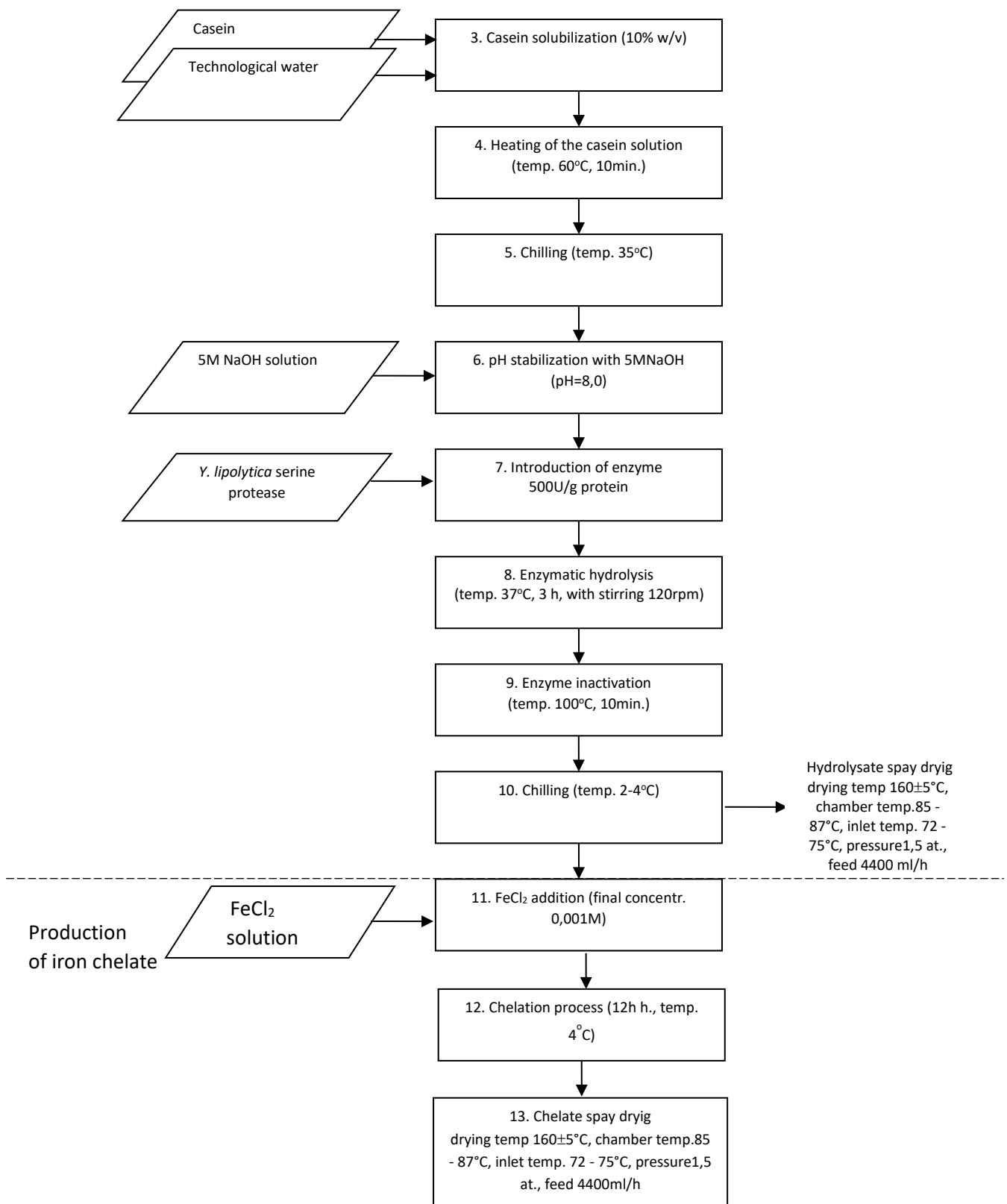


**Figure S1. Casein hydrolysate and iron chelate production flow chart**



**Table S1. Sensory analysis tables**

Colour				
Sample	characteristics	white	creamy	odd: like green/grey/other
	skimmed milk powder			
Yoghurt with addition of	casein hydrolysate			
	casein-iron chelate			

Aroma						
Sample	characteristics	refreshing	clean	typical	acidic	odd-like metallic/yeasty/other
Yoghurt with addition of	skimmed milk powder					
	casein hydrolysate					
	casein-iron chelate					

Consistency						
Sample	characteristics	leaky	loose	dense	very dense	compact
Yoghurt with addition of	skimmed milk powder					
	casein hydrolysate					
	casein-iron chelate					

Taste					
Sample	characteristics	pleasant	refreshing	acidic	with aftertaste
	skimmed milk powder				
Yoghurt with addition of	casein hydrolysate				
	casein-iron chelate				