Supplementary Material

Food matrix impacts bioaccessibility and assimilation of acid whey-derived milk fat globule membrane lipids in Caco-2 cells

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1   Supplementary Table

Table S1. Lipid composition of AW-MFGM ingredient.

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Total Lipids (%)	6.17 ± 2.02
Neutral Lipids (% of Total Lipids)	74.63 ± 0.78
TAGs	48.91 ± 1.68
DAGs	14.25 ± 1.27
MAGs	0.28 ± 0.07
FFA + Chol.	9.34 ± 1.37
CE	0.32 ± 0.13
Polar Lipids (% of Total Lipids)	25.37 ± 0.78
PC	6.88 ± 0.01
PE	11.42 ± 0.28
PI	1.26 ± 0.03
PS	1.00 ± 0.14
SM	4.82 ± 0.66
GluCer.	0.71 ± 0.06
LacCer.	0.83 ± 0.05
Fatty Acids (% of Total Lipids)	
Σ SFA	68.22 ± 4.25
Σ MUFAs	26.43 ± 2.90
Σ PUFAs	5.36 ± 1.34
C4:0	1.49 ± 0.18
C6:0	1.67 ± 0.86
C8:0	0.99 ± 0.39
C10:0	2.32 ± 0.82
C12:0	3.39 ± 0.90
C14:0	9.56 ± 0.59
C16:0	34.56 ± 1.09
C18:0	11.88 ± 0.28
C18:1 c9	21.05 ± 0.57
C18:2 c9c12	5.36 ± 1.34
Abbreviations are the same as detailed in Table 2.	

2   Supplementary Figure

FIGURE 1S
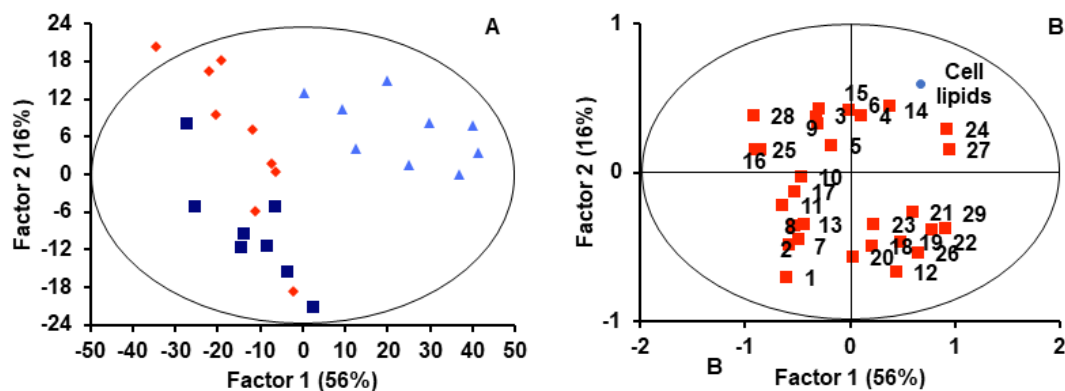
Figure S1. PLS-DA scores (A) and correlation loadings (B) for lipid profiles in cell culture considering the 'Micellar profile' factor (micelles from digested jelly, blue squares; micelles from digested cookie, green diamonds; micelles from digested SF-cookie, red triangles). Lipid features are identified with numbers as in Figure 1.