

Table S3. Proximate, energy, amino acid and fatty acid profiles of the reference and two test diets for the digestibility experiment

Nutrient	Ingredients ^a		
	Reference	70% Ref + 30% <i>Nanno</i>	70% Ref + 30% <i>Is</i>
Proximate composition (%)			
Dry matter	94.7	94.4	94.2
Crude protein	52.8	52.8	48.7
Lipid	12.4	12.7	16.0
Ash	7.3	7.2	8.3
Crude fiber	1.9	1.4	1.6
Energy, kJ g ⁻¹	15.1	15.0	15.7
Essential amino acids (% of ingredient by weight)			
Arginine	2.6	2.7	2.3
Lysine	2.5	2.6	2.2
Isoleucine	1.7	1.8	1.6
Leucine	4.4	4.4	3.9
Histidine	1.0	1.0	0.9
Methionine	1.0	1.0	1.0
Phenylalanine	2.3	2.4	2.1
Threonine	1.5	1.9	0.7
Tryptophan	0.3	0.3	0.4
Valine	2.0	2.3	2.0
Fatty acid fractions ^b (% of total fatty acids)			
Total SFA	19.1	19.7	20.6
Total MUFA	56.9	52.0	50.1
Total PUFA	23.8	28.3	29.0
20:5n-3 EPA	5.1	6.4	4.2
22:6n-3 DHA	5.4	4.2	6.1
Total n-3 PUFA	14.0	17.4	19.3
Total n-6 PUFA	8.5	9.9	8.4

^aRef refers to reference; *Nanno*, *Nannochloropsis* sp.; *Is*, *Isochrysis* sp.

^bSFA refers to saturated fatty acids; MUFA, monounsaturated fatty acids; PUFA, polyunsaturated fatty acids; EPA, eicosapentaenoic acid; DHA, docosahexaenoic acid.