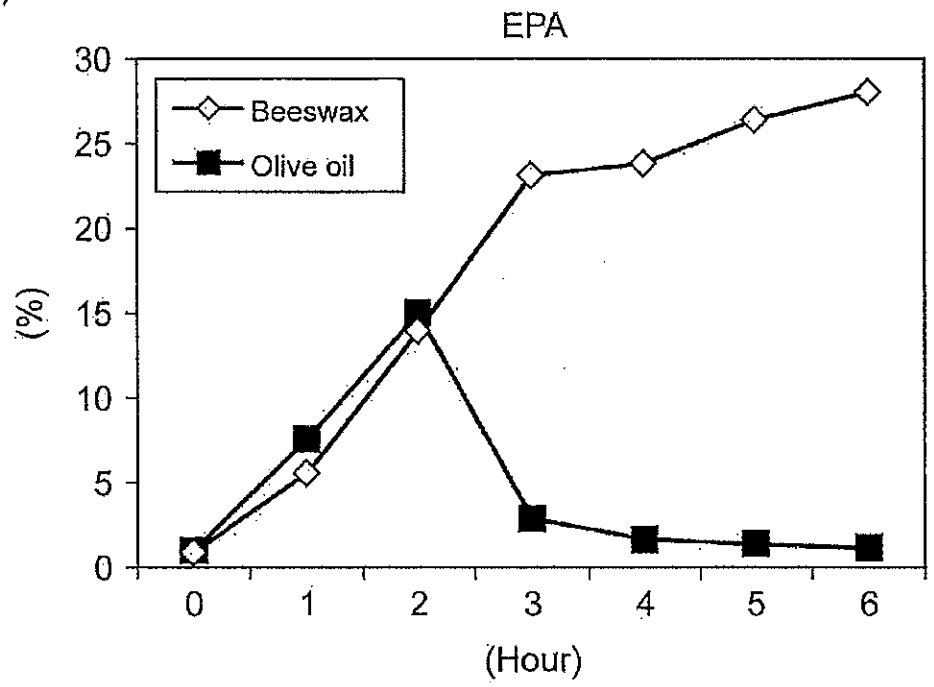
**Fig.1**

(a)


EPA
30
25
20
15
10
5
0
(%)
Beeswax
Olive oil
0
1
2
3
4
5
6
(Hour)

(b)

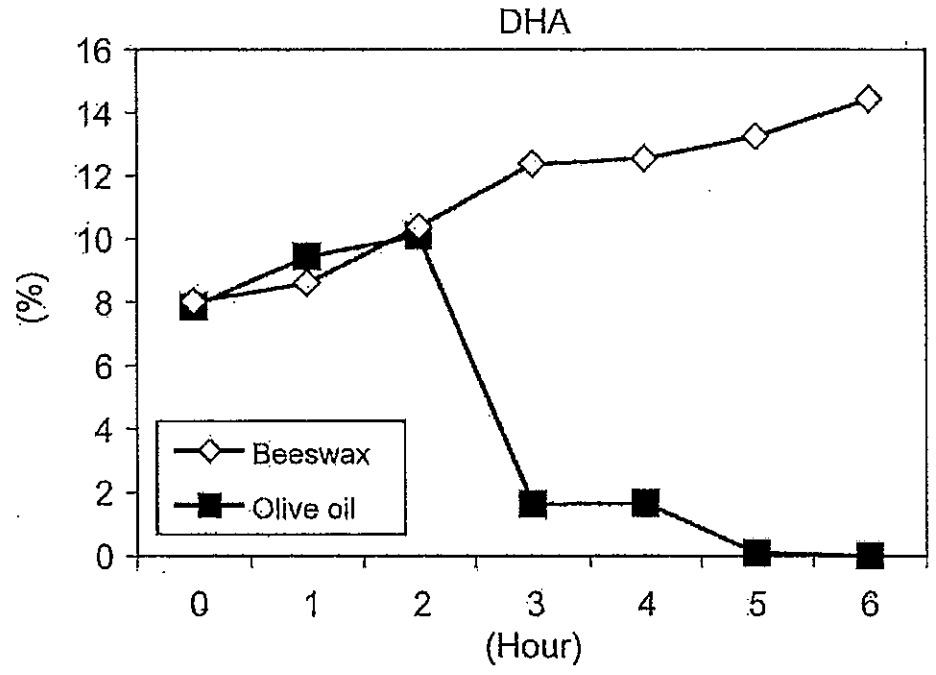
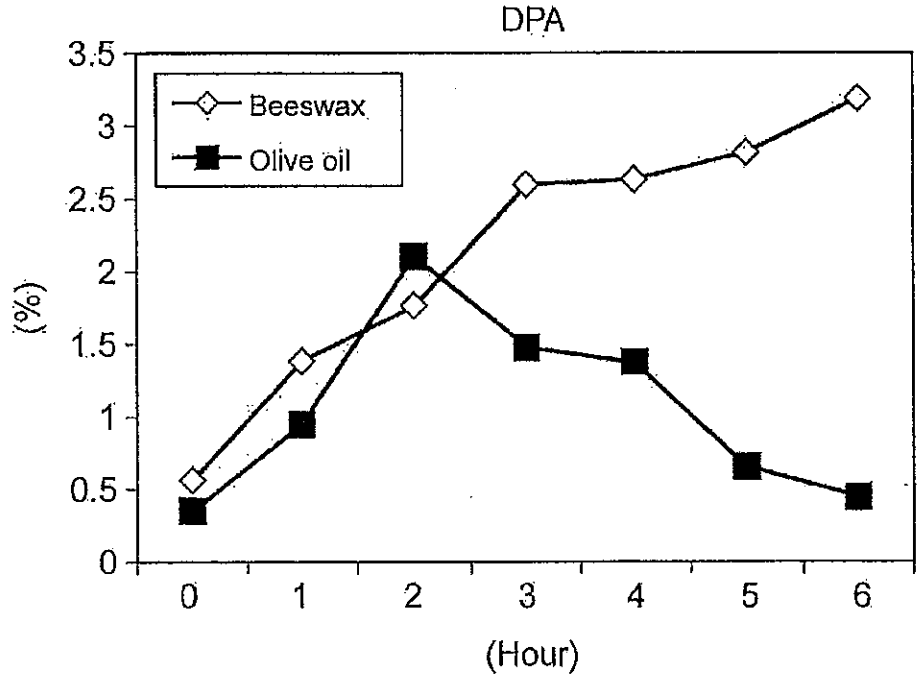

DHA
16
14
12
10
8
6
4
2
0
(%)
Beeswax
Olive oil
0
1
2
3
4
5
6
(Hour)

**Fig.2**

(a)


DPA
3.5
3
2.5
2
1.5
1
0.5
0
(%)
Beeswax
Olive oil
0
1
2
3
4
5
6
(Hour)

(b)

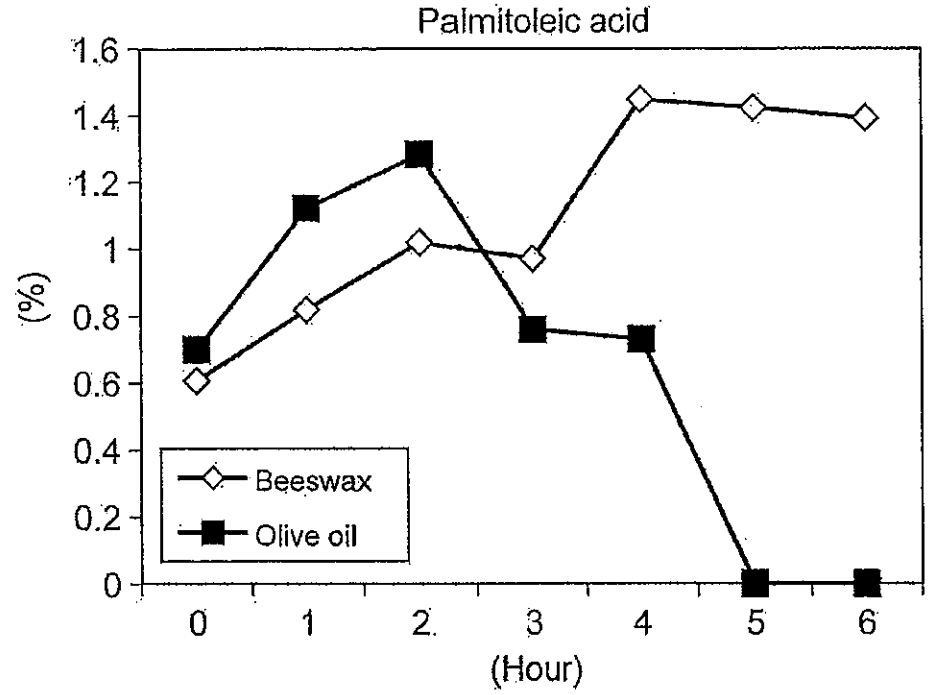
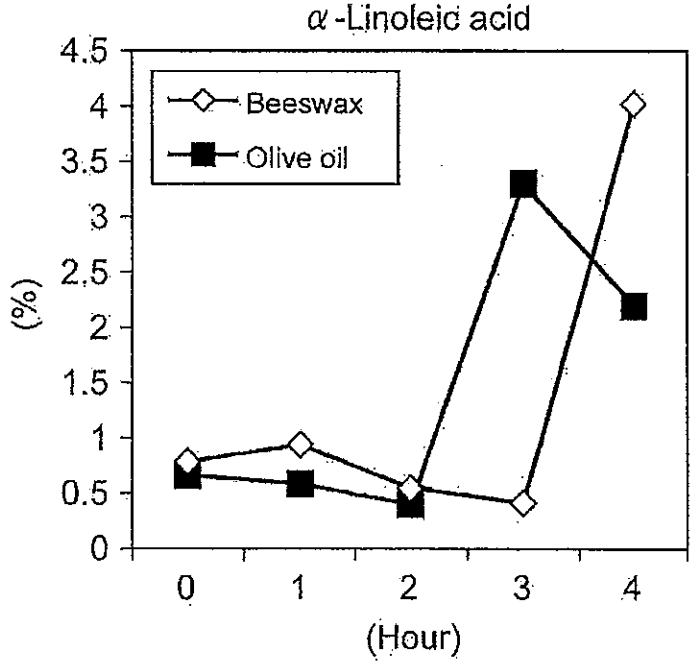

Palmitoleic acid
1.6
1.4
1.2
1
0.8
0.6
0.4
0.2
0
(%)
Beeswax
Olive oil
0
1
2
3
4
5
6
(Hour)

**Fig.3**

(a)


α-Linoleic acid
Beeswax
Olive oil
(%)
4.5
4
3.5
3
2.5
2
1.5
1
0.5
0
0
1
2
3
4
(Hour)

(b)

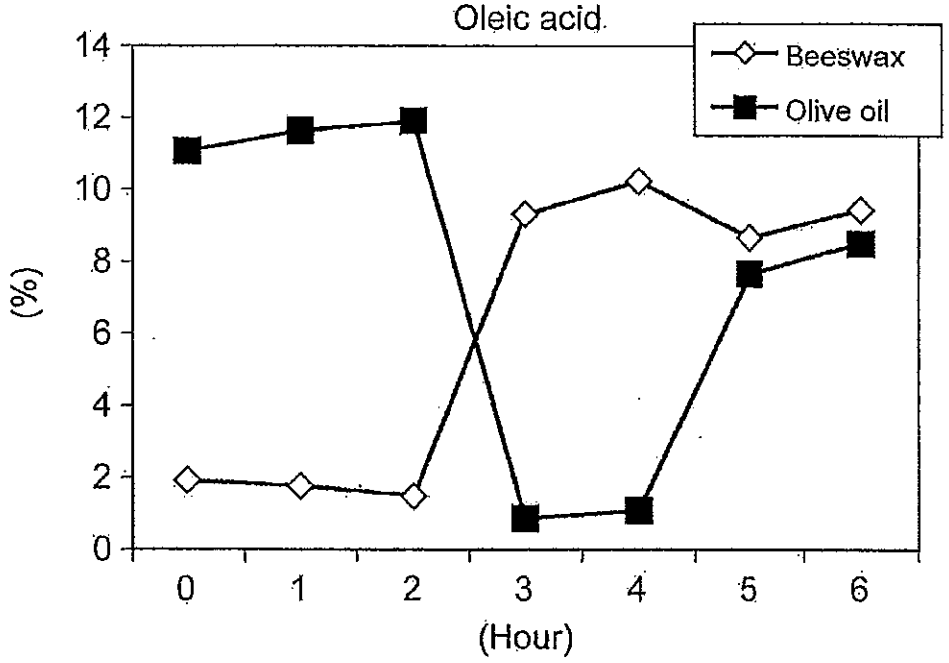

Oleic acid
Beeswax
Olive oil
(%)
14
12
10
8
6
4
2
0
0
1
2
3
4
5
6
(Hour)

***Fig.4***

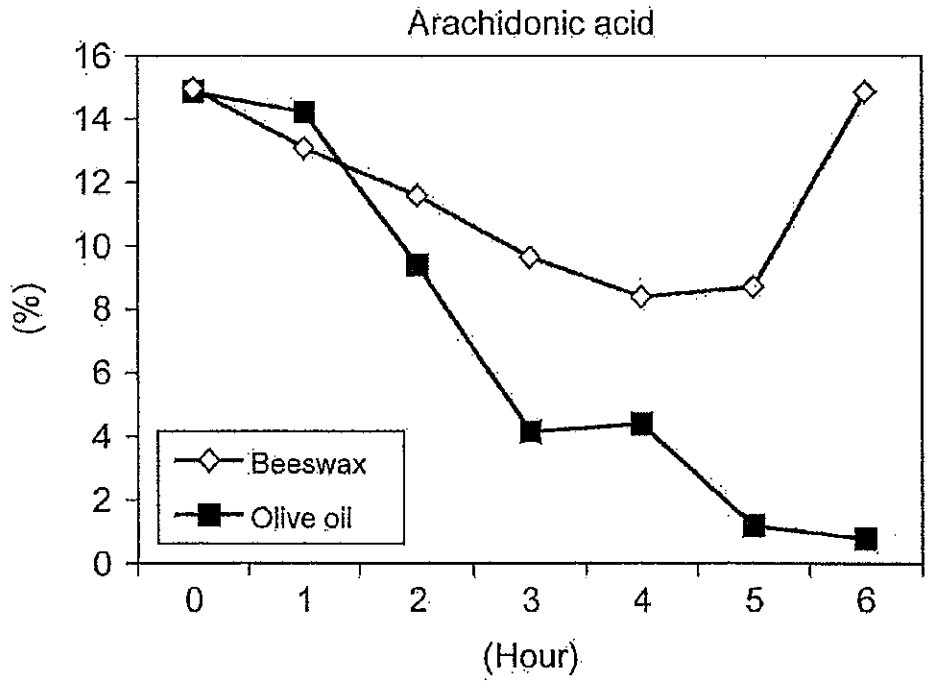
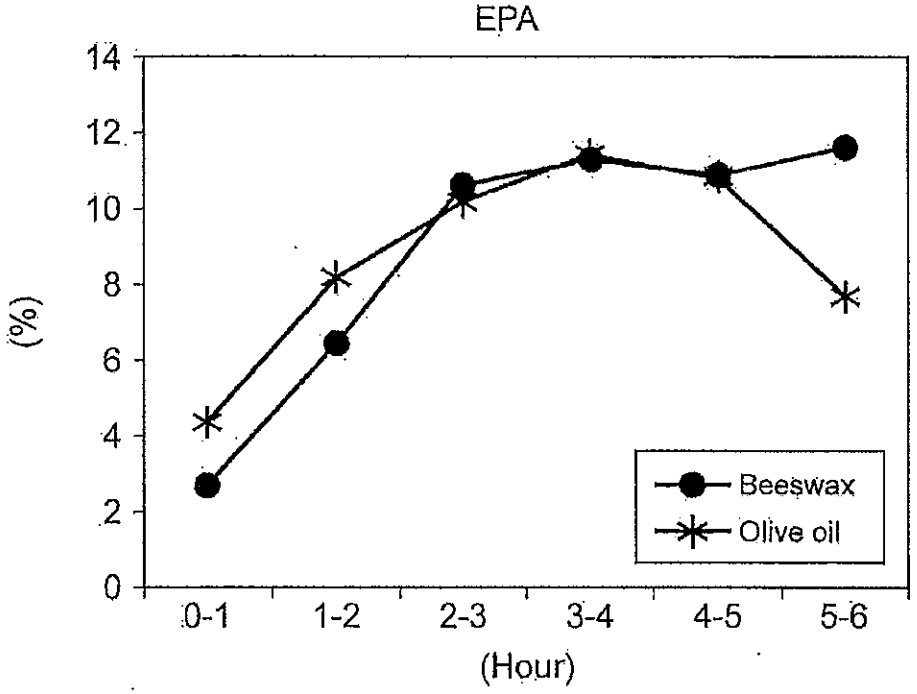

Arachidonic acid
16
14
12
10
8
6
4
2
0
(%)
0
1
2
3
4
5
6
(Hour)
Beeswax
Olive oil

**Fig.5**

(a)


EPA
14
12
10
8
6
4
2
0
(%)
0-1
1-2
2-3
3-4
4-5
5-6
(Hour)
Beeswax
Olive oil

(b)

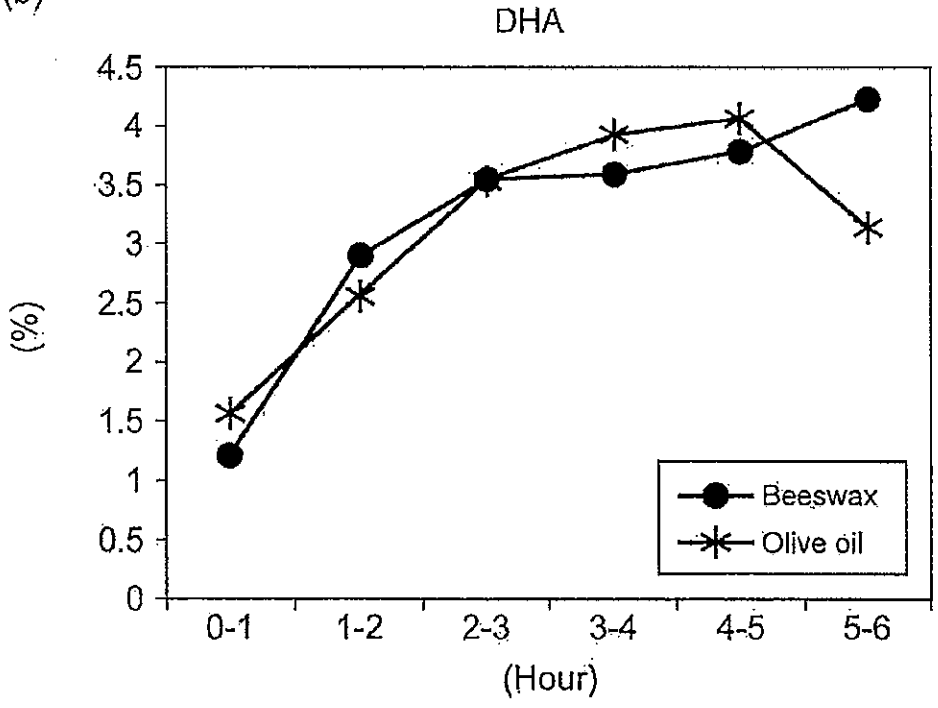
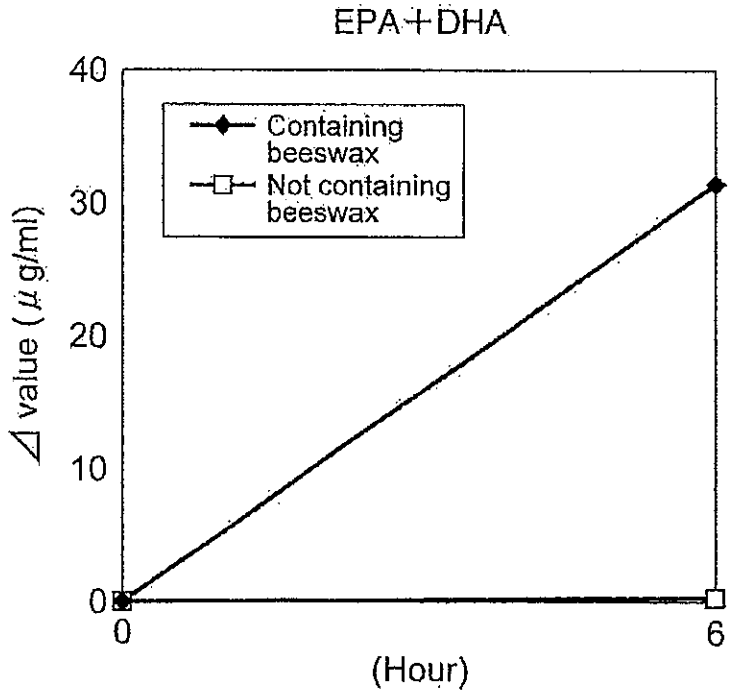

DHA
4.5
4
3.5
3
2.5
2
1.5
1
0.5
0
(%)
0-1
1-2
2-3
3-4
4-5
5-6
(Hour)
Beeswax
Olive oil

***Fig.6***


EPA+DHA
40
30
20
10
0
Δ value (μg/ml)
Containing beeswax
Not containing beeswax
0
6
(Hour)