SAMPLE OIL PROFILES: LOW TO HIGH OLEIC CONTENT

	capric-rich	lauric-rich	myristic-palmitic	high palmitic	balanced	stearic-palmitic-oleic	mixed palmitic-oleic	mixed palmitic-oleic-2	high oleic	high-stability oleic
Oil	*RB Z*	*RBD-1*	*RBD-2*	*RBD-3*	*RBD Y*	*RBD X*	*RBD W*	*RBD-4*	*RDB-5*	*RBD-6*
C8:0	4.5	0.2	0.9	0.0	0.0	0.0	0.0	0.0	0.0	0.0
C10:0	29.3	16.8	13.2	0.0	2.4	0.0	0.0	0.0	0.0	0.0
C12:0	4.4	47.2	2.8	0.2	0.9	0.0	0.1	0.1	0.0	0.0
C14:0	23.6	11.3	24.8	6.0	15.3	0.7	2.0	1.7	0.5	0.6
C16:0	21.5	5.1	31.6	49.1	35.9	24.0	28.7	25.0	6.9	8.2
C16:1	0.1	0.1	0.1	0.4	0.3	0.2	0.4	1.0	0.7	0.8
C18:0	2.3	0.9	4.8	5.1	3.5	21.4	9.5	3.6	1.4	1.9
C18:1	**8.5**	**12.8**	**13.9**	**28.7**	**29.6**	**43.5**	**48.9**	**59.4**	**79.5**	**85.9**
C18:2	4.6	4.2	4.8	8.3	10.3	7.8	8.0	7.4	8.9	0.05
C18:3	0.3	0.3	0.2	0.3	0.2	0.1	0.2	0.2	0.2	0.0

FIG. 1

SUBSTITUTE SHEET (RULE 26)

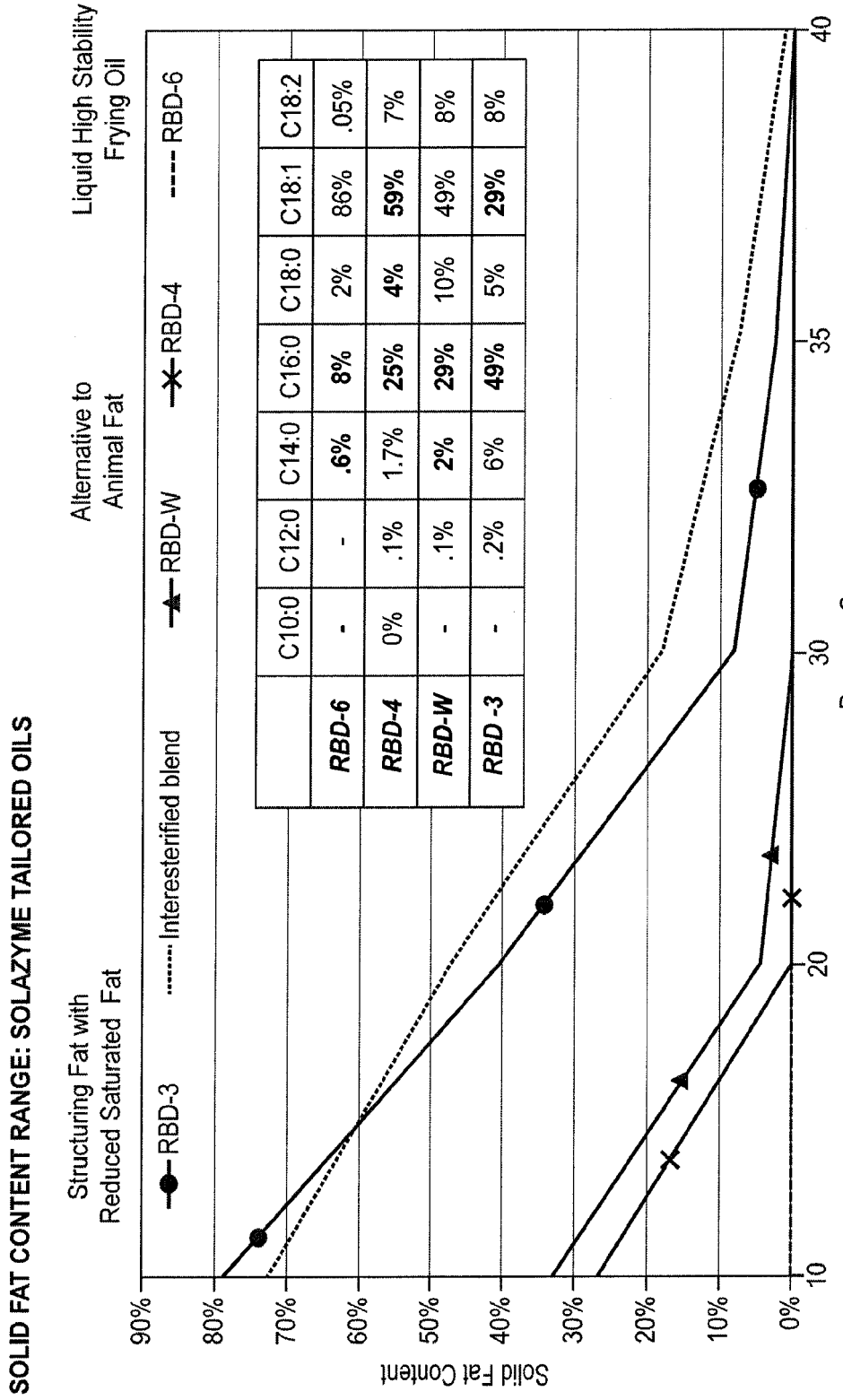

SOLID FAT CONTENT RANGE: SOLAZYME TAILORED OILS
Structuring Fat with Reduced Saturated Fat
Alternative to Animal Fat
Liquid High Stability Frying Oil
RBD-3
Interesterified blend
RBD-W
RBD-4
RBD-6
Solid Fat Content
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
10
20
30
35
40
Degrees C
C10:0 C12:0 C14:0 C16:0 C18:0 C18:1 C18:2
RBD-6 - - .6% 8% 2% 86% .05%
RBD-4 0% .1% 1.7% 25% 4% 59% 7%
RBD-W - .1% 2% 29% 10% 49% 8%
RBD -3 - .2% 6% 49% 5% 29% 8%

FIG. 2

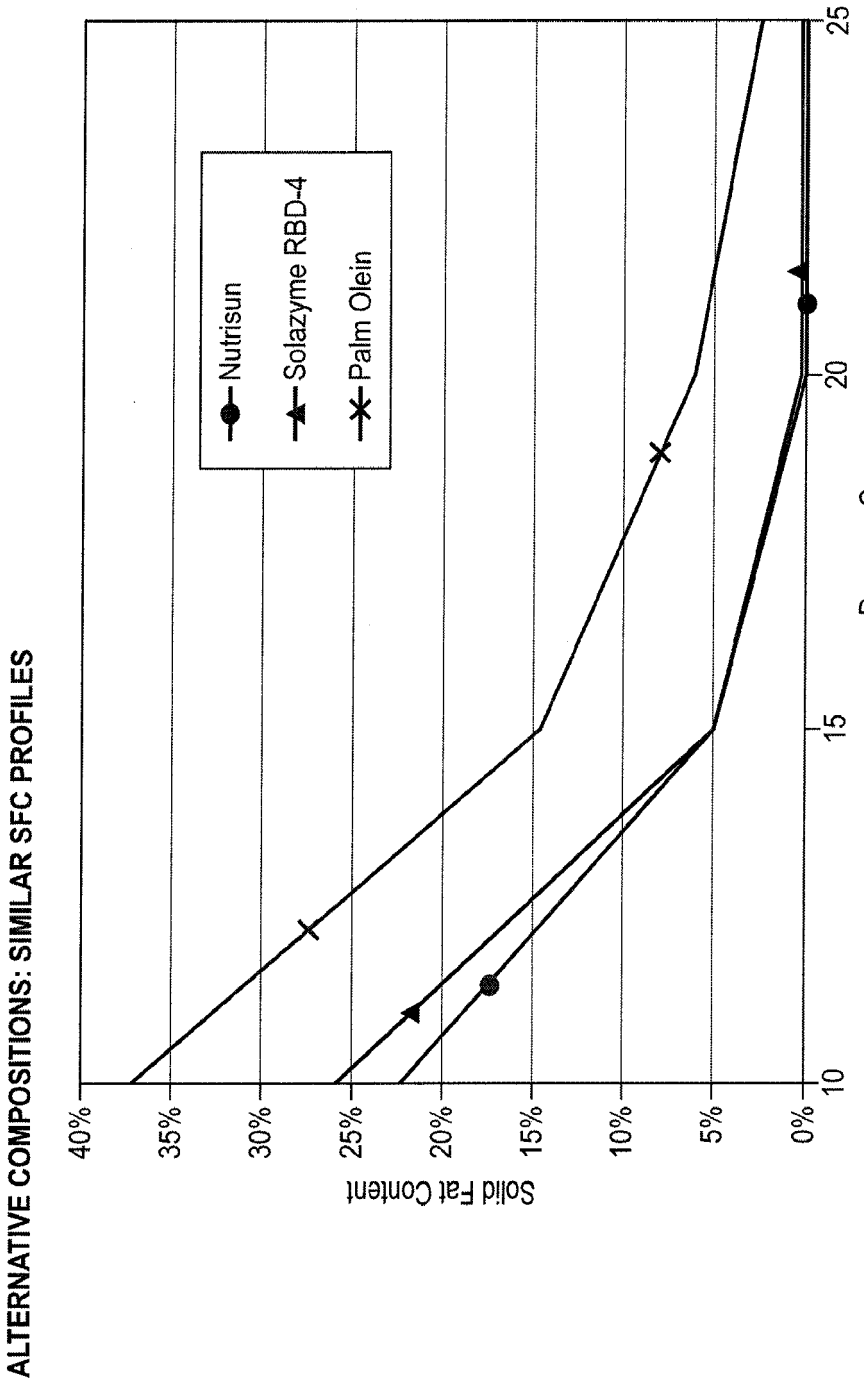

ALTERNATIVE COMPOSITIONS: SIMILAR SFC PROFILES
Solid Fat Content
40%
35%
30%
25%
20%
15%
10%
5%
0%
10
15
20
25
Degrees C
Nutrisun
Solazyme RBD-4
Palm Olein

FIG. 3

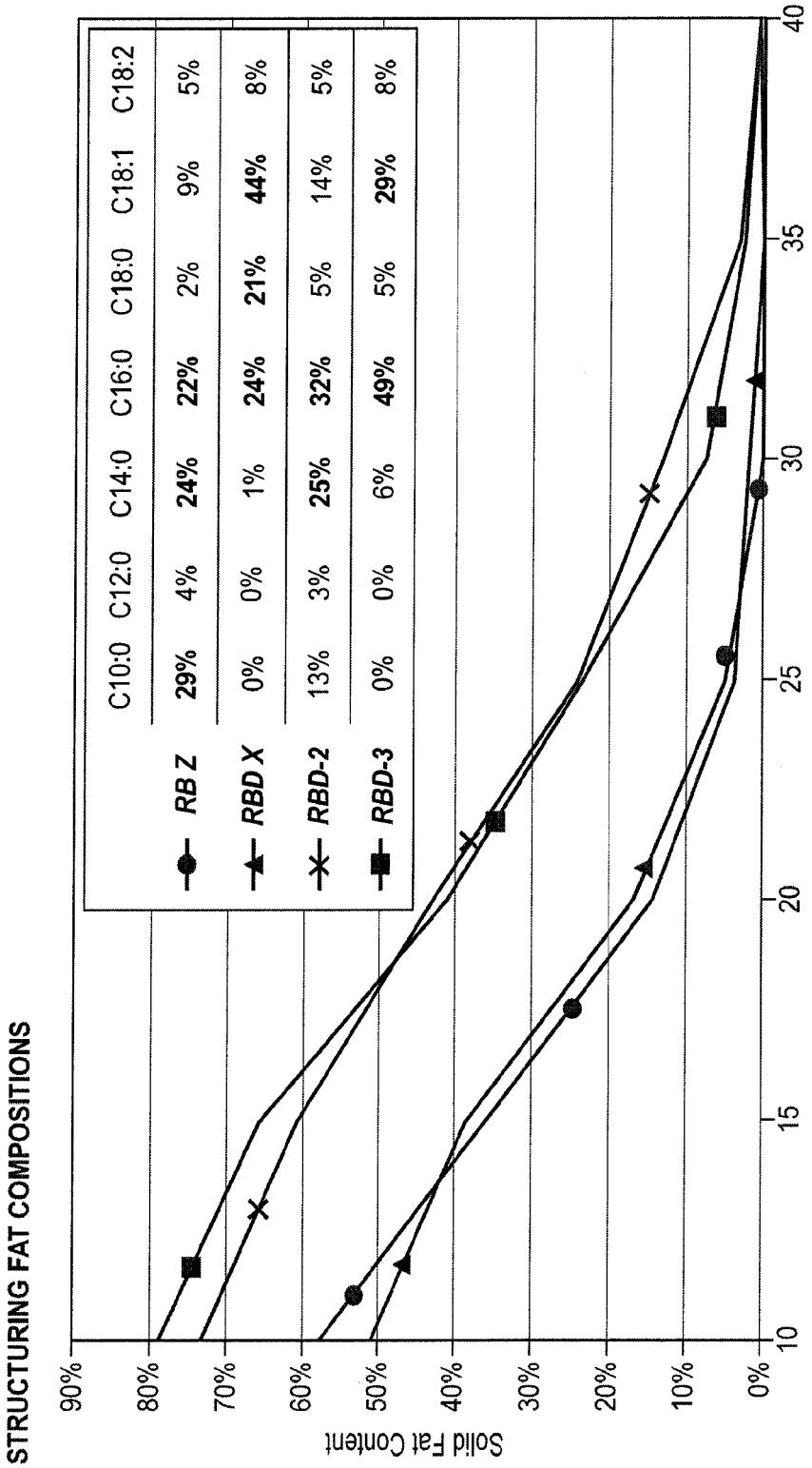

STRUCTURING FAT COMPOSITIONS
Solid Fat Content
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
10
15
20
25
30
35
40
Degrees C
C10:0 C12:0 C14:0 C16:0 C18:0 C18:1 C18:2
RB Z 29% 4% 24% 22% 2% 9% 5%
RBD X 0% 0% 1% 24% 21% 44% 8%
RBD-2 13% 3% 25% 32% 5% 14% 5%
RBD-3 0% 0% 6% 49% 5% 29% 8%

FIG. 4

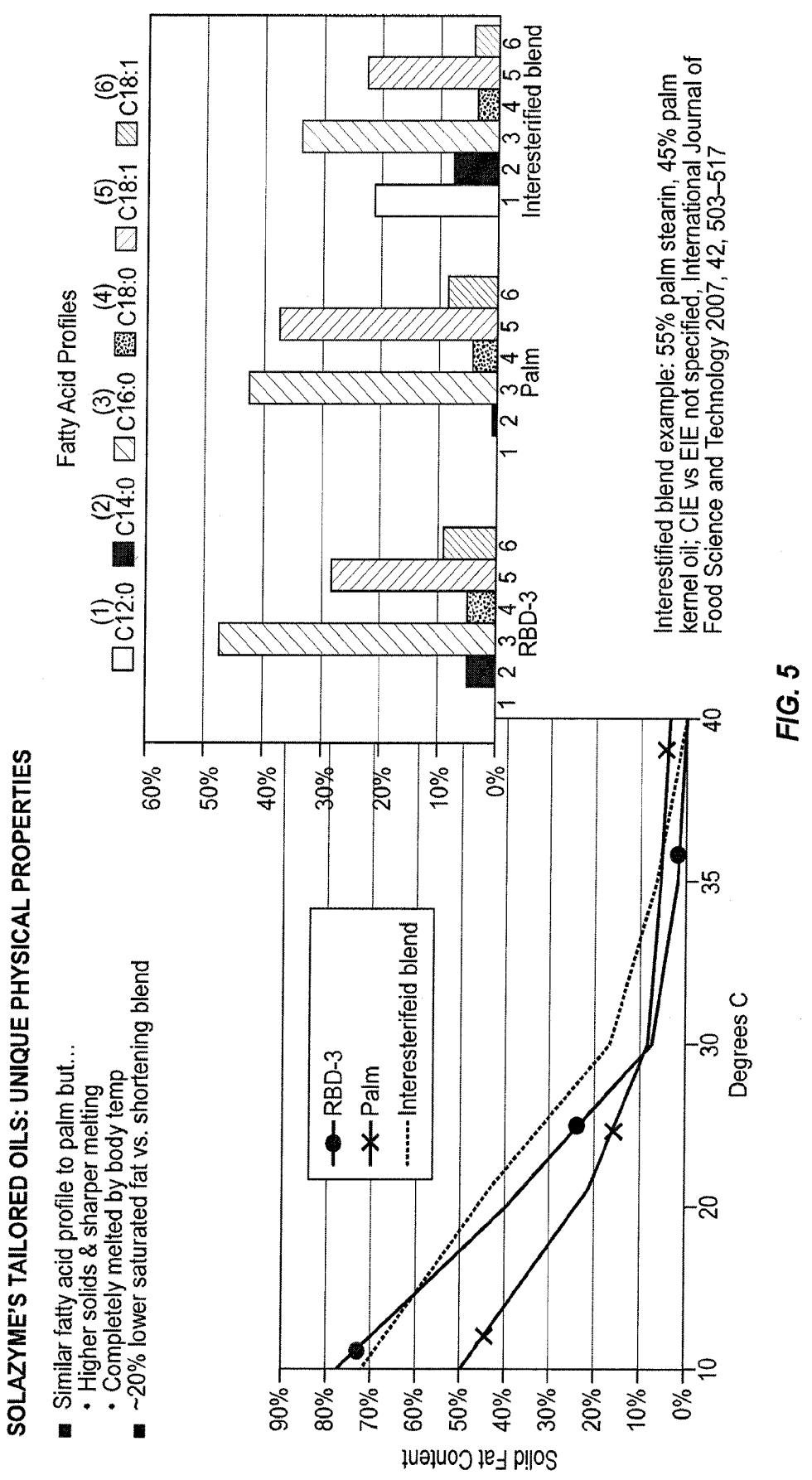

SOLAZYME'S TAILORED OILS: UNIQUE PHYSICAL PROPERTIES
Similar fatty acid profile to palm but...
Higher solids & sharper melting
Completely melted by body temp
~20% lower saturated fat vs. shortening blend
Fatty Acid Profiles
(1) C12:0
(2) C14:0
(3) C16:0
(4) C18:0
(5) C18:1
(6) C18:1
RBD-3
Palm
Interesterified blend
60%
50%
40%
30%
20%
10%
0%
RBD-3
Palm
Interesterifeid blend
Solid Fat Content
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
10
20
30
35
40
Degrees C
Interestified blend example: 55% palm stearin, 45% palm kernel oil; CIE vs EIE not specified, International Journal of Food Science and Technology 2007, 42, 503–517

FIG. 5

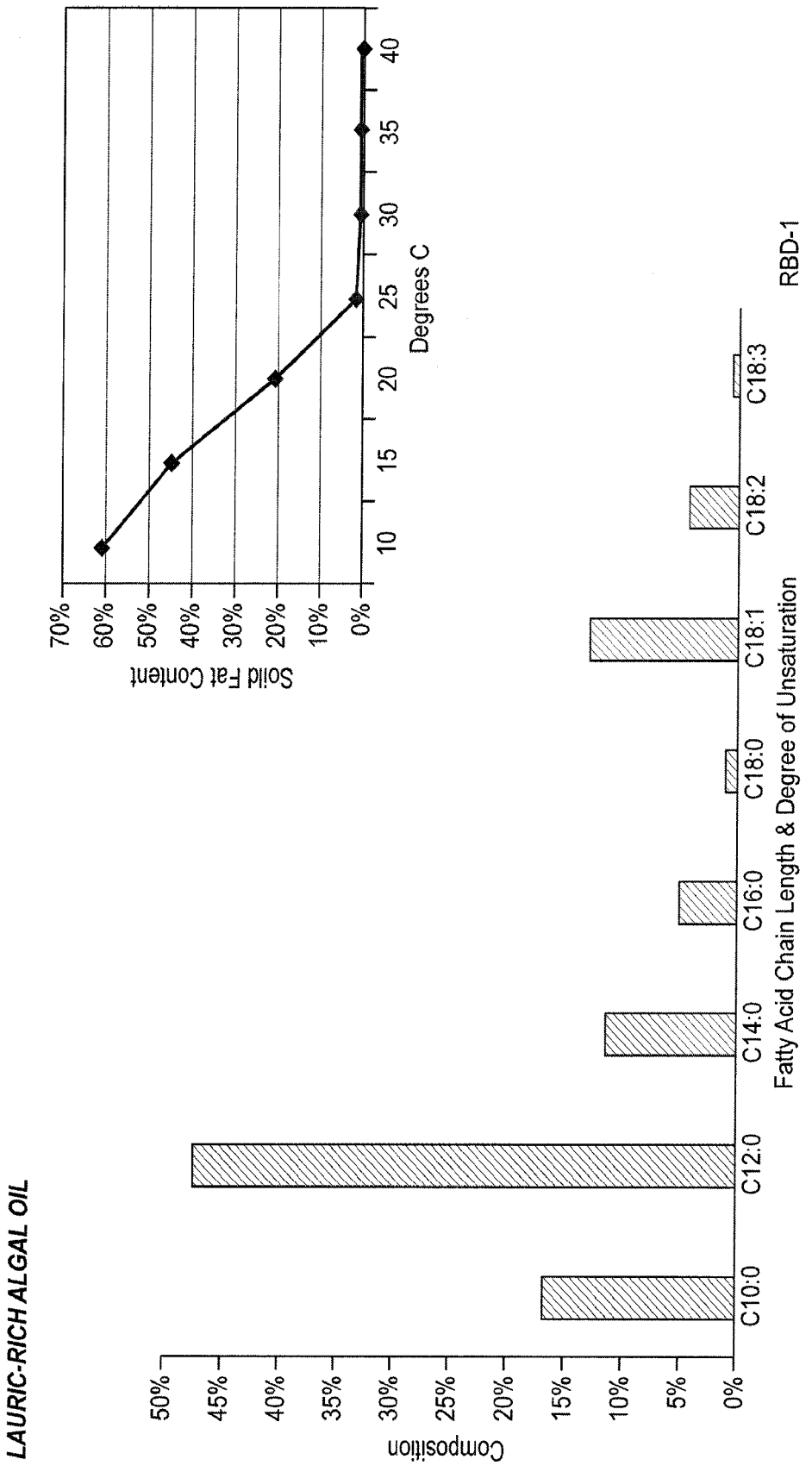

LAURIC-RICH ALGAL OIL
Composition
50%
45%
40%
35%
30%
25%
20%
15%
10%
5%
0%
C10:0
C12:0
C14:0
C16:0
C18:0
C18:1
C18:2
C18:3
Fatty Acid Chain Length & Degree of Unsaturation
RBD-1
Solid Fat Content
70%
60%
50%
40%
30%
20%
10%
0%
10
15
20
25
30
35
40
Degrees C

FIG. 6

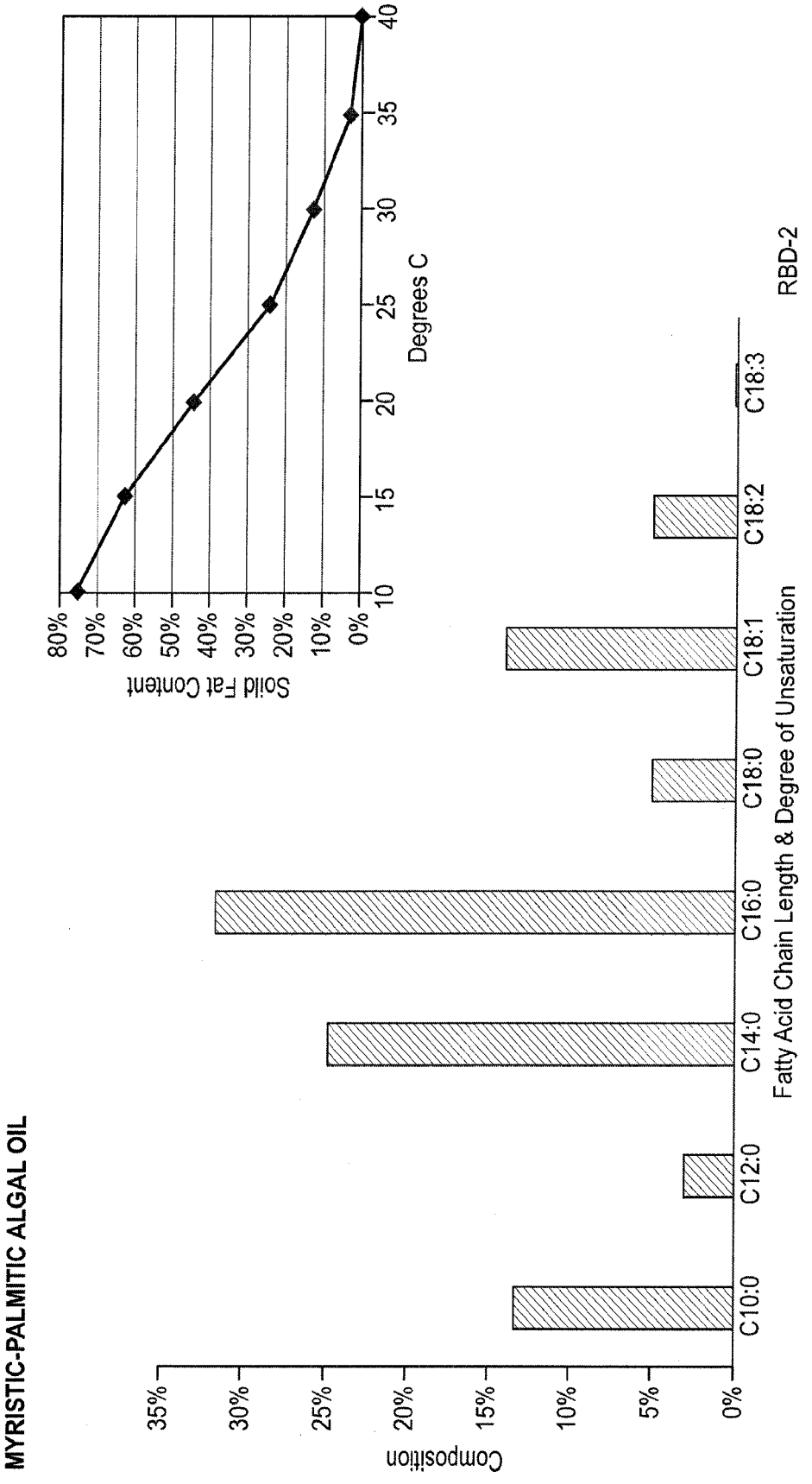

MYRISTIC-PALMITIC ALGAL OIL
Composition
35%
30%
25%
20%
15%
10%
5%
0%
C10:0
C12:0
C14:0
C16:0
C18:0
C18:1
C18:2
C18:3
Fatty Acid Chain Length & Degree of Unsaturation
RBD-2
Solid Fat Content
80%
70%
60%
50%
40%
30%
20%
10%
0%
10
15
20
25
30
35
40
Degrees C

FIG. 7

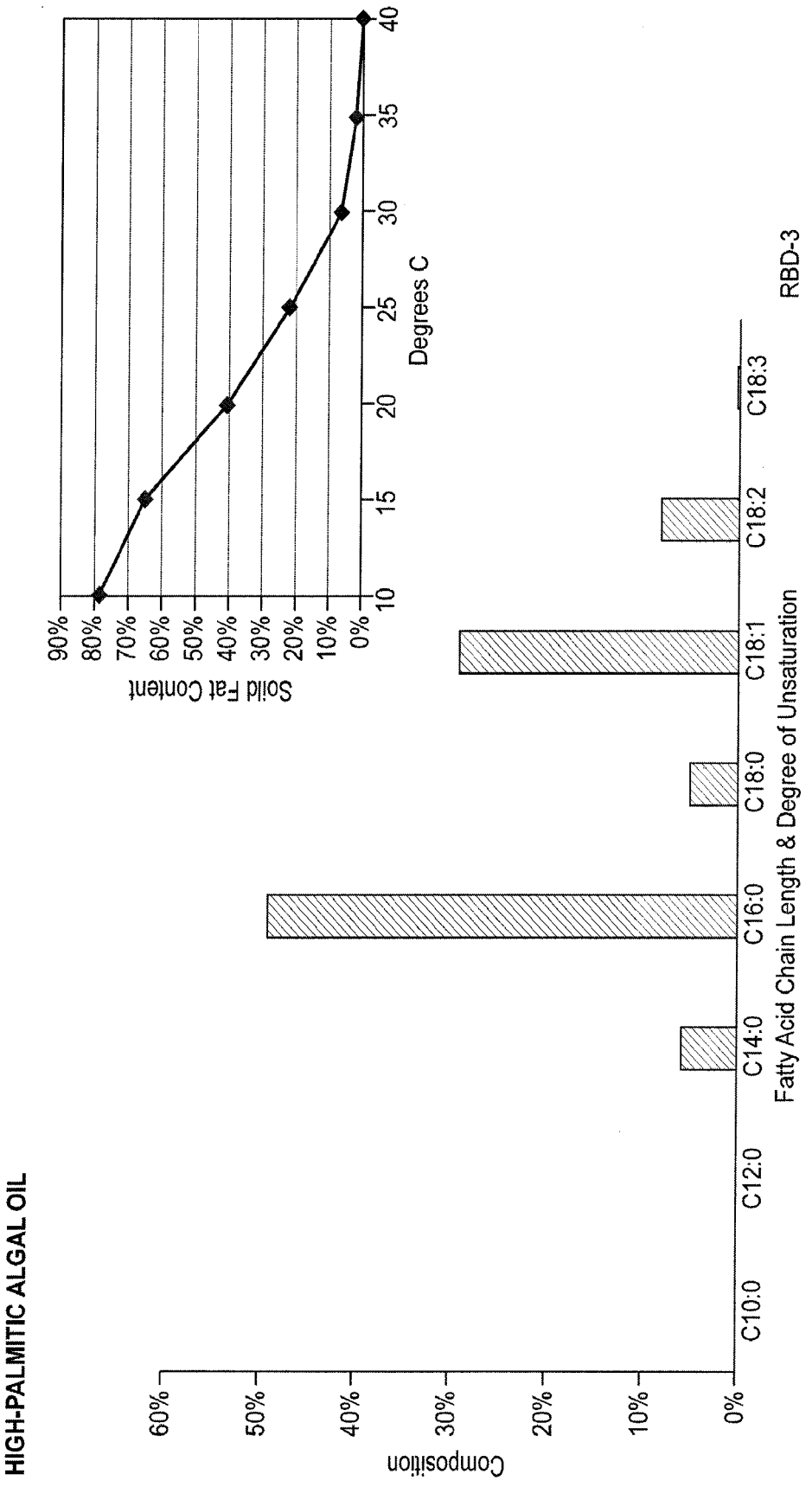

HIGH-PALMITIC ALGAL OIL
Composition
60%
50%
40%
30%
20%
10%
0%
C10:0
C12:0
C14:0
C16:0
C18:0
C18:1
C18:2
C18:3
Fatty Acid Chain Length & Degree of Unsaturation
RBD-3
Solid Fat Content
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
10
15
20
25
30
35
40
Degrees C

FIG. 8

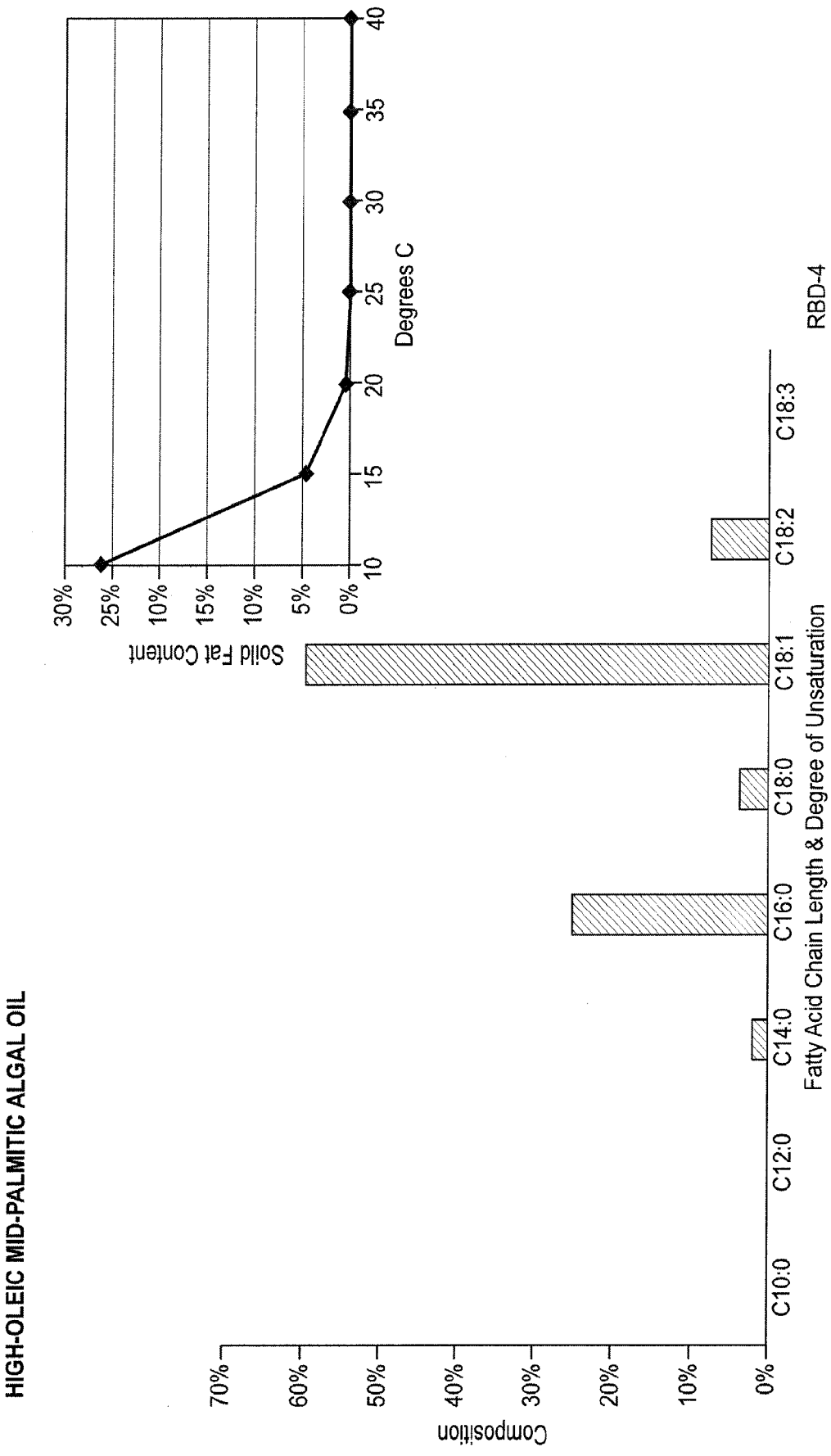

HIGH-OLEIC MID-PALMITIC ALGAL OIL
Composition
70%
60%
50%
40%
30%
20%
10%
0%
C10:0
C12:0
C14:0
C16:0
C18:0
C18:1
C18:2
C18:3
Fatty Acid Chain Length & Degree of Unsaturation
RBD-4
Solid Fat Content
30%
25%
10%
15%
10%
5%
0%
10
15
20
25
30
35
40
Degrees C

FIG. 9

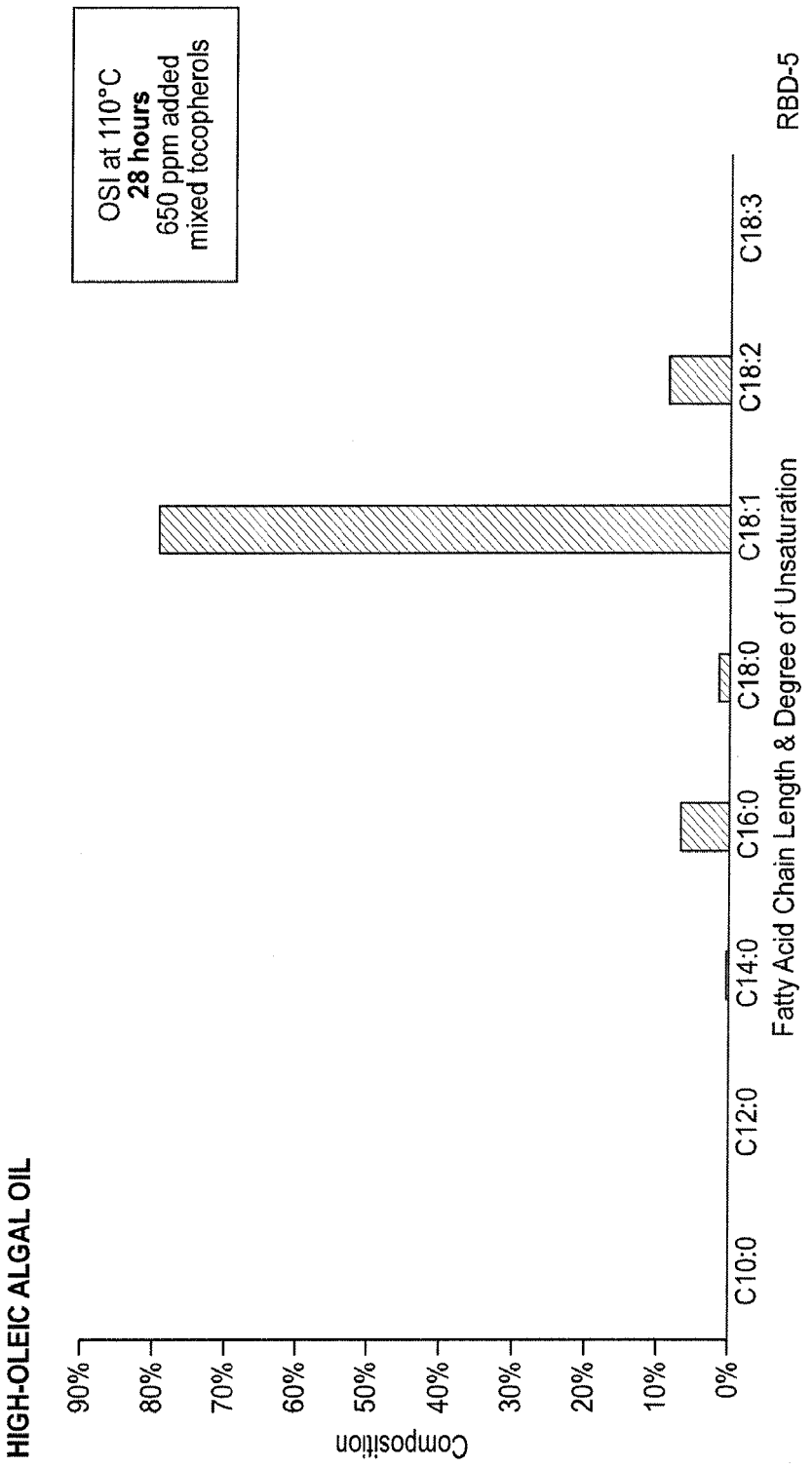

HIGH-OLEIC ALGAL OIL
OSI at 110°C
28 hours
650 ppm added
mixed tocopherols
Composition
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
C10:0
C12:0
C14:0
C16:0
C18:0
C18:1
C18:2
C18:3
Fatty Acid Chain Length & Degree of Unsaturation
RBD-5

FIG. 10

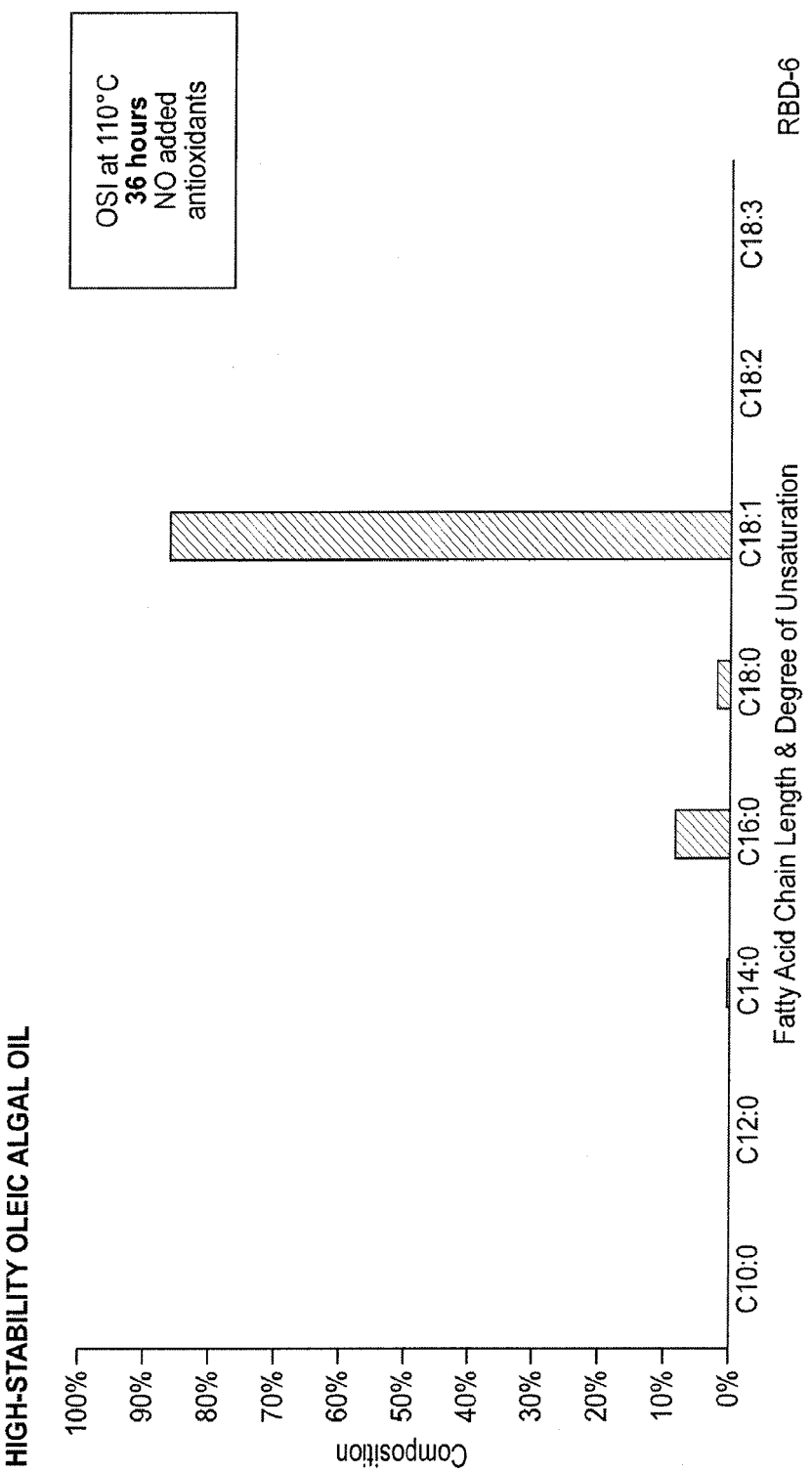

HIGH-STABILITY OLEIC ALGAL OIL
OSI at 110°C
36 hours
NO added
antioxidants
Composition
100%
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
C10:0
C12:0
C14:0
C16:0
C18:0
C18:1
C18:2
C18:3
Fatty Acid Chain Length & Degree of Unsaturation
RBD-6

FIG. 11

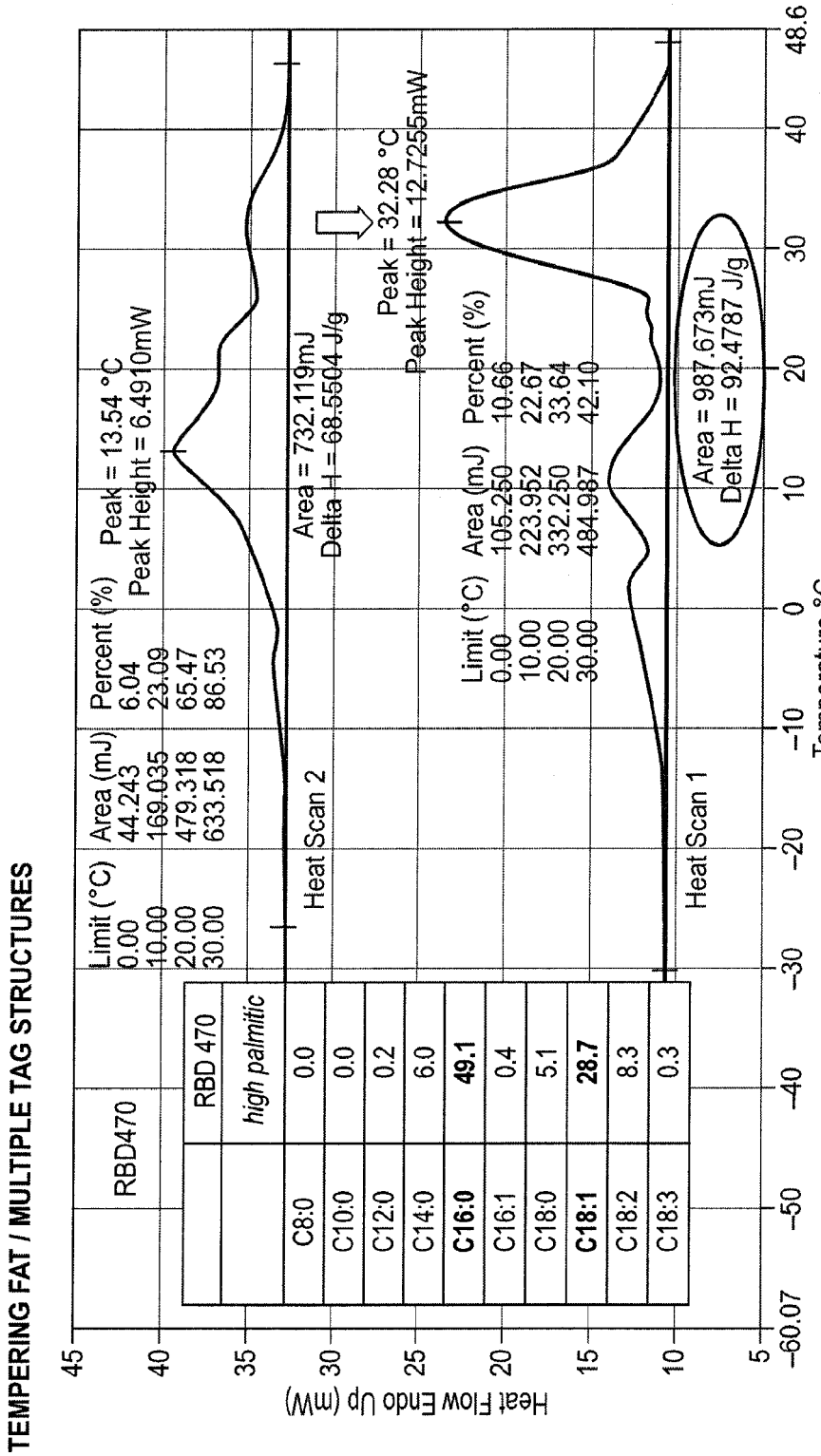

TEMPERING FAT / MULTIPLE TAG STRUCTURES
RBD470
RBD 470
high palmitic
C8:0 0.0
C10:0 0.0
C12:0 0.2
C14:0 6.0
C16:0 49.1
C16:1 0.4
C18:0 5.1
C18:1 28.7
C18:2 8.3
C18:3 0.3
Limit (°C) Area (mJ) Percent (%)
0.00 44.243 6.04
10.00 169.035 23.09
20.00 479.318 65.47
30.00 633.518 86.53
Peak = 13.54 °C
Peak Height = 6.4910mW
Heat Scan 2
Area = 732.119mJ
Delta H = 68.5504 J/g
Peak = 32.28 °C
Peak Height = 12.7255mW
Limit (°C) Area (mJ) Percent (%)
0.00 105.250 10.66
10.00 223.952 22.67
20.00 332.250 33.64
30.00 484.987 42.10
Heat Scan 1
Area = 987.673mJ
Delta H = 92.4787 J/g
Heat Flow Endo Up (mW)
Temperature °C
45
40
35
30
25
20
15
10
5
-60.07
-50
-40
-30
-20
-10
0
10
20
30
40
48.6

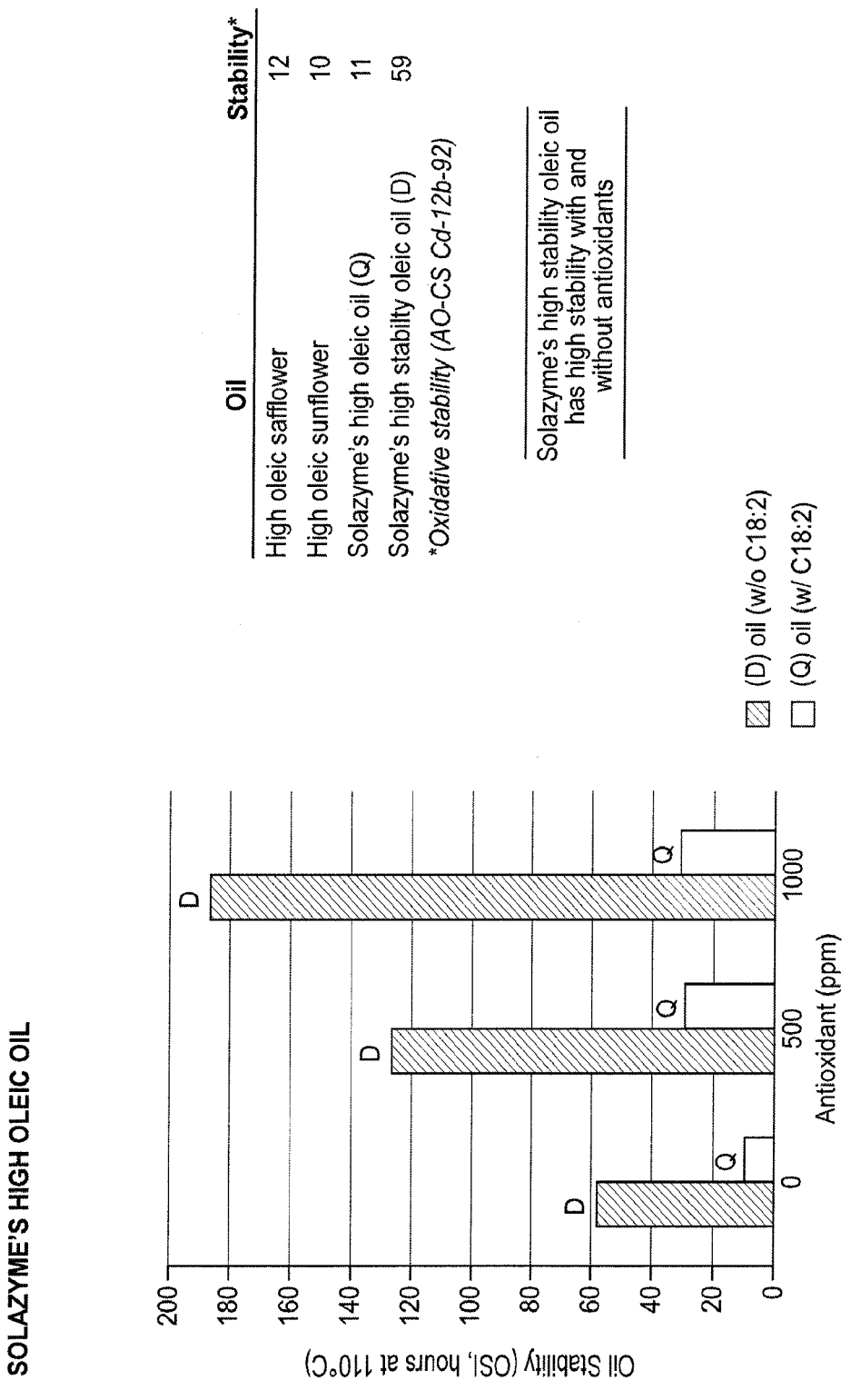
FIG. 12

Lot	Name	Features	Benefits
RBD-6	High Stability Oleic Rich	Very low levels of polyunsaturates < .1% combined with very high levels of mono unsaturates (oleic) >85%	Unprecedented low levels of polyunsaturates creates perhaps the most stable natural oleic-rich oil available anywhere in the world for use in industrial and food applications. Outstanding stability and low (oxidative) reactivity is ideal for use in snack foods or spray-coating applications in foods. Combination of low pour point and oxidative stability is attractive for industrial uses such as bio-based functional fluids and lubricants. Remarkable stability minimizes need for antioxidants to be added to the oil.
RBD-5	High Oleic Sunflower Oil Mimetic	Low levels of polyunsaturates <10% combined with high levels of mono unsaturates (oleic) ~80%	Sugar-derived alternative to high oleic sunflower with better GHG profile (Brazilian production). Ideal oil for cooking and frying; balances stability with health benefits of polyunsaturates. The higher level of polyunsaturates (than high stability algal oil) lowers the pour point for food and industrial applications e.g. functional fluids.
RBD-1	Lauric Rich Alternative to Palm Kernel Oil, Coconut oil	High levels of mid-chain length saturated fatty acids (C_{10} -C_{14})	Sugar-derived alternative to palm kernel oil and coconut oil with enhanced sustainability and fatty acid profiles for the oleochemical and food industries. Enhanced mid-chain fatty acid (C10 – C14) concentration will create sharper melting fat for confectionary coating application, and efficient foaming properties in soaps. Lauric-rich oil also interesting as food oil catching wave of coconut oil as lauric is neutral-to-heart-healthy; solid sat for baking and/or confectionery.

FIG. 13

Lot	Name	Features	Benefits
RBD-3	High Palmitic / Low Oleic	50% palmitic and 30% oleic; similar profile to a specialty palm mid fraction used to create structure in food products	Very efficient structuring fat for food products maximizes structuring while minimizing saturated fat content. Sharp melting profile minimizes negative impact on sensory properties of food products. Replacement for specialty palm fractions in food products; enhanced sustainability profile compared to palm
RBD-2	Myrisitc / Palmitic Rich	Highest level of myrisitc than any existing oil	Uniquely high concentration of myristic acid combined with capric and palmitic creates sharp melting profiles and higher solid fat content at low temperature than palm oil; enhanced sustainability profile compared to palm. Very unique solid fat content profile
RBD-4	High Oleic Mid Palmitic	60% oleic and 25% palmitic; higher oleic & lower palmitic than palm oil	High oleic content combined with mid palmitic levels produces very stable oil with solid fat content that makes it an excellent frying oil alternative: food product texture may be positively impacted by reduced liquid oil pick up. 30% saturated fats in range for shortening applications. Potentially good alternative to trans-fat-containing oils.

FIG. 14



Oil	Stability*
High oleic safflower	12
High oleic sunflower	10
Solazyme's high oleic oil (Q)	11
Solazyme's high stability oleic oil (D)	59

*Oxidative stability (AO-CS Cd-12b-92)

Solazyme's high stability oleic oil has high stability with and without antioxidants

FIG. 15

test	*RBD oil tested*	*result*	*test protocol*
OSI	RBD 502	current max: 242 hours at 110 °C	AOCS Method Cd 12b-92 (modified)
pour point	RBD 437	-19.5 °C	D97
cloud point	RBD 437	7.5 °C	AOCS Cc 6-25
flash point	RBD 437	245 °C	AOCS Cc 9b-55
viscosity	average of RBD 437 and RBD 469	41.6 cSt	Viscosity (D445) at 40 °C
viscosity index	"	195.5	Viscosity Index (D445)
color	RBD 437	2.0 Red, 18.0 Yellow	Lovibond Color AOCS Cc 13j-97 (5 1/4 inch cell)
color (converted)	RBD 437	87.3, -8.7, 32.3	Hunter Transmittance: L, a, b
bio-degradeability		Ultimate Biodegradation*	OECD 301 B

FIG. 16

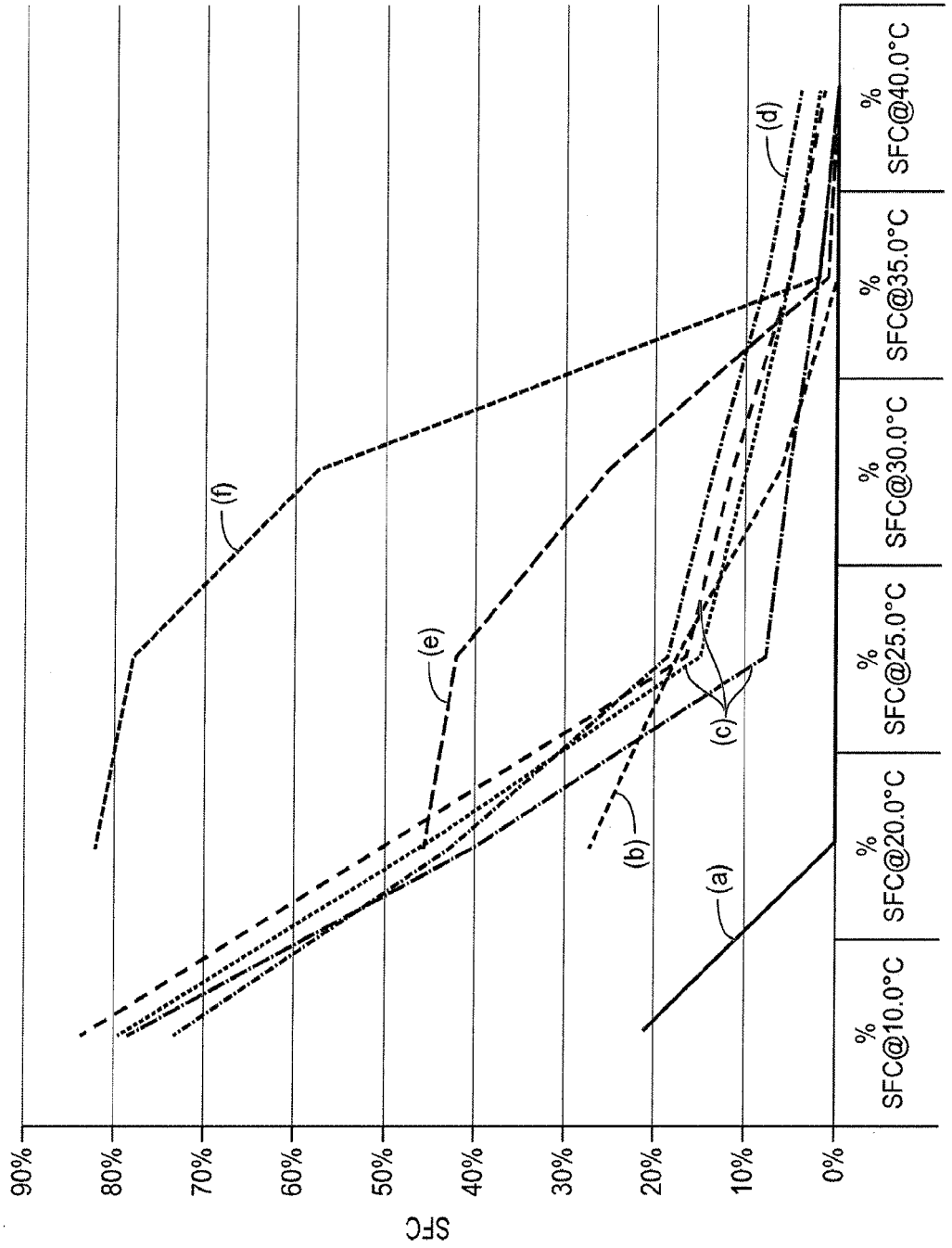

SFC
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
% SFC@10.0°C
% SFC@20.0°C
% SFC@25.0°C
% SFC@30.0°C
% SFC@35.0°C
% SFC@40.0°C
(a)
(b)
(c)
(d)
(e)
(f)

FIG. 17

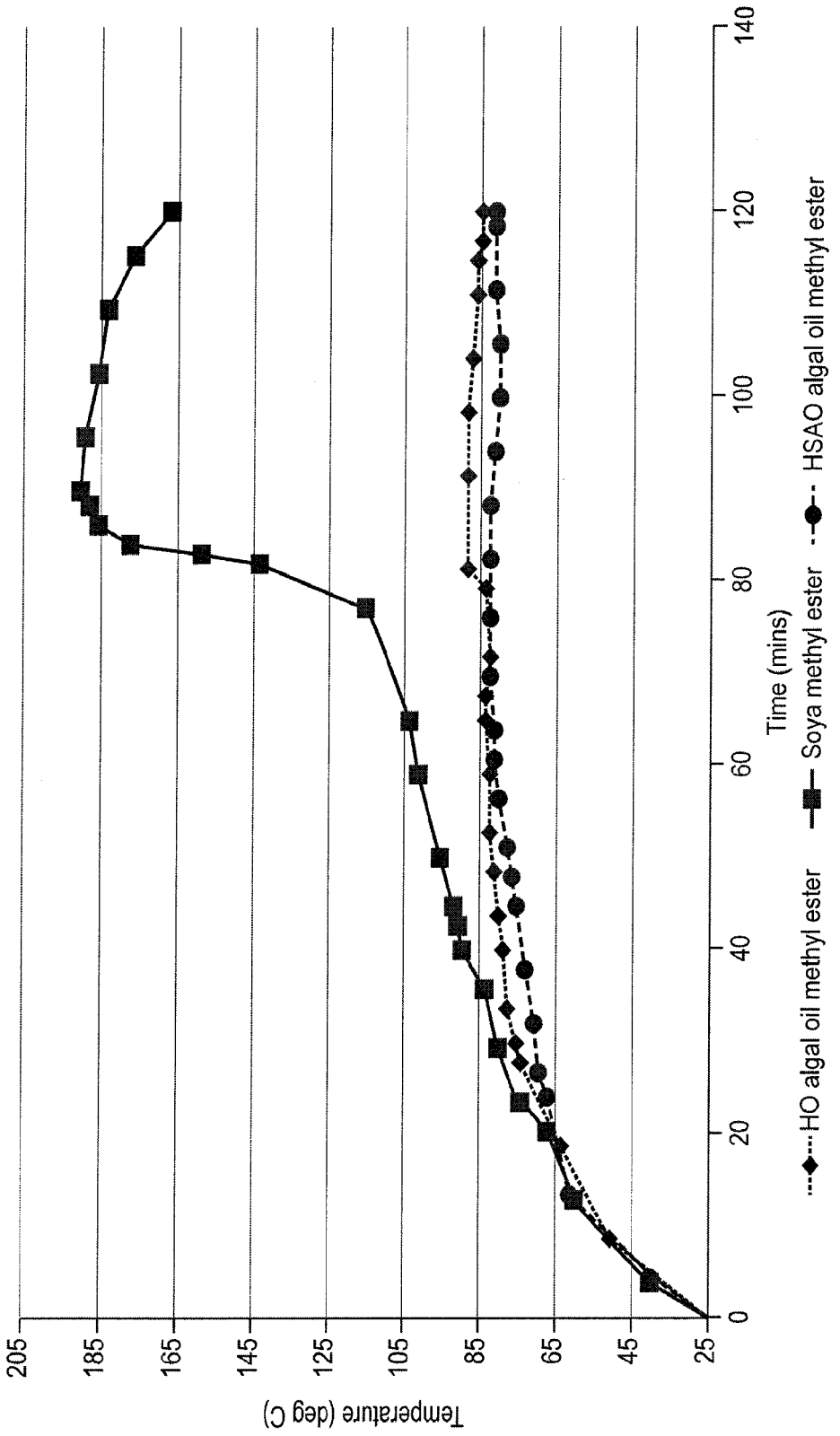

Temperature (deg C)
205
185
165
145
125
105
85
65
45
25
0
20
40
60
80
100
120
140
Time (mins)
HO algal oil methyl ester
Soya methyl ester
HSAO algal oil methyl ester

FIG. 18

TEST	TEST PROTOCOL	HIGH STABILITY ALGAL OIL	HIGH OLEIC ALGAL OIL	COMMENTS ON HIGH STABILITY ALGAL OIL
OSI at 110°C	AOCS Method Cd 12b-92	41.0–56.6 hours (neat 242 hours (natural antioxidants)	14.4 hours (neat) --	HASAO outperforms natural plant-based oils with same additives
RPVOT	ASTM D2272	33 min (neat) 500 min (prelim. formulation)	30 minutes (neat --	Neat oil outperforms neat PAO; HSAO outperforms natural plant-based oils with same additives
4-Ball wear	@40 kg; unformulated	0.64 mm	0.60 mm	
Copper Strip Corrosion	ASTM D130, 24 hrs	1A	1A	
Pour Point	ASTM D6749/D97; unformulated	–19.5°C (neat) –29°C (w/pp depressant)	–21°C (neat --	Low pour point with high oxidative stability
Cloud point	ASTM D7683/D2500	–14°C	–18°C	
Flash point	D92 Cleveland Open Cup	315°C	330°C	Outperforms mineral oils
Viscocity	Viscocity (D445) at 40°C	41.6 cSt	38.6 cSt	
Viscocity index	Ciscocity Index (D445)	196	202	
VOCs	ASTM E1868-10	0.36% (near-zero)	nm	Outperforms mineral oils
Biodegradability	OECD301 B	Ultimate Biodegradation: 96% degradation by day 18	Ultimate Biodegradation: 94% degradation by day 28	Outperforms mineral oils

FIG. 19

SUBSTITUTE SHEET (RULE 26)

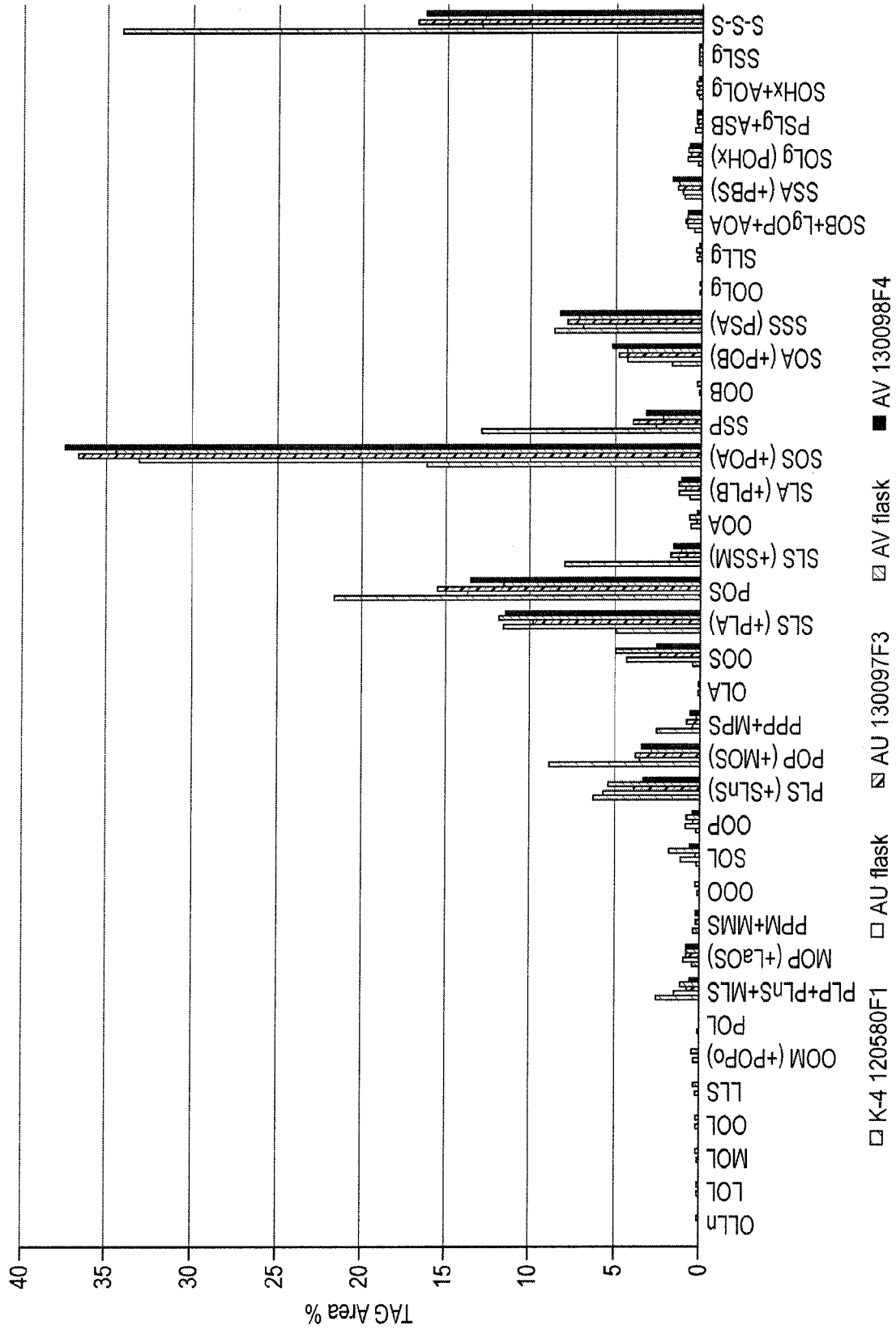

TAG Area %
0
5
10
15
20
25
30
35
40
OLLn
LOL
MOL
OOL
LLS
OOM (+POPo)
POL
PLP+PLnS+MLS
MOP (+LaOS)
PPM+MMS
OOO
SOL
OOP
PLS (+SLnS)
POP (+MOS)
PPP+MPS
OLA
OOS
SLS (+PLA)
POS
SLS (+SSM)
OOA
SLA (+PLB)
SOS (+POA)
SSP
OOB
SOA (+POB)
SSS (PSA)
OOLg
SLLg
SOB+LgOP+AOA
SSA (+PBS)
SOLg (POHx)
PSLg+ASB
SOHx+AOLg
SSLg
S-S-S
K-4 120580F1
AU flask
AU 130097F3
AV flask
AV 130098F4

FIG. 20

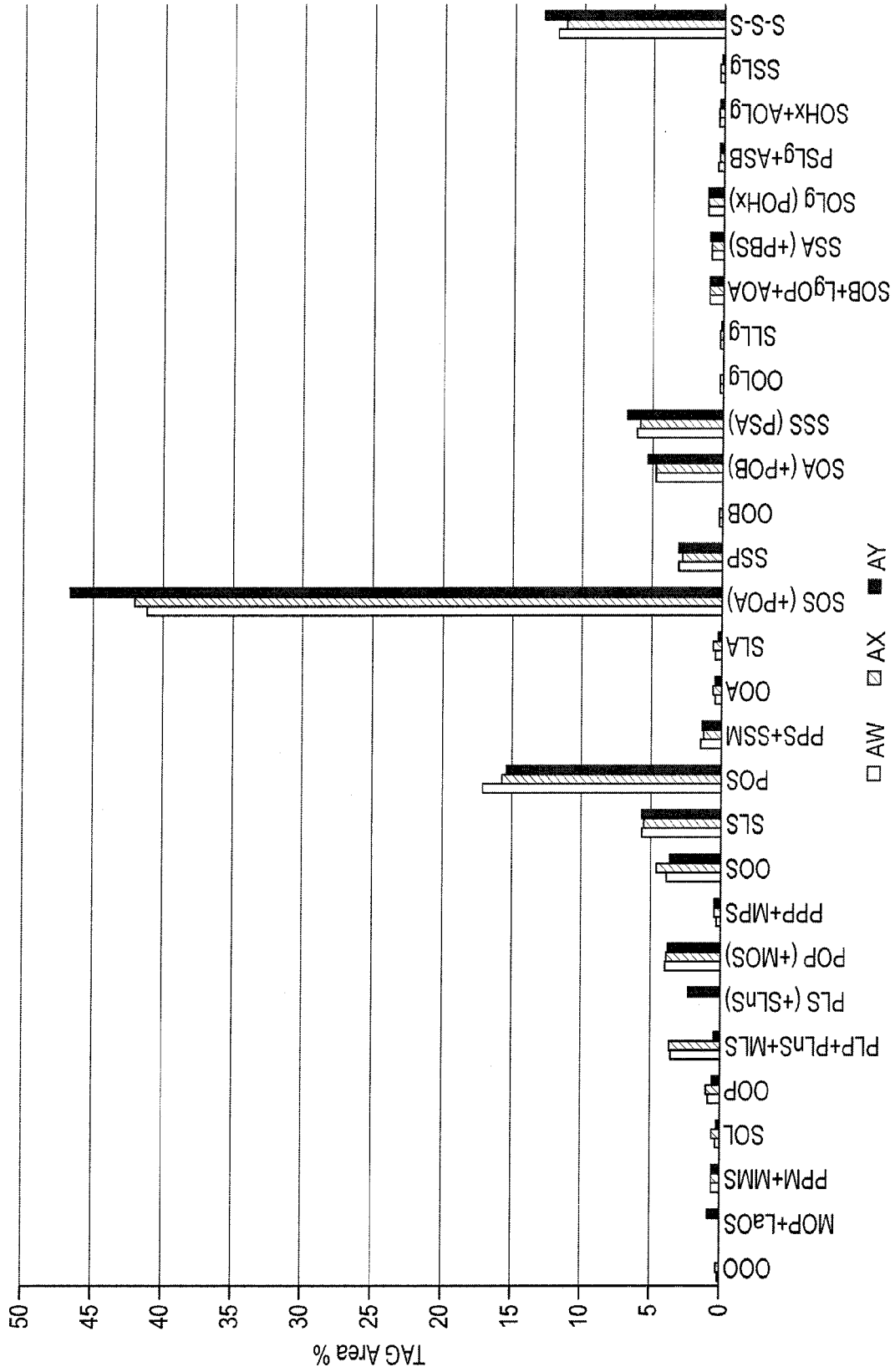

TAG Area %
0
5
10
15
20
25
30
35
40
45
50
AW
AX
AY
OOO
MOP+LaOS
PPM+MMS
SOL
OOP
PLP+PLnS+MLS
PLS (+SLnS)
POP (+MOS)
PPP+MPS
OOS
SLS
POS
PPS+SSM
OOA
SLA
SOS (+POA)
SSP
OOB
SOA (+POB)
SSS (PSA)
OOLg
SLLg
SOB+LgOP+AOA
SSA (+PBS)
SOLg (POHx)
PSLg+ASB
SOHx+AOLg
SSLg
S-S-S

FIG. 21

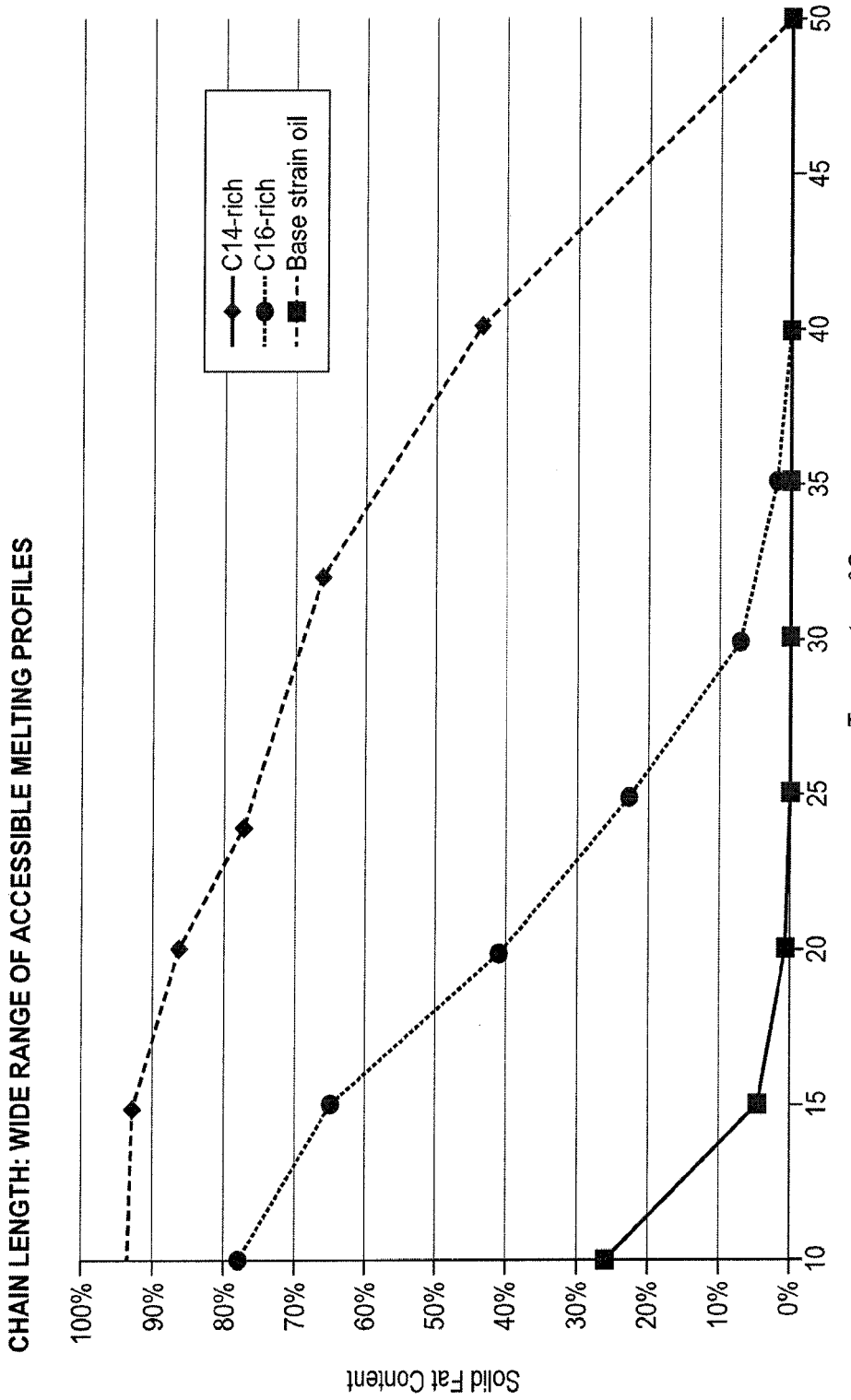

CHAIN LENGTH: WIDE RANGE OF ACCESSIBLE MELTING PROFILES
C14-rich
C16-rich
Base strain oil
Solid Fat Content
100%
90%
80%
70%
60%
50%
40%
30%
20%
10%
0%
Temperature °C
10
15
20
25
30
35
40
45
50

FIG. 22

① MERTNSIEMDQERLTAEMAFKSXXXXXXXXXXXLPDFMTSIN---VKLLYHYVI---TNLFNLCFFPLTAIVAGKASRLTIBDLHHL-YSYL-QHNLITJXLLFAFTVFGS
② MTSIN---VKLLYHYVI---TNLFNLCFFPLTAIVAGKA-YLTIDDLHHLYYSYL-QHNLITIAPLLAFTVFGS
③ MERTNSIEMDQERLTAEMAFKDSSSAVIRIRRRLPDFLTSVKLKYVKLGLHNSFNFTTFLFLLIILPLTGTVLVQLTGLTFETFSELWYNHAAQLDGVTRLACLVSLCFVL
④ MTSIN---VKLLYHYVI---TNLFNLCFFPLTAIVAGKASRLTIDDLHHLYYSYL-QHNVITIAPLFAFTVFGS
⑤ MTSIN---VKLLYHYVL---TNFFNLCLFPLTAFPAGKASQLTTNDLHHL-YSYL-HHNLITVTLLFAFTVFGS
⑥ MTSIN---VKLLYHYVI---TNFFNLCFFPLTAILAGKASRLTTNDLHHF-YSYL-QHNLITLTLLFAFTVFGS
⑦ MSGTKATSVSVPLPDFKQSVN---LKYVKLGYHYSITHAMYLFLTPLLLIMSAQISTFSIQDFHHL-YNHLILHNLSSLIICIALLLFVL

① ILYIVTRPKPVYLVDYSCYLPPTHXXSISKVMDIFYQXRKXDPXRNGTXDDSSXLDFLRKIQERSGLGDETYGPEGLX-QXPPRKNFAXAREETEQVIXGALXNLFENTK
② VLYIATRPKPVYLVEYSCYLPPTHCRSSISKVMDIFFQVRKADPSRNGTCDDSSWLDFLRKIQERSGLGDETHGPEGLL-QVPPRKTFARAREETEQVIIGALENLFKNTN
③ IIYVTNRSKPVYLVDFSCYKPEDERKMSVDSFLKMTEQ---------NGAFTDDT-VQFQQRISNRAGLGDETYLPRGIT-STPPKLNMSEARAEAEAVMFGALDSLFEKTG
④ ILYIVTRPKPVYLVEYSCYLPPTQCRSSISKVMDIFYQVRKADPFRNGTCDDSSWLDFLRKIQERSGLGDETHGPEGLL-QVPPRKTFAAAREETEQVIVGALKNLFENTK
⑤ ILYIVTRPKPVYLVDYSCYLPPRHLSCGISRVMEIFYEIRKSDPSREVPFDDPSSLEFLRKIQERSGLGDETYGPQGLVHDMPLRMNFAAAREETEQVINGALEKLFENTK
⑥ VLYFVTRPKPVYLVDYSCYLPPQHLSAGISKTMEIFYQIRKSDPLRNVALDDSSSLDFLRKIQERSGLGDETYGPEGLF-EIPPRKNLASAREETEQVINGALKNLFENTK
⑦ TLYFLTRPTPVYLLNFSCYKPDAIHKCDRRRFMDTIRGM---------GTYTEEN-IEFQRKVLERSGIGESSYLPPTVF-KIPPRVVDAEERAEAEMLMFGAVDGLFEKIS

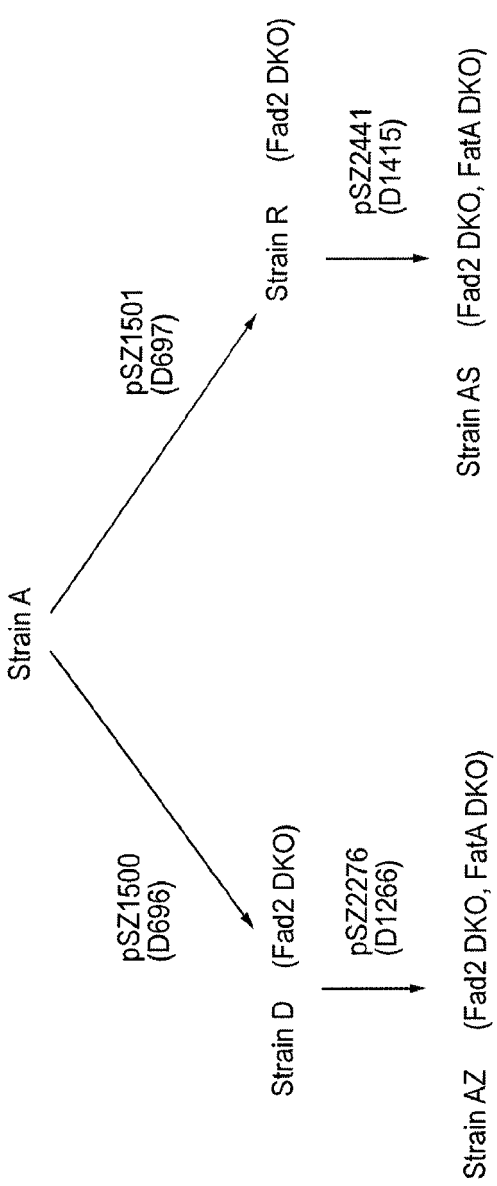
① VNPKEIGILVVNSSMFNPTPSLSAMVVNTFKLRSNXKSFNLGGMGCSAGVIAIDLAKDLLHVHKNTYALVVSTENITYNIYXGDNRSMMVSNCLFRXGGAAILLSNKPXDR
② VNPKDIGILVVNSSMFNPTPSLSAMVVNTFKLRSNVRSFNLGGMGCSAGVIAIDLAKDLLHVHKNTYALVVSTENITYNIYAGDNRSMMVSNCLFRVGGAAILLSNKPRDR
③ IKPAEVGILIVSCSLFNPTPSLSAMIVNHYKMREDIKSYNLGGMGCSAGLISIDLANNLLKANPNSYAVVVSTENITLNWYFGNDRSMLLCNCIFRMGGAAILLSNRRQDR
④ VNPKDIGILVVNSSMFNPTPSLSAMVVNTFKLRSNVRSFNLGGMGCSAGVIAIDLAKDLLHVHKNTYALVVSTENITYNIYAGDNRSMMVSNCLFRVGGAAILLSNKPRDR
⑤ VNPREIGILVVNSSMFNPTPSLSAMVVNTFKLRSNIKSFSLGGMGCSAGIIAIDLAKDLLHVHKNTYALVVSTENITHSTYTGDNRSMMVSNCLFRMGGAAILLSNKAGDR
⑥ VNPKEIGILVVNSSMFNPTPSLSAMVVNTFKLRSNIKSFNLGGMGCSAGVIAIDLAKDLLHVHKNTYALVVSTENITQNIYTGDNRSMMVSNCLFRVGGAAILLSNKPGDR
⑦ VKPNQIGVLVVNCGLFNPIPSLSSMIVNRYKMRGNVFSYNLGGMGCSAGVISIDLAKDLLQVRPNSYALVVSLECISKNLYLGEQRSMLVSNCLFRMGGAAILLSNKMSDR

① RRSKYELVHTVRTHTGADDKSFRCVXQXDEXGKXGVSLSKDITAVAGXTVKKNIXTLGPLVLPLSEKLLFFVTXXAKKLFKDKIKHYYVPDFKLAIDHFCIHAGGRAVID
② RRSKYELVHTVRTHTGADDKSFRCVQQGDDENGQTGVSLSKDITDVAGRTVKKNIATLGPLILPLSEKLLFFVTFMGKKLFKDEIKHYYVPDFKLAIDHFCIHAGGKAVID
③ SKSKYELVNVVRTHKGSDDKNYNCVYQKEDERGTIGVSLARELMSVAGDALKTNITTLGPMVLPLSGQLMFSVSLVKRKLLKLKVKP-YIPDFKLAFEHFCIHAGGRAVLD
④ RRSKYELVHTVRTHTGADDKSFRCVQQGDDENGKTGVSLSKDITEVAGRTVKKNIATLGPLILPLSEKLLFFVTFMAKKLFKDKVKHYYVPDFKLAIDHFCIHAGGRAVID
⑤ RRSKYKLAHTVRTHTGADDQSFRCVRQEDDDRGKIGVCLSKDITAVAGKTVTKNIATLGPLVLPLSEKFLYVVSLMAKKLFKNKIKHTYVPDFKLAIDHFCIHAGGRAVID
⑥ RRSKYRLAHTVRTHTGADDKSFGCVRQEEDDSGKTGVSLSKDITGVAGITVQKNITTLGPLVLPLSEKILFVVTFVAKKLLKDKIKHYYVPDFKLAVDHFCIHAGGRAVID
⑦ WRSKYRLVHTVRTHKGTEDNCFSCVTRKEDSDGKIGISLSKNLMAVAGDALKTNITTLGPLVLPMSEQLLFFATLVGKKVFKMKLQP-YIPDFKLAFEHFCIHAGGRAVLD

① VLEKNLGLSPIDVEASRSTLHRFGNTSSSSIWYELAYIEAKGRMKKGNKVWQIAXGSGFKCNSAVWVALRNVKASX--NSPWEHCIDRYPVKIDSXSSKSETRAQNGRS
② VLEKNLGLAPIDVEASRSTLHRFGNTSSSSIWYELAYIEPKGRMKKGNKVWQIALGSGFKCNSAVWVALNNVKAS--TNSPWEHCIDRYPVKIDSDSGKSETRVPNGRS
③ EVQKNLDLEDWHMEPSRMTLHRFGNTSSSSSLWYEMAYTEAKGRVKAGDRLWQIAFGSGFKCNSAVWKALRVVSTEELTGNAWAGSIENYPVKIVQ
④ VLEKNLGLAPIDVEASRSTLHRFGNTSSSSIWYELAYIEAKGRMKKGNKVWQIALGSGFKCNSAVWVALSNVKAS--TNSPWEHCIDRYPVKIDSDSAKSETRAQNGRS
⑤ VLEKNLALSPVDVEASRSTLHRFGNTSSSSIWYELAYIEAKGRMKKGNKVWQIAIGSGFKCNSAVWVALCNVKPS--VNSPWEHCIDRYPVEINYGSSSKSETRAQNGRS
⑥ VLEKNLGLSPIDVEASRSTLHRFGNTSSSSIWYELAYIEAKGRMKKGNKAWQIAVGSGFKCNSAVWVALRNVKAS--ANSPWEHCIHKYPVQMYSGSSKSETRAQNGRS
⑦ ELEKNLKLSSWHMEPSRMSLYRFGNTSSSSLWYELAYSEAKGRIKKGDRVWQIAFGSGFKCNSAVWKALRNVNPAE-EKNPWMDEIHLFPVEVPLN

① Consensus ③ BnKCS-2 ⑤ CgKCS ⑦ TmKCS
② BnKCS-1 ④ CaKCS ⑥ LaKCS

FIG. 23



pSZ1500 (D696): FAD2 5'::CrTUB2-ScUC2-CvNR:PmAMT3-CpSADtp-CtOTE-CvNR::FAD2 3'
pSZ1501 (D697): FAD2 5'::CrTUB2-ScUC2-CvNR:PmTUB2-CpSADtp-CtOTE-CvNR::FAD2 3'
pSZ2276 (D1296): FAD2 5'::CpACT-AtTHIC-CvNR:PmAMT3-PmKASII-CvNR::FATA 3'
pSZ2441 (D1415): FAD2 5'::CpACT-AtTHIC-CvNR:PmUAPA1-PmKASII-CvNR::FATA 3'

FIG. 24