

Table S2. Protein concentrations and main process performance parameters of α -Lactalbumin (α -La) enriched fraction after high-pressure processing (HPP) of caprine native whey concentrate (NWC) at 600 MPa at 23°C (supernatant). Each value is expressed as mean value \pm 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 concentration (mg/mL)	Y _{a-La} (%)	Pur _{a-La} (%)	Pre _{b-Lg} (%)
P-pH	Control (untreated)	21.24 \pm 1.65 ^b	81.94 \pm 4.84 ^b	-	20.57 \pm 0.30 ^e	-
	2	27.93 \pm 0.53 ^a	6.91 \pm 0.89 ^{de}	75.61 \pm 4.12 ^{cd*}	80.21 \pm 2.08 ^b	95.16 \pm 0.70 ^{a*}
	4	25.49 \pm 0.42 ^a	3.02 \pm 0.69 ^e	64.52 \pm 5.68 ^{de*}	89.45 \pm 2.06 ^a	97.99 \pm 0.63 ^{a*}
	15	17.87 \pm 3.18 ^b	1.39 \pm 0.01 ^e	30.22 \pm 7.73 ^{f*}	96.85 \pm 0.62 ^a	99.39 \pm 0.08 ^{a*}
4.6	Acidified (untreated)	26.79 \pm 0.12 ^a	103.61 \pm 1.03 ^a	129.86 \pm 0.56 ^{a*}	20.54 \pm 0.14 ^e	-30.16 \pm 1.30 ^{d*}
	2	25.86 \pm 1.10 ^a	80.11 \pm 3.59 ^b	94.70 \pm 7.05 ^b	24.41 \pm 0.65 ^{de}	23.82 \pm 8.10 ^{c*}
	4	26.96 \pm 1.04 ^a	62.42 \pm 11.61 ^c	84.62 \pm 3.98 ^{bc}	30.49 \pm 3.44 ^d	49.23 \pm 9.54 ^{b*}
	15	25.56 \pm 0.97 ^a	17.86 \pm 3.01 ^d	56.22 \pm 10.87 ^{e*}	59.06 \pm 3.89 ^c	89.93 \pm 1.88 ^{a*}

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