SUPPLEMENTARY DATA

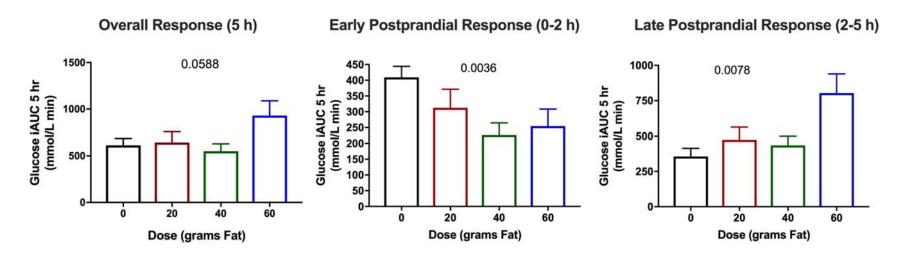
Supplementary Table 1. Nutrition Information

Meal	Ingredients	Energy (kJ)	CHO (g)	Protein (g)	Total Fat (g)	SFA (g)	MUFA (g)	PUFA (g)
0g Fat	89.5g Pane Di Casa Bread	984	45.0	7.8	1.7	0.2	unknown	unknown
20g Fat/MUFA	89.5g Pane Di Casa Bread 94.3g Avocado	1791	45.6	9.7	21.7	5.0	+11.5	+2.6
		+807	+0.6	+1.9	+20.0	+4.8		
40g Fat	89.5g Pane Di Casa Bread 188.7g Avocado	2597	46.1	11.6	41.7	9.8	+23.0	+5.3
		+1613	+1.1	+3.8	+40.0	+9.6		
60g Fat	89.5g Pane Di Casa Bread 283.0g Avocado	3404	46.7	13.4	61.7	14.6	+34.4	+7.9
		+2420	+1.7	+5.6	+60.0	+14.4	134.4	
SFA	89.5g Pane Di Casa Bread 24.8g Butter	1729	45.1	7.9	21.7	13.4	+5.2	+0.5
		+745	+0.1	+0.1	+20.0	+13.2	10.2	
PUFA	89.5g Pane Di Casa Bread	1648	45.0	7.8	21.7	5.1	+6.2	+8.7
FUFA	30.8g Margarine	+742	+0.0	+0.0	+20.0	+4.9	. 0.2	

MUFA = monounsaturated fat; PUFA = polyunsaturated fat; SFA = saturated fat; CHO = carbohydrate; italics denotes change from 0g fat

SUPPLEMENTARY DATA

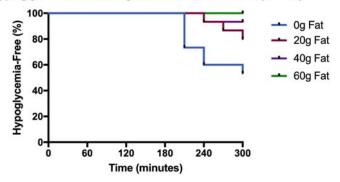
Supplementary Figure 1. Dose-response relationships between blood glucose incremental area under the curve (iAUC) following three amounts of dietary fat added to a carbohydrate meal in 15 adults with type 1 diabetes using insulin pump therapy



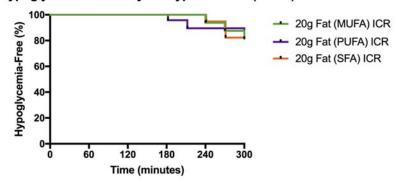
Supplementary Figure 2. Kaplan-Meier Survival plots for frequency and timing of hypoglycemia						
<u>ତ</u> 20	019 American Diabetes Association. Published online at http://care.diabetesjournals.org/lookup/suppl/doi:10.2337/dc19-0687/-/DC1					

SUPPLEMENTARY DATA

Hypoglycemic Events by Fat Amount with ICR (n = 15)



Hypoglycemic Events by Fat Type with ICR (n = 16)



Hypoglycemic Events for ICR vs MPB (n=12)

