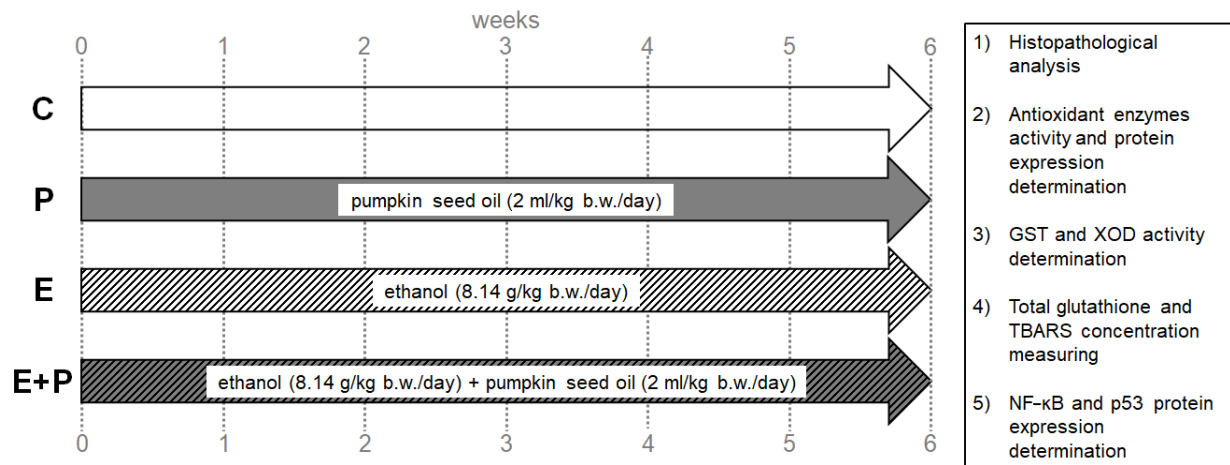


## SUPPLEMENTARY MATERIAL



**Supplementary Fig. S1.** Scheme of the experimental design.

**Supplementary Table S2.** Chemical analysis of commercial cold pressed pumpkin seed oil that was used in the experiment.

<b>Fatty acid composition (g/100 g of total fatty acids)</b>	
C14(0)	nd
C16(0)	13.3±0.09
C16(1)	nd
C18(0)	5.6±0.06
C18(1)	43.6±0.11
C18(2)	37.3±0.01
C18(3)	0.3±0.19
C20(0)	nd
C22(0)	nd
Saturated fatty acids	18.9±0.15
Monounsaturated fatty acids	43.6±0.69
Polyunsaturated fatty acids	37.6±0.88
<b>Tocopherol composition and content (mg/100 g of oil)</b>	
α-tocopherol	5.20±0.07
β+γ-tocopherol	53.60±0.01
δ-tocopherol	5.31±0.01
Total tocopherols	64.11±0.07
<b>Composition and content of sterols (g/100 g of total)</b>	
Spinasterol + β-sitosterol	48.6±3.5
Δ7,22,25-stigmastatrienol	24.6±0.1
Δ7,25-stigmastadienol	7.5±0.1
Δ7-stigmasterol	16.4±0.1
Δ7-avenasterol	3.3±0.1
<b>Total sterol and squalene content (mg/100 g of oil)</b>	
Total sterols	787.2±4.4
Squalene	639.8±11.9

Data are expressed as the mean value±standard deviation (n=3). Abbreviations: nd – not detected. Published in: Rabrenović BB, Dimić EB, Novaković MM, Tešević VV, Basić ZN. The most important bioactive components of cold pressed oil from different pumpkin (*Cucurbita pepo* L.) seeds. *Lebensm Wiss Technol.* 2014;55:521–7.