



Figure S1. Digestibility of sodium caseinate and iron–casein complexes under simulated in vitro gastric digestion at 5, 10, and 60 min. A represents undigested samples while B-D represents hydrolysis profiles after 5, 10 and 60 minutes of digestion. Samples were reconstituted in water (1% w/v) subjected to static digestion at pH 2 and 37°C using pepsin (2000 U/mL). M, molecular weight marker; C, sodium caseinate; ICC1 and ICC2 indicate different batches of iron-casein complexes.