

Supplementary data

Article

In Vitro Digestibility and Antioxidant Activity of Plant Protein Isolate and Milk Protein Concentrate Blends

Mohammadreza Khalesi and Richard J. FitzGerald *

Department of Biological Sciences, University of Limerick, Ireland; Mohammadreza.khalesi@ul.ie (M.K.); dick.fitzgerald@ul.ie (R.J.F.)

* Correspondence: dick.fitzgerald@ul.ie

Table 1. Moisture, protein, ash and lipid content along with reconstitution pH (0.05% (w/v) on a protein basis) of soy, rice and pea protein isolates and milk protein concentrate.

Sample	Moisture	Protein	Ash	Lipid	pH
	(%)				
SPI	5.6 ± 1.6 ^{b*}	81.1 ± 0.8 ^b	5.5 ± 0.3 ^a	1.8 ± 0.1 ^b	7.2 ± 0.1 ^b
RPI	1.6 ± 0.4 ^a	80.0 ± 0.9 ^b	5.5 ± 0.3 ^a	9.7 ± 0.4 ^d	6.1 ± 0.0 ^a
PPI	3.9 ± 0.0 ^b	71.0 ± 0.3 ^a	6.5 ± 0.5 ^b	8.1 ± 0.2 ^c	8.0 ± 0.1 ^c
MPC	4.8 ± 0.0 ^b	84.2 ± 0.8 ^c	7.0 ± 0.2 ^b	1.3 ± 0.1 ^a	7.1 ± 0.0 ^b

Values represent mean ± standard deviation (n=3). Different letters represent significant differences within each column ($p < 0.05$). SPI: soy protein isolate; RPI: rice protein isolate; PPI: pea protein isolate; MPC: milk protein concentrate.

* Different letters in each column represent significant difference between data ($p < 0.05$).