

Supplementary information;

Limited lactosylation of beta-lactoglobulin from cow's milk exerts strong influence on antigenicity and allergenicity

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Table S1 - Observed masses vs theoretical masses as shown in figure 2

Protein	Theoretical mass (Da)	Observed mass (Da)
BLGA*	18363.2	18364.8
BLGB**	18277.1	18277.0
BLGWT BLGA		18363.6
BLGB		18278.0

*BLGA

LIVTQTMKGL DIQKVAGTWY SLAMAASDIS LLDAQSAPLR VYVEELKPTP
EGDLEILLQK WENDECAQKK IIAEKTIPA VFKIDALNEN KVLVLDTDYK
KYLLFCMENS AEPEQSLVCQ CLVRTPEVDD EALEKFDKAL KALPMHIRLS
FNPTQLEEQC HI

Disulfide bridge formation; 66-160, 106-119

**BLGB

LIVTQTMKGL DIQKVAGTWY SLAMAASDIS LLDAQSAPLR VYVEELKPTP
EGDLEILLQK WENGECAQKK IIAEKTIPA VFKIDALNEN KVLVLDTDYK
KYLLFCMENS AEPEQSLACQ CLVRTPEVDD EALEKFDKAL KALPMHIRLS
FNPTQLEEQC HI

Disulfide bridge formation; 66-160, 106-119

Theoretical mass (Da) was calculated using PerkinElmer ChemDraw Professional 17.1 based on the sequences above which were deduced from Uniprot P02754.

Table S2 - Protocol for applying a triple coating on a bare fused silica capillary

#	Pressure (psi)	Duration (min)	Component	Event
1	30	30	NaOH	Activation silanol groups
2	30	20	MQ	Rinse
3	20	20	BGE	Rinse
4	10	30	PB	Application 1 st layer
5	30	10	MQ	Rinse
6	10	30	DS	Application 2 nd layer
7	30	10	MQ	Rinse
8	10	30	PB	Application 3 rd layer
9	30	45	MQ	Rinse
10	20	45	BGE	Rinse

MQ = MilliQ water, BGE = background electrolyte, PB = polybrene, DS = dextran sulphate

Proteins may adsorb to the negatively charged inner wall of BFS capillaries, complicating CE separation and reproducibility. Hence, to avoid adsorption, a 90-110 cm capillary was coated with a triple layer of PB, DS and PB. The separation of BLGA and BLGB was optimized using different BGE compositions (0.25, 0.5, 1 and 2 M acetic and formic acid) and by varying other parameters like capillary temperature, separation voltage and injection volume. A 90 cm triple layer coated capillary, maintained at 25°C, using a BGE of 1 M formic acid, 30 kV separation voltage and an injection volume of 0.86% of the total capillary volume were found to be optimal for the analysis of BLGA and BLGB.

Table S3 - Determination optimal resolution BLGWT separation

BGE	M	Resolution (90cm)	Resolution (110cm)	Commentary (90cm)	Commentary (110cm)
AA	0.25	n.c.	0.39	No separation	
	0.5	n.c.	0.84	No separation	
	1	n.c.	0.82	No separation	
	2	0.59	n.c.		Very low intensity
FA	0.25	0.67	0.63		
	0.5	0.78	n.c.		Retention time > 60 min
	1	0.88	n.c.		Retention time > 60 min
	2	n.c.	n.c.	Very low intensity	Retention time > 60 min

n.c. = not calculated

Resolution was calculated using formula: $2 (t_{r2}-t_{r1})/(W_2+W_1)$, in which t_r = retention time, W = elution peak width of first eluting peak (1) or second eluting peak (2). Minimal capillary length of ~85 cm is necessary to able to connect the CE to the MS equipment. AA = acetic acid, FA = formic acid.

Table S4 - Observed masses of intact BLG and conjugates

Theoretical masses intact protein			Observed masses intact protein					
Lactose units	BLGA	BLGB	BLGWT		t=0		t=3	
			BLGA	BLGB	BLGA	BLGB	BLGA	BLGB
0	18367.3	18281.2	18363.4	18276.2	18362.2	18275.4		
1	18691.6	18605.5			18687.4	18604.5		
2	19015.9	18929.8			19010.4	18925.5		
3	19340.2	19254.1					19335.6	19249.8
4	19664.5	19578.4					19659.7	19573.7
5	19988.8	19902.7					19983.8	19897.7
6	20313.1	20227.0					20308.0	20222.9
7	20637.4	20551.3					20632.0	20547.9
8	20961.7	20875.6					20955.2	20872.3
9	21286.0	21199.9					21279.6	21196.7
10	21610.3	21524.2						
11	21934.6	21848.5						
12	22258.9	22172.8						
13	22583.2	22497.1						
14	22907.5	22821.4						
15	23231.7	23145.6						
16	23556.0	23469.9						
17	23880.3	23794.2						
18	24204.6	24118.5						
19	24528.9	24442.8						
Range lactose units / protein:			0		0-2		3-9	
Lactose units	BLGA	BLGB	t=8		t=16		t=24	
			BLGA	BLGB	BLGA	BLGB	BLGA	BLGB
0	18367.3	18281.2						
1	18691.6	18605.5						
2	19015.9	18929.8						
3	19340.2	19254.1						
4	19664.5	19578.4						
5	19988.8	19902.7						
6	20313.1	20227.0						
7	20637.4	20551.3						
8	20961.7	20875.6	20958.7					
9	21286.0	21199.9	21282.0	21194.3				
10	21610.3	21524.2	21605.3	21517.6				
11	21934.6	21848.5	21930.3	21842.5				
12	22258.9	22172.8	22254.4	22167.7	22255.4	22168.7		
13	22583.2	22497.1	22578.6	22492.4	22578.6	22494.2	22576.5	22490.3
14	22907.5	22821.4	22902.7	22817.3	22901.8	22817.4	22901.7	22817.9
15	23231.7	23145.6	23228.3	23142.6	23228.0	23140.4	23227.0	23140.4
16	23556.0	23469.9			23551.0	23464.3	23551.4	23463.5
17	23880.3	23794.2						
18	24204.6	24118.5						
19	24528.9	24442.8						
Range lactose units / protein:			8-15		12-16		13-16	

Table S5 - Percental increase glycated peptides during first 8 hours

Percental increase of identified glycated peptides at t = 3 relative to t = 0;

1 L	2 I	3 V	4 T	5 Q	6 T	7 M	8 K	9 G	10 L	11 D	12 I	13 Q	14 K	15 V	16 A	17 G	18 T	19 W	20 Y	21 S	22 L	23 A	24 M	25 A	26 A	27 S	28 D	29 I	30 S	
22.5	22.5	22.5	22.5	22.5	22.5	22.5	22.5																							
31 L	32 L	33 D	34 A	35 Q	36 S	37 A	38 P	39 L	40 R	41 V	42 Y	43 V	44 E	45 E	46 L	47 K	48 P	49 T	50 P	51 E	52 G	53 D	54 L	55 E	56 I	57 L	58 L	59 Q	60 K	
										8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5	8.5
61 W	62 E	63 N	64 D	65 E	66 C	67 A	68 Q	69 K	70 K	71 I	72 I	73 A	74 E	75 K	76 T	77 K	78 I	79 P	80 A	81 V	82 F	83 K	84 I	85 D	86 A	87 L	88 N	89 E	90 N	
										14.4	14.4	14.4	14.4	14.4	35.9	35.9								17.0	17.0	17.0	17.0	17.0	17.0	17.0
91 K	92 V	93 L	94 V	95 L	96 D	97 T	98 D	99 Y	100 K	101 K	102 Y	103 L	104 L	105 F	106 C	107 M	108 E	109 N	110 S	111 A	112 E	113 P	114 E	115 Q	116 S	117 L	118 V	119 C	120 Q	
17.0										2.0	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	4.4	
121 C	122 L	123 V	124 R	125 T	126 P	127 E	128 V	129 D	130 D	131 E	132 A	133 L	134 E	135 K	136 F	137 D	138 K	139 A	140 L	141 K	142 A	143 L	144 P	145 M	146 H	147 I	148 R	149 L	150 S	
4.4	4.4	4.4	4.4	4.4											62.4	62.4	62.4	118.9	118.9	118.9										
151 F	152 N	153 P	154 T	155 Q	156 L	157 E	158 E	159 Q	160 C	161 H	162 I																			

Percental increase of identified glycopeptides at t = 8 relative to t = 3;

1 L	2 I	3 V	4 T	5 Q	6 T	7 M	8 K	9 G	10 L	11 D	12 I	13 Q	14 K	15 V	16 A	17 G	18 T	19 W	20 Y	21 S	22 L	23 A	24 M	25 A	26 A	27 S	28 D	29 I	30 S
97.4	97.4	97.4	97.4	97.4	97.4	97.4	97.4																						
31 L	32 L	33 D	34 A	35 Q	36 S	37 A	38 P	39 L	40 R	41 V	42 Y	43 V	44 E	45 E	46 L	47 K	48 P	49 T	50 P	51 E	52 G	53 D	54 L	55 E	56 I	57 L	58 Q	59 Q	60 K
										196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6	196.6
61 W	62 E	63 N	64 D	65 E	66 C	67 A	68 Q	69 K	70 K	71 I	72 I	73 A	74 E	75 K	76 T	77 K	78 I	79 P	80 A	81 V	82 F	83 K	84 I	85 D	86 A	87 L	88 N	89 E	90 N
38.9	38.9	38.9	38.9	38.9	38.9	38.9	38.9	38.9																					
91 K	92 V	93 L	94 V	95 L	96 D	97 T	98 Y	99 Y	100 K	101 K	102 Y	103 L	104 L	105 F	106 C	107 M	108 E	109 N	110 S	111 A	112 E	113 P	114 E	115 Q	116 S	117 L	118 V	119 C	120 Q
	8.9	8.9	8.9	8.9	8.9	8.9	8.9	8.9	8.9	50.1	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9	29.9
121 C	122 L	123 V	124 R	125 T	126 P	127 E	128 V	129 D	130 D	131 E	132 A	133 L	134 E	135 K	136 F	137 D	138 K	139 A	140 L	141 K	142 A	143 L	144 P	145 M	146 H	147 I	148 R	149 L	150 S
29.9	29.9	29.9	29.9																		27.4	27.4	27.4	27.4	27.4	27.4	27.4	27.4	
151 F	152 N	153 P	154 T	155 Q	156 L	157 E	158 E	159 Q	160 C	161 H	162 I																		

Glycated residues are shown rimmed. Alternatively, the percental increase is represented by the green intensity.

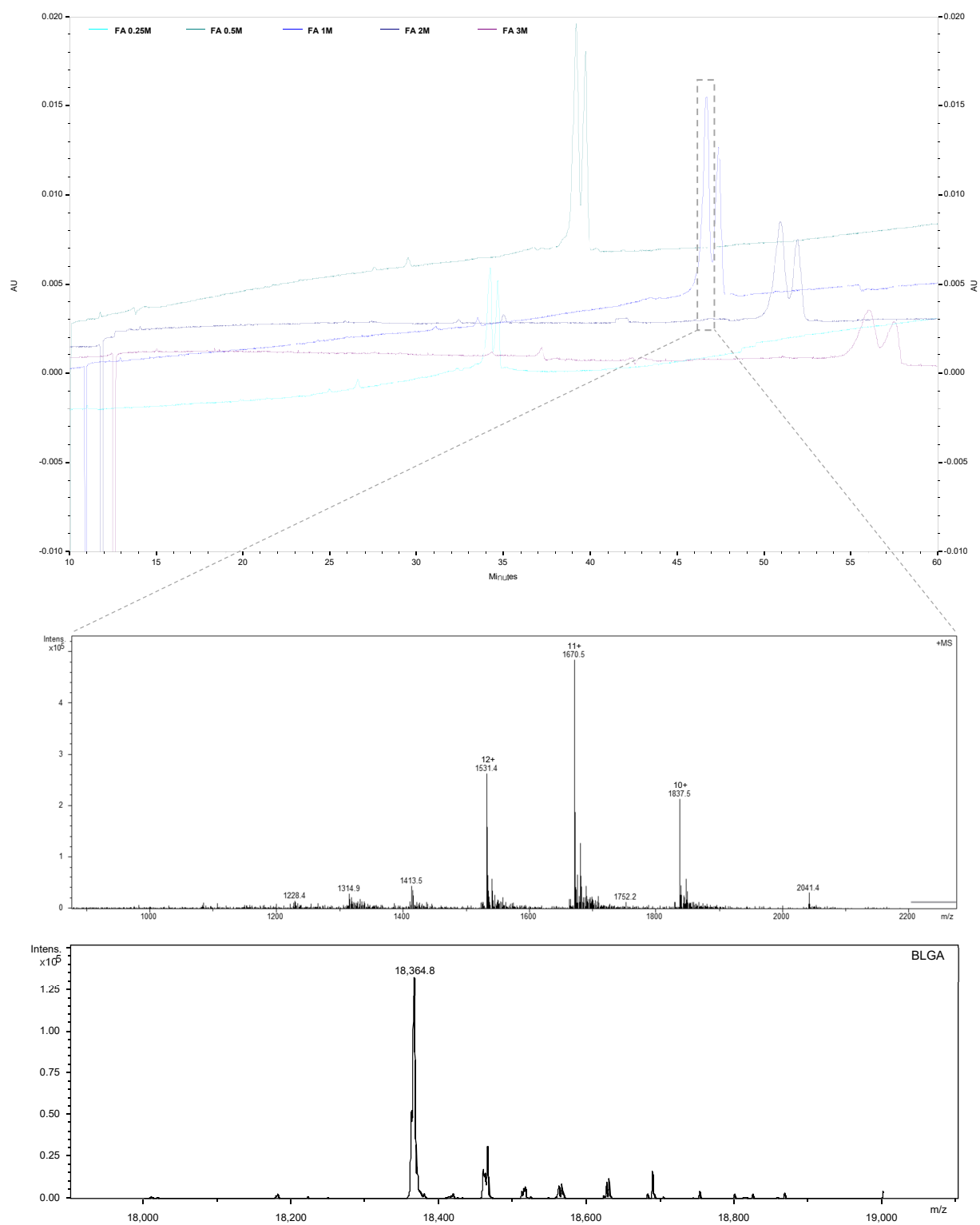


Figure S1 - CE-MS analysis of BLG. (Upper) Electropherogram. (Middle) Profile spectrum. (Bottom) Deconvoluted spectrum of BLGA. Using a triple layer coating and a capillary of 90 cm with a BGE of FA 1M best separation of BLGA and BLGB was observed (BLGA was the first peak to elute, secondly BLGB).