

Table S1. Carcass and portion weights (g) of 50 d male broilers as influenced by incubation treatment and dietary fat source, as well as their interactions, following heat stress¹ during the finisher period.

	Hot carcass weight	Cold carcass weight without fat pad	Thighs	Wings	<i>Pectoralis</i> major	<i>Pectoralis</i> minor	Fat pad	Frame
Incubation²								
CN	3224.3 ^a	3145.5 ^a	915.6	293.9 ^a	913.9	172.3	44.6 ^A	858.5 ^a
TM	3093.3 ^b	3034.0 ^b	886.4	284.9 ^b	881.7	172.4	36.9 ^B	820.6 ^b
SEM ³	35.9	35.1	11.0	3.0	11.7	2.7	1.5	13.4
P-Value	0.011	0.026	0.062	0.033	0.053	0.978	0.001	0.047
Diet⁴								
Olive	3170.7	3106.5	904.0	291.5	898.0	171.7	40.9	852.2
Poultry	3202.0	3135.3	914.8	292.0	907.5	173.9	43.6	846.5
Soya	3103.7	3027.4	884.1	284.7	888.1	171.4	37.7	820.0
SEM	43.9	42.9	13.5	3.6	14.5	2.9	1.8	16.3
P-Value	0.285	0.199	0.273	0.310	0.634	0.793	0.081	0.363
Incubation x diet								
CN-Olive	3197.2	3128.0	909.3	292.6	899.6 ^{ab}	168.4	45.6	880.3
CN-Poultry	3342.8	3265.6	941.4	300.3	956.4 ^a	177.6	45.6	875.4
CN-Soya	3132.9	3042.9	896.0	288.8	885.8 ^{ab}	170.9	42.5	819.7
TM-Olive	3144.2	3084.9	898.7	290.4	896.3 ^{ab}	175.0	36.2	824.1
TM-Poultry	3061.1	3005.1	888.2	283.6	858.5 ^b	170.3	41.6	817.5
TM-Soya	3074.5	3012.0	872.2	280.6	890.4 ^{ab}	171.9	32.9	820.3
SEM	62.0	60.5	19.0	5.1	20.2	4.1	2.6	23.0
P-Value	0.099	0.099	0.492	0.340	0.016	0.220	0.451	0.381

¹ Acute heat stress occurred at 32°C for 4 h at 43 d.

² TM = thermal manipulation at 39.5°C and 65 % RH for 12h from E7 to E16; CN = control remained at 37.5°C and 56 % RH.

³ SEM = Standard error of mean.

⁴ Poultry = poultry fat; Soya = soya oil; Olive = olive oil added at 4.5 % to finisher diet.

^{A,B} Means in a column that possess different superscripts differ significantly (P < 0.01).

^{a,b} Means in a column that possess different superscripts differ significantly (P < 0.05).