

Supplementary materials File S2

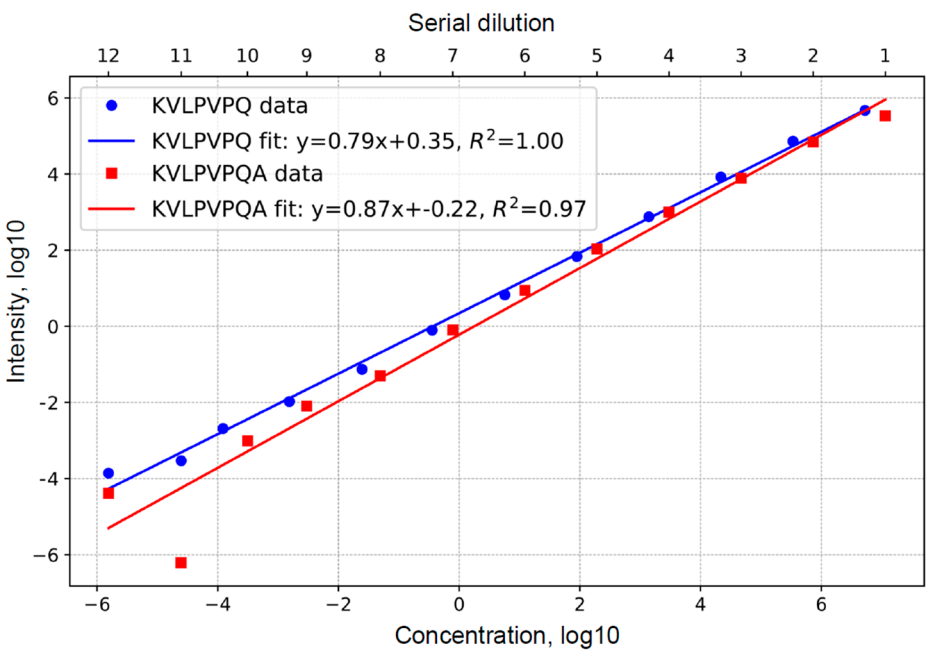


Figure S1. Calibration curve showing intensity vs concentrations of synthetic KVLVPVQ and KVLVPVQ(A) peptides standards

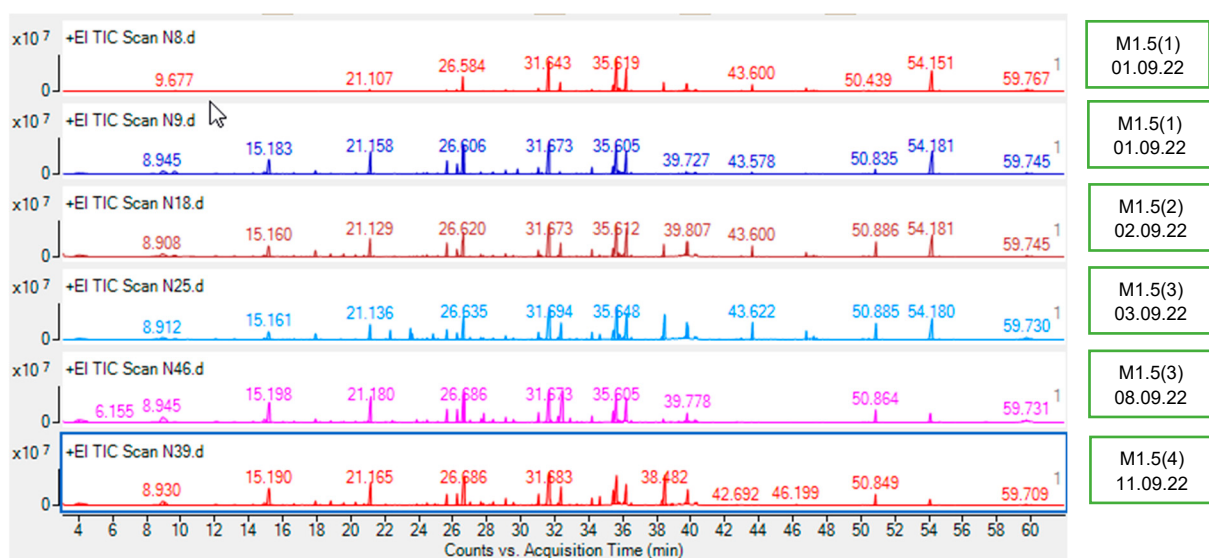


Figure S2. Milk samples with 1.5% fat (M1.5) chromatograms.

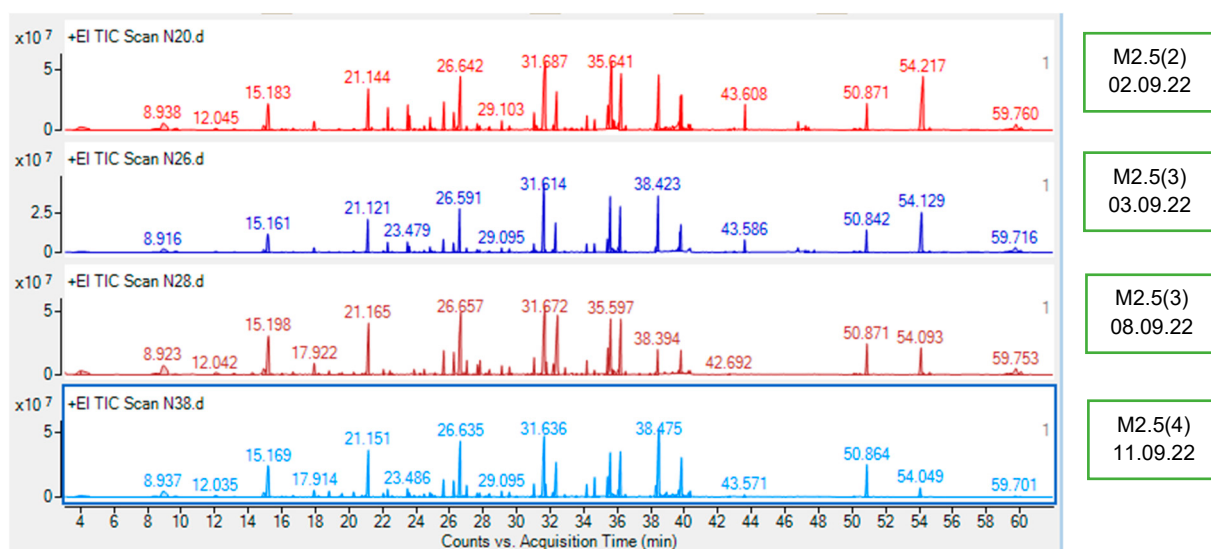


Figure S3. Milk samples with 2.5% fat (M2.5) chromatograms.

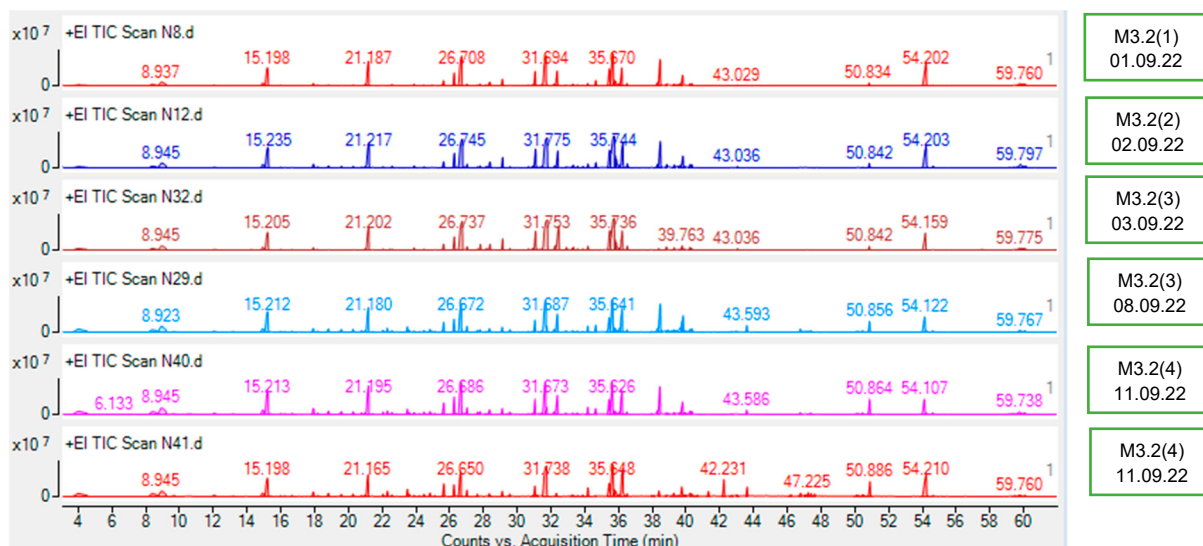


Figure S4. Milk samples with 3.2 % fat (M3.2) chromatograms.

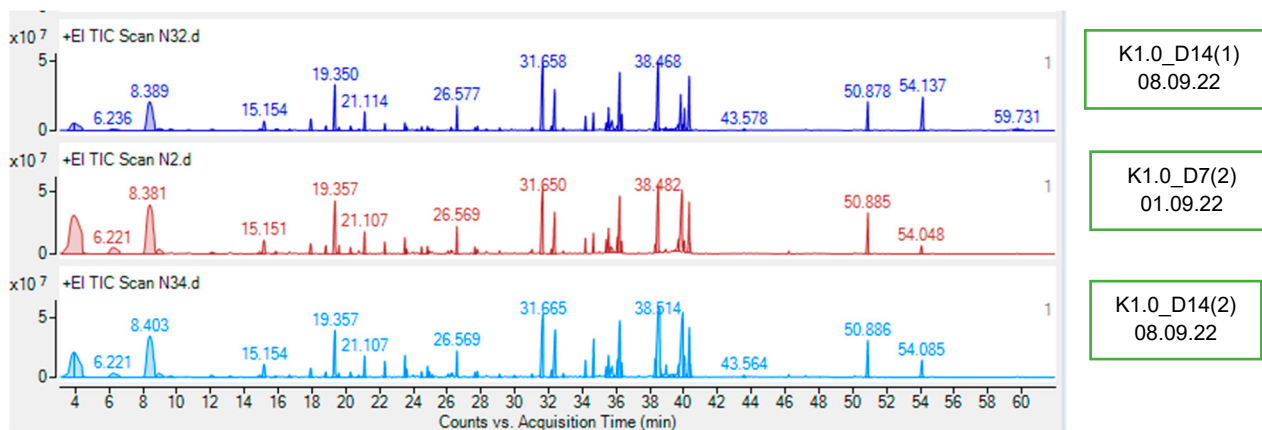


Figure S5. K1.0_D7 and K1.0_D14 chromatograms.

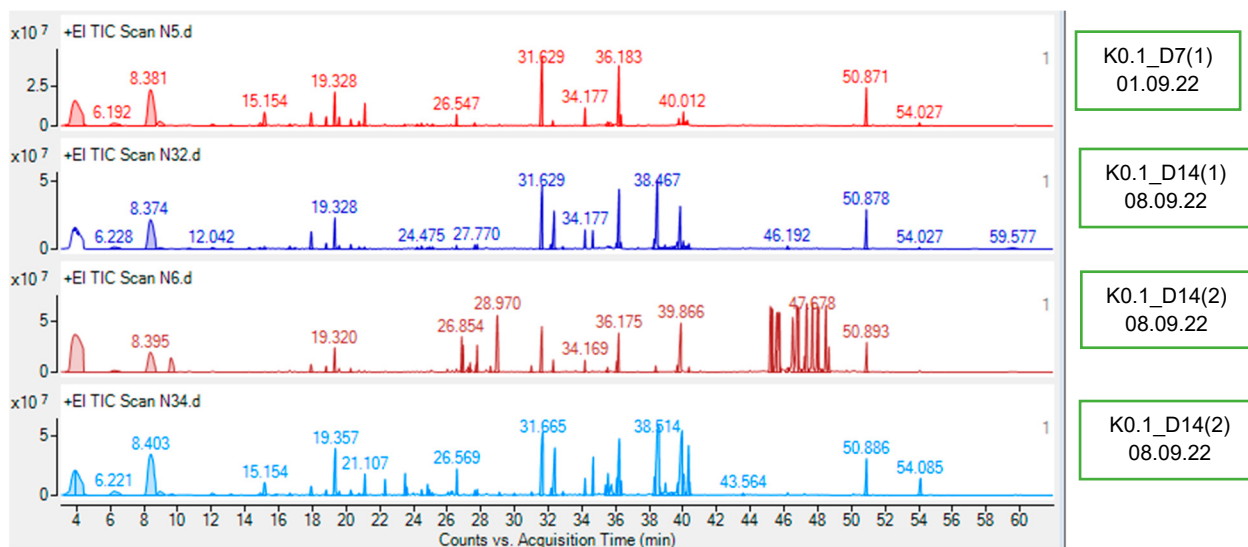


Figure S6. K0.1_D7 and K0.1_D14 chromatograms.

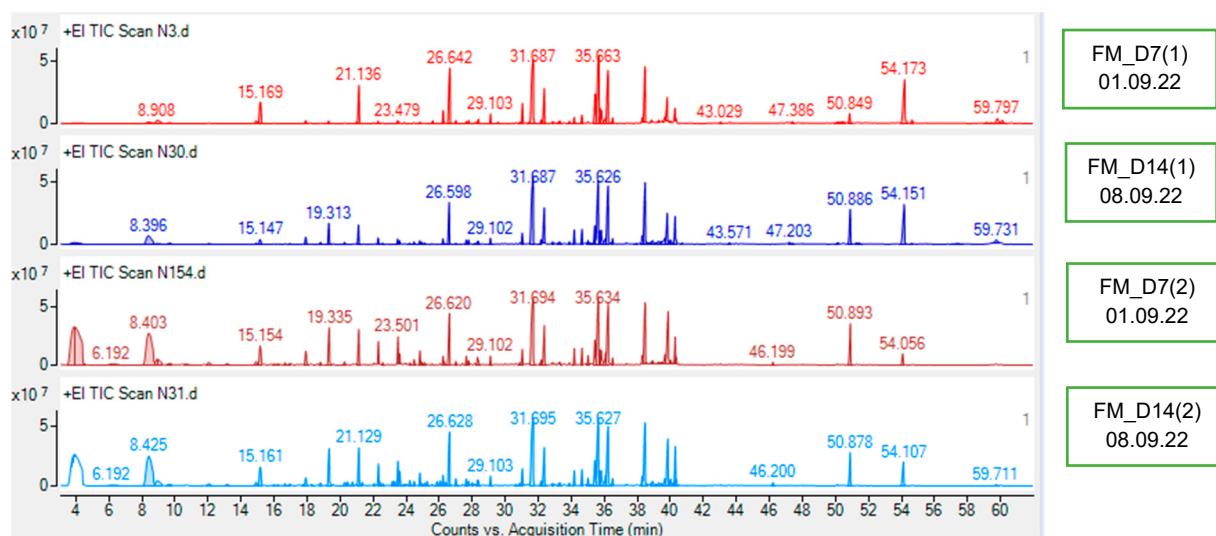


Figure S7. FM_D7 and FM_D14 chromatograms

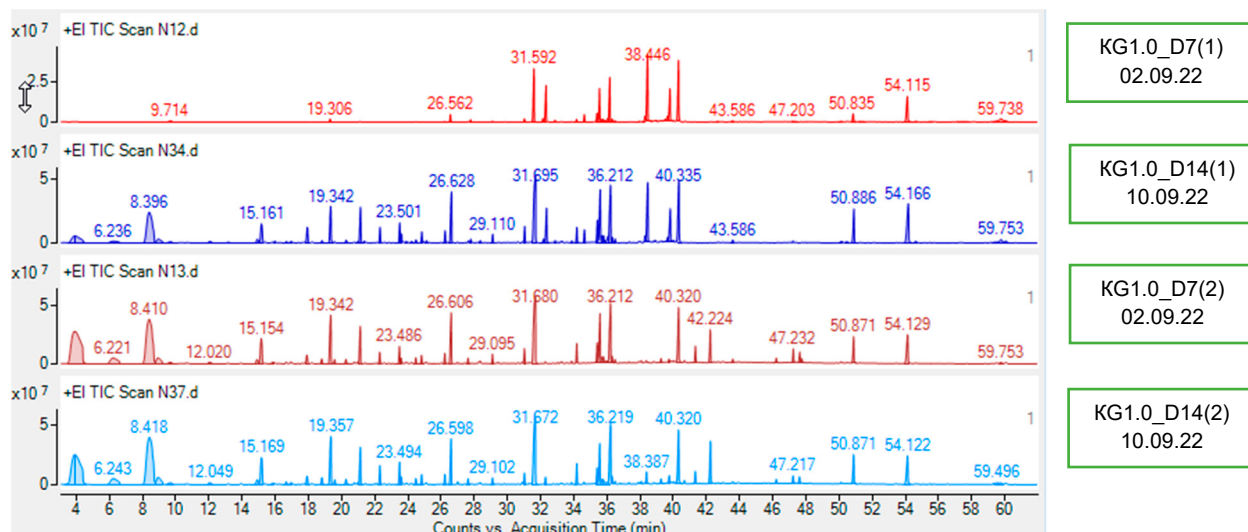


Figure S8. KG1.0_D7 and KG1.0_D14 chromatograms

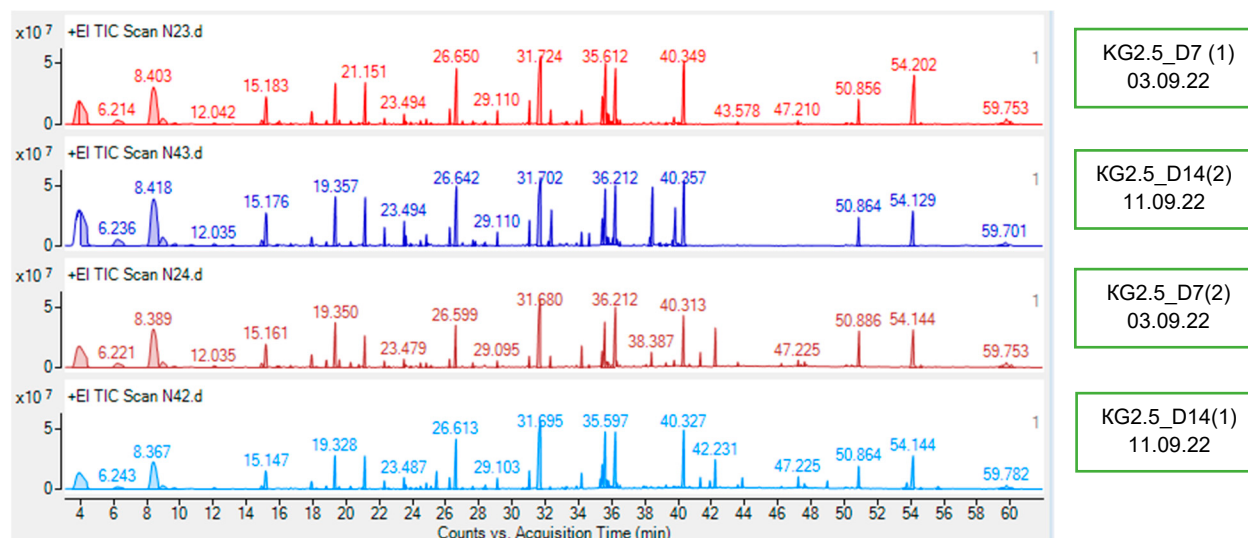


Figure S9. KG2.5_D7 and KG2.5_D14 chromatograms.

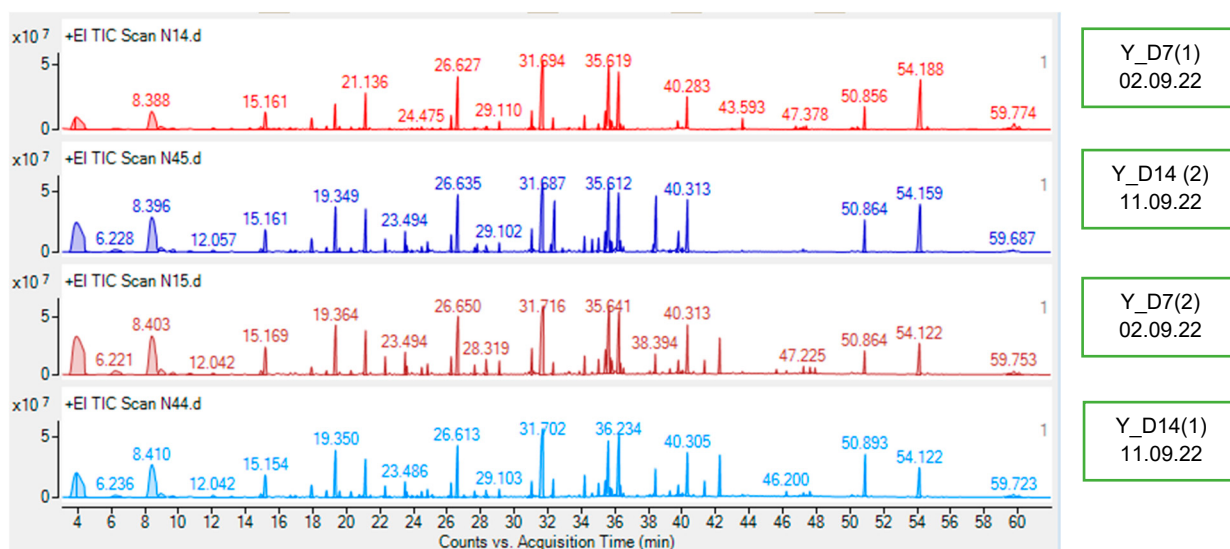
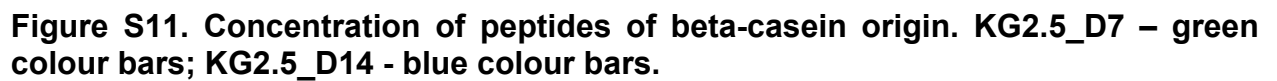


Figure S10. Y_D7 and Y_D14 chromatograms.



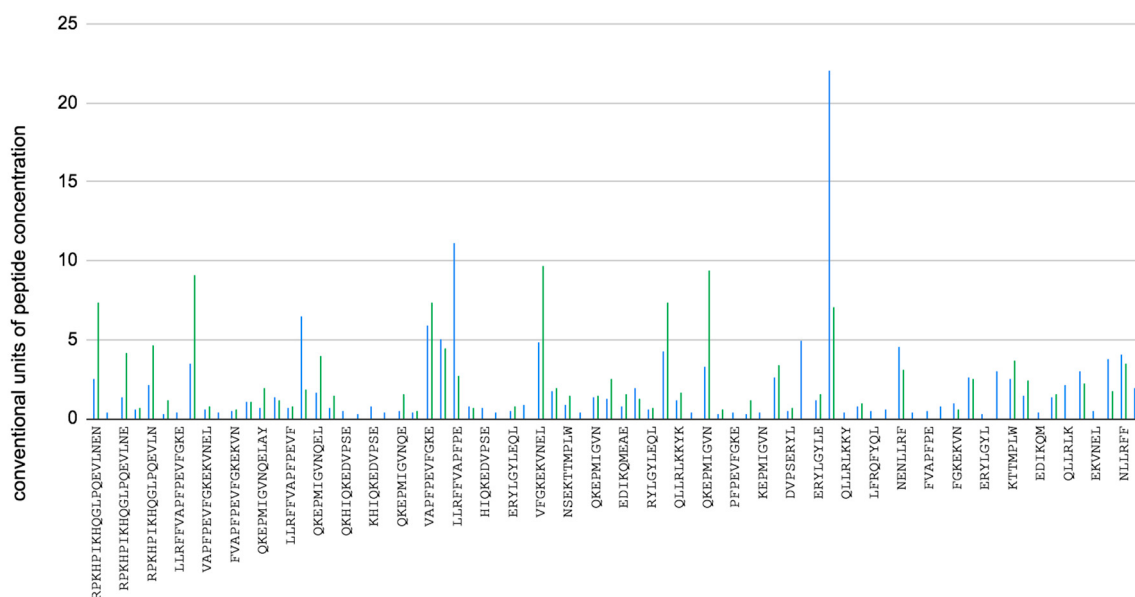


Figure S13. Concentration of peptides of alpha-S1-casein origin. KG2.5_D7 – green colour bars; KG2.5_D14 - blue colour bars.

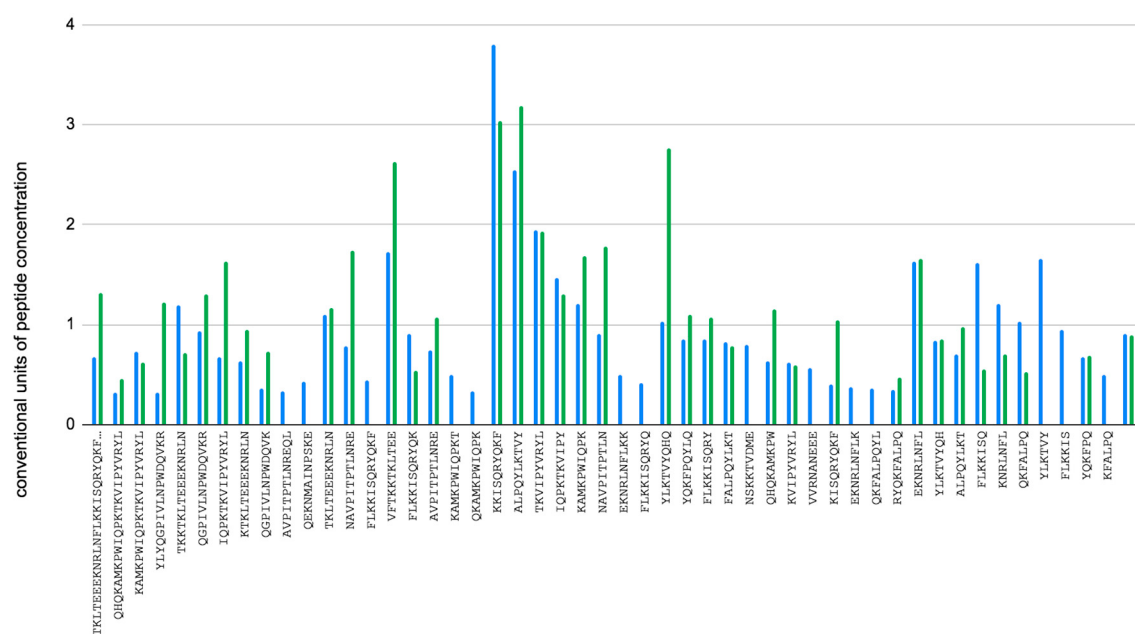


Figure S14. Concentration of peptides of alpha-S2-casein origin, KG2.5_D7 – green colour bars; KG2.5_D14 - blue colour bars.

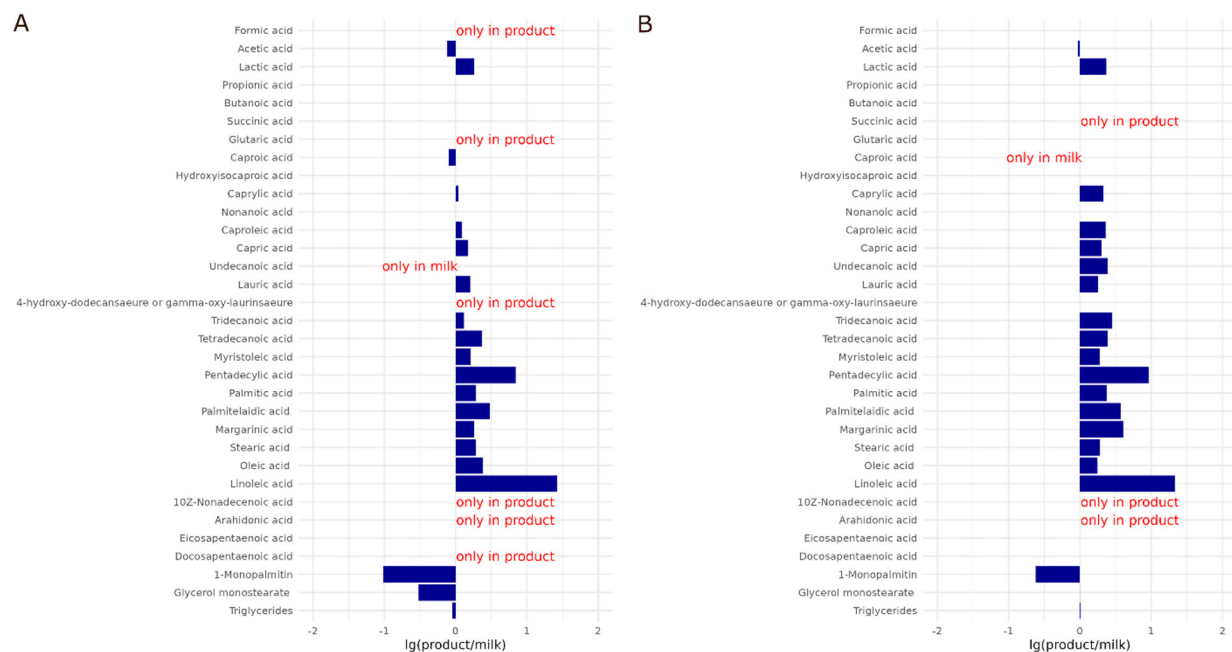


Figure S15. Comparison of medium and long chain fatty acids content in 2.5% fat products with 2.5% milk (M2.5): (A) FM_D7; (B) KG2.5_D7

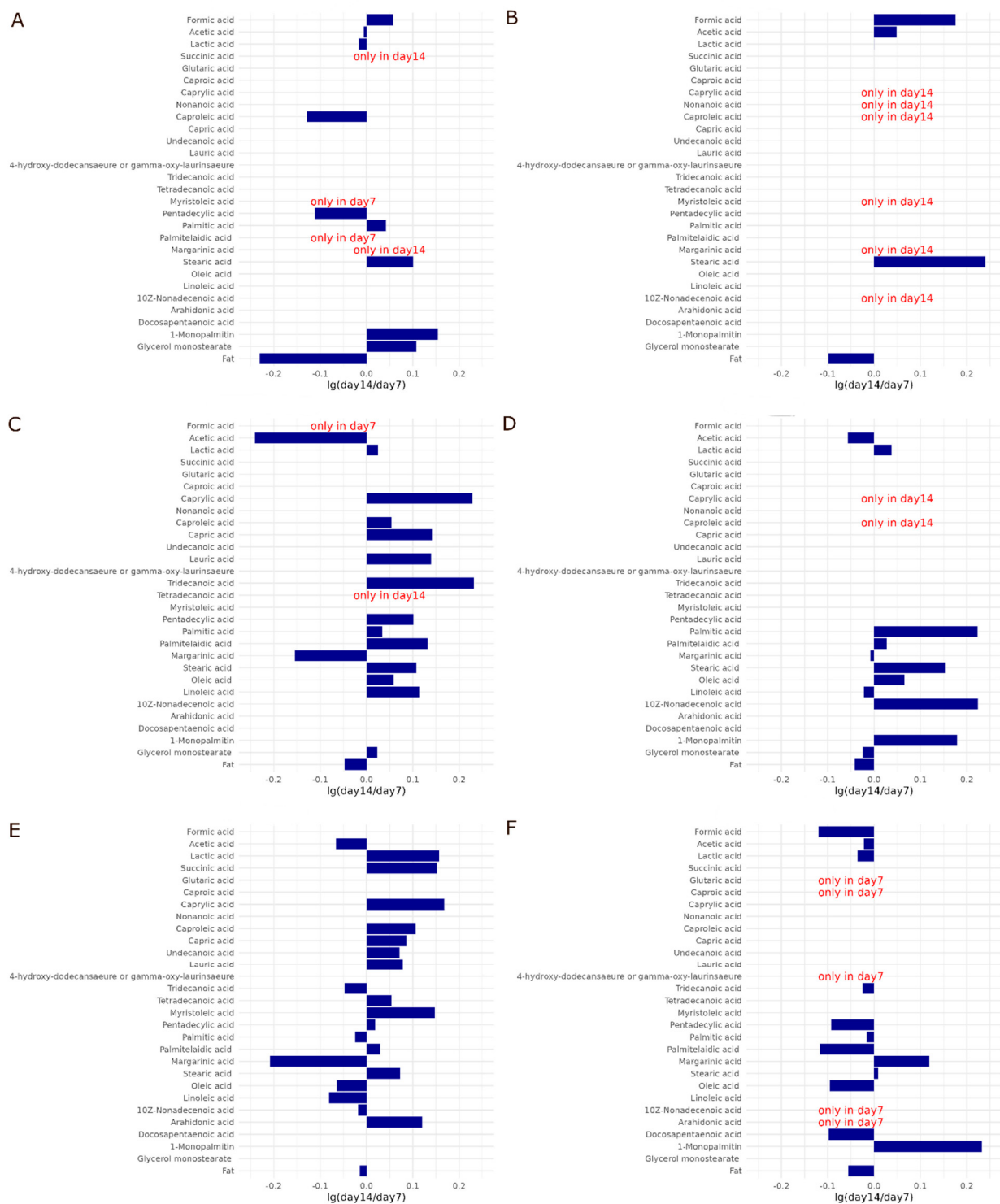


Figure S16. Comparison of medium and long chain fatty acids content in studied products in 7 and 14 days of storage for (A) K0.1; (B) K1.0; (C) Y; (D) KG1.0; (E) KG2.5; (F) FM