egg mass production and feed-to-egg mass ratio decreased at 15 % RSC level compared with the 5 and 10 % cake level groups. Increasing dietary level lowered the yolk percentage and increased the egg white percentage. The level of SFA and MUFA decreased, while the content of LA and ALA increased with increasing dietary level. | [19] |
| HSC | Laying hens | 102 | 4 weeks | 50 g/kg; 100 g/kg; 200 g/kg; | The inclusion of HSC did not affect egg production, feed consumption, feed efficiency, or body weight. Egg weight, albumen quality, and the weight of the major egg components were unaffected by HSC. Increasing the amount of HSC in the diet lowered the percentage of palmitic acid in the yolk, and increased the percentages of LA and ALA. | [26] |
| HSC | Laying hens | 216 | 168 days | 5%; 10%; 15% | Feed intake was unaffected by dietary inclusion of HSC. Increasing dietary level lowered the yolk percentage and increased the egg white percentage. The level of SFA and MUFA decreased, while the content of LA and ALA increased with increasing dietary level. HSC with ''linoleic acid oil'' resulted in the highest yolk fat content of this fatty acid. | [19] |
| HSC | Laying hens | 120 | 10 weeks | 20.3% | The inclusion of HSC in the diets of laying hens did not have an adverse effect on the growth performance. The content of ALA, EPA and DHA in egg yolk increased with dietary inclusion of HSC, while the atherogenicity index and cholesterol level were unaffected. The inclusion of HSC was less effective in maintaining the oxidative stability of egg lipids than hemp seed. | [30] |
| LSC | Laying hens | 216 | 168 days | 5%; 10%; 15% | Feed intake was unaffected by dietary inclusion of LSC. Increasing dietary level lowered the yolk percentage and increased the egg white percentage. The level of SFA and MUFA decreased, while the content of LA and ALA increased with increasing dietary level. LSC with ''linolenic acid oil'' resulted in the highest yolk fat content of this fatty acid. | [19] |
| SFC | Laying hens | 1280 | 54 weeks | 26 g/kg | The inclusion of SFC tended to improve FCR, while the dry matter of faeces was decreased in comparison to the control diet. SFC negatively affected hygiene in aviary hens by increasing the proportion of dirty eggs and worsening the foot pad cleanliness. | [27] |
| CSC | Laying hens | 72 | 7 weeks | 10% | The addition of CSC did not exert any detrimental effects on egg weight, FI, or FCR. Egg quality and sensory profile of eggs were unaffected by the addition of CSC. The addition of 10% CSC reduced MUFA level in yolk lipids and significantly increased n-3 PUFA content, in particular ALA, EPA and DHA, compared to the control group. | [87] |

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| CSC | Broilers | 196 | 37 days | 50 g/kg; 100 g/kg | CSC depressed the FI, FCR and growth of the broiler chickens, but did not cause any significant enlargement of the thyroid gland, nor were any liver lesions observed. CSC increased the level of n-3 fatty acids in broiler meat, particularly ALA and did not have any adverse effect on the sensory quality of meat. | [33] |
| CSC | Broilers | 384 | 6 days | 120 g/kg; 240 g/kg; 360 g/kg as fed | Increasing dietary level of CSC1 and CSC2 decreased P utilization in broilers. True ileal P digestibility in CSC1 and CSC2 was 35% and 24%, respectively, while true P retention values were estimated to be 15% and 21%, respectively. | [88] |
| CSC | Broilers | 600 | 20 days | 80 g/kg as fed | Feeding the CSC diet did not influence broilers performance parameters or relative weights of lymphoid tissue, except the weight of bursa that decreased. CSC affected plasma lipids profile by decreasing the concentrations of glucose, total cholesterol, high-density lipoprotein cholesterol, and low-density lipoprotein cholesterol. In all lymphoid tissue, the content of n-3 PUFA increased, and the level of n-6 PUFA and n-6/n-3 ratio decreased as the effect of CSC diet. | [51] |
| CSC | Broilers | 456 | 20 days | 100 g/kg | The use of CSC did not have a significant effect on the growth performance of the chickens. CSC supplementation increased the content of n-3 PUFA, especially ALA, but reduced the content of MUFA and n-6/n-3 ratio. CSC slightly worsened the flavor and tastiness of the meat. | [85] |
| CSC | Broilers | 486 | 21 days | 10% | Feeding broiler chickens with camelina cake at 100 g/kg of diet in the second growth period had no negative impact on plasma glucose, triglycerides, total cholesterol and its HDL fraction as well as on concentration of thyroxine and triiodothyronine in plasma. | [89] |
| CSC | Broilers | 240 | 28 days | 3% | CSC supplementation caused an improvement of fatty acids profile of breast meat, by increasing concentrations of PUFA. | [86] |

RSC—cold-pressed rapeseed cake; HSC—cold-pressed hempseed cake; LSC—cold-pressed lineseed cake; SFC—cold-pressed sunflower cake; CSC—cold-pressed camelina seed cake; PSC—cold-pressed pumpkin seed cake; SFA—saturated fatty acids; MUFA—monounsaturated fatty acids; PUFA—polyunsaturated fatty acids; LA - linoleic acid; $\alpha$-linolenic acid; ALA; EPA - eicosapentaenoic acid; DHA - docosahexaenoic acids; FCR—feed conversion ratio; FI—feed intake