Table S1. Protein concentrations and main process performance parameters of α-Lactalbumin (α-La) enriched fraction after high-pressure processing (HPP) of ovine native whey concentrate (NWC) at 600 MPa at 23ºC (supernatant). Each value is expressed as mean value ± SD (n = 3). Different small letters in the same column indicate significant (P < 0.05) differences according to Tukey test. *Significant differences regarding the control (untreated) NWC (T-Test).

pH	HPP processing (min)	a-La concentration (mg/mL)	b-Lg B concentration (mg/mL)	b-Lg A concentration (mg/mL)	b-Lg A + B concentration (mg/mL)	$Y_{a\text{-}La}$ (%)	$Pur_{a\text{-}La}$ (%)	$Pre_{b\text{-}Lg\,B}$ (%)	$Pre_{b\text{-}Lg\,A}$ (%)	$Pre_{b\text{-}Lg\,A+B}$ (%)
	Control (untreated)	32.35 ± 1.65cd	51.89 ± 2.19b	54.56 ± 2.19a	106.46 ± 4.37b	-	23.30 ± 0.19e	-	-	-
P-pH	2	34.04 ± 0.54bc	3.37 ± 0.46d	2.97 ± 0.51d	6.33 ± 0.97de	62.01 ± 2.17b*	84.35 ± 1.83b	96.21 ± 0.58a*	96.83 ± 0.61a*	96.53 ± 0.60ab*
	4	29.09 ± 2.23d	2.34 ± 0.10d	1.78 ± 0.16d	4.12 ± 0.13e	44.83 ± 4.60c*	87.56 ± 0.95ab	97.78 ± 0.15a*	98.40 ± 0.14a*	98.10 ± 0.10a*
	15	15.29 ± 0.08e	0.52 ± 0.03d	0.55 ± 0.01d	1.03 ± 0.05e	20.71 ± 1.66d*	93.68 ± 0.26a	99.58 ± 0.05a*	99.59 ± 0.05a*	90.58 ± 0.05a*
	Acidified (untreated)	37.78 ± 0.50ab	65.55 ± 0.57a	59.40 ± 0.59a	124.95 ± 1.13a	114.14 ± 1.03a*	23.21 ± 0.16e	-22.53 ± 1.07c*	-5.37 ± 1.04d	-13.72 ± 1.03d*
4.6	2	38.44 ± 1.00a	30.62 ± 8.50c	31.18 ± 5.34b	61.80 ± 13.73c	62.76 ± 6.08b*	38.84 ± 5.61d	68.98 ± 9.57b*	70.02 ± 6.67c*	69.52 ± 7.98c*
	4	38.38 ± 1.03ab	25.64 ± 2.40c	26.86 ± 1.45b	52.49 ± 3.81c	69.06 ± 5.79b*	42.27 ± 1.32d	71.54 ± 3.16b*	71.70 ± 2.40c*	71.62 ± 2.73c*
	15	32.85 ± 2.96cd	8.95 ± 0.55d	11.26 ± 1.71c	20.21 ± 2.26d	62.14 ± 5.45b*	61.94 ± 1.65c	89.54 ± 0.86a*	87.50 ± 2.07b*	88.49 ± 1.50b*

($Y_{a\text{-}La}$) = a-La yield. ($Pur_{a\text{-}La}$) = a-La Purification degree. ($Pre_{b\text{-}LgA}$) = b-Lg A precipitation degree. ($Pre_{b\text{-}LgB}$) = b-Lg B precipitation degree.