Supplementary Materials

Table S1. Functions and quantities of food additives added to each fermentation bottle.

Food Additive	Food Additive Function	Concentration Added to Each Bottle (mg/mL)-Liquid Food Additive Only	Volume/Mass Added to Each Fermentation Bottle	% Acceptable Daily Intake/ Estimated Daily Consumption Added to the Bottle
Calcium propionate	Preservative		281.25 mg	50
Carrageenan-kappa	Emulsifier		500 mg	8.9
Carboxymethyl cellulose	Emulsifier		500 mg	27
Cinnamaldehyde	Flavouring agent	26	1 mL	50
Turmeric	Flavouring agent, colourant		250 mg	40
Maltodextrin	Thickener		500 mg	0.83
Polysorbate-80	Emulsifier	500	1 mL	27
Potassium sorbate	Preservative		412.5 mg	50
Sodium benzoate	Preservative		187 mg	50
Sodium sulphite	Preservative		26 mg	50
Titanium dioxide	Colourant		75 mg	50
Xanthan gum	Thickener		500 mg	4.29

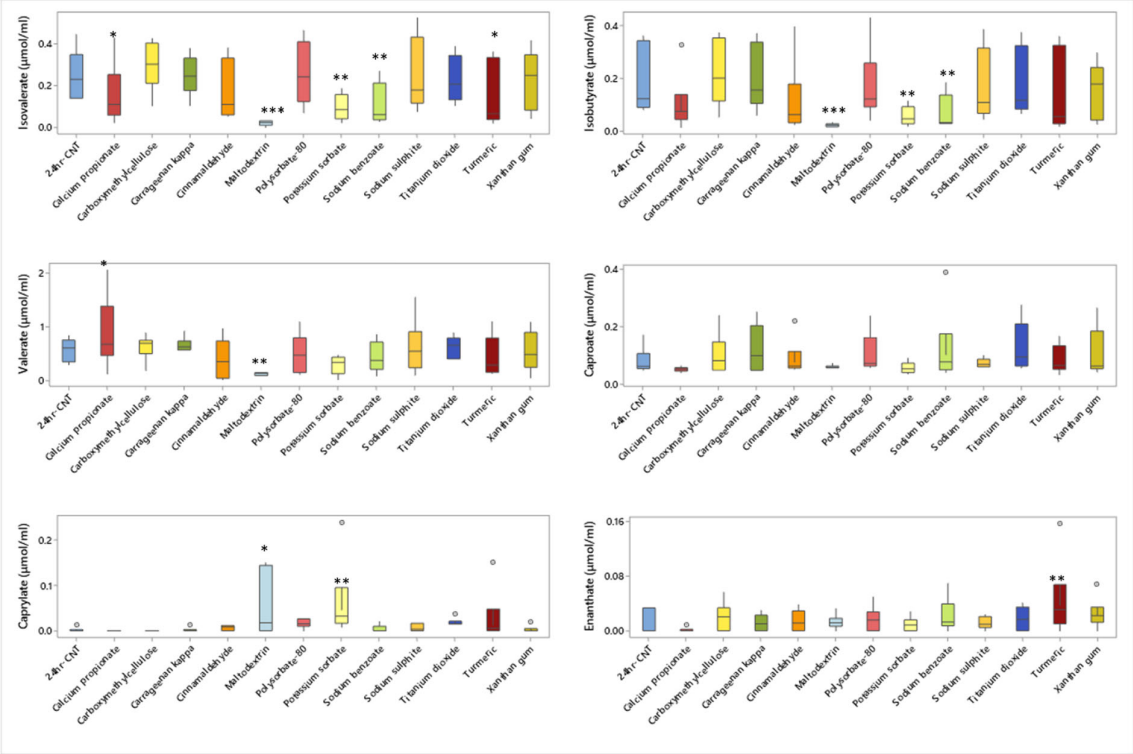


Figure S1. Net production of valerate, caproate, caprylate and enanthate and branched chain fatty acids (BCFA)(iso-butyrate and iso-valerate) after 24-hour batch faecal fermentation of fibre with 12 different food additives and no food additive control in participants with HC. Results are reported as µmol/ml faecal. (* $p < 0.05$, ** $p < 0.01$, ***$p < 0.001$ compared to no food additive control).

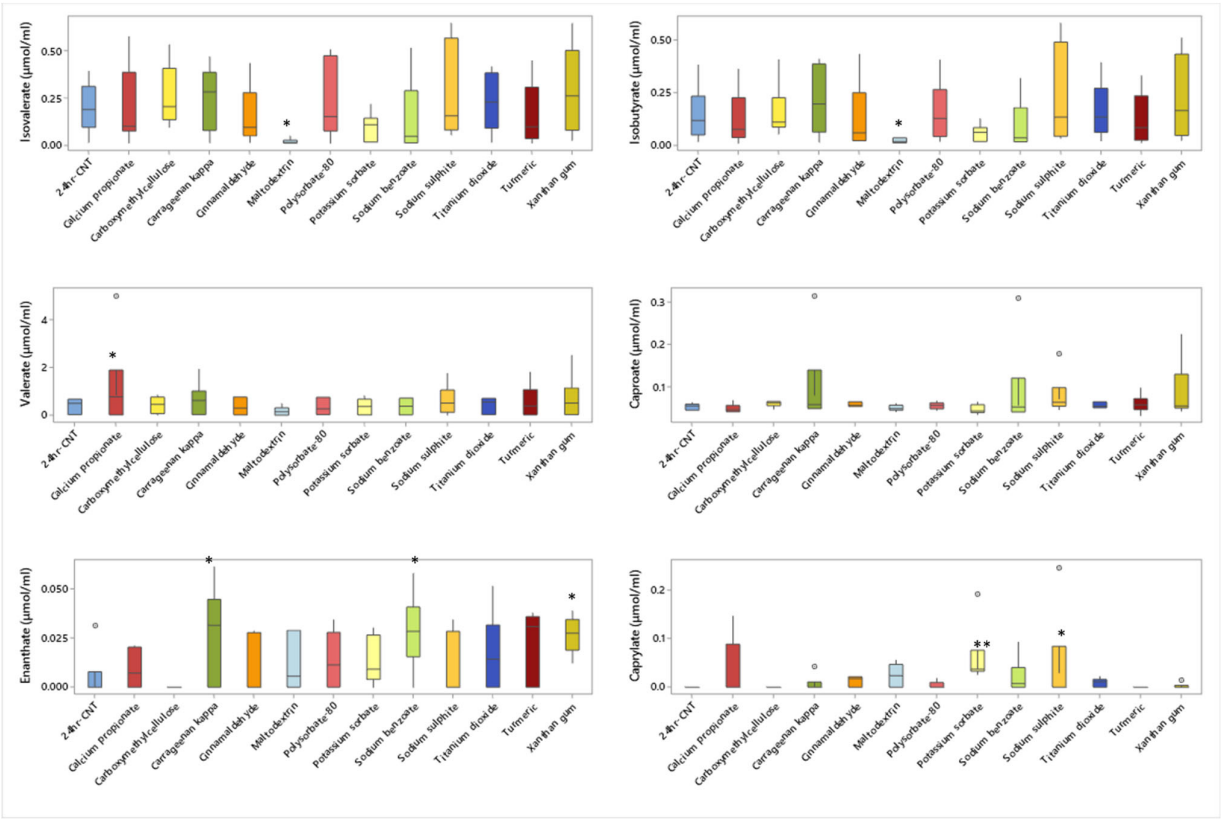


Figure S2. Net production of valerate, caproate, caprylate and enanthate and branched chain fatty acids (BCFA)(iso-butyrate and iso-valerate) after 24-hour batch faecal fermentation of fibre with 12 different food additives and no food additive control in participants with CD. Results are reported as µmol/ml faecal. (* $p < 0.05$, ** $p < 0.01$, *** $p < 0.001$ compared to no food additive control).