

Table S1. The dry matter contents (%) and pH values of UHT milk samples classified according to their types and brands (mean \pm SD).

Type	Brand	n	Dry Matter (%)	pH
Growing up milk	A	3	13.71 \pm 0.41	6.88 \pm 0.01 ^b
	B	3	14.02 \pm 0.05	6.87 \pm 0.00 ^b
	C	3	14.16 \pm 0.19	6.94 \pm 0.06 ^a
	D	3	13.81 \pm 0.05	6.97 \pm 0.01 ^a
Sig.			ns	**
Lactose free - semi skimmed	B	3	9.59 \pm 0.12	6.77 \pm 0.01 ^a
	D	3	9.78 \pm 0.20	6.71 \pm 0.01 ^b
Sig.			ns	**
Protein fortified-coffee flavored milk*	B	3	11.92 \pm 0.02	6.82 \pm 0.01
Protein fortified-cacao flavored milk*	D	3	10.59 \pm 0.39 ^b	6.73 \pm 0.02 ^a
	B	3	13.14 \pm 0.19 ^a	6.59 \pm 0.02 ^b
Sig.			**	**
Protein fortified-vanilla flavored milk*	D	3	11.11 \pm 0.05 ^b	6.83 \pm 0.02 ^a
	B	3	12.14 \pm 0.04 ^a	6.54 \pm 0.06 ^b
Sig.			**	**
Whole milk	E	3	10.94 \pm 0.03 ^d	6.81 \pm 0.00 ^a
	B	3	11.90 \pm 0.05 ^a	6.75 \pm 0.01 ^b
	D	3	11.26 \pm 0.13 ^c	6.75 \pm 0.03 ^b
	F	3	10.37 \pm 0.06 ^c	6.72 \pm 0.01 ^b
	G	3	11.48 \pm 0.22 ^b	6.75 \pm 0.01 ^b
Sig.			**	**
Organic milk	B	3	11.47 \pm 0.16	6.83 \pm 0.02 ^a
	D	3	11.67 \pm 0.09	6.77 \pm 0.00 ^b
Sig.			ns	*
Skimmed milk	B	3	8.87 \pm 0.04 ^a	6.71 \pm 0.01 ^b
	D	3	8.24 \pm 0.12 ^b	6.75 \pm 0.01 ^a
Sig.			**	**
Semi skimmed milk	A	3	10.12 \pm 0.06 ^a	6.71 \pm 0.00 ^c
	H	3	9.87 \pm 0.03 ^b	6.71 \pm 0.01 ^c
	F	3	9.63 \pm 0.10 ^c	6.75 \pm 0.01 ^b
	G	3	10.09 \pm 0.01 ^a	6.78 \pm 0.00 ^a
Sig.			**	**

SD: standard deviation; Sig: significance; **: $p < 0.01$; *: $p < 0.05$; ns: not significant; a-e: means with different letters in the same column and belong to same type of milk are significantly different *: all protein fortified milk samples were skimmed and lactose free.