



Fig. S1. Comparison of particle size distributions between heated corn oil-water mixtures with (a) frying flour tortillas (Wallace et al., 2004), (b) frying bacon (Jorgensen et al., 2013).

Table S1. Fatty acid contents in five edible oils (wt %) (Zhang et al. 2019).

	Saturated fatty acids	Monounsaturated fatty acids	Polyunsaturated fatty acids	
			Linolenic acid 18:2	Linolenic acid 18:3
Corn oil	7.41	59.41	20.61	8.36
Canola oil	16.30	23.22	53.64	6.34
Peanut oil	15.90	52.8	29.10	0
Soybean oil	13.77	26.37	58.86	0.81